



## ROAR BAR AND GRILL – GROUP BOOKINGS ORDER FORM

Group Booking email: [hello@roarbarandgrill.com.au](mailto:hello@roarbarandgrill.com.au)

To confirm your booking, we require this form to be filled out, signed and returned to us via email along with a 50% deposit on food which we will process from the card details provided.

BOOKING NAME:

EMAIL:

PHONE:

DAY / DATE REQUIRED:

TIME OF BOOKING:

NUMBER OF GUESTS:

MENU SELECTION: (please filled out menu form on the next page with quantities needed)

DIETARY REQUIREMENTS:

### METHOD OF PAYMENT

(FOR DEPOSIT PURPOSES ONLY / alternatively we can call you to obtain credit information)

Credit Card Number:

Cardholders Name:

Expiry Date:

CCV:

Today's Date:

Cardholders

Signature/Name:

### Terms and conditions:

- Deposit payments can be made with either debit cards, Visa or MasterCard. The total amount will be deducted off the total bill on the day. Please note your booking is not confirmed until this is received. We do not accept Amex.
- We do not do split billing for group bookings.
- Bookings are subject to availability.
- Cancellation of the group or individuals after this time will see a loss of your deposit.
- Please let us know in advance of any special dietary requirements. We will endeavor to accommodate however cannot guarantee an allergy free meal.
- Your reservation, final numbers and menu choices must be confirmed via email to [hello@roarbarandgrill.com.au](mailto:hello@roarbarandgrill.com.au) 7 days prior to the booking.

BY COMPLETING THIS FORM, I ACKNOWLEDGE THAT I AGREE TO THE TERMS AND CONDITIONS ABOVE.



## ROAR BAR AND GRILL – GROUP BOOKINGS ORDER FORM

Seated dining in our functions room, 50 persons capacity.  
 Minimum booking of 12 persons required. Beverages are charged on consumption.

Selection of 2 main and 1 dessert, \$45 per person

Selection of 1 entrée and 2 mains, \$50 per person

Selection of 1 entrée, 2 main and 1 dessert, \$65 per person


Choose your food:	Quantity:
<b>Entree</b>	
Tasting plate of oyster 2 ways, beef salad and mushroom arancini	
Tuscan chicken skewers with lemon scented couscous	
Seared scallop with corn puree and basil oil	
Pork belly with apple fennel walnut salad and apple puree	
Roasted heirloom carrots with micro salad and goat cheese mousse (Vegetarian option)	
Wild mushroom risotto served with shaved parmesan and truffle oil (Vegetarian option)	
<b>Main</b>	
Grill barramundi served with confit garlic mash, broccolini and burnt capers butter dressing	
Lamb cutlet served with roasted gourmet potatoes, baby carrots and shiraz reduction	
Beef fillet served with potato gratin, asparagus and RBG romesco sauce	
Half roasted chicken served with seasoned seaweed salad and miso glaze	
Sweet potato and Portobello stack served with chimichurri (Vegetarian option)	
Vegetarian linguine pasta in rich Napolitano sauce and seasonal veg (Vegetarian option)	
<b>Dessert</b>	
Citrus tart served with berry compote and side of thickened cream	
Sticky date pudding served with caramel sauce and brandy snap	
Strawberry panacotta served with nut crumble and fresh berries	
Individual trio gourmet cheese platter	
<b>(TOTAL YOUR MINIMUM FOOD SPEND) FOOD SUB TOTAL:</b>	\$