

THE DUGOUT

BY EMBRACE DISABILITY GROUP



Christmas Packages

REGIONAL SPORTS COMPLEX | ENVIRONA DRIVE | JERRABOMBERRA

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WELCOME

It has been a long year and now it's time to celebrate your achievements with workmates, family and friends.

So, whether you're hosting a cozy get-together or planning an office celebration, our Christmas function packages are designed to help you unwind and share the joy of the season.

Let us handle the food, so you can focus on making lasting memories with the people who matter most.

Our Christmas packages are crafted to bring joy to every occasion, filled with festive favourites and seasonal flavours that everyone will love.

This Christmas, take a break, indulge in delicious food, and let the celebrations flow at *The Dugout*.

To book your catering or function, give us a call on 6140 3258 or send an to: hello@embracedisabilitygroup.com.au

This Christmas, it's time to embrace taste, embrace quality, embrace the festive season and embrace social inclusion.

Yours in festive cheer,

Matt Morrissey
Founder | COO
Embrace Disability Group



INCLUSIONS

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.

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**

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**
- beer battered fries, house-made seasoning | **gf, df, v, vg**

CLASSIC CHRISTMAS

PROTEINS

choose any three of the following dishes

- lemon peppered roast chicken | **gf**
- bourbon marmalade glazed ham | **gf, df**
- baked salmon, creamy dill sauce, cranberry tapenade | **gf**
- roast turkey, cranberry, balsamic | **gf, df**
- mushroom wellington | **gf, df, v, vg**

SIDE DISHES

- choose any two of our side dishes listed on page 5

SALADS

- choose any two of our salads listed on page 5

BREAD

- individual dinner roll, butter

DESSERTS

choose any two of the following desserts

- mini pavlova, berries, whipped cream, pistachio, white chocolate crumb, toffee | **gf, v**
- gingerbread cupcakes | **gfa, df, v, vg**
- individual fruit cups | **gf, df, v, vg**
- sticky date pudding, butterscotch | **v**

COST | **\$45 per person**

MINIMUM | **10 people**

BBQ CHRISTMAS

HOUSE-SMOKED BBQ

- low and slow smoked beef brisket | **gf, df**
- baby back ribs | **gf, df**
- burnt ends | **gf, df**
- smoked spatchcocked chicken | **gf, df**

SIDE DISHES

- apple slaw | **gf, df, v**
- smoked mac 'n' cheese | **v**
- jalapeno poppers | **gf**
- corn bread | **v**

DESSERTS

choose any two of the following desserts

- mini pavlova, berries, whipped cream, pistachio, white chocolate crumb, toffee | **gf, v**
- gingerbread cupcakes | **gfa, df, v, vg**
- individual fruit cups | **gf, df, v, vg**
- sticky date pudding, butterscotch | **v**

COST | \$48 per person
MINIMUM | 15 people



PROTEINS

all included

- **prawns two ways:** whole Australian king prawns and barbecued with chilli, lime and garlic
- **assorted cold meats:** bourbon glazed ham, barbecued chicken, turkey breast
- **moreton bay bugs:** garlic, orange and tarragon butter
- **grilled cauliflower steaks:** cranberry tapenade
- **corn ribs:** lime and chilli mayo, paprika

SIDE DISHES

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SALADS

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BREAD

- individual dinner roll, butter

DESSERTS

choose any two of the following desserts

- mini pavlova, berries, whipped cream, pistachio, white chocolate crumb, toffee | **gf, v**
- gingerbread cupcakes | **gfa, df, v, vg**
- individual fruit cups | **gf, df, v, vg**
- sticky date pudding, butterscotch | **v**

COST | **\$65 per person**

MINIMUM | **10 people**

WOOD-FIRED PIZZAS

all you can eat

- **margarita:** mozzarella, tomato, basil
- **veggie:** mushroom, red onion, artichoke, roasted capsicum, olives, hummus
- **meatlovers:** house-made bbq sauce, smoked brisket, pulled pork, pepperoni, ham, mozzarella
- **hot 'n spicy:** pepperoni, red onion, roasted capsicum, jalapeno
- **chilli and garlic prawn:** prawns, red onion, garlic, roasted capsicum, mozzarella, house-made chilli jam

SIDE DISHES

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SALADS

- choose any two of our salads listed on page 5

DESSERTS

choose any two of the following desserts

- mini pavlova, berries, whipped cream, pistachio, white chocolate crumb, toffee | **gf, v**
- gingerbread cupcakes | **gfa, df, v, vg**
- individual fruit cups | **gf, df, v, vg**
- sticky date pudding, butterscotch | **v**

COST | **\$40 per person**

MINIMUM | **10 people**

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

SEES & SEET



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:

