

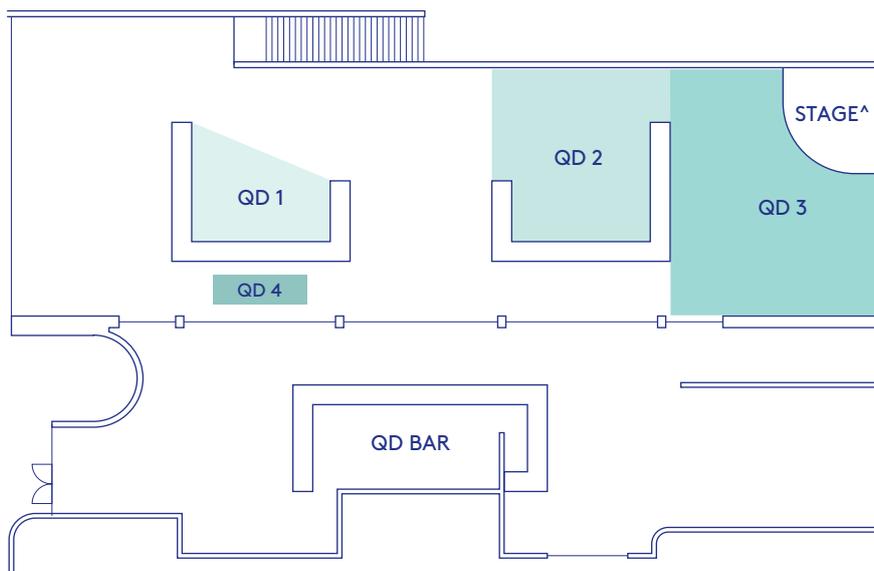
PRIVATE FUNCTIONS AT QUARTERDECK

Your next celebration featuring cocktails + dreams.

Enjoy the best view in town at Quarterdeck for your private function. With four different spaces to choose from, an extensive drinks list, food platters and that view, Quarterdeck will deliver an event to remember.

Minimum spends and capacity restrictions apply, please see the table below.

To make a booking or for further info contact Event Sales on **4722 2333** or tsv.eventsales@the-ville.com.au



QUARTERDECK SPACE	CAPACITY (MINIMUM - MAXIMUM)	AVAILABILITY	MINIMUM FOOD & BEVERAGE SPEND
QD1*	25-35	Monday to Thursday Friday to Sunday	\$1,500** \$2,000**
QD2*	35-55	Monday to Thursday Friday to Sunday	\$1,500** \$2,500**
QD3*	55-100	Monday to Thursday Friday to Sunday	\$2,500** \$4,000**
QD4*	10-14	Monday to Thursday Friday to Sunday	\$800** \$1,000**

Subject to availability, cancellation and change. Maximum 4 hours duration for all events. Minimum guest numbers apply. * Time restrictions apply in peak periods, not available on selected public holidays and selected blackout dates. **Includes 20% minimum spend on food. ^Stage area not included. For use of Quarterdeck staff only. Please speak to our Events team for more information. 15% public holiday surcharge applies to food and beverages.





QUARTERDECK PLATTER MENU

MAC & CHEESE CROQUETTES (40 PIECES) (V) truffle aioli	150
BREADS & DIPS taramasalata + olives + micro herbs + hummus + chickpeas + paprika + pomegranate + tzatziki + olive oil + dill	150
QD WAGYU BEEF SLIDERS (16) (V + GF AVAILABLE)	160
CHICKEN SLIDERS (16) (GF AVAILABLE)	160
BUG & PRAWN SLIDERS (16) (GF AVAILABLE)	180
PIZZA PARTY selection of 6 pizzas (GF AVAILABLE) margherita smokey chook bbq beef, maple bacon & cheese chilli marinara	170
TENNESSEE FIRE BBQ CHICKEN WING PLATTER (4.5KG)	160
PULLED CHICKEN TACOS (20) (V + VEGAN AVAILABLE) corn salsa + avocado + chipotle mayo	170
CHEESEBOARD PLATTER (V + GF AVAILABLE) gourmet cheeses + house relish + grapes + berries + falwasser + lavash	200
GRAZING PLATTER gourmet cheeses + grapes + lavash + falwasser + sopressa salami + casalingo prosciutto + cheese kransky + marinated olives + flatbreads + tzatziki	220
COLD SEAFOOD PLATTER queensland prawns + moreton bay bugs + pacific oysters + huon smoked salmon + chilli & lime mussels + fries + condiments	250
HOT SEAFOOD PLATTER garlic butter bugs + kilpatrick oysters + chilli & lime-baked mussels + cbco beer-battered barramundi + coconut chilli calamari + grilled prawns + fries + condiments	270
DOUGHNUT FRIES (V) white chocolate shards + chocolate sauce + strawberries + cream	140

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.

