



TACKING POINT
TAVERN

FUNCTIONS



OUR SPACES

Just a short drive from Port Macquarie and the mid north coast's most picturesque beaches, Tacking Point Tavern has always served as the local place to be.

Tacking Point Tavern is a state of the art, family friendly venue with a spacious beer garden and Port Macquarie's largest outdoor screen. From a coastal night out to a charming function, our spaces will suit any occasion.

To discuss your next event please contact the functions team at tackingpointfunctions@taphouse.com.au



CAPTAIN'S LOUNGE

60 SIT DOWN / 80 COCKTAIL



SUNSET DECK

40 SIT DOWN / 60 COCKTAIL



GARDEN TERRACE

40-100 SEATED **OR** COCKTAIL

CAPTAIN'S LOUNGE

60 SIT DOWN / 80 COCKTAIL

The Captains Lounge's contains all the features you need to feel like a boss at your next function.

INCLUSIONS

- Exclusive use of the space for the duration of your event (licensed until 12am)
- No Room Hire (minimum spends apply)
- Dedicated Function Manager & team that will assist with all aspects of booking, creating and executing your event
- Bar & wait staff
- Fireplace
- Furniture suited to your event style, such as square tables, wooden cocktail tables, tan wooden chairs, blue and grey soft padded armchairs, white linen cloths
- In house audio/visual equipment including: pa/music system, roaming mic
- Fully air conditioned



SUNSET DECK

40 SIT DOWN / 60 COCKTAIL

Make the most of Port Macquarie's great weather by having your next function on The Deck at Tacking Point Tavern.

INCLUSIONS

- Exclusive use of the space for the duration of your event (available until 10pm due to noise restrictions)
- No Room Hire (minimum spends apply)
- Dedicated Function Manager & team that will assist with all aspects of booking, creating and executing your event
- Bar & wait staff
- Retractable rooftop and side awnings to suit the weather
- Portable and built in heaters during the winter months
- Furniture suited to your event style, such as square tables, wooden cocktail tables, hightop long wooden tables, grey rattan chairs, blue and grey soft padded armchairs, white linen cloths
- In house audio/visual equipment including: pa/music system, roaming mic,
- Fully air conditioned



GARDEN TERRACE

40-100 SEATED OR COCKTAIL (SPACE IS ADJUSTABLE)

Tacking Point Tavern's little slice of paradise.

INCLUSIONS

- Exclusive use of the space for the duration of your event (licensed until 12am)
- No Room Hire (minimum spends apply)
- Dedicated Function Manager & team that will assist with all aspects of booking, creating and executing your event
- Private bar
- Bar & wait staff
- Festoon lighting
- Portable heaters during the winter months
- Furniture suited to your event style, such as square tables, wooden cocktail tables, hightop long wooden tables, grey rattan chairs, blue and grey soft padded armchairs, white linen cloths
- In house audio/visual equipment including: pa/music system, roaming mic,
- Fully air conditioned



PLATTERS

ANTIPASTO PLATTER (GF)

(SERVES 10)

Mixed olives, local charcuterie, marinated roast vegetables, crackers and dips

CHEESE PLATTER

(SERVES 10)

Selection of cheeses, quince paste, grapes, dried fruits and nuts and lavosh crackers

ARANCINI BALL PLATTER (V)

(30 PIECES)

Pumpkin, feta and basil

SEAFOOD PLATTER

(SERVES 10)

Grilled prawn and chorizo skewers, marinated baby octopus, salt and pepper squid, natural oysters, beer battered fish pieces, crusty baguette with rouille to dip and served with condiments and lemon

SALT & PEPPER

CALAMARI PLATTER GF

(50 PIECES)

CHAR GRILLED SKEWER PLATTER \$90

(35 PIECES / 1 FLAVOUR PER PLATTER)

Char grilled Malaysian satay chicken or lamb koftas with mint yoghurt

\$80

RUSTIC PIE PLATTER

(35 PIECES / 1 FLAVOUR PER PLATTER)

Wagyu brisket, Chicken and leek or Lamb and rosemary

CAPTAINS CHOICE PLATTER

(30 PIECES)

Peking duck spring rolls, pumpkin, feta and basil arancini, salt and pepper squid

COCKTAIL PLATTER

(30 PIECES)

Vegetable samosas, prawn dumplings, mini bbq pork buns and chicken dim sim

SANDWICH PLATTERS

\$3 PER ITEM

(AVAILABLE ONLY AT LUNCH / GF BREAD AVAIL.)

