

THE  
GOOSE



# *Functions*

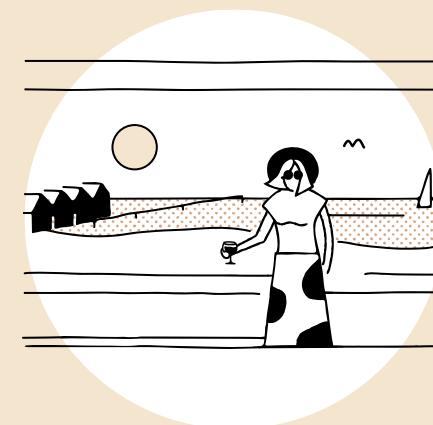


# Welcome to The Goose

Perfectly situated at the foot of the Busselton Jetty with uninterrupted views of Geographe Bay, The Goose is South West's premier seaside venue.

With multiple spaces to enhance your event or celebration.

All complimented by seasonal creations from our talented kitchen team, The Goose has everything for your next celebration or even





# Dining Spaces

## Dining/Conference & Pavilion

Our dedicated dining and conference room has everything you need for a private and secure function. This space was designed with functions in mind, a versatile space that can cater for sit down dinners. Separated from the restaurant it is ideal for corporate events, seminars, or presentations.

Our Pavilion room is an intimate room with water views. Ideal for smaller events or celebrations.

	SEATED	STANDING	PROJECTOR	MICROPHONE	TV	MUSIC	WIFI	WHEELCHAIR
DINING 2	60	80	Y	Y	N/A	Y	Y	Y
PAVILION	30	N/A	N/A	N/A	Y	N/A	Y	Y
DINING + PAVILION	90	100	Y	Y	N/A	Y	Y	Y

Please contact us for all venue hire pricing.





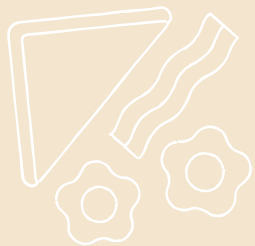
# Menus

## Morning Tea \$29.50 *Min 20 guests*

Scones with jam and cream *v*  
 Chocolate brownies *gf*  
 Ham and cheese croissants  
 Mushroom quiche *v*  
 Fruit platter *ve/gf*  
 Filter coffee and tea selection

## Afternoon Tea \$29.90 *Min 20 guests*

Ferrero Rocher mousse cake *gf*  
 Seasonal macarons *gf*  
 Beef brisket sausage roll  
 Finger sandwiches *vo*  
 Seasonal fruit platter *ve/gf*  
 Filter coffee and tea selection



## Breakfast \$29.50 *Min 20 guests*

**Maple toasted muesli**, toasted oats, nuts, dried fruit, coconut yoghurt, fresh fruit, milk of choice *v/gf*  
**Bacon & eggs**, eggs cooked how you like, grilled bacon *gfo/dfo*  
**Eggs hollandaise**, poached eggs, fresh spinach, hollandaise, herb crumb, sourdough toast *v/gfo*  
**Smashed avocado**, tomato salad, cashew cheese, hazelnut dukkah sourdough toast *ve/gfo*  
**Buttermilk pancakes**, buttermilk pancakes, dulce de leche, praline *v*  
 Filter coffee and tea station \$3 *per guest*

Breakfast includes a small barista made coffee and tea.

*All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for a comparable product.*







**Grazing Lunch \$35** *Min 25 guests*

- House bread and dips
- Smoked chicken with pomegranate glaze and hazelnut sesame dukkah *gf*
- Rare roast beef with pickles and mustard *gf*
- Roast sweet potato, cashew feta and spinach salad, toasted pepitas, chilli dressing *ve/gf*
- Cumin spiced pakora with roast almond and crispy chickpea tabbouli *ve/gf*
- Marinated tomato and fennel salad, burrata cheese, local olive oil and basil *gf*

**Mains**

- Fish & chips, garden salad, tartare sauce, lemon
- Ricotta gnudi, pan seared dumplings, tomato sugo, greens, mint, pine nuts *v*
- Seafood chowder, prawn, scallop, mussels, clams, salmon, garlic bread
- Beef cheek, smoked potato mash, confit shallots, pickled mushrooms, greens *gf*
- Half chicken, cauliflower tabbouleh, hummus, baby kale, radish, pomegranate, toasted nuts and seeds *veo/gf*

