



FUNCTION MENU

Scottish Arms

69 Boardman Road

Bowral NSW 2576

Ph: (02) 48 614 333

Executive Chef ~ Ryan Williams

**Scottish
Arms**TM
EAST BOWRAL

Thank you for choosing the Scottish Arms as your venue for your upcoming function. We cater for a variety of functions at the Scottish Arms, including Birthdays, Anniversaries, Farewells, Reunions, Christenings, Sports Presentations and more.

Our Function Room (the “Celtic Room”) holds between 40 – 120 people, and will create the perfect backdrop for your next event. With cooling for the warmer summer months and heating for the chilly winter evenings you can be assured that your guests will be comfortable for the duration of your event. The Celtic Room also has its own sound system, where you can enjoy complimentary use of our wireless microphone for speeches, or also you can plug in your phone or iPod to have your own playlist playing as background music to enhance the ambience of your event. We also provide complimentary use of our 65inch TV for you to plug in your own laptop or multimedia device via HDMI cabling to run your slide-shows for those always popular photographic memories, especially popular for birthday celebrations or anniversaries. Included in the price for either

Our packages attached are designed to minimise your effort and maximise your enjoyment for your function. In this booklet you will be able to find all the information you need to make your event a great and memorable occasion. If you do have any additional questions after reading through this information, please do not hesitate to speak to our Executive Chef, Ryan Williams, who will be able to answer your every question. Ryan is regularly available to speak with over the phone or in person on Monday, Tuesday, Thursday or Friday between 9:30-11:30am, and any other time by appointment.

FUNCTION POLICIES, TERMS AND CONDITIONS

1. RESERVING YOUR DATE

- 1.1 Tentative bookings will be accepted, but must be confirmed within two (2) weeks
- 1.2 Upon confirmation of your reservation, the Scottish Arms must receive a signed copy of the Function Policies, Term and Conditions, and payment of the Room Hire of \$150.00.
- 1.3 Confirmation of start and finish times are also required upon reservation. Access may be provided prior to the event for you to set up decorations in the room, with all decorations to be approved by Management.
- 1.4 Cancellations
 - Less than 3 weeks prior are subject to forfeiture of full deposit
 - Less than 6 weeks prior are subject to forfeiture of 50% of deposit
 - More than 6 weeks full deposit refund
- 1.5 A surcharge of 10% applies to Function Room bookings on Sundays, and 15% on Public Holidays
- 1.6 Room hire is \$150.00 and is payable as a deposit on confirmation of your reservation. Room hire is for 5 hours only. Additional hours will be charged at a rate of \$100/hour. Please also note that the Scottish Arms is licensed to midnight on Monday – Saturday, and 10pm on Sunday. All patrons must vacate the premises by these closure times.
- 1.7 White linen tablecloths are included in the per person cost in the William Wallace, Robert Burns or Sir Walter Scott Menus. A cost of \$20 is additional for a “buffet” tablecloth for all Cocktail Menu functions

2. ACCOUNT

- 2.1 Approximate number of guests for the event are required three (3) weeks prior to the function. Final confirmed numbers must be provided 1 week prior to function.

2.2 Your account must be finalised at least 24hours before the function being held.

Payment methods accepted are Cash, Eftpos or Direct Deposit (with emailed remittance advice/payment confirmation)

3. CONFIRMATION OF FUNCTION DETAILS

3.1 All information relating to your function must be confirmed in person or phone with our Head Chef Ryan, or Managers Robyn or Luke, or via email to Jess. You must confirm function details at least one week prior to your event. The Scottish Arms will not take responsibility for information relayed to any other employee.

4. GENERAL INFORMATION

4.1 **No** food or beverages may be brought in to the Scottish Arms

4.2 Smoking is permitted only on the designated smokers decking

4.3 Smoke Machines are not permitted

4.4 All entertainment must be approved by Scottish Arms Management at least one week prior to your function, with set-up of entertainment to be completed before the commencement of your function. Especially with consideration to our neighbours, the Scottish Arms Management reserves the right to monitor volume levels and adjust volume if required. If Management requests for volume adjustments are ignored, Scottish Arms Management reserves the rights to cease entertainment.