A mixed platter of sandwiches including but not limited to egg and lettuce, ham, cheese and tomato, corned meat and relish served on white and brown bread

DESSERT PLATTER

(30 PIECES)

Chocolate dipped strawberries, Profiteroles dipped in salted caramel, chocolate mousse cups

FRUIT PLATTER

(SERVES 10)

Seasonal fresh fruit

\$100

PIZZA PLATTERS

(5 PIZZAS = APPROX. 40 SLICES / GF BASES AVAIL.)

Choose 5 pizzas from our extensive authentic Italian Pizza menu:

MARGHERITA (V)

Napolitano sauce, mozzarella cheese, oregano & basil

CAPRICCIOSA

Napolitano sauce, mozzarella cheese, ham, artichoke & mushroom

DIAVOLA

Napolitano sauce, mozzarella cheese, pepperoni, salami, chilli & olives

CALZONE

Folded Pizza, Napolitano sauce, mozzarella, roasted vegetables, basil, parmesan & olive oil

BBQ CHICKEN & BACON

BBQ sauce, mozzarella, roast chicken, bacon, Spanish onion & mushrooms

PEKING DUCK

Hoi sin sauce, mozzarella, roasted peanuts, shallots, red capsicum & pea shoots

SMOKED BACON & PINEAPPLE

Napolitano sauce, bacon, mozzarella & pineapple

CARNIVORE

Napolitano sauce, mozzarella, pepperoni, bacon, chorizo & Spanish onion

PRAWN AND CHORIZO

Napolitano sauce, basil, mozzarella, prawns, chorizo, chili, red capsicum, cherry tomatoes & rocket salad

\$100

\$90

\$90

\$90

\$170

\$65

\$95

\$70

CANAPES

CHOICE OF 6 ITEMS / **\$24PP**

CHOICE OF 8 ITEMS / **\$30PP**

CHOICE OF 10 ITEMS / **\$35PP**

COLD

Duck Pancake with cucumber, shallots and hoisin sauce

Tandoori pappadum cups with salsa

Dukkha crusted brie with sweet onion jam (V)

Rice paper rolls with dipping sauce (V)

HOT

Malaysian style chicken satay skewers with peanut sauce and coriander (GF w/ no sauce)



HOT CONT.

Chilli grilled prawn skewer with lime aioli (mild) (GF)

Pumpkin, feta and basil arancini balls with aioli

Spicy Chicken bites (GF) with blue cheese sauce

Steamed pork dumplings with a soy glaze

Pulled pork sliders and cheeseburger sliders



ADD SUBSTANTIAL CANAPES

\$5.50PP, PER SELECTION

Lamb Cutlets with mint salsa

Beer battered fish and chips

Spicy prawn lettuce tacos with salsa verde

ADD SUBSTANTIAL CANAPES

\$15.00PP, PER SELECTION

Bento Boxes with fried rice, sweet and sour pork, pork dumpling and Peking duck spring roll



SIT DOWN

ALTERNATIVE DROP

2 COURSE / **\$40PP** • 3 COURSE / **\$49PP** • 4 COURSE / **\$59PP**
ADD 2 CANAPES / **\$10PP**

ENTREES SELECT 2

Salt and Pepper Squid with lime mayo (GF)
Natural Oysters or Kilpatrick Oysters (GF)
Chilli prawn skewers with lime aioli (GF)
Tomato, mozzarella and basil bruschetta (V)
Steamed pork dumplings with soy glaze
Duck Spring Rolls with plum sauce
Malaysian style chicken satay skewers with peanut sauce and coriander (GF with no sauce)

MAINS SELECT 2 FOR ALTERNATE DROP

Grilled Barramundi with broccolini, garlic mash, and lemon parsley butter (GF)
Prosciutto wrapped chicken breast with sweet potato mash, green beans and jus (GF)
Slow roast lamb shoulder with roast potatoes, spinach and aged balsamic and parmesan crisps (GF)
Pork belly with spiced carrot puree, almond green beans (GF)

Sirloin steak with gratinated potatoes, sautéed greens, onions and mushroom sauce (GF with no sauce) (sauce is optional)

Ricotta gnocchi, blistered cherry tomatoes, deep fried leek (V)

Vegan Poke Bowl (V)

DESSERTS SELECT 2 FOR ALTERNATE DROP

Lemon Meringue pie with vanilla ice cream
Sticky toffee pudding with vanilla ice cream and candied walnuts
Espresso Martini Panna Cotta
Chocolate Nemesi, chocolate raspberry mousse with chocolate shaving
Pavlova with fresh fruit and fresh whipped cream

