

SUMMER 14/15

PRIVATE FEASTS

Mr. Beebe's

EATING HOUSE & BAR

Welcome.

Mr. Beebe's of Bendigo, is the ideal setting for a special occasion or a casual function. Mr. Beebe's is set in the CBD of Bendigo with a historic story behind it. Newly renovated historic building from 1908 where it originally was built as the royal bank of Bendigo with an amazing structure you will also receive the best view in town. Mr. Beebe's overlooks Alexander fountain and Rosiland park. Mr Beebes can offer two lovely function rooms our Down stairs room (main restaurant) sits 55 pax or cocktail style 120 pax weather dependant and our upstairs room (grand view room) sits 35 pax or cocktail style 60 pax.

We are a fully licensed venue with an extensive list of wines available with a selection of premium local wines as well as international producers. We also love our craft beer with a selection of 10 different local craft beers as well as the standard beers as well.

Yours Sincerely,

Mr. Beebe's

COCKTAIL / STAND UP

MEAT

- / Duck liver parfait on toast
 - / Terrine du jour with pickle
 - / Lamb shank and nettle croquettes
 - / Pork belly sausage rolls
 - / Beef cheek and shallot pies
 - / Roasted duck and mushroom pies
 - / Smoked kangaroo rice paper rolls
 - / Lamb merguez meat balls
 - / Poached beef on croute with beetroot pickle
 - / Potato skins with beef tartare
 - / Chicken and leek tarts
 - / Mini wagyu burgers
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VEGETARIAN

- / Marinated organic olives
 - / Roast pumpkin, basil and cheddar frittata
 - / Hand cut russet chips
 - / Roast sweet potato and ricotta arrancinni with pesto
 - / Chilli salt tofu
 - / Potato & gruyere croquettes
 - / Mushroom and basil tarts
 - / Cauliflower and leek veloute
 - / Avocado nori rolls
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PRICE

- / Choose 3 options — \$12 pp
- / Choose 6 options — \$22 pp
- / Choose 9 options — \$32 pp
- / Choose 12 options — \$42 pp

PLEASE NOTE: Minimum amount of guests is 15 and more options can be provided for an additional cost.

SEAFOOD

- / Spiced school prawns
 - / Gin and tonic oyster shooters
 - / Seared scallops with cauliflower puree
 - / Crab croquettes with aioli
 - / Salt and pepper calamari
 - / Prawn and avocado nori rolls
 - / Smoked salmon and dill risotto
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SWEET

- / Lemon meringue pies
 - / Chocolate mousse lamingtons
 - / Strawberry macaroon
 - / Raspberry tea cakes
 - / Apricot and white chocolate truffles
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SHARING / BANQUET

STARTERS A CHOICE OF FOUR

- / Seared scallops with corn puree, leek dressing & cherville salad
- / Gin and tonic oyster shooters
- / Tea smoked ocean trout with pickled vegetables & fennel dressing
- / Lamb merguez sausage with cauliflower & smoked tomato
- / Tasting plate of cured and preserved meats
- / Smoked kangaroo with pickled parsnip, cumquat and shallot dressing
- / Potato skins with beef tartare
- / Pork belly with blood plum puree and pickled turnip
- / Marinated organic olives
- / Lamb shank and nettle croquettes with aioli
- / Spiced school prawns with chilli aioli
- / Crumbed pigs tail with spiced carrot puree and caper compote
- / Roast pumpkin arancinni with basil
- / Natural oysters with shallot dressing and lemon
- / Pickled and poached beef fillet with jerausalem artichoke salad and crispy egg
- / Roasted beetroot salad with quinoa, yoghurt, mint and hazelnuts

MAINS A CHOICE OF THREE

- / Slow braised beef brisket, kale salad and pickled mushrooms
- / Sticky lamb shoulder with chickpea, yoghurt and mint salad
- / Grass fed rib eye, shallots, mushrooms and red wine jus
- / Roast lamb loin with spiced carrot and parsley salad
- / Pan fried gnocchi with pumpkin, kale and gruyere
- / Pan seared ocean trout with fennel remoulade and sauce vierge
- / Truffle roasted chicken with mushroom stuffing
- / Confit chicken with braised cabbage and sauce chacuterie
- / Roasted duck with eggplant, chorizo and shallots
- / Wild rabbit saddle with leek, tarragon potato & Kaiser jus
- / Pan seared snapper with pea puree, fennel and basil salad
- / Risotto of asparugas and leek with tarragon and goats cheese
- / Cider braised pork belly, glazed apple and sage risotto

