

ARCHIVE BEER BOUTIQUE
FUNCTIONS 2012

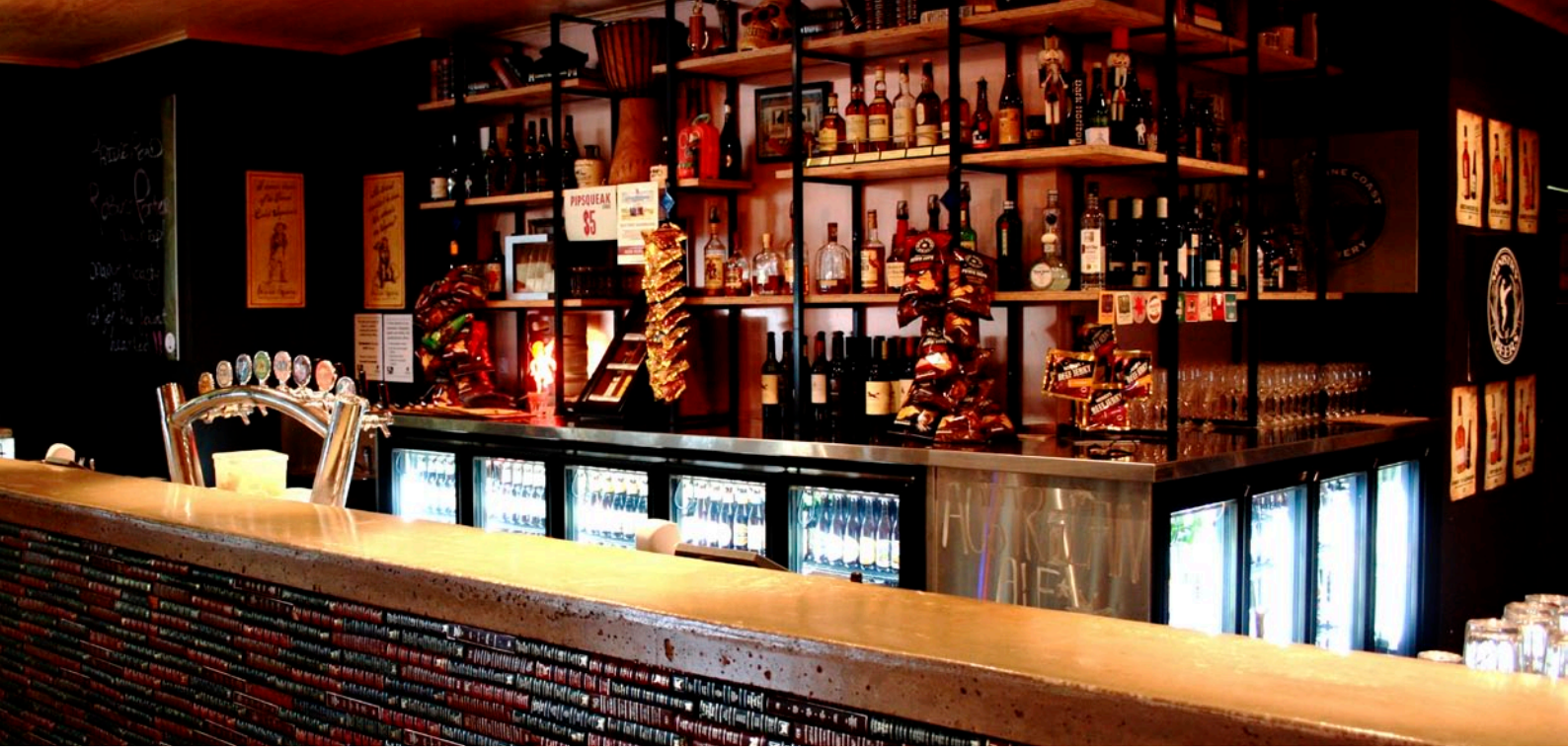


CHEERS!

Beer aficionados can rest assured that the future of the drink is in good hands at Archive Beer Boutique. Pop down on any given day and you will find it overflowing with people sampling a selection of local and sourced beers, while examining the innovative menu. Whatever the occasion, Archive is the perfect setting to hold your next function or event.

When in doubt of your drink choice, consult the experienced team of connoisseurs on hand to guide you through the sometimes overwhelming world of craft beers. Accompanying the supply of beer is a gastropub, complete with dishes designed by head chef, Tim Wrigley, to perfectly complement the taste of draught. Open seven days a week (from 12pm - 10pm) for lunch and dinner.