5. DAMAGE AND CONDUCT OF GUESTS

5.1 The Scottish Arms will not accept any responsibility for the loss or damage of any property brought in, used or left in the premises.

5.2 Organisers will be financially liable for any damage to the Scottish Arms or Scottish Arms equipment which is caused by the organiser or invited guest.

5.3 The organiser is responsible for any guest under the age of eighteen (18) years of age. You are required to notify Scottish Arms Management of their intended presence and ensure they are supervised at all times and do not consume alcoholic beverages.

5.4 The Scottish Arms is located in a residential estate, with numerous neighbours located within close proximity especially to our carpark. We kindly request when arriving and leaving the premises and whilst in the car park at the Scottish Arms, that guests conduct themselves in quiet manner, to respect our neighbours.

5.5 The Scottish Arms shall contact Police if any person fails to leave the premises when asked. This will incur a \$550 fine for "Failure to quit licensed premises."

6. ROOM DECORATION GUIDE

6.1 The Scottish Arms permits decoration of the Celtic Room, however all plans for decorations need to be approved by Scottish Arms Management

6.2 Blue tack is the only item permitted for attaching decorations, and as above only after approval is granted by Scottish Arms Management

6.3 Confetti, rice, smoke machines and "lit" candles are not permitted on or in the Scottish Arms property.

I, _____ agree to comply with the above Terms and Conditions relating to the function to be held at the Scottish Arms.

Signed: _____

Date: _____

SCOTTISH ARMS

RESPONSIBLE SERVICE OF ALCOHOL POLICY

The Harm Minimisation – Responsible Service of Alcohol Legislation was introduced to address the social problems associated with excessive alcohol consumption. The Owners, Management & Staff have a statutory responsibility to ensure that patrons do not become intoxicated on their premises and to prevent such patrons from entering or remaining on licensed premises. The Scottish Arms “Responsible Service of Alcohol” Policy addresses its responsibility. Under the Scottish Arms Responsible Service of Alcohol Policy as the organiser of a Function, you will assume the responsibility of “Bar Host.” As the “Bar Host” you will be required to assist Scottish Arms Management and Staff in the enforcement of the Policy. The following outlines your responsibilities.

THIS POLICY MUST BE SIGNED AND RETURNED PRIOR TO YOUR FUNCTION, OR NO ALCOHOL WILL BE SERVED.

“THE BAR HOST” MUST BE A PERSON THAT THE SCOTTISH ARMS DEEMS AS BEING RESPONSIBLE. WE WOULD ENCOURAGE FOR ALL FUNCTIONS TO SELECT A PARENT, SENIOR FAMILY MEMBER OR FRIEND AS BAR HOST.

- Bar will be open to guests for a maximum of 6 hours
- The Scottish Arms shall not supply liquor to a person under the age of 18 years.
- The Scottish Arms will insist on viewing valid ID upon request. Under the Liquor Act, only five (5) forms of ID will be accepted:- Drive or Rider License or Permit; Passport; NSW Photocard; Proof of Age Card; Keypass Card.

The Liquor Act 2007 states: “It is an offence to sell or supply to or to obtain liquor on behalf of a person under the age of 18 years.”

The Scottish Arms is a Licensed Venue, and therefore children attending the Function must be accompanied by a responsible adult at all times.

Responsibilities of the Bar Host:

- The Scottish Arms shall not permit patrons to become intoxicated, or allow intoxicated patrons to remain on the premises. All Bar Staff have completed the accredited Responsible Service of Alcohol (RSA) and have been trained to identify the signs of intoxication and will refuse service to any guest showing signs of intoxication.

You will be required to ask any of your guests deemed to be intoxicated to leave the premises. The bar will be closed to all function guests until this person has been removed. Liquor Act 2007 ~ "Any person who sells or supplies liquor to an intoxicated person on licensed premises is guilty of an offence with a maximum penalty \$11,000.00"

- The Scottish Arms shall refuse entry and will not sell or supply liquor to any person who is deemed intoxicated.

Any of your guests who show sign of being intoxicated will not be permitted to enter the Scottish Arms to attend your function. No refund will be given for any guests refused entry due to arriving intoxicated.

- The Scottish Arms shall not permit indecent, violent, quarrelsome or disorderly behaviour.