SHARING / BANQUET

SIDES A CHOICE OF THREE

- / Cauliflower and cheddar gratin
- / Roast pumpkin and quinoa salad
- / Duck fat roasted potatoes with bacon and thyme
- / Truffled potato mash
- / Watercress and avocado salad
- / Cabbage and fennel slaw
- / Green salad
- / Spiced carrot salad, mint and yoghurt
- / Mushrooms with leek and parmesan
- / Roast cauliflower with smoked tomato and green olives
- / Hand cut chips with aioli
- / Zucchini and roast tomato salad
- / Watercress, pear, goats cheese and walnut salad

DESSERT A CHOICE OF THREE

- / Chocolate tasting plate
- / Selection of farmhouse cheeses with lavosh and quince
- / Mr Beebe's mini sweet treats
- / Blood orange brulee with mint sorbet
- / Lemon tart with raspberries and cream
- / Roast pineapple parfait with lime and coconut sorbet
- / Chocolate profiteroles with strawberry cream
- / Bread & butter pudding with rhubarb and vanilla ice cream
- / Baked apple clafoutis with blood plum sorbet
- / Raspberry financier with chocolate mousse
- / Cheesecake mousse with orange salad and hazelnut praline
- / White chocolate mousse with strawberries, mint and pistachio

PRICE

- / Starters and mains with sides — \$42pp
- / Mains with sides and desserts — \$42pp
- / Starters, main with sides and dessert — \$55pp

PLEASE NOTE: Extra items are available at an additional cost

TERMS

BEVERAGE OPTIONS

When choosing your beverage options, management will need at least 14 days notice to organize stock levels.

ON CONSUMPTION

When holding a function you have the option of having drinks on consumption. The prices of all beverages are represented on our drinks menu available on request or online on our website.

TAB

Clients can set up a tab for a function with certain beverages or all beverages, to fix up at the end of function, this can either be a set limit that we cut off at, or unlimited

TERMS & CONDITIONS

To help ensure your function is a success and stress free, we provide you with our terms and conditions. To book and confirm your function, you will need to read the terms and conditions and sign the contract form below and return with a \$500 deposit.

- ① A booking deposit of \$500 and this signed form is required to confirm your reservation. This \$500 will be deducted from the days cost.
 - ② Confirmation of final numbers is required 7 days prior to the function, these final numbers will be the numbers billed even if there are late cancellations.
 - ③ There is a minimum spend for exclusive use of the whole venue of \$4000 Monday through to Thursday and Sunday and a \$5000 minimum spend on Friday and Saturday.
 - ④ Full payment must be received after the function has finished on that day.
 - ⑤ Any cost occurred damages to the venue of Mr. Beebe's or our property will be compensated by the client.
 - ⑥ We try and maintain our quoted menu but due to seasonal produce our menu's are subject to change, but will be confirmed with the client before function date.
 - ⑦ Any cancellations must be in writing or made in person with a manager at Mr Beebe's and 50% of your deposit will be retained. The remaining amount of the deposit is refundable if cancellation is made 14 days prior to event.
 - ⑧ Mr. Beebe's will not be held responsible for any damages or loss of property left at the venue before or after your function.
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TERMS

CONFIRMATION

In signing this form I understand the above terms and conditions and undertake to comply with them:

Client Name

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Client Signature

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Date / /

Managers Name

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Manager Signature

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Date / /

FUNCTION DETAILS

Day of Week

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Date / /

Function Type

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Name of Client

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Phone Number

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Email

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Address

.....

Company Name

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Number of Guest

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Menu Type

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Cocktail / Banquet

Beverage Option

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TAB / On Consumption

Deposit Paid

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Yes / No

Amount \$

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