ADD FOR \$12PP

Cheese Plate with 3 cheeses, dried Fruits and nuts, Quince Paste and Crackers

KIDS MEALS

\$15PP

MAINS

Nuggets and chips
Kids Ham and Pineapple Pizza
Fish and chips
Spaghetti Bolognese

DESSERT

Vanilla Ice cream and topping



BEVERAGE PACKAGE

2 HR STANDARD / **\$40PP** • 2 HR PREMIUM / **\$45PP**

3 HR STANDARD / **\$45PP** • 3 HR PREMIUM / **\$55PP**

4 HR STANDARD / **\$50PP** • 4 HR PREMIUM / **\$65PP**

ADD ADDITIONAL HOUR / **\$10PP/HR**

MINIMUM 20PAX

WINE

STANDARD CHOICE OF 4

Chain of Fire Sparkling, SA

Chain of Fire Sauv Blanc Semillon, SA

Block 50 Chardonnay, Central Ranges NSW

Chain of Fire Merlot, SA

Earthworks Shiraz, Barossa SA

PREMIUM CHOICE OF 4

Pikorua Sav Blanc, NZ

Mount Adam 550 Chardonnay,
Eden Valley SA

Pitchfork Moscato, Margaret River WA

Fat Bastard Mal Bec, Argentina

Rymill 'The Yearling' Cab Sav,
Coonawarra SA

BEER

STANDARD TAP BEER

Hahn Premium Light

3.5 Hahn Super Dry

Hahn Super Dry

XXXX Gold

Tooheys New

Tooheys Old

PREMIUM TAP BEER

Craft Beers subject to availability

CONSUMPTION BAR TABS

Any combination of beer, wine or spirits can be offered on a consumption based tab as an alternative to the above packages.

CASH BAR

Pay as you go bar service is available.



TERMS & CONDITIONS

CONFIRMATION / PAYMENTS

To confirm we require a signed contract and a \$300 non-refundable deposit within 7 days of booking. If these items are not received within 7 days and we are unable to get in contact with you, the tentative hold will be released and booking cancelled.

PAYMENTS AND OBLIGATIONS

Final confirmation of guest/attendee numbers and the final payment for the event must be made strictly two weeks prior to the event date. No refunds can be given for guest cancellations where these occur within 14 days of the event date however you may be able to increase your numbers should we be able to accommodate this. Should the final payment not be received by these terms Tacking Point Tavern has the right to cancel the event.

CANCELLATIONS

Cancellations must be advised in writing. The booking deposit will be kept as it is non-refundable. Further charges may apply depending on the notice given.

18TH & 21ST BIRTHDAYS

The following policies applies to ALL 18th & 21st birthdays held at Tacking Point Tavern; no exceptions can be made.

- 1 x security guard to monitor the event will be charged to the client at a cost of \$120 to prevent underage drinking, intoxication, behaviour that is violent or disruptive. Additional guards may be required depending on the final function details; your event manager will advise if required.
- A minimum order of approximately 5 pieces of food per person is required at all 18th & 21st birthdays.

18TH & 21ST BIRTHDAYS CONT.

- Parents/legal guardians of the person/s turning 18 or 21 must be present within the function room/space for the duration of the event.
- Minors are welcome to attend these events until 10pm. A minor form must be completed by the parents/legal guardians of the person/s turning 18 or 21 to take responsibility for these guests.
- All guests attending the function must be able to present current, valid photo identification when required or they may be asked to leave the venue.

MINORS

Any guests under the age of 18 years must have their parent or legal guardian's supervision at all times and are restricted to movements within their designated function area. The minor's parent or legal guardian will be required to sign in each minor individually on arrival, at which time they will be provided with an underage wrist band to ensure easy detection by hotel staff. All minors are permitted to remain on premise until 10.00pm at which point they must vacate the premise.

DECORATIONS

All display material or decorations are to be approved by the Events Manager prior to the set up and decoration placement will be at the event holder's responsibility. We do not allow confetti, table scatters or silly string. No items are to be stuck to the walls, this includes the use of rental safe hooks, thumb tacks, sticky tape and blu tac. We also prohibit the use of mist, smoke machines and sparklers inside our venue. Candles are permitted but must be contained in a votive holder or with a base, no taper candles are permitted to drip on our furnishings.



TACKING POINT TAVERN

CONTACT US

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