**Lunch and Dinner Set** *Min 25 guests*  
**2 Courses \$75 | 3 Courses \$85**

- To Start** *shared down the table*
- Grilled flat bread, beetroot muhammara, toasted walnuts, currants *gf/ve*
  - Stracciatella, melon, prosciutto, honey *gf*
  - Panko fried whiting, salt bush aioli
  - Nduja, polenta and cheese croquettes, harissa

**Dessert**

- Chocolate pudding, mascarpone, chocolate sauce, seasonal fruits *gf*
- Chèvre cheesecake, black pepper and balsamic strawberries, strawberry gel, macadamias *v/gf*

**Additional Sides** \$6pp

- Kimchi loaded potatoes, gochujang mayo *v/gf*
- Grilled broccolini, toasted pepitas *ve/gf*
- Garden salad *ve/gf*



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# THE GOOSE

Dinner *Min 30 guests*

2 Courses 80 | 3 Courses 90

## Starters to Share

Wood grilled oyster Kilpatrick *gf*

House bread, beetroot muhammara dip, toasted walnuts, currants *ve/gfo*

Ocean trout pastrami tartare, puffed rice crackers *gf/df*

La delizia buratta, tomato salad, hazelnut dukkah *gf/v*

Salumi plate – house made salmon pastrami, wagyu bresaola, fennel salami, pickles *gf*

## Mains

Wood roast sweet potato, garlic whip, peppers, eggplant, crisp fried chickpeas, harissa dressing *ve/gf*

Seafood chowder, prawn, scallop, mussels, clams, salmon, garlic bread

Half chicken, cauliflower tabbouleh, hummus, baby kale, radish, pomegranate, toasted nuts and seeds *veo/gf*

Wood roast market fish, potato, pancetta, clams, parsley and cider *gf/df*

Beef cheek, smoked potato mash, confit shallots, pickled mushrooms, greens *gf*

## Dessert

Ferrero Rocher mousse, orange gel, fresh orange *gf*

Chèvre cheesecake, black pepper and balsamic strawberries, strawberry gel, macadamias *v/gf*

## Additional Sides \$6 per guest

Kimchi loaded potatoes, gochujang mayo *v/gf*

Grilled broccolini, toasted pepitas *ve/gf*

Garden salad *ve/gf*

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LET THE GOOD TIMES ROLL IN \* THE GOOSE \* LET THE GOOD TIMES ROLL IN \* THE GOOSE \* LET THE GOOD TIMES ROLL IN \* THE GOOSE \*





Overlooking the Busselton Jetty with uninterrupted views of Geographe Bay dining at The Goose is truly unique.

**Canapés** *Min 30 guests*

6 PIECES FOR \$38 · 8 PIECES FOR \$50 · 10 PIECES FOR \$62 · EACH SUBSTANTIAL OPTION \$10

**Hot Canapés**

- Wood grilled oyster Kilpatrick *gf*
- Beef brisket sausage roll, kohlrabi remoulade
- Cauliflower pakora, tamarind chutney, cumin salt *ve/gf*
- Mushroom arancini, cauliflower and truffle *v*
- Prawn and chorizo skewers, harissa *gf*
- Panko crumbed whiting, salt bush aioli

**Cold Canapés**

- Natural oysters, mignonette *gf*
- Roast pumpkin tahini cassava crackers, hazelnut dukkah *ve/gf*
- Ocean trout pastrami tartare, puffed rice crackers *gf/df*
- Stracciatella, melon, prosciutto, honey *gf*
- Mussel escabeche, fennel, carrot, parsley, sourdough crostini *df/gfo*
- Chicken parfait, sauternes jelly, brioche & grape

**Substantial**

- Katsu chicken bao buns, cucumber, hoisin (*vegan option with eggplant*)
- Battered fish tacos, salsa, chipotle
- Beef brisket sliders, slaw
- Tom Yum prawn fried rice, cucumber, coriander