As for satisfying your hunger, Archive has introduced a range of new function menu's which have been specifically designed to suit your next function or event.



FUNCTION SPACES

LOUNGE AREAS

Archive's lounge areas are available to be booked for smaller and intimate functions. Our iconic lounges provide comfortable seating for approximately 20 guests, and work well as a central area for groups looking for a more relaxed option.



NEXT DOOR CELLARS

Our private function room also doubles as our imported beer bar and is the perfect area for a group of up to 80 guests. This generous function space includes its own private bar, staff member, private smoker's area and lounge style seating, making it the perfect place for any style function or event. Our Next Door Cellars is now also available for our new beer appreciation packages, sit down lunches and dinners.

CANAPÉ PACKAGES

MORNING & AFTERNOON TEA

Morning and afternoon tea options are perfect for a corporate business function with early morning options to suit everyone in the office. (Minimum of 8 people)

\$12 Per Person

Choose 2 of the following from the selection below to be served with a seasonal fruit platter and freshly barista made tea & coffee.

- Freshly baked scones w/ strawberry jam & whipped cream
- Warm banana bread w/ butter
- Petit quiche lorraine
- Carrot & walnut cake w/ vanilla icing
- Petit ham & cheese croissants
- Assorted fruit & custard danishes
- Sausage rolls w/ spicy tomato ketchup
- Mini peppered beef pies

LUNCH TIME

Our lunch time canapés package is a light casual option which offers gourmet sandwiches and wraps made in house, with some of the freshest local ingredients.

\$22 Per Person or

\$18 Per Person

(In addition to morning or afternoon tea)

*Gluten free options available on request

Chef's selection of gourmet sandwiches and wraps, served with beer battered fries, gourmet salads & fresh fruit.

EVENING

Our evening package is ideal for any style of social function, from birthdays to cocktail parties.

(Minimum of 20 people per package)

5 piece package - \$18 per person

7 piece package - \$23 per person

9 piece package - \$27 per person

Select from the following:

- Moroccan lamb skewers
- Smoked chicken & gruyere tartlet
- Roast duck spring rolls w/ spicy plum sauce
- Wild mushroom & blue cheese arancini
- Indonesian chicken satay skewers
- Tempura king prawns w/ lime & coriander mayo
- Char grilled haloumi skewers w/ cherry tomato & basil pesto
- Slow baked veal & chorizo meatballs w/ spicy tomato sugo
- Sweet corn blini w/ smoked salmon, micro herbs & crème fraiche





FOOD PLATTERS

These platters are ideal for smaller large casual style functions. Each platter is suitable for 8-10 guests grazing, accompanied with napkins and condiments. Platters will be served by our wait staff and then put in a central location for your guests.

BREAD & DIPS \$50.00

Warm Turkish flat bread w/ house made dips

MIXED SUSHI \$80.00

Trio of nori rolls w/ Japanese mayo, wasabi & soy

THE BAKERY \$80.00

A selection of gourmet pies, quiches and pastries w/ an assortment of sauces

PIZZERIA \$80.00

- Chorizo, olives, basil pesto & roast capsicum
- Smoked salmon, goats cheese & rocket
- Roast chicken, bacon, pineapple & smokey bbq sauce
- Semi dried tomato, bocconcini, red onion & baby spinach

ON A STICK \$90.00

- Chermoula chicken w/ yoghurt
- Marinated beef w/ satay sauce
- Char grilled haloumi & pineapple

TASTE OF ASIA \$90.00

- Indonesian chicken satay skewers
- Roast duck spring rolls w/ spicy plum sauce
- Japanese vegetable dumpling w/ ponzu
- Mini pork dim sim

OCEANIC \$100.00

- Salt & pepper calamari w/ tartare sauce
- Beer battered barramundi goujons
- Cajun prawn skewers w/ aioli
- Tempura soft shell crab w/ lime mayonnaise

WARM TAPAS TASTING \$100.00

- Moroccan lamb skewers w/ red pepper yoghurt
- Wild mushroom & blue cheese arancini
- Char grilled haloumi skewers w/ cherry tomato, basil pesto
- Warm Turkish flat bread w/ house made dips



MINI MENU

Private functions that would prefer a sit-down lunch or dinner, have the option of choosing from their own menu! Our mini menu packages are a fun and flexible option which puts you in control. Simply choose which entree and main option you would like available to guests, and our bistro staff will simply take guests orders on the day. There is no need to pre-order, and each meal is at a flat rate cost!

ENTREE

Entree's and dessert's have the option of being served as platters or individual meals.

