

THE DUGOUT

BY EMBRACE DISABILITY GROUP



REGIONAL SPORTS COMPLEX | ENVIRONA DRIVE | JERRABOMBERRA

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WELCOME

Thank you for considering *The Dugout* for your next event — we're thrilled to have you here.

More than just a function space, *The Dugout* is a place where community, purpose and good food come together. Whether you're planning a casual gathering, corporate event, wedding, family celebration, or community workshop, our team is here to make it memorable — for all the right reasons.

Run by Embrace Disability Group, *The Dugout* isn't your typical venue. We proudly create meaningful employment and training opportunities for people living with disabilities, and everything we do is about fostering inclusion, purpose, and connection — all while delivering top-notch hospitality.

Our functions menu showcases fresh, wholesome food made with care by our talented kitchen team and our staff will welcome your guests with warmth, pride, and professionalism. When you book with us you're not just getting a great venue — you're making a real impact in your community.

We look forward to hosting you.

Matt Morrissey
Founder | COO
Embrace Disability Group



S N O O N S T O N I N C L U D E S

At *The Dugout*, we believe great events are built on great partnerships — and that starts with us getting to know you. That's why our Functions Manager and Head Chef will work closely with you every step of the way to bring your vision to life.

Whatever your event, we'll tailor an experience to suit your budget, dietary needs and the style of event you have in mind.

Included in your package are:

free room hire
room set-up
tables and chairs
chair covers
crockery and cutlery
lectern
AV screen for photo slideshow
bluetooth speaker

SEPARATE HIRE CHARGES

linen tablecloths (black or white) | **\$9**
chair sashes | **\$5** (per chair)
table skirts | **\$60**

CANAPES

BUDGET CANAPES

\$4.5 per piece

- mini sausage rolls | **df**
- mini quiches | **gfa, vga**
- cucumber bites, herbed cream cheese, dill | **v, gf**

COLD CANAPES

\$5.5 per piece

- smoked salmon blini, herbed creme fraiche, salmon roe, candied lemon, chives | **gf, df**
- freshly shucked oysters, lemon | **gf, df**
- blue swimmer crab bruschetta, pickled shallots | **df**
- heirloom tomato and goat cheese tart | **gfa, v**
- tartlet of asparagus, onion, spinach, mushroom | **gfa, v**
- rice paper rolls, nam jim | **gf, df, v, vg**

HOT CANAPES

\$5.5 per piece

- confit chicken and mushroom tart | **gfa**
- mac and cheese croquettes, chipotle mayo | **v**
- sweet corn fritters, tomato salsa, vegan aioli | **gf, df, v, vg**
- prawn goujons, caper aioli | **df**
- duck pancakes, chilli jam | **df**
- cauliflower arancini, chipotle mayo | **v, vg**

SUBSTANTIAL CANAPES

\$9.5 per piece

- spinach and eggplant moussaka stack | **gf, df, v, vg**
- prawn baguette, crisp iceberg lettuce, marie rose dressing | **df**
- kingfish taco w avocado, fennel, chilli | **(df)**
- beer battered flathead tail, curly fries, tartare | **df**
- pulled pork slider, curly fries, house-made bbq sauce | **df**
- thai style yellow vegetable curry w rice | **gf, df, v, vg**
- marinated beef kebabs, asian slaw, nam jim | **gf, df**

minimum quantities apply - please contact our team for more information.