**Sweet**

- Vanilla eclair
- Macarons
- Hazelnut friands *gf*

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# Drinks Packages

## Standard *min 25 guests*

2 HRS \$45 · 3 HRS \$57.5 · 4 HRS \$70

### Sparkling

Driftwood Estate Sparkling Brut

### Whites

Juniper Estate SSB

Vasse Felix Filius Chardonnay

### Rosé

Flying Fish Rosé

### Reds

Juniper Estate Cabernet Merlot

Capel Vale Shiraz

### Beer/cider

Corona 4.5%

Boston Brewing Ginger Beer 3.5%

Carlton Zero 0%

Seasonal Cider on tap

## Cocktails *(Upgrade)*

1 HR \$20pp · 2 HR \$45pp

Lemon Drop

Passionfruit Mojito

Gin Basil Smash

Bloody Shiraz Spritz

House spirits \$12 per guest

Soft drinks, juice, tea and filter coffee included in all packages

## Premium *min 25 guests*

2 HRS \$55 · 3 HRS \$67.5 · 4 HRS \$80

### Sparkling

Driftwood Estate Sparkling Brut

Good Day Sunshine Prosecco

### Whites

Juniper Estate SSB

Vasse Felix Filius Chardonnay

Lentedal Pinot Gris

Leeuwin Estate Riesling

### Rosé

Flying Fish Rosé

### Reds

Juniper Estate Cabernet Merlot

Capel Vale Shiraz

Plantagenet Pinot Noir

Vasse Felix Cabernet Sauvignon

### Beer/cider

Corona 4.5%

Rocky Ridge IPL 3.5%

Goose Gold Lager 4.5%

Shelter Pale Ale 0.5%

Matsos Ginger Beer 3.5%

Seasonal Cider on tap

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# Terms & Conditions

## Quotations and Booking Confirmation

Quotations are valid for 30 days from the date of quotation unless otherwise specified. Quotes must be confirmed in writing so a deposit invoice can be issued. The Goose does not accept tentative bookings

## Deposits

For small format or corporate functions a deposit to the value of your room hire fee will be required to confirm your booking.

For large format or celebration functions a 25% deposit will be required to confirm the booking. 3 months prior to the booked event a further 25% deposit will be invoiced.

## Cancellation Policy

Should you wish to cancel your confirmed booking, written notice is required. Bookings cancelled prior to 3 calendar months of date booked will receive a full refund minus an administration fee of \$500.

Bookings cancelled less than 3 calendar months to date booked will forfeit the 25% deposit paid plus incur an administration fee of \$500.

Bookings cancelled less than 2 weeks prior to booked date will forfeit all deposits paid.

All refunds will be handled by a case by case basis and are at the discretion of The Goose Beach bar & Kitchen.

## Final Numbers and Final Payment

For small format or corporate functions, payments are made in full on the day of your booking via your preferred method of payment. We accept cash, EFTPOS and credit cards.

For weddings 100% of the anticipated food and beverage costs are due 2 weeks prior to the function date. If paying by credit card there will be a 1% surcharge. Personal cheques will not be accepted. EFT (direct deposits) must be referenced in accordance to the tax invoice.

## Minimum Spends

The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of guest numbers 2 weeks prior to the function.

## Pricing

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

## Responsible Service of Alcohol

The Goose complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

## BYO Policy

No food or beverages from outside The Goose is permitted for consumption into The Goose unless a special arrangement has been made, e.g. wedding cake. Special circumstances: Gifts containing food or alcohol are permitted into The Goose, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management

## Catering

Menu and beverage selections are required at least 2 weeks prior to your event. If selections are not advised at this point, your selection cannot be guaranteed to be available. The Goose kitchen team can cater for all dietary requirements. Special dietary requirements must be communicated to The Goose at least seven (7) working days prior to the event.

## Responsibility

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Goose's other guests and visitors are not disturbed by your function, guests or invitees. The client is financially responsible for any damage to the venue. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event. General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly. The Goose does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management

## Deliveries and Bump In

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible.

Bump in time is 3.00pm for an evening function, unless otherwise arranged with the event coordinator. The Goose will not accept deliveries prior to the agreed bump in time due to limited storage space within the building. However, in special circumstances, if there is not an event booked the day before, we can allow deliveries to be made prior to the event.

## Cakes provided by the client

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.









# THE GOOSE

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