You will be required to ask any of your guests who behave in an indecent, violent, quarrelsome or disorderly manner to leave the premises. The bar will be closed to Function Guests until this person has been removed. Liquor Act 2007 ~ "If you are drunk, disorderly or violent on these premises we will ask you to leave. If you fail to leave when asked you are committing an offence – On the spot fine \$550 and Maximum Court fine \$5,500.00" The Bar Host is required to be present at all times. Should you need to leave the Function prior to the Bar closing time, another person must be nominated as the Bar

Host. They will also be required to sign this Policy acknowledging their responsibilities for the Responsible Service of Alcohol on your departure.

As Bar Host, your name will be recorded behind the bar as the person assisting the Scottish Arms in the enforcement of the RSA Policy.

As the Bar Host of a Private Function I have read and understand what my responsibilities are for the Responsible Service of Alcohol at my Function to be held in the Celtic Room of the Scottish Arms.

Name: _____

Signature: _____

Date Signed: ____/____/____

Date of Function: ____/____/____



Cocktail Menu

8 x Group A Selections ~ \$20/pp

6 x Group A, 2 x Group B Selections ~ \$25/pp

4 x Group A, 4 x Group B Selections ~ \$30/pp

2 x Group A, 6 x Group B Selections ~ \$35/pp

8 x Group B Selections ~ \$40/pp

Other Gluten Free Options available on Request. Additional costs may apply

Group A

- Salt & Pepper Squid with Lemon, Shallot & Nam Jim Dressing
- Tomato Bruschetta with Basil, Spanish Onion & Parmesan on Garlic Crostinis (V)
- Assortment of Premium Mini Pies
- Assortment of Mini Quiches (V options available)
- Thai Fish Cakes with Sweet Chilli & Cucumber Relish
- Chicken Satay Skewers with Thai Lime Leaf Sauce
- Vegetarian Mini Spring Rolls with Sweet Chilli Sauce (V)
- Mini Chicken Dim Sims & Mini Beef Dim Sims with Ginger, Soy Coriander Sauce
- Prawn Twisters in Spring Roll Pastry with Sweet Chilli & Cucumber Relish
- Arancini Balls – Assortment of fillings available (V options available)
- Filo Spinach & Ricotta Triangles with Sweet Chilli Sauce (V)
- Assorted Croquettes with Dipping Sauce (V options available)
- BBQ Vegetable Puffs with Water Chestnuts & Chinese BBQ Sauce
- Thyme Roasted Pumpkin & Goats Cheese Mini B'Stilla (V)
- Lightly Spiced Lamb & Vegetable Madras Samosas in Yoghurt Pastry
- Chinese Chilli Meatballs with Chinese Spices, Water-chestnuts & Chilli'

Group B

- Fresh Oysters ~ served as your choice of Natural, Kilpatrick, Mornay or Ginger Shallot Oil
- Marinated King Prawns wrapped in Prosciutto
- In-house Handmade Prawn & Coconut Spring Rolls
OR Prawn, Lemongrass & Chicken Spring Rolls
with Sweet Chilli & Cucumber Relish
- Crostini of Smoked Salmon, Avocado, Cream Cheese & Dill
- Rare Beef Baguette with Duxelle of Mushroom & Bearnaise Sauce
- Vietnamese Pork Rice Paper Roll with Mint, Coriander & Nam Jim Dressing
- Lamb Kofta Balls with Spicy Chilli & Coriander Aioli
- Crab Cakes with Blue Swimmer Crab, Shallots, Mustard & Red Peppers
- Duck Pancake (Peking Duck with Shallot, Carrot & Hoisin Sauce)
- Stuffed Pumpkin Flower with light tempura batter – choice of Moroccan (VG, DF), Mediterranean (V) or Ricotta & Sweetcorn
- Tempura Barramundi Goujon with Miso & Wasabi
- Mini Tartlets – Assortment of fillings available (V options available)
- Tempura Prawn with Wasabi & Sesame Mayonnaise
- Beef & Burgundy Pithivier with Beef, Bacon & Red Wine in Puff Pastry
- Gluten Free Mini Curried Lentil Pies (GF, VG, DF)
- Moroccan Vegetable Rolls (V) OR Pumpkin Sausage Rolls (GF, DF, VG)
- Char Siew Pork Puff with BBQ Pork, Shallots, Chinese Spices in Puff Pastry

Key: GF = Gluten Free, VG = Vegan, V = Vegetarian, DF = Dairy Free

Group A ~ Sweet Selection (4 X 4.5cm pieces)

- Carrot Cake with Cream Cheese Icing
- Mango Coconut Mousse Cake with Mango Glaze
- Flourless Chocolate Sponge with Rich Chocolate Ganache
- New York Baked Cheesecake on Biscuit Base
- Tiramisu (Coffee & Mascarpone Mousse layered between light sponge cake)
- Strawberry Mousse Cake with Strawberry Glaze

Group B ~ Sweet Selection

- Mini Boutique Selection A ~ Pear & Cinnamon Domes, Jasmine & Apricot Pyramids, Blood Orange & Citrus Tart, Popcorn Slice, Raspberry White Chocolate Charlotte and Nutella Pebble
- Mini Boutique Cupcakes ~ Lemon, Vanilla, Chocolate Fudge, Raspberry, Choc-Coffee Mocha, Blueberry & Lavender
- Petite Fours Flourless Selection ~ Almond Praline Brownie, Lemon Berry Cheesecake, Pistachio Vanilla Raspberry Slice, Salty Macadamia Caramel on Chocolate Cookie, Boysenberry Temptation, Almond Pannacotta with Plum & Spice Base
- Mini Boutique Lamingtons ~ Green Apple, Raspberry, Lemon, Mango & Chocolate
- Petits Fours Selection ~ Green Tea & Apricot Friand, Sago Mango Pyramid, Raspberry Macaron with Marshmallow, Peanut Butter Slice, Passionfruit Slice and Chocolate Brownie

William Wallace Menu

50/50 Alternate Service

Minimum 40 people

\$45/person

Choose two of the following:

- Slow Roasted MSA Beef Scotch Fillet with Baby Potatoes cooked in duck fat, sea salt and pepper, Seasonal Vegetables & Choice of Sauce
- Frenched Chicken Supreme with Mash Potato, Seasonal Vegetables & Choice of Sauce
- Slow Roasted Lamb Shoulder with Baby Potatoes cooked in duck fat, sea salt and pepper, Seasonal Vegetables & Choice of Sauce
- Slow Roasted Pork Scotch with Chat Potatoes cooked in duck fat, sea salt and pepper, Seasonal Vegetables and Fennel & Rosemary Gravy

(Sauces for choices: Mushroom Sauce, Diane Sauce, Bearnaise Sauce, Hollandaise Sauce or Gravy)

Choose two of the following:

- Baked New York Cheesecake with Crème Anglaise
- Lemon Citrus Tart with Berry Coulis
- Chocolate Mud Cake with Vanilla Ice Cream
- Death by Chocolate Cake with Frangelico Cream

Also included:

- Dinner Rolls with Butter
- Tea/Coffee Buffet

Robert Burns Menu

50/50 Alternate Service

Minimum 40 people

\$55/person

Choose two of the following:

- Slow Cooked MSA Prime Scotch Fillet served with Roasted Chat Potatoes, seasoned with Sea Salt & Cracked Pepper, Greens and choice of Mushroom, Diane, Green Peppercorn or Bearnaise Sauce
- Parmesan & Thyme Crumbed Pork Cutlet with Kipfler Potatoes, Greens, Cinnamon jus & Bearnaise Sauce
- Grilled Lamb Rump with Mash Potato, Ratatouille, Greens, Shiraz jus & Bearnaise Sauce
- Chicken Breast Stuffed with Camembert & Semi-Dried Tomatoes with Sweet Potato Mash, Greens & Port Mushroom Sauce
- Chicken Mignon with Mash Potato, Shiraz jus, Greens & Creamy Rosemary White Wine & Mustard Sauce
- Stuffed Chicken Breast with Smoked Pancetta & Parmesan Cheese with Mash Potato, Greens & Port Mushroom Sauce
- Grilled Atlantic Salmon with Kipfler Potatoes, Greens & Lemon Beurre Blanc Sauce
- Panko Crumbed Cordon Bleu with Mash Potato, Greens, Shiraz jus & Hollandaise Chive Sauce
- Roasted Fennel & Pepper Pork Fillet with Baby Potatoes, Greens, Passionfruit Gastrique, Fennel & Caraway Sauce
- Mushroom & Prosciutto Chicken Ballentine with Mash Potato, Oven Roasted Seasonal Vegetables & Chicken jus

