



Functions Food Guide



Last updated 12 July, 2011

Functions Food Options at Fringe Bar

Fringe Bar is able to accommodate just about any request. The below menus outline platters and packages to make the selection process easier. If you have something different in mind, just ask; and we'll put something special together just for you.

Note: Ingredients and selection may be subject to change based on availability and notice.

Hot Platters

Choose from our selection of great, hot platters, or ask about a custom package.

Vegetarian Platter \$80

Mini spring roll, Vegetarian Samosas, Barra goujons, Spicy crumbed eggplant, Spinach & cheese fillos.

Asian Platter \$80

Spring rolls, Tempura prawns, Prawn wontons, Vegetarian samosas and Prawn crackers.

Tandoori Platter \$80

Tandoori chicken skewers, Vegetarian samosas, Lamb korma pastry, Butter chicken wings; and Raita and pappadums

Gourmet Beer Platter \$80

Mini all beef cheese burgers, Mini hotdogs with caramelised onion and mustard, Mini shepards pies and Mini pizzas

Savoury Platter \$85

Crumbed prawn cutlets, Cheese & spinach fillos, Mini pizza, Mini quiche; and Cheese and potato bites

Meatlovers Platter \$85

Mini beef pies, Pork chipolatas, Deep fried kabana, Meat balls and Mini chicken dim sims

Seafood Platter \$85

Salt and pepper squid, Prawn Skewers, Crumbed Calamari, Barra goujons and Crumbed prawn cutlets

Skewer Platter \$90

Thai marinated chicken, Moroccan spiced pork and Tempura prawns

Oyster Platter (Price TBC)

Sold by the dozen – a selection of Natural, Kilpatrick or Mornay

Connoisseur's Collection \$100

Prosciutto wrapped asparagus, Salt and pepper squid, Smoked salmon roulade, Devils on horseback and Miniature tartlets filled with salmon and roe or turkey and cranberry

Gourmet Deli Canape \$100

Bocconcini Skewers, Crumbed crab claws, Crostini with mussel, Duck and native plum dumplings, Water chestnut and shitake mushroom puffs and Tricolore canapés

Epicurien Delight \$100

Grilled haloumi skewers, Herb and garlic prawn skewers, Scallops wrapped in bacon, Wonton soup spoons, Balsamic onion and goats cheese tarts and Camembert with pear compote

Noodle Boxes

These cute Chinese Food boxes provide individual servings of savory snacks. Choose from the following types:

Selection of Fillings \$6 per box (min order of 10 per type)

Salt and pepper calamari and chunky fries, Spaghetti and meatballs, Whiting and chunky fries, Savoury fried rice with sweet and sour pork, Caesar salad, Potato Skins with bacon and sour cream, Greek Salad; and Chicken tenders and chunky fries.

Gluten Free Options

The below gluten free options are available at Fringe Bar for functions:

Gluten Free Platter (10-12 People) \$100

Philly, Bacon & Onion Stuffed Mushrooms; 2 x Dips with Rice Crackers, Carrot & Celery Sticks, Cheese and Olives; Garlic Prawns; Chicken Skewers; Rice Crumbed Barra Goujons and Rice Crumber Chicken Tenders

Gluten Free Platter (1-2 People) \$20

Philly, Bacon & Onion Stuffed Mushrooms; Dip with Rice Crackers, Carrot & Celery Sticks; Garlic Prawns and Chicken Skewers

Cold Platters

Play it cool with these functions platters:

Cocktail Classics \$60

Cheddar cheese, Stuffed Olives, Cabanossi, Cocktail Onions, Smoked Oysters and Falwasser Wafers

Nuts 'N' Nibblies \$60

An assortment of four styles of nuts, Gourmet Crisps and Pretzels

Trio Of Dips \$65

Chefs selection of Homemade Dips. Served with Turkish bread, Water crackers and Crudites.

Sushi \$95

Mixed sushi pieces including: Tuna, California, avocado, prawn and vegetarian (approximately 60 pieces).

Sweet Treats

After something sweet for that special occasion? Fringe Bar's decadent dessert options are:

Chocolate Dipped Strawberries \$65

Fresh Strawberries dipped in gourmet dark chocolate, laced with white chocolate. A perfect accompaniment to champagne.

Chocolate Dipped Fruit Skewers \$65

Assorted selection of seasonal fruit skewers. Dipped in Gourmet white and or dark chocolate.

Profiterole Cake \$90

Handmade choc topped, grand marnier custard filled profiterole, laced with white chocolate and garnished with strawberries

Gold Functions Food Package \$20 per person (min 30 people)

The Gold catering package includes:

Antipasto and Dips: Marinated vegetables and meats served with assorted homemade dips and breads.

Savoury: Assortment of items from the savoury, asian, meatlovers platters.

Skewers: Marinated chicken, seasonal land and tempura prawn.

Sushi: Assortment of fresh sushi rolls including seafood and vegetables.

