

CORPORATE & SOCIAL FUNCTION PACKAGES



CORPORATE & SOCIAL EVENTS



TAVERN TABLE PACKAGE

\$45

PER PERSON

2 Hours Restaurant Table Booking
Board Game Hire
Standard Welcome Drink
Substantial Catering

Menu Options - Select One:

OPTION 1:

Assorted Pizza,
Popcorn Chicken & Fries

OR

OPTION 2:

Mini Beef Sliders, Mini Chicken
Parmi's & Potato Wedges

**Maximum 3 x Large Tables
Minimum 10 pax / Up to 30 pax

3 HR PACKAGE \$65PP:

INCLUDES

Additional Hour of Table Hire
1 x extra drink pp & 1 x Dessert pp

TAVERN VIP BOOTH PACKAGE

\$47

PER PERSON

2 Hours Booth Hire
Free play on PS5, Xbox Series X
& Nintendo Switch
Board Game Hire
Standard Welcome Drink
Substantial Catering

Menu Options - Select One:

OPTION 1:

Assorted Pizza,
Popcorn Chicken & Fries

OR

OPTION 2:

Mini Beef Sliders, Mini Chicken
Parmi's & Potato Wedges

**Maximum 2 x booths+ 1 x Large Table
Minimum 10 pax / Up to 30 pax

3 HR PACKAGE \$67PP:

INCLUDES

Additional Hour of Booth Hire
1 x extra drink pp & 1 x Dessert pp

Special dietary requirements catered to upon request

ADD TO YOUR EVENT: Unlimited Beverage Package or a Bar Tab





TAVERN SEMI-PRIVATE PACKAGE

STARTING FROM
\$75
PER PERSON

3 Hours semi-exclusive
use of the Tavern

2 x VIP Booths with free play on PS5,
Xbox Series X & Nintendo Switch

Board Game Hire

Ample seating & standing room

Welcome Bar Tab

Substantial Catering

Menu Options - Select One:

OPTION 1:

Assorted Pizza, Popcorn Chicken, Fries &
Mini Desserts

OR

OPTION 2:

Mini Beef Sliders, Fish & Chip Cups, Mini Chicken
Parmi's, Potato Wedges & Mini Desserts

**Minimum 40 pax / Up to 85 pax*

**Minimum Food & Beverage spend applies to
secure this space. Price may vary as per
time of year*

Extra hours available upon request
Add Arcade Game Cards

ALIENWARE ARENA EVENT OPTIONS

EVENTS FROM 50-400 PAX, DEPENDING ON SETUP REQUIREMENT

COCKTAIL EVENT — 3 HRS+ —

STARTING FROM

\$105

PER PERSON + *VENUE HIRE

Private Venue Hire
Basic AV
Essential Canapé Package
Gold Beverage Package

BANQUET LUNCH/DINNER — 3 HRS+ —

STARTING FROM

\$135

PER PERSON + *VENUE HIRE

Private Venue Hire
2 Course Plated Menu
Gold Beverage Package
+\$20 pp for a 3 Course Menu

CONFERENCE — 8 HRS+ —

STARTING FROM

\$90

PER PERSON + *VENUE HIRE

Private venue hire 9am-5pm
182 pax (retractable) Grandstand
setup or 82 pax Cabaret setup
Full Day Delegate Package
Basic AV:
400" LED presentation screen
Lectern & microphone
Dedicated AV technician