GRAZING STATION

\$25 per person | minimum 20 people

- assortment of Australian and international cheese, local charcuterie, seasonal fruit, assorted nuts, house-pickled vegetables, house-made condiments and dips, assorted bread, crackers and crudités
(gluten free and vegan options available on request)

TACO STATION

\$25 per person | minimum 20 people

- assortment of hard and soft taco shells, crisp lettuce, diced tomato, shredded cheese, pulled pork shoulder, traditional style taco mince, pickled jalapenos, pico de gallo, guacamole, sour cream, slice onion, house-made condiments and dips, corn chips
(gluten free and vegan options available on request)
- add house-made churros | **\$5**

SWEET STATION

\$25 per person | minimum 20 people

- assortment of house-made sweet treats, assorted lollies, choc-dipped strawberries, seasonal fruit, caramelised popcorn, fairy floss
(gluten free and vegan options available on request)

SALADS

VEGETARIAN SALADS

- **crisp garden salad:** mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinegerette | **gf, df, v, vg**
- **roast pumpkin salad:** pumpkin, red onion, sun-dried tomato, pepitas, pistachio, fetta, sesame and miso dressing | **gf, v**
- **pear salad:** wild roquette, pear, red onion, walnuts, blue cheese, blueberries, candied dressing | **gf, v**
- **coleslaw:** wombok, red cabbage, carrot, shallots, apple, mint, mayonnaise | **gf, df, v, vga**

NON-VEGETARIAN SALADS

- **chicken caesar salad:** shredded chicken, cos lettuce, bacon, parmesan, egg, croutons, caesar dressing
- **thai beef salad:** beef, mint, shallots, cucumber, tomato, chilli, rice noodles, house-made dressing | **gf**
- **roasted vegetable salad:** mixed lettuce, mustard vinaigrette, pumpkin, red pepper, baby beetroot, red onion, quinoa, fetta, prosciutto shards, candied walnuts, balsamic glaze | **gf**



MAIN FARE

choose any three of the following dishes

- beef lasagne | **gfa**
- butter chicken | **gf**
- thai style vegetable yellow curry | **gf, df, v, vg**
- braised beef cheek, red wine jus | **df**
- crispy skin salmon, salsa verde, lemon | **gf, df**
- slow cooked roast beef | **gf, df**
- mustard and maple glazed ham | **gf, df**

SIDE DISHES

choose any three of the following side dishes

- seasonal greens | **gf, df, v, vg**
- steamed rice | **gf, df, v, vg**
- herb-buttered corn cobs | **gf, df, v, vg**
- roasted vegetables | **gf, df, v, vg**
- lemon, garlic and rosemary baby potatoes | **gf, df, v, vg**

SALADS

- choose any two of our salads listed on page 6

BREAD

- individual dinner roll, butter

COST | \$45 per person

MINIMUM | 30 people



OLD SCHOOL CLASSIC AUSSIE BBQ

- thick, gourmet beef sausages | **gf, df**
- honey mustard marinated chicken | **gf, df**
- smokey bbq beef kebabs | **gf, df**
- grilled veggie skewers | **gf, df, v, vg**

SIDE DISHES

- caramelised onions | **gf, df, v, vg**
- herb-buttered corn cobs | **gf, df, v, vg**
- assorted sauces and house-made condiments | **gf, df, v, vg**

SALADS

- choose any two of our salads listed on page 6

BREAD

- individual dinner roll, butter
- sliced white bread

SOMETHING EXTRA

- add grilled prawn skewers | **\$5 per person**

COST | **\$35 per person**

MINIMUM | **30 people**

ENTREE

- deconstructed prawn cocktail | **gf, df**
- kingfish sashimi, fennel, lime, mandarin | **gf, df**
- pumpkin and ricotta, cannelloni, burnt butter, sage, lemon | **v**
- beef carpaccio, truffle oil, wild rocket | **gf, df**
- beet tartare, cashew cream, capers, pickled cucumber, tortilla crisps | **df, v, vg**
- truffle and mushroom risotto, pecorino | **v, gf**

MAIN FARE

- crispy skin salmon, cauliflower puree, wilted spinach, baby carrots, lemon beurre blanc | **gf**
- eye fillet, hasselback potato, baby carrots, seasonal greens, green peppercorn sauce | **gf**
- lamb shank, creamy mashed potato, roasted onion, seasonal greens, red wine jus | **gf**
- cauliflower steak, romesco, bean ratatouille | **gf, df, v, vg**
- pork cutlet, roasted chats,, baby carrots, seasonal greens, candied apple, jus | **gf**