Choose two of the following:

- Vanilla Crème Brulee served with Almond Biscotti
- Brandy Snap Baskets with Fresh Berries & Vanilla Ice Cream
- Apple & Rhubarb Crumble with Vanilla Ice Cream
- Tiramisu with Frangelico Crème
- Lemon Meringue Tart with Raspberry Coulis
- Rich Chocolate Mud Cake with Crème Anglaise
- Sticky Date Pudding with Warm Butterscotch Sauce & Vanilla Ice Cream
- Baked New York Cheesecake with Raspberry Coulis

Also included:

- Dinner Rolls with Butter
- Tea/Coffee Buffet

Sir Walter Scott Menu

50/50 Alternate Service

Minimum 40 people

\$70/person

Entrees ~ Choose two of the following:

- Moroccan Lamb Fillet with Chick Peas, Mixed Salad Leaves, Cucumber, Spanish Onion, Tahini & Harissa Mayonnaise
- Goat Cheese Tart with Onion Jam, Rocket, Parmesan & Pear Salad
- Honey Mustard Chicken Salad with Pumpkin, Feta, Aioli & Crispy Pancetta
- King Prawn Salad with Tarragon Dressing, Avocado & Diced Balsamic Tomato
- Salt & Pepper Squid with Thai Salad, Mint, Lemon, Nam Jim Dressing & Shallots
- Herb Crusted Prawns with Vermicelli Noodle Salad, Coriander, Peanuts & Lime Leaf Sauce
- Antipasto of Goat Cheese, Prosciutto, Olives, Roast Tomato & Sour Dough
- Seafood Bisque with Croutons, Aioli & Dill
- Smoked Salmon Salad with Avocado, Tomato, Grilled Haloumi, Herb Oil & Dill

Mains ~ Choose two of the following:

- Grilled Moroccan Lamb Rump with Creamy Potato Mash, Olives, Chargrilled Capsicum, Greens, Shiraz jus & Gremolata Relish
- 4 Point Marinated Rack of Lamb with Garlic Potato Mash, Greens, Glazed Carrots, Shiraz jus and Mint & Pea Sauce
- Home-Made Atlantic Salmon Pie filled with Fish Ricotta Mousse, Asparagus, Turned Potatoes, Roast Tomatoes & Hollandaise Chive Sauce
- Slow Cooked Marinated Marble Graded Beef Eye Fillet with Baby Potatoes, Greens, Shiraz jus & Bearnaise Sauce

- Herb Crusted Chicken Breast Supreme with Sweet Potato Mash, Greens, Glazed Carrots & Port Mushroom Sauce
- Beef Wellington (Mushroom Duxelle, Liver Pate & Puff Pastry) with Roasted Kipfler Potatoes, Glazed Carrots, Greens & Brandy Green Peppercorn Sauce
- Thai Prawn & Coconut Stuffed Chicken Breast with Jasmine Rice, Capsicum, Greens, Thai Red Curry Sauce, Bamboo Shoots & Coriander
- Roasted Fennel & Pepper Pork Fillet with Garlic Potato Mash, Greens, Passionfruit Gastrique and Fennel Caraway Sauce
- Grilled Atlantic Salmon with Roasted Kipfler Potatoes, Glazed Carrots, Greens & Creamy White Wine Leek Sauce

Desserts ~ Choose two of the following:

- Vanilla Crème Brulee served with Almond Biscotti
- Brandy Snap Baskets with Fresh Berries & Vanilla Ice Cream
- Apple & Rhubarb Crumble with Vanilla Ice Cream
- Tiramisu with Frangelico Crème
- Lemon Meringue Tart with Raspberry Coulis
- Rich Chocolate Mud Cake with Crème Anglaise
- Sticky Date Pudding with Warm Butterscotch Sauce & Vanilla Ice Cream
- Baked New York Cheese Cake with Raspberry Coulis
- Lime Leaf & Pistachio Pannacotta with Praline & Mixed Berry Coulis

Also included:

- Dinner Rolls with Butter
- Tea/Coffee Buffet