TEAM BUILDING COMPETITION — 3 HRS+ —

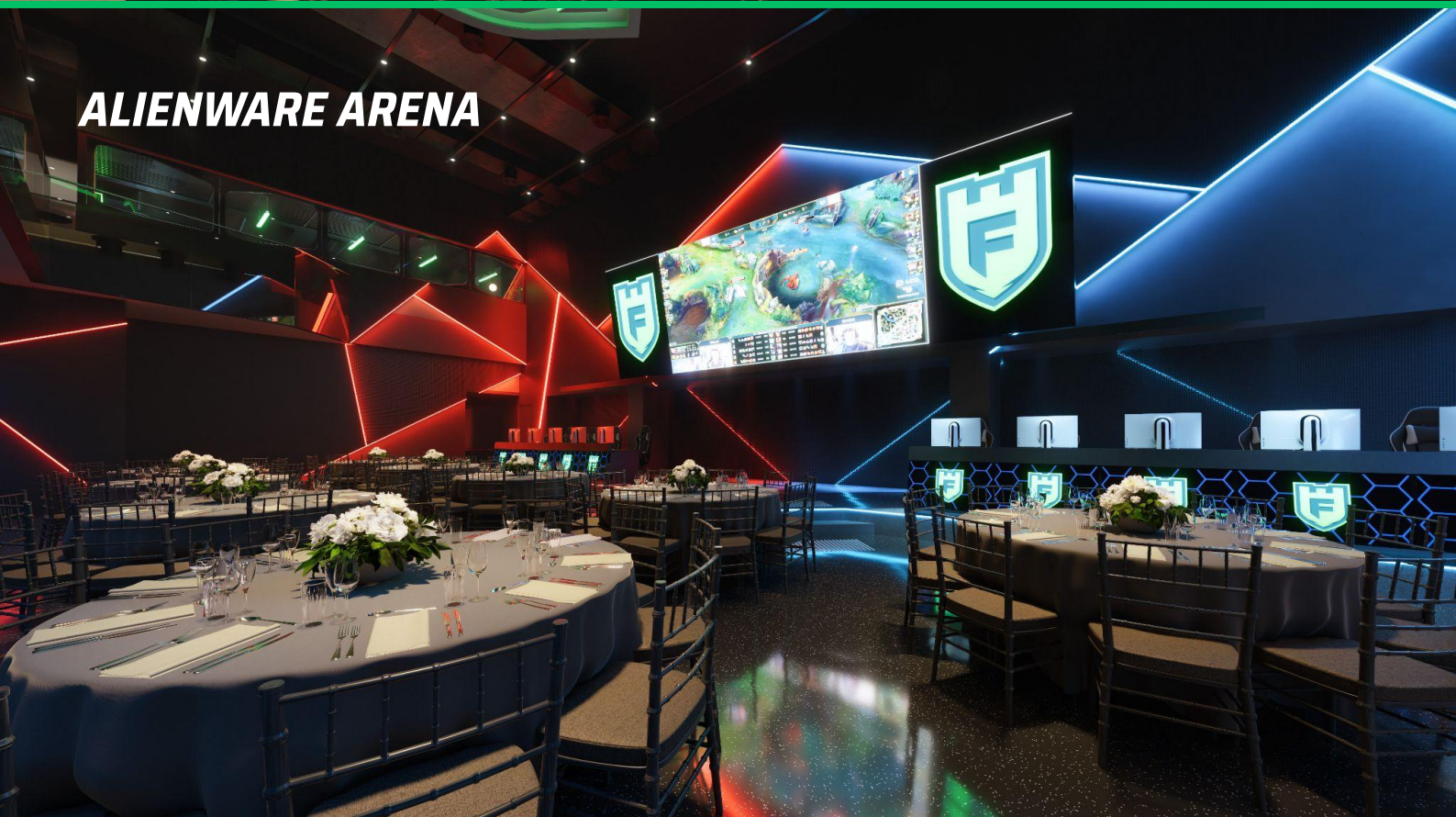
STARTING FROM

\$115

PER PERSON + *VENUE HIRE

Private Venue
One-of-a-kind interactive challenge
Dedicated Event Host
Essential Canapé Package
Gold Beverage Package
Basic AV
Grandstand & cocktail setup

**A minimum Food & Beverage spend + Venue Hire applies and differs per selected date & time*



GOT BIGGER AND BETTER IDEAS?

Event options are endless in this multi-use space. Enquire now for your event specialist to tailor make your perfect event!

Event package options also available in 2315 Bar up to 80 pax.

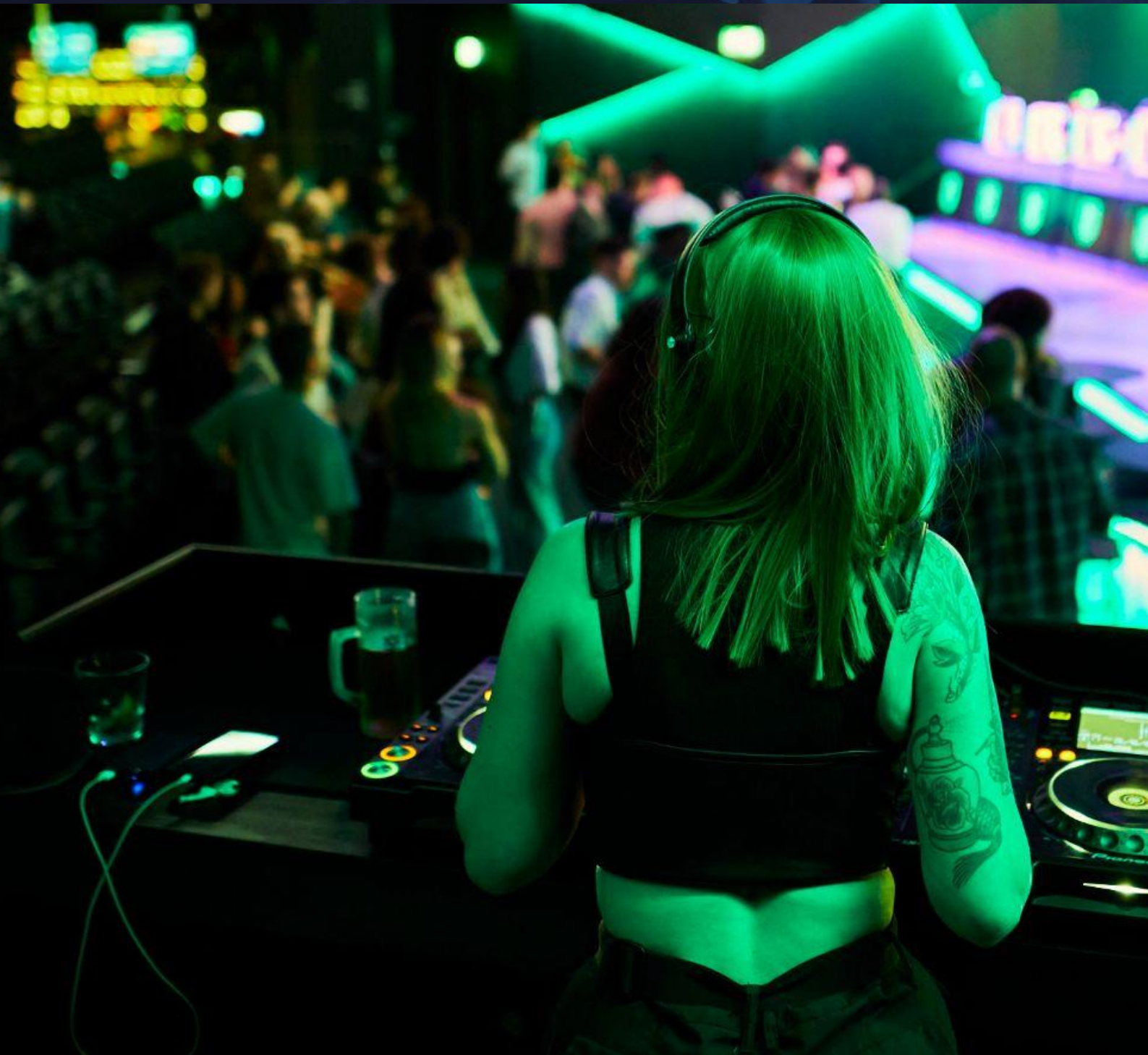
Ask for your tailored quote today.

ALL EVENT OPTIONS

Valid Monday to Sunday

Extra hours available upon request, based on availability

Add PC play or Arcade Gameplay



COCKTAIL EVENTS



CANAPÉ PACKAGES

LITE PACKAGE

\$40

PER PERSON

CHOICE OF
4 standard canapés
1 substantial bite

*Minimum 20 pax

ESSENTIAL PACKAGE

\$55

PER PERSON

CHOICE OF
6 standard canapés
1 substantial bite
1 dessert Canapé

*Minimum 20 pax

DELUXE PACKAGE

\$75

PER PERSON

CHOICE OF
8 standard canapés
2 substantial bite
1 dessert Canapé

*Minimum 20 pax



SIMPLE PLATTER OPTIONS

Chef's selection of canapés

BASIC PLATTER

\$100 PER PLATTER

INCLUDES
20 standard canapés

*Minimum order: 2 platters

PREMIUM PLATTER

\$135 PER PLATTER

INCLUDES
10 substantial bites

*Minimum order: 4 platters

CANAPÉ MENU

Select from a variety of hot or cold canapés as well as substantial bites for a more filling portion.