DESSERT

- white chocolate and honeycomb parfait, champagne jelly, caramelised popcorn | **v, gf**
- sticky date pudding, butterscotch, vanilla bean ice cream | **v**
- chocolate fondant, pistachio, cream, toffee | **v**
- macadamia and toffee coated brie, house-made lavosh | **v**
- deconstructed lemon meringue pie, gingerbread, mint | **v**
- vegan pistachio cheesecake | **df, v, vg**

TWO COURSES | **\$65 per person**

THREE COURSES | **\$75 per person**

BAR PACKAGES

STANDARD

- assorted soft drinks, juice, water
- jacobs creek sparkling chardonnay pinot noir
- jacobs creek sauvignon blanc
- jacobs creek cabernet sauvignon
- cascade light | great northern | carlton dry | heineken zero

PREMIUM

- assorted soft drinks, juice, water
- de bortolli king valley prosecco
- squealing pig marlborough sauvignon blanc
- tread softly pinot grigio
- tempus two shiraz
- penfolds koonunga hill cabernet sauvignon
- squealing pig rose
- boags premium light | coopers mild ale | carlton draught | asahi super dry | heineken zero

DELUXE

- assorted soft drinks, juice, water
- jansz sparkling cuvee
- villa maria marlborough sauvignon blanc
- nick o'leary reisling
- nick o'leary shiraz
- franklin tate cabernet sauvignon
- bird in hand pinot rose
- boags premium light | bentspoke easy | capital coast ale | crown lager | corona

STANDARD | **\$39** two hours | **\$49** three hours | **\$59** four hours

PREMIUM | **\$49** two hours | **\$59** three hours | **\$69** four hours

DELUXE | **\$59** two hours | **\$69** three hours | **\$79** four hours

BOOKING CONFIRMATION

If you wish to proceed, a fully-refundable booking fee of \$250 must be paid to Embrace Disability Group to confirm your booking. Until the hire fee is received, Embrace Disability Group reserves the right to book and allocate the venue to another client.

The contract signatory is personally liable to pay all moneys in full to Embrace Disability Group. Where an invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

PAYMENT METHODS

Payment can be made by cash, direct debit, or credit cards.

CANCELLATION

Final guest numbers and payment for food requirements is required 7 days prior to your function.

Once final numbers have been confirmed, any reduction in catering requirements will not result in a refund or re-allocation of moneys already paid.

ALCOHOL CONSUMPTION & BEHAVIOUR

The Dugout is a fully licensed venue and as such, our staff are obliged to refuse the provision of alcohol to patrons who appear to be intoxicated and we reserve the right to ask the intoxicated or disorderly patrons to leave the venue at any time.

Our staff are trained to identify under age drinkers and we reserve the right to request proof of age for guests. Guests identified as under age drinkers will be asked to leave and you will be advised.

A second occurrence of such events will see the function cancelled. Please note, there will be no refund if the function is terminated early due to bad behaviour.

RESPONSIBILITY

Embrace Disability Group does not accept responsibility for the loss of or damage to clients and their guest's property, including hired equipment or personal property left prior, during or after a function.

The contract signatory is financially responsible for any damages to property at *The Dugout* and any hired equipment brought in by clients, guests or outside contractors prior to, during or after a function.

Embrace Disability Group has the right to request a refundable security deposit from the client and has the further right to refuse the full refund of the security deposit if repairs are required to property at *The Dugout* damaged prior to, during or after the function.



BOOKING FORM

FUNCTION DATE:

START TIME:

CONTACT PERSON:

CONTACT PERSON MOBILE:

CONTACT PERSON EMAIL:

NUMBER OF GUESTS:

I have read the terms and conditions for functions taking place at *The Dugout* and accept that I am responsible for the conduct of my guests and all costs associated with this booking, including any damage that is caused to the premises.

ACCEPTANCE

NAME OF HIRER (PRINTED):

SIGNATURE OF HIRER:

DATE:

