

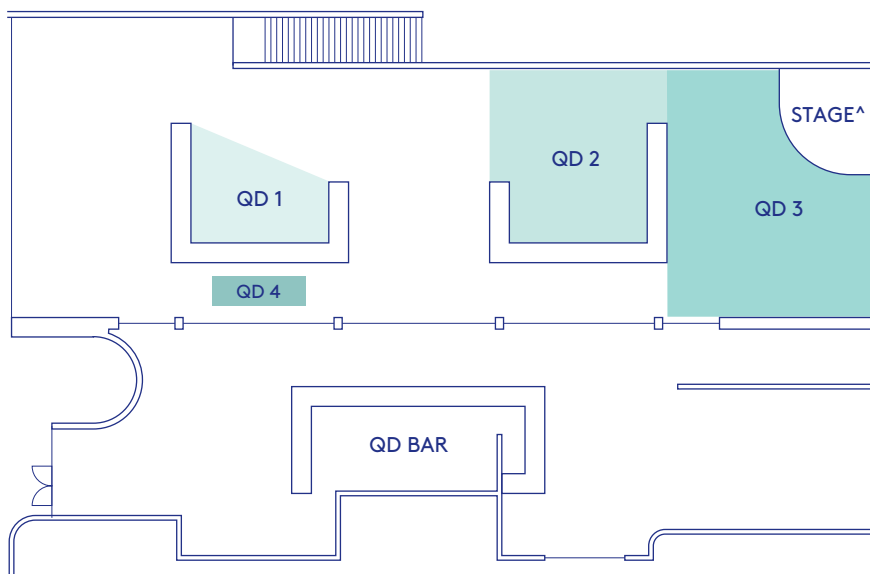
PRIVATE FUNCTIONS AT QUARTERDECK

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	160
QD WAYGU BEEF SLIDERS (16) (V + GF AVAILABLE)	170
KOREAN CHICKEN SLIDERS (16) (GF AVAILABLE)	170
BUG & PRAWN SLIDERS (16) (GF AVAILABLE)	190
PIZZA PARTY selection of 6 pizzas (GF AVAILABLE) margherita smoky chook bbq beef, maple bacon & cheese chicken ceasar aloha	180
TENNESSEE FIRE BBQ CHICKEN WING PLATTER (4 KG)	180
PANKO PRAWN TACOS (20) pineapple salsa + avocado + slaw + coconut & sriracha yoghurt	200
CHEESEBOARD PLATTER (V + GF AVAILABLE) gourmet cheeses + house relish + grapes + berries + falwasser + lavash	220
COLD SEAFOOD PLATTER moreton bay bugs + prawn & bug sliders + pacific oysters + huon smoked salmon + chilli & lime mussels + fries + condiments	275
HOT SEAFOOD PLATTER garlic butter bugs + kilpatrick oysters + chilli & lime-baked mussels + cbco beer-battered barramundi + coconut chilli calamari + panko prawns + fries + condiments	310
DOUGHNUT FRIES (V) white chocolate shards + chocolate sauce + strawberries + cream	150

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.

