



## *Functions & Group Bookings*



## Session Times



Due to Covid restrictions we are trying to balance our desire to be flexible for our patrons & our need to ensure that we remain a viable business. It is a challenge & we apologise for any inconvenience this may cause. We look forward to the days when our Beer garden can be a little more laid back again! In the meantime, we have put together our plan below. We hope that we can all enjoy some sunshine & great times as we see out what has been an unforgettable year.

### Trading Hours from November 2020:

Monday: Closed

Tuesday & Wednesday: 4pm - late

Thursday to Sunday: 11.30am-late

### Maximum Booking Number: 25 people

Please note that children & under 18's are not permitted in the venue for Night sessions.

### Tuesday & Wednesday Session times

Afternoon: 4pm - 6pm

Twilight: 6pm - 7.45pm

Night: 7.45pm - late

On Fridays & Saturdays children & under 18's are not permitted in the venue for both the Twilight & Night sessions.

### Thursday to Sunday Session times

Lunch: 11.30am or 12pm - 2.30pm

Afternoon: 2.45pm - 5.30pm

Twilight: 5.45pm - 8.15pm

Night: 8.30pm - late

### Lunch Sessions:

Fridays & Saturdays, bookings of 16 people or more & any other day, bookings of 20 or more, must select from our - Christmas Set Course Menu or Banquet Menu

### Afternoon Sessions:

Fridays & Saturdays, bookings of 16 people or more & any other day, bookings of 20 or more, must select from our - Grazing Menus

### Twilight Sessions:

Fridays & Saturdays, bookings of 16 people or more & any other day, bookings of 20 or more, must select from our - Christmas Set Course Menu or Banquet Menu

### Night Sessions:

Fridays & Saturdays, bookings of 16 people or more & any other day, bookings of 20 or more, must select from our - Christmas Set Course Menu, Banquet Menu or Grazing Menus

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## Booking Details

- Groups can only book in for one session. At the moment, we cannot take bookings for consecutive sessions. If your group wants to have a longer session, we recommend booking the Night Session as there is no end time and you are welcome to stay until close.
- We ask that your entire booking arrive within 15 minutes of your allocated time. We cannot hold numbers or host functions that are 'come & go'. Any numbers that have not turned up will be re-allocated to our walk-in customers.
- Children & Under 18's are not permitted in the venue for the Night sessions. On Friday & Saturdays children & under 18's are not permitted in the venue for the Twilight or Night sessions.
- Function menus are available to all groups of 8 people or more.
- A Function Menu must be selected for all bookings of 16 or more people on a Friday & Saturday for all sessions.
- Bookings of 15 people or less can order from our regular pub menu on arrival if they prefer.
- Dock Grazing Menus are only available for the Afternoon & Night sessions.
- Lunch & Twilight sessions must select from our Christmas Set Course Menu or Banquet Menu.
- A 50% deposit is payable to confirm your booking with the balance paid on the day. Meal choices are required 7 days before function date. Final numbers to be confirmed two days prior to function & the deposit is non-refundable for confirmed numbers from this point.
- A pre-order form will be sent out to all function organisers.
- There is no minimum spend requirement for functions or large bookings, only the Food package if your numbers require.
- We do not offer Drink Packages by the hour as it is better value for the customer to pay on consumption & this also aligns with our Responsible Service of Alcohol practices. You are welcome to set up a Bar Tab & we can provide some advice on a suitable limit & beverage options.
- Suggested Bar Tab options & prices are included at the end of our Function Menus.
- We implement & manage a Covid Safe Plan at all times. A copy of this plan is available for view at the venue. A Full time Host & Covid Safety Officer is on duty during all trading hours.

### **DIRECT DEPOSIT DETAILS**

The Dock Kingston Pty Ltd  
Bank of Queensland  
BSB: 124 001  
Acc No: 22256120

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## Banquet Menu



**MERIMBULA ROCK OYSTERS** (GF)  
w radish & cucumber salad & lemon myrtle

**BRUSCHETTA** (GF on request)  
rustic style on toasted three mills sour dough

**FILO CIGARS** (V)  
filled w haloumi, feta, parsley & lemon

**LAMB KOFTAS** (GF)  
w mint yoghurt

**DOCK SPECIAL PIZZA** (GF on request)  
w chicken, garlic prawns, mushrooms, spanish onion,  
avocado salsa & sweet chilli

**SWEET & SPICY PEPPERONI PIZZA** (GF on request)  
San Marzano, crushed red pepper, jalepenos, fontina &  
mozzarella, honey & basil

**SWEET POTATO WEDGES** (V)  
w Persian feta, celery & sea salt

**\$49 PER PERSON**

(V) Vegetarian (GF) Gluten Free

## Summer Functions

Served on platters with tongs in the middle of the table  
Minimum 8 people

Available for Lunch, Twilight & Night Sessions



### DESSERT BOARDS

Double Chocolate Brownie, Miso Caramel Popcorn  
Slice, Apricot Crumble, Passionfruit tart  
served w double cream

**Add: \$12 per person**

### CHEESE BOARDS

(GF on request)  
Tarago River wash rind, Maffra waxed cheddar,  
Manchego, bleu d'auvergne, dried & fresh seasonal fruit,  
nuts & olives, quince paste & assorted crackers

**Add: \$12 per person**

### DESSERT & CHEESE BOARD

**Add: \$20 per person**

**All Christmas Packages include  
table decorations with bon bons**





## Summer Functions



### Set Course Christmas Menu

Available for Lunch, Twilight & Night Sessions  
Minimum 8 people

#### Entree



Served on platters with tongs in the middle of the table

**MERIMBULA ROCK OYSTERS** (GF)  
w radish & cucumber salad & lemon myrtle

**BRUSCHETTA** (GF on request)  
rustic style on toasted three mills sour dough

**FILO CIGARS** (V)  
filled w haloumi, feta, parsley & lemon

#### Main Course

Guests select their main meal one week before your function -

**MOROCCAN LAMB** (GF)  
served medium-rare, w farro, peas, pancetta, radishes & kipfler potatoes

**ATLANTIC SALMON** (GF)  
w mango, avocado, tomato, lime & mint salsa salad

**ROAST MAPLE PUMPKIN** (V, GF)  
w Israeli cous cous, farro, candied pumpkin seeds, yoghurt, pomegranate, herb & cherry tomato salad

#### Dessert



Guests select their dessert one week before your function -

**MUM'S PAVLOVA** (V, GF)  
served w raspberry coulis, passionfruit, strawberries, cream & ice cream

**APRICOT CRUMBLE** (V)  
w creme anglaise & macadamia ice cream

All Christmas Packages include table decorations  
with bon bons

**Christmas 1: Entrée & Main**  
\$55 per person

**Christmas 2: Main & Dessert**  
\$55 per person

**Christmas 3: Entrée, Main & Dessert**  
\$69 per person

Please note that your group must all be on the same package

(V) Vegetarian (G) Gluten Free



## Grazing Menus



Available for Afternoon & Night Sessions

## Social Menu

**SPICY MARGHERITA PIZZA** (V, GF on request)  
w San Marzano, Fior di latte, ricotta, cherry tomatoes, basil & chilli

**CHICKEN BREAST PIZZA** (GF on request)  
w smokey bbq sauce, chorizo, roasted capsicum, confit onion & smoked mozzarella

**SWEET & SPICY PEPPERONI PIZZA** (GF on request)  
San Marzano, crushed red pepper, jalepenos, fontina & mozzarella, honey & basil

**SWEET POTATO WEDGES** (V)  
w Persian feta, celery & sea salt

**BEER BATTERED CHIPS** (V)  
w aioli

**\$20 PER PERSON**

A note for Night sessions:  
Our Grazing options can be served as dinner for your guests or can be sent out as a late night snack or a sweet & savoury dessert option for night bookings who have already had dinner elsewhere.

## Summer Functions

Served on platters with tongs in the middle of the table.  
Minimum 8 people.

## Dock Grazing Board

Tarago River wash rind, Maffra waxed cheddar, Manchego, bleu d'auvergne, Manchego, Prosciutto, black olive sour dough, dried & fresh seasonal fruit, nuts & olives, quince paste & assorted crackers

**\$25 per person**

## Optional Extras

### DESSERT BOARDS

Double Chocolate Brownie, Miso Caramel Popcorn Slice, Apricot Crumble, Passionfruit tart served w double cream

**Add: \$12 per person**

### MERIMBULA ROCK OYSTERS (GF)

w radish & cumcumber salad & lemon myrtle

**Add: \$15 per person**





## Beverage Options

### BAR TABS

A bar tab can be set up at the beginning of your function with your beverages of choice. A limit can be set and revised if needed. We recommend including: our House Wine, all tap beers & cider, soft drink, juices, mineral water, tea & coffee.

### CASH OR CARD BAR

Your guests all purchase their own beverages from the bar.

It is not a requirement to put on a bar tab or beverage package for your guests.

Our only minimum spend requirement is to select one of our Food packages.

### SILVER TAB:

#### All Tap Beers & Cider: \$7-\$11

Stone & Wood Paific Ale, Bentspoke Crankshaft IPA, Balter XPA, Carlton Dry, Asahi, Peroni, Brookvale Union Ginger Beer, Batlow Cider, Great Northern Mid Strength, Cascade Premium Light, Hawkes Lager, White Rabbit Dark Ale

#### House Wines:

Barnsworth Sparkling Brut  
Bleeding Heart Sauvignon Blanc  
Habitat Shiraz

Soft drink, juice, sparkling mineral water, tea & coffee

### GOLD TAB:

#### All Tap Beers & Cider: \$7-\$11

Stone & Wood Paific Ale, Bentspoke Crankshaft IPA, Balter XPA, Carlton Dry, Asahi, Peroni, Brookvale Union Ginger Beer, Batlow Cider, Great Northern Mid Strength, Cascade Premium Light, Hawkes Lager, White Rabbit Dark Ale

#### Premium Wines: \$10-\$14

##### Bubbly & Rose:

Chandon Brut, Divici Prosecco, Bertaine Rose

##### Whites:

Nick O'Leary Reisling, Tom Foolery Pinot Gris, Totara Sauvignon Blanc, Into the Wild Chardonnay

##### Reds:

Nick O'Leary Shiraz, Fat Barstad Pinot Noir, Take it to the Grave Cabernet Sauvignon

#### Cocktails:

Dock Summer Cup Cocktail \$12

Christmas Mojito Jugs (serves 4) \$35

#### Spirits (optional) \$9-\$15

Soft drink, juice, sparkling mineral water, tea & coffee