Platters | \$14 Per Person

- Warm Turkish flat bread w/ house made dips
- Cajun spiced potato wedges w/ sour cream & chives
- Salt & pepper calamari w/ herb aioli & lemon
- Moroccan lamb skewers w/ garlic honey yoghurt

Individual | \$16 Per Person

Individual choice from one of the following:

- Pan fried haloumi w/ rocket, asparagus & red pepper coulis
- Crispy calamari salad w/ rocket, pear, shaved parmesan, red onion & saffron mayonnaise
- Antipasto plate w/ cured meats, olives, whipped feta, dips & warm sourdough
- Smoked chicken & beetroot salad w/ baby spinach, feta, & balsamic dressing

MAINS

Lunch Special | Only available for lunch
\$17 Per Head (Guests choice of one of the following)

- Char grilled steak burger w/ beer battered fries
- Chicken schnitzel w/ house salad, beer battered fries & sauce
- Creamy tomato penne w/ baby spinach, shaved parmesan
- Little Creatures battered barramundi w/ house salad, beer battered fries & herb aioli

Mains Level 1 | Available for lunch or dinner
\$23 Per Head (Guests choice of one of the following)

- Rump steak w/ beer battered fries, house salad & sauce
- Pan fried sweet potato gnocchi w/ baked ricotta, baby spinach, sage butter & shaved parmesan
- Roast pork belly w/ crispy potato, fennel & rocket salad, & mustard cider dressing
- Moroccan lamb salad w/ couscous, rocket, roast peppers, feta & balsamic dressing

Mains Level 2 | Available for lunch or dinner
\$29 Per Head (Choose from one of the following)

- Crispy skin barramundi w/ herb mash, asparagus & sauce vierge
- 200g eye fillet w/ beer battered fries, house salad & sauce
- Oven baked chicken supreme w/ warm potato & almond salad, watercress, lemon aioli
- 300g rib fillet w/ beer battered fries, house salad & sauce



SPECIALTY FUNCTIONS

VIP BUSINESS GROUP OFFERS

1. Business Groups (Min 15 people approximately)*

- 1 x complimentary breads and dips platter
- \$100 Archive voucher (which can be used for further food order or as a bar tab)

*Conditions apply

2. Next Door Cellars Function (Min 30 people approximately)

- Available 7 days
- Package available **after 5pm** only on Sunday, Monday, Tuesday and Thursday
- No room hire or minimum spend
- \$6 beer and wine selection for 3 hours
- 10% discount on all food/platter orders

BEER APPRECIATION PACKAGES

Beer tasting packages come with beer and matched food platters, a tasting host, private bar staff and our Next Door Cellars room privately for the length of the tasting. Perfect for corporate events or social groups.

INTERMEDIATE TASTING SESSION

\$45 Per Head

- A selection of 6 different beers
- 2 hour package

ADVANCED TASTING SESSION

\$60 Per Head

- A selection of 10 different beers
- 2 hour package

AROUND THE WORLD TASTING SESSION

*Price on application

- A tasting experience to challenge and broaden the knowledge of beer enthusiasts, with a selection of craft beers from around the globe
- 3 hour package

Beer selection and menu available upon request and tailored to suit your group

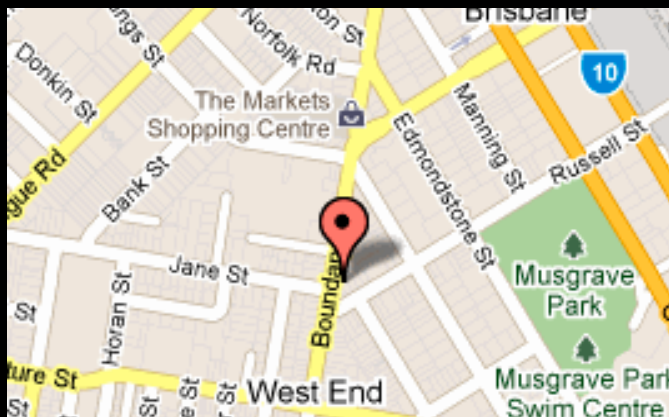


CONDITIONS

- Valid for 2012
- Functions food orders are required a minimum of 7 days prior to event
- Deposit and authorised function terms and conditions agreement are required before a function booking can be confirmed.
- We cater for vegetarians & special dietary needs with notice

To confirm ANY booking, please send a signed copy of the functions terms & conditions to our functions coordinator.

Please contact the Functions Coordinator for more information or to help you with your selection.



CONTACT US

To make further enquiries or for more information, please don't hesitate to contact Ashleigh, our functions and events coordinator on:

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