



BANQUET MENU NO.1

Group Reservations 15-35
– **45.0** Per Person
Menu is subject to change

SMALL PLATES

VEGETARIAN SPRING ROLLS (V)
Tamarind sauce

PORK DUMPLINGS
Black vinegar & ginger

LARGE PLATES

CHICKEN TONKATSU
Panko crumbed fried chicken breast, teriyaki sauce, Asian slaw

EGGPLANT CURRY (GF) (V)
Pea & Japanese eggplant green curry, crisp betel leaves, peanuts

BEEF SHORT RIB
Thai basil, shallot, mint, chilli, rice wine vinegar caramel

SALT & PEPPER SQUID
SALAD (GF)
Celery heart, mint, shallot & coriander salad, green nam jim

COCONUT RICE

ROTI BREAD

ADD SWEETS – \$10 P/P

CHILLED COCONUT & STAR ANISE RICE PUDDING
Candied lime, sesame

ORANGE BLOSSOM HONEY MOUSSE (GF)
Honeycomb, baby basil



BANQUET MENU NO.2

Group Reservations 15-35
– **60.0** Per Person
Menu is subject to change

SMALL PLATES

PORK DUMPLINGS

Black vinegar & ginger

PRAWN BETEL LEAF *(GF)*

Roasted coconut, peanuts, lime, chilli

CURED KINGFISH *(GF)*

Lemongrass, lime leaf, fried shallot, mint, chilli

LARGE PLATES

EGGPLANT CURRY *(GF) (V)*

Pea & Japanese eggplant green curry, crisp betel leaves, peanuts

BEEF SHORT RIB

Thai basil, shallot, mint, chilli, rice wine vinegar caramel

SLOW COOKED PORK

BELLY *(GF)*

Potato straws, pickled mustard greens, slow cooked egg, soy beans, coriander

PRAWN & POACHED CHICKEN SALAD *(GF)*

Cucumber, toasted coconut, chilli, lime

GREEN PAPAYA SALAD *(GF)*

Dried shrimp, chilli, coriander, green beans, tomato, roasted peanuts

COCONUT RICE

ROTI BREAD

ADD SWEETS – \$10 P/P

CHILLED COCONUT & STAR ANISE RICE PUDDING

Candied lime, sesame

ORANGE BLOSSOM HONEY MOUSSE *(GF)*

Honeycomb, baby basil

GROUP RESERVATIONS

INFORMATION, TERMS AND CONDITIONS

MENUS & PRICING

- For breakfast & lunch reservations 15 to 35 guests, we are happy to offer all parties a set menu, if prior arrangement is made. However, it's not a requirement.
- For dinner reservations 15 to 35 guests, all parties are required to order a banquet menu for ease and speed of service.
- Please advise of dietary requirements upon booking. Please note as we operate and prepare food in commercial kitchen we cannot guarantee against allergic reactions.
- Menu Abbreviations: GF Gluten Free GFO Gluten Free Option V Vegetarian VO Vegetarian Option
- For wines, NOT on our wine list a corkage fee of \$20 per bottle applies and \$15 if purchased from The Feathers Cellars. The Feathers does not take any responsibility for damage to or loss of items.
- Changes to menus are at the discretion of The Feathers Hotel. All prices include 10% GST.

CAKEAGE

- We welcome you to bring your own celebration cake. Our kitchen staff will plate your cake with an accompaniment for \$3.50 per head, for self-service a \$1.50p/p fee applies.

SEATING REQUESTS

- Due to table configurations, bookings may be spread over multiple tables. We will do our best to seat your group in your requested area, however we are unable to guarantee this unless you have booked a private function space. Minimum spends apply to guarantee a private function space.

DECORATING

- In the event that you wish to use decorations for your booking, we do require all decorations to be of a discreet nature and to be located only on your booked table, as you are dining in a public area. If you have hired a private function space, then please discuss your requests with our team.

DEPOSITS & CONFIRMATION

- At this time, NO deposit is required to secure your reservation.
- A minimum of (72hrs) 3 days' prior notice is required for confirmation of final numbers.
- For special dates/events you may be required to pay the entire menu/package price in advance.

PAYMENT

- Please note we do not split bills (one bill per table); however, we can provide a fully itemized account per table.
- All bills must be settled in full upon conclusion of the reservation. The Feathers Hotel accepts payment by cash, Visa, MasterCard or Amex. With prior arrangement, we can accept payment by company cheques, however no personal cheques will be accepted.

CANCELLATION POLICY

- As a courtesy to The Feathers Hotel, please provide a minimum of (72hrs) 3 days' prior notice of cancellation.

SPECIAL DATES/EVENTS

- Special dates (NYE, Melbourne Cup, Valentine's Day, Easter, Mother's Day, Father's Day, Christmas Day)
 - Minimum five (5) days cancellation notice or deposit and (ticketed/ set menu/package) price is forfeited.
 - Public holidays incur a 15% surcharge on all food and beverage purchases.
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