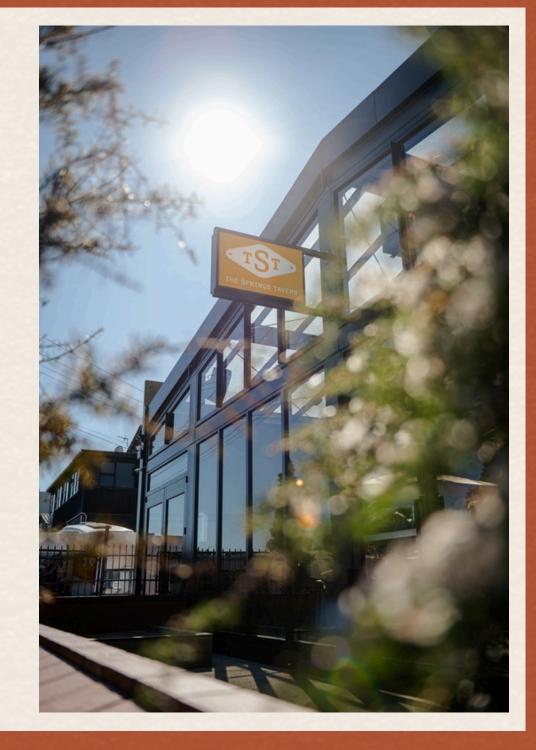


Pack

Function

Function Pack

At Springs Tavern, we're all about bringing people together. Whether it's a milestone celebration, a casual get-together, or a work function, our spaces are designed to make everyone feel right at home. With warm hospitality and flexible packages, we'll help you create an event that's easy, relaxed, and memorable.







COURTYARD LEFT

This section of the courtyard combines the best of the outdoors with the comfort of a glass roof, giving you sunshine and shelter all year round. Spacious and versatile, it's a welcoming spot for group celebrations, casual catch-ups, and everything in between.

Space	묨	Ŷ		200	19	9	Š,
Semi-Private / Covered	72	90-100	N	N	N	Y	Y

THE BANQUETTE

Designed with plush seating and a cosy, welcoming feel,
The Banquette is perfectly suited to seated dining.
Whether it's a family gathering, celebration, or long
lunch with friends, this space offers comfort and style
for any occasion.

Space	묨	ဂို		&	19	9	
Sem-Private / Indoor	15	20	N	N	N	N	Y



INSIDE LEFT HIGH TABLES

The Inside High Tables offer a lively, social setting within the heart of the venue. Ideal for casual dining, shared plates, and drinks with friends, this space keeps you close to the atmosphere while still giving your group its own spot.

Space	묨	Ŷ		200 0	19	9	Š
Semi-private / Indoor	72	90-100	N	N	N	Y	Y





VENUE EXCLUSIVE

Go all out and book the whole venue, giving your group complete access to Springs Tavern. Ideal for large celebrations, corporate functions, or special occasions, it's the ultimate private event experience.

Space	묨	ဂို		200	19	9	Š,
Private	225	300	Y	Y	Y	Y	Y



INSIDE RIGHT LOW TABLES

Inside Right features Low Tables that offer both comfort and versatility. Ideal for small groups, casual dining, or socialising, the space can also be transformed into a roomy standing area when needed.

Space	묨	ဂို		200	1	9	ê _n
Semi-Private / Indoor	30	50	N	N	N	N	Y

INSIDE EXCLUSIVE

Inside Exclusive gives you a semi-private, versatile space complete with a projector and large screens. Ideal for corporate events, presentations, or private gatherings, it combines comfort, style, and technology for a seamless experience.

Space	묨	ဂို		80	9	9	Š.
Semi-private / Indoor	100	200	Y	Y	N	Y	Y



TO EAT

PLATTERS

FAVOURITES PLATTER (30 pieces) 75 spring rolls, chicken tenders, agria potatoes, kiwi onion dip, bbq sauce, tomato sauce, garlic bread

PASTRY PLATTER (30 pieces) 75 mini pies, egg & bacon tarts, sauces, sausage rolls

VEGETARIAN PLATTER (30 pieces) 7 grilled halloumi, mac & cheese bites, mini quiches, sauces

WINGS & WEDGES PLATTERS 8
2kg chicken wings, wedges, sweet
chilli, sour cream, buffalo sauce,
bbq

KIDS PLATTER (30 pieces) 6 chicken nuggets, crumbed fish, fairy bread

MIXED SLIDER PLATTERS (10 pieces) 65 choose from beef, mushroom, pork or chicken

MIXED SKEWER PLATTER (15 pieces) 70 choose from hoisin pork, black pepper beef & peri-peri chicken

WALK & FORK

TRUFFLE MAC & CHEESE ritz crumb, chive TOMATO PASTA SALAD basil, mozzarella FRIED CHICKEN TACO chilli slaw, pepper mayo FISH & CHIPS tartare sauce, lemon COCONUT CEVICHE cos, chilli, sweet potato FRIED SOUID tarragon aioli, lemon BRAISED LAMB PITA tzatsiki, pickles PORK MEATBALLS napoli sauce, parmesan MUSHROOM & TRUFFLE ARANCINI 7 pepper aioli PROSCIUTTO & BASIL BRUSCHETTA 7.5 cheese sauce, tomato PANKO-CRUMBED PRAWNS 7.5 marie rose, baby cos ANTIPASTO SKEWERS salami, mozzarella, basil, tomato CRÈME PÂTISSIÈRE CANNELLONI 7.5 milk chocolate, pistachio WHIPPED BRIE CHEESECAKE biscuit crumb, strawberry, basil



SET MENU

2 COURSE | 69PP

Includes platter to start, choice of 2 mains & 3 sides to share

3 COURSE | 75PP

Includes platter to start, choice of 2 mains & 3 sides to share, dessert platter

SHARING PLATTER

stone baked flat breads, mushroom arancini, beef cheek croquettes, corn ribs, chicken tenders, salt & pepper squid

MAINS

slow roasted wagyu rump, peppercorn sauce (LD, LG) stone baked miso salmon, spring onion dressing (LD, LG) crispy pork belly, char siu sesame dressing (LD, LG) roasted lamb shoulder, minted yoghurt, pita (LGO, LDO) eggplant lasagne, truffle parmesan (V)

SIDES

fries - skin on, house herb salt, aioli (VGO, LG)
manuka honey glazed carrots, hummus, dukkah (LG, LD, V, VGO)
sauteed seasonal veg, za'atar vinaigrette, crispy kale (LG, VG)
triple cooked potatoes - gremolata, cracked pepper (LG, VG)

DESSERT PLATTER

churros, chocolate sauce, cinnamon sugar, baked Whipped brie cheesecake mini tarts



BEVERAGES

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



