



THE MARQUEE MENU PLANNING  
**Cocktail Function Menu**  
\$59 per head

- Selection including
- Hanger & onion jam en croute
  - Dry-aged beef sausage rolls
  - Pulled pork sliders
  - Beef & red wine croquettes
  - Green pea & mozzarella arancini
  - Crispy chicken pieces
  - Dry-aged beef sliders
  - House-baked grissini with sopressa
  - Asian chicken & rice noodles salad
  - Salami & cheese on house-made sour-dough subs
  - Thai beef curry with jasmine rice
  - Italian meat balls

**Dessert Course**  
*We will serve your supplied cake on platters*



THE MARQUEE MENU PLANNING  
**2-Course Set Menu**  
\$59 per head

**Entree (*sharing platters*)**

Tasting board to share:  
*a selection of house-cured meats, terrine & relishes, marinated olives, pickled vegetables & breads*

House-made sour-dough garlic bread

**Main Course**  
*(choose 2 dishes, 50/50 alternating)*

Baked barramundi fillet  
*with bok choy & oyster sauce*

36-hour slow cooked blade steak  
*with peas, mushrooms & red wine sauce*

Panko crumbed chicken breast  
*with garlic butter, mashed potato & bok choy*

Slow-cooked rolled pork  
*with roast spiced carrots, apple & Spanish onion salad & mustard sauce*

**Dessert Course**

*We will serve your supplied cake on platters*

**Additional Course options: \$15 per person**

Dessert *(50/50: panna cotta / chocolate pot)*  
Canapés *(3 types)*

**Additional Side options: \$6 per person per Side**

- Creamy mash
- Sauteed mushrooms
- Roast carrot, beetroot & Meredith goats cheese
- Mixed leaf salad
- Asian greens



THE MARQUEE MENU PLANNING  
**3-Course Set Menu**  
\$74 per head

**Entree Course**  
*(choose 2 dishes, 50/50 alternating)*

Crispy fried chicken pieces  
*with a sweet chilli & lemon dressing*

Beef & red wine croquettes *with mustard aioli*

Pear, beetroot, walnuts salad  
*with Meredith goats cheese*

Marinated mediterranean vegetable salad

Thai pork salad *with crispy pork & rice noodles*

**Main Course**  
*(choose 2 dishes, 50/50 alternating)*

Baked barramundi fillet  
*with bok choy & oyster sauce*

36-hour slow cooked blade steak  
*with peas, mushrooms & red wine sauce*

Panko crumbed chicken breast  
*with garlic butter, mashed potato & bok choy*

Slow-cooked rolled pork  
*with roast spiced carrots, apple & Spanish onion salad & mustard sauce*

**Dessert Course**  
*(choose 2 dishes, 50/50 alternating)*

Baked chocolate pot  
*with mandarine & orange-blossom fairy floss*

Vanilla panna cotta  
*with berries & fractured meringue*

**Additional Course options: \$15 per person**

Canapés *(3 types)*

**Additional Side options: \$6 per person per Side**

- Creamy mash
- Sauteed mushrooms
- Roast carrot, beetroot & Meredith goats cheese
- Mixed leaf salad
- Asian greens



THE MARQUEE MENU PLANNING  
**4-Course Sharing Menu**  
\$69 per head

**Starter *sharing platters***

Trio of dips *to share*

**Entree *sharing platters*** *(select one dish)*

Crispy fried chicken pieces  
*with a sweet chilli & lemon dressing*

Beef & red wine croquettes *with mustard aioli*

Pear, beetroot, walnuts salad *with Meredith goats cheese*

Marinated mediterranean vegetable salad

Thai pork salad *with crispy pork & rice noodles*

**Main *sharing platters*** *(select one dish)*

Baked Atlantic salmon  
*with bok choy & oyster sauce*

36-hour slow-cooked blade steak  
*with peas, mushrooms & red wine sauce*

Panko crumbed chicken breast  
*with garlic butter, mashed potato & bok choy*

Slow-cooked rolled pork  
*with roast spiced carrots, apple & Spanish onion salad & mustard sauce*

**Dessert Course** *(select one dish)*

Baked chocolate pot  
*with mandarine & orange-blossom fairy floss*

Vanilla panna cotta  
*with berries & fractured meringue*

**Additional Course options: \$15 per person**

Canapés *(3 types)*

**Additional Side options:**  
**\$6 per person per Side**



THE MARQUEE MENU PLANNING  
**Kids Menu**  
**(under 12 years of age)**  
\$18 per head

**Main**

*(kids to order from these options)*

Bolognese *with penne pasta & parmesan cheese*

Chicken schnitzel *with chips & salad*

Fish & chips *with salad*

**Dessert**

Vanilla ice-cream *with topping*



THE MARQUEE MENU PLANNING  
**Adult Beverage Package**  
\$15 per person, per hour

**Chilled wines (*select 3*)**

Sparkling Cuvee

Sparkling Moscato

Sauvignon Blanc

Pinot Grigio

Chardonnay

Rosé

Sparkling Shiraz

**Red wines (*select 2*)**

Grenache

Cabernet Sauvignon

Shiraz

**Other beverages included**  
The Plough Lager on tap  
The Plough Apple Cider on tap

James Boag light  
Lemon/Lime/Bitters  
Pepsi & Pepsi Max  
Lemonade, Raspberry, Solo  
Sparkling Mineral Water  
Self-serve tea & coffee

**Beverages not included**

*can be purchased at the function*  
Jack Daniels, Jim Beam  
Johnny Walker Red, Gin, Vodka

**Child Beverage Package**  
\$8 per child

Pepsi & Pepsi Max  
Lemonade, Raspberry, Solo  
Sparkling Mineral Water



THE MARQUEE FUNCTIONS  
**Terms & Conditions**

• COVID-19 restrictions current on the day of the function will be enforced including patron density, mask regulations and dancefloor restrictions.

• Maximum patron capacity for The Plough Marquee is 60 guests. These numbers include photographers, D.J.s, etc. however babies under 12 months of age and The Plough staff are not included.

• Contact tracing for all patrons must be provided and will be stored for 28 days, thereafter destroyed. These details will never be used for any other purpose other than in the event of contact tracing by Government Health Officers.

• No open flames (e.g. tea light candles, sparklers) are permitted inside The Marquee. Battery-operated candles are acceptable.

• Dietary requirements notified one week prior to the function will be catered for. Those announced on the day cannot be guaranteed however we will endeavour to accommodate as best we can.

• A deposit will secure your preferred date and venue. Balance is required two weeks prior to the function.

• No-one with COVID-19 symptoms are permitted entry to the premises. A full refund will be given for anyone not attending due to them having COVID-19 symptoms and being required to self-isolate or receiving a positive COVID-19 test.

• Access to The Marquee may be available the day prior to your function for decorating purposes.

• These terms and conditions may be updated to reflect changing government regulations.