Platinum Functions Food Package \$24.00 per person (min 30 people)

The Platinum catering package includes:

Antipasto and Dips: Marinated vegetables and meats served with assorted homemade dips and breads.

Savoury: Assortment of items from the savoury, asian, meatlovers platters.

Skewers: Marinated chicken, seasonal land and tempura prawn.

Sushi: Assortment of fresh sushi rolls including seafood and vegetables.

Noodle Boxes: (One per guest in three varieties) Choose from: Salt and pepper calamari and chunky fries, Spaghetti and meatballs, Whiting and chunky fries, savoury fries rice with sweet and sour pork, Caesar salad, Potato Skins with bacon and sour cream, Greek Salad; or Chicken tenders and chunky fries.

Three Course Functions Food Package \$28.00 per person (min 30 people)

The Three Course catering package includes:

Antipasto and Dips: Marinated vegetables and meats served with assorted homemade dips and breads.

Savoury: Assortment of items from the savoury, asian, meatlovers platters.

Skewers: Marinated chicken, seasonal land and tempura prawn.

Sushi: Assortment of fresh sushi rolls including seafood and vegetables.

Noodle Boxes: (One per guest in three varieties) Choose from: Salt and pepper calamari and chunky fries, Spaghetti and meatballs, Whiting and chunky fries, savoury fries rice with sweet and sour pork, Caesar salad, Potato Skins with bacon and sour cream, Greek Salad; or Chicken tenders and chunky fries.

Desserts: Choose from a selection of cakes and fruits.

Degustation Functions Food Package \$39.00 per person (min 30 people)

The Degustation catering package includes:

Antipasto and Dips: Marinated vegetables and meats served with assorted homemade dips and breads.

Gourmet Platter selection: Duck and native plum dumplings, Water chestnut and shitake mushroom puffs, tricolore canapés, grilled haloumi skewers, Scallops wrapped in bacon; and Balsamic onion and goats cheese tarts.

Savoury: Assortment of items from the savoury, asian, meatlovers platters.

Skewers: Marinated chicken, seasonal land and tempura prawn.

Sushi: Assortment of fresh sushi rolls including seafood and vegetables.

Noodle Boxes: (One per guest in three varieties) Choose from: Salt and pepper calamari and chunky fries, Spaghetti and meatballs, Whiting and chunky fries, savoury fries rice with sweet and sour pork, Caesar salad, Potato Skins with bacon and sour cream, Greek Salad; or Chicken tenders and chunky fries.

Desserts: Choose from a selection of cakes, fruits, crackers and cheese.

Food

All food must be ordered one week prior to the function. Food prices and selection subject to change. Function groups may bring their own cake. Staff will serve the cake at a nominated time with napkins and knife. No other food is to be brought into the venue without prior authorization. Minimum of 30 people required for package options. All menus can be adapted to suit the needs of the function group, please specify when ordering platters. Platters cannot be changed on the night. Additional charges may apply.

Payment

\$150 deposit is required for functions booked in any of our private rooms or lounges. This can be paid over the phone or at the bar. Cash, Eftpos, Credit, Amex and Diners are accepted for payment. This deposit will be refunded post function date or can be used towards platter or bar tab payment. If a cancellation is made 14 days prior to the function date a cheque will be issued as a refund, if booking is not cancelled 14 days prior it will mean loss of deposit. Large or regular bookings can be set-up as a creditor prior to the function date and invoiced after the event.

Room Hire

Fringe Bar charges no room hire fee. Bollards and reserved signs are removed at 10.30pm, allowing the venue to be utilized to its full capacity. These time restrictions may be waived on days other than Friday and Saturday.

Under 18s

Minors are permitted to attend functions in the upstairs function areas only and must be accompanied by their parent or legal guardian. Minors may not leave the function room unless accompanied by their parent. If there are 5 or more minors attending a function, the function group must hire a security guard (\$50 per hour) through Fringe Bar to supervise the function. All minors must be off premise by 10:00pm.

Presents

A present table can be provided however Fringe Bar takes no responsibility for the security of items left unattended on the night. Management recommends that all presents are taken to a car. Presents can be secured overnight and picked up the next trade day on arrangement with function co-ordinator prior to function.

DJ / Entertainment

Nonresident DJ's may only be provided if the entire venue is booked exclusively. During normal hours Fringe Bar will supply the DJs.

Decorations

If a function group is decorating a room a credit card number must be left in case of damages or excess cleaning costs. Decorations may be set up prior to function start time please arrange time with functions co-ordinator.

Dress Regulation

Fringe Door Staff do have the right to refuse entry to patrons that are not dressed according to our regulations. No thongs, shorts, sneakers, street wear or jerseys. Fringe Bar is a Valley wear night club. Please call if you have any concerns.

RSA

Fringe Bar practices responsible service of alcohol in accordance with the Queensland Liquor Act. Function groups will be removed for disorderly behaviour.