STANDARD

Bacon, Mac & Cheese Croquette
Mushroom Arancini with Garlic Aioli (GF, V)

Butter Chicken Samosa

Vegetable Spring Rolls with
Sweet Chilli Sauce (V)

Tomato Bruschetta (V)

Skewered Satay Chicken

Pork & Fennel Rolls

Chicken & Tarragon Filo Parcel

Lamb & Rosemary Pie

Coconut Prawn on a Sugarcane Stick (GF)

Thai Red Curry Duck Dumpling

Barramundi Spring Rolls

Lamb Kofta with Cumin Yoghurt (GF)

Saffron and Pistachio Arancini
with Aioli (GF, V)

Gruyere & Corn Croquette (V)

Pumpkin, Spinach & Hummus Tartlet (VG)

Ratatouille & Hummus Tartlet (VG)

Vegetable Dumplings with
Sweet Chilli Sauce (V)

Mini Beef Wellington

Rice Paper Roll (GF)
(Choice of Chicken, Beef, Pork and
Mushroom)

Olive Tapenade En Croute
with Feta & Basil (V)

SUBSTANTIAL BITE

Fish & Chips with Tartare Sauce

Salt & Pepper Calamari with a Pear
& Parmesan Rocket Salad (GFO)

Mini Chicken Parma, Napoli
& French fries

Gnocchi with tomato Ragout
& Shaved parmesan (V)

Potato, Pea & Quinoa Kebbe
with Hummus (VG) (GF)

Mini Peri Peri Chicken Sliders

Mini Beef Sliders

Mini Caesar Salad

DESSERT

Assorted Mini Doughnuts

Kiwi Fruit Tartlet

Blueberry Mini Tart

Strawberry Delice

Chocolate Royal

Mini Eclair

Items are subject to change and availability

v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option



PLATED LUNCH & DINNER MENU

2 COURSE PLATED MENU

\$85

PER PERSON

Alternating Entree
Alternating Main Course

3 COURSE PLATED MENU

\$105

PER PERSON

Alternating Entree
Alternating Main Course
Dessert Platters

PLATED MENU ADD-ONS

Cheese boards **\$11.00 pp**

Charcuterie Boards **\$13.50 pp**

Arrival Canape Package **\$27.50 pp (4 canapes pp)**

Revise your dessert platters to a set dessert **\$5.00 pp extra**

Minimum 20 people. Add-ons apply to all guests attending

PLATED MENU

ALTERNATING ENTREE: CHOOSE TWO

Yellow fin tuna Nicoise salad, kalamata olives and candied lemon (GF,DF,NF)

Lamb ribs, garlic yoghurt with a petite salad (GF,NF)

Beetroot carpaccio, persian feta and watermelon radish (V,GF,NF)

Goat cheese stuffed zucchini flower with a Greek salad (Veg,NF)

Spinach, basil and ricotta Cannelloni (Veg)

ALTERNATING MAIN COURSE: CHOOSE TWO

Char grilled chicken with chorizo, truss tomatoes and skordalia (DF,NF)

16 hours braised lamb shoulder with cracked wheat and baby carrots (DF,NF)

Atlantic salmon, roasted fennel, pea puree and a citrus beurre blanc (GF,NF)

Wild mushroom risotto with aged balsamic (V,GF,NF)

Beef porterhouse, kipfler roasted potato and Bordelaise sauce (GF,DF,NF)

Potato gnocchi with tomato passata, shaved parmesan and micro basil (V,NF)

Items are subject to change and availability

V - vegetarian

VG - vegan

GF - gluten free

GFO - gluten free option

DF - dairy free

NF - nut free

SIDES

All menus come standard with:

Garden salad with balsamic vinaigrette (1 bowl per 10 people)

OPTIONAL EXTRAS FOR THE TABLE:

\$20.00 p/bowl to share
(1 bowl per 10 people)

Roasted potatoes

Steamed broccoli and carrots with chermoula

French fries

SHARED MINI DESSERTS: CHOOSE THREE

Strawberry Delice

Chocolate Royal

Mini Doughnuts

Petit Eclairs

Raspberry opera cake

Baked mini cheesecake

Tiramisu

SET DESSERT OPTION

+\$5PP (IN PLACE OF SHARED DESSERT):

CHOOSE ONE

Warm chocolate fondant with a fruit of the forest sorbet (NF)

Tiramisu

Pavlova with mascarpone cream and passionfruit (GF,NF)

New York cheesecake with a berry coulis (NF)

Apple and rhubarb tart with vanilla ice-cream (V, NF)

Rum spiced panna cotta, baby poached pear and a mango coulis

BEVERAGE PACKAGES

GOLD PACKAGE

2HRS - \$35PP

OR

3HRS - \$50PP

OR

4HRS - \$60PP

INCLUDES UNLIMITED:

- 1 x Local tap Beer
- 1 x Cider
- 1 x House Red
- 1 x House White
- 1 x House Sparkling
- Soft Drink/Juice

PLATINUM PACKAGE

2HRS - \$50PP

OR

3HRS - \$65PP

OR

4HRS - \$75PP

INCLUDES UNLIMITED:

- All Tap Beer/Cider
- 3 x Premium Reds
- 3 x Premium Whites
- 1 x French Rosé
- 2 x Premium Sparkling
- Soft Drink/Juice

ADDITIONAL BEVERAGE OPTIONS

HOUSE SPIRITS ~ \$12pp p/h to your selected beverage package.

