



**CHRISTMAS
FUNCTION PACK**

HOST YOUR NEXT EVENT AT MASTER & APPRENTICE

CONVENIENTLY LOCATED ON THE HURSTMERE ROAD HOSPITALITY STRIP, MASTER & APPRENTICE IS A MODERN STYLE GASTRO PUB THAT CAN HOST YOUR NEXT MEMORABLE EVENT.

With a wide range of local and international Craft beers, a great wine list, and a seasonal menu – we can be as flexible as you need to ensure your next occasion is one to remember.

Complementary hire of the venue, within our RESTAURANT, ATRIUM or BAR – Depending on the size of your group or style of event, Master & Apprentice has capacity for up to 200; we can accommodate all occasions due to our multi-use space.

We offer a range of food options from Shares Plates to Sharing Boards, and we can even accommodate a full sit down menu. We will work with you and custom design your menu also if required.

Should your function require a DJ, Photographer or AV use; but you just haven't got the time, let us take care of this for you.

Please enquire with the team at Master & Apprentice today.

CHRISTMAS SET MENU

2 COURSE SET MENU - \$39pp
3 COURSE SET MENU - \$49pp

Breads and dips on table to start.

ENTRÉE

Deep fried brie with wild roquette and fruit chutney.

Smoked salmon carpaccio with dill mayo.

Chicken liver pate with toasted sourdough and marmalade.

MAIN

Cranberry stuffed turkey breast, summer veg, crispy spuds and rich turkey gravy.

Peppered salmon on summer veg with asian slaw and sesame dressing.

Rib eye with potato gratin, sautéed beans and mushroom sauce.

DESSERT

Pavlova with summer fruits and raspberry coulis.

Chocolate trio with mandarin gel and crushed meringue.

BBQ CHRISTMAS MENU

\$45pp

Mixed summer salad.

Roasted beetroot, walnut and goats cheese salad.

Hawaiian chicken skewers.

Grilled moroccan lamb chops.

Build your own burger station.

Flat iron steak.

Pavlova.

Christmas pud.

PLATTERS

THE APPRENTICE - \$45

Cured meats, cheese, sundried tomatoes, marinated olives, dips and homemade crostini

THE MASTER - \$55

Bourbon braised pork ribs, buttermilk chicken wings, pan-fried garlic prawns, tomato and parma ham bruschetta, arancini balls and Lebanese flat bread

NIBBLES FOR SHARING

BEEF BRISKET NACHOS - \$17
with mozzarella, guacamole, sour cream and jalapeno salsa

CRISPY SKINS - \$15
pulled pork, smoked cheese and sour cream

WAFFLE FRIES - \$9.5
with chicken salt

CHILLI FRIED CHICKEN - \$15
with grilled lemon and spicy habanero sauce

ARANCINI BALLS - \$12.5
stuffed with smoked mushroom and blue cheese

CHICKEN SATAY SKEWERS - \$14.5
with minted peanut dip

CRUMBED ONION RINGS - \$16
with bbq sauce

LEMON PEPPER SQUID - \$17
with lemon aioli

*Dietry requirements available on request



FUNCTION AGREEMENT

NAME: DATE OF FUNCTION:

COMPANY NAME:

EMAIL ADDRESS:

MOBILE TELEPHONE NUMBER:

OFFICE TELEPHONE NUMBER:

AREA(S) OF M&A REQUIRED:

RESTAURANT BAR ATRIUM FULL EXCLUSIVE HIRE

TYPE OF EVENT: NUMBER OF GUESTS:

PLEASE TICK ONE OF THE FOLLOWING FOOD OPTIONS:

CANAPÉS BOARDS SHARES MAIN DINING MENU

BAR/BEVERAGE DETAILS:

TAB LIMIT:

CREDIT CARD DETAILS:

I AGREE TO THE PREPAYMENT OF ALL FOOD ITEMS PRIOR

TO MY FUNCTION \$ AS CONFIRMED / / 20

WITH EVENTS MANAGER:

I AGREE TO THE TERMS AND CONDITIONS AS SET OUT.

SIGNATURE:

TERMS AND CONDITIONS. RESERVATIONS: A booking will be confirmed upon completion and return of this contract.

DEPOSIT: Prepayment of all food items ordered will be required, prior to the event.

GUEST NUMBERS: Confirmation of your final guest numbers is required 3 working days before the event. On the day, the final number or actual number of guests attending will be charged for, whichever is the greater.

MENUS: Menus are subject to seasonal changes and Master & Apprentice reserves the right to amend the menu, beverage selection and beverage prices.

LOSS/DAMAGES: Master & Apprentice is not responsible for any loss or damage to guest or client property, before, during or after the event. You agree to indemnify Master & Apprentice for any breakages, thefts, damages or extraordinary cleaning requirements, caused by you or attendees and will pay any costs associated with this within 7 days of the event. If, for any reason, Master & Apprentice is unable to meet its obligations in respect of any bookings, we reserve the right to cancel any such booking without liability and will refund any deposits made.