NON ALCOHOLIC ~ \$12pp starting at 2 hours. Additional \$6pp p/h.

Bar Tabs, Drink Cards and Cocktails also available.

BEVERAGES

AVAILABLE IN **GOLD PACKAGE**

BEER

Fortress Lager

Somersby Apple Cider

WINE

RED

Tatachilla Shiraz Cabernet, McLaren Vale, SA

WHITE

Tatachilla Sauvignon Blanc, McLaren Vale, SA

SPARKLING WINE

Tatachilla Brut NV, McLaren Vale, SA

AVAILABLE IN **PLATINUM PACKAGE**

BEER

Fortress Lager

Somersby Apple Cider

4 Pines Pale Ale

4 Pines Pacific Ale

Asahi Super Dry

Balter XPA

Carlton Draught

WINE

RED

2021 Quartier by Port Phillip Estate Pinot Noir, Mornington Peninsula, VIC

2020 Tierra de Puerco GMM, Barossa Valley, SA

2021 Boucher Shiraz, Heathcote, VIC

WHITE

2022 T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC

2022 821 South Sauvignon Blanc, Marlborough, NZ

2019 Tarrawarra Estate Chardonnay, Yarra Valley, VIC

ROSÉ

202 Maison Francaise Rosé, Pays d'Oc, FR

SPARKLING WINE

NV Gancia Prosecco, Veneto, IT

NV Croser NV Brut, Adelaide Hills, SA



CONFERENCES



DAY DELEGATE PACKAGE

FULL DAY ~ \$95pp | HALF DAY - \$75pp

INCLUDED

Morning Tea, Lunch, Afternoon Tea (only if you select the Full DDP), Continuous Tea & Coffee, Dynamic Presentation Screen, Pens & Notepads.

LUNCH

Baguettes - choose 1 from the following

Roast beef with horseradish cream, cornichons, aged cheddar & ficelle

Smoked salmon, wild roquette, cream cheese, capers & red onions

Ventricina salami with baby lettuce, sliced roma & bocconcini

Smoked chicken with shredded cabbage, red onion, pear & mayonnaise

Wraps - choose 1 from the following

Tuna, capers & Red onion wraps

Truffle egg wraps

Grilled vegetables wraps

Selection of Sushi

Hot Options - choose 1 from the following

Fish & chips

Flame grilled chicken & chips

Ratatouille with rice

Sides - choose 1 from the following

Rocket, parmesan & pear salad

Fortress Garden's salad

Caesar Salad

MORNING TEA

Choose 2 from the following

Quiche Lorraine, tomato relish & micro basil

Assorted Mini Danishes

Petit Croissants

Mini Fruit Cups

Pot of Garden Berries with Coconut Yoghurt

Bacon & Egg Brioche Roll

AFTERNOON TEA

Choose 2 from the following

Fruit platter

Assorted lamingtons

Scones with jam & cream

Assorted muffins

OPTIONAL UPGRADES

Barista Coffee

Audio visual add-ons

Live streaming package

Hybrid event option

Premium AV equipment

Dedicated AV technician



ADD ONS

LAN COMPUTERS - Enjoy some casual or competitive gaming on our premium Alienware PC's.

BOARD GAMES - Play from a library of over 70 board games, with games for every age and interest.

VIP BOOTHS - A booth with free play on PS4, Xbox One, & Nintendo Switch and unlimited access to our board game library.

ARCADE GAMES - Over 100 retro & modern games for a classic arcade experience. Enjoy unlimited gameplay or a set \$ game card.

GAME HOST - The good kind of fun police. Bring one of our friendly staff on board to keep the good times rolling for you and your guests.



**CONTACT OUR FRIENDLY EVENT SPECIALISTS
TO ORGANISE YOUR NEXT EVENT:
WWW.FORTRESS.GAMES**