

# GERONIMO

## FUNCTIONS + EVENTS

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# GERONIMO

WELCOME TO THE GERONIMO CULINARY EXPERIENCE...

At Geronimo, we deliver a diverse range of culinary experiences for every occasion-whether it's an intimate dinner, a night out with friends, a corporate event or any reason to celebrate. We have a wide range of different function and event packages available. Should there not be a package available to suit your needs, we can certainly customise one for your next event.

We have a range of different menus available, and can cater to all dietary requirements for your guests. Please notify us while discussing your menu of any dietary requirements your guests may have, so that our talented Kitchen Team can create a menu that will suit and delight your entire party. Please note that our menus are subject to change due to seasonal availability, but should there be any changes we will notify you well and truly before your event.

Depending on the size of your function or event we can offer our private dining room experience [up to 24 guests] or in our main dining room [up to 20 guests for a partial book-out, or 55-75 for a full book out]. We also offer standing cocktail and canape functions [up to 100 guests for an exclusive book out]. We have also just launched our alfresco gin garden for the warmer months to host a garden party [up to 20 guests].

Plus, with great value free-flow drinks packages ideal for groups of any size, holding your event at Geronimo means you can enjoy a smoothly run evening with great food and drink that caters for every dining guest.

We understand many events are organised from various locations, so our staff are available via phone, email or in person to help you plan everything smoothly from menu, to seating, to entertainment. Let us know if you're interested in live music or may require anything else for your event as, we have a variety of preferred partners and can contact them on your behalf.

On request we are able to organise a cake for special occasions. As we like to make every event as special as the last we can offer beautiful local floral arrangements to give your event that extra special touch.



# GERONIMO

## CORPORATE MEETING

Our private meeting area is the perfect spot for your next corporate meeting, with seating of up to 24 people. It's a quiet room, fully separated from our main dining area, to ensure privacy for your group.

We are able to cater for everything from breakfast, lunch or dinner to canapés + light refreshments, to suit whatever your needs may be. We are able to tailor a package to suit your needs.

The room is fully serviced, with heating + air conditioning, and tables can be arranged with up to 15 guests on one long table, or two shorter tables for larger groups to ensure comfort for all attendees.

Whiteboard + markers, 42" LCD screen + WIFI available at no additional cost.

Should there be any extra equipment you require for your event, let us know + we can assist you further. Please note additional charges may be applied for bookings outside of our regular trading hours, these are negotiated on a case-by-case basis.

During the day we offer our full lunch menu, and our dinner menu through the evening. If your group requires light refreshments we are able to offer our grazing boards + canapé list, which are detailed below. We can cater to a wide range of dietary requirements, so please notify us of any upon booking.

You're welcome to indulge in one of our drinks packages, or order on a single tab to be paid for at the end of the meeting. Guests are also welcome to order and pay individually.



# GERONIMO

## CANAPÉS + PLATTERS

### canapés menu

\$50 per person [includes 8]

\$65 per person [includes all]

FRESHLY SHUCKED  
TASMANIAN OYSTERS  
pepperberry mignonette  
or gin + cucumber dressing

ARANCINI

PORK BELLY  
salsa verde, parsnip

DUCK LIVER PARFAIT  
marmalade on brioche

EMPANADA  
raclette + sweet corn, salsa verde

WAGYU BEEF TARTARE

egg yolk, dijon, lavosh

CASHEW CHEVRE

sumac beetroots, vincotto dates, organic leaves

WHITE FISH CRUDO

black garlic + orange dressing, pistachio dust,  
sesame crisp

GRILLED CHICKEN SKEWERS

piri piri sauce

BROAD BEAN FALAFEL

smoked tahini, salsa criolla

ROMESCO OCTOPUS SKEWERS

### light grazing platters

suitable for 10 people, \$150ea

ANTIPASTO PLATTER

a feast of cured meats, olives, breads + crisps etc

SNACKS PLATTER

a range of light nibbles from our seasonal menu

CHEESE PLATTER

A range of local + imported cheese personally selected by our executive chef, served with seasonal accompaniments



# GERONIMO

## LUNCH + DINNER EVENT MENUS

4 SMALL PLATES FOR THE TABLE + CHOICE OF INDIVIDUAL DESSERT \$55 per person

4 SMALL PLATES FOR THE TABLE + 3 CLASSIC MAINS TO SHARE \$80 per person  
+ CHOICE OF INDIVIDUAL DESSERT \$95 per person

4 SMALL PLATES FOR THE TABLE + 3 SIGNATURE MAINS TO SHARE \$95 per person  
+ CHOICE OF INDIVIDUAL DESSERT \$105 per person

### small plates

#### EMPANADA

raclette, sweet corn + salsa verde

#### SOUTHERN SKY HALLOUMI FRIES

bravas sauce

#### WHITE ANCHOVY CROSTINI

brioche, sumac cucumbers

#### KING FISH CRUDO

black garlic + orange dressing, pistachio dust,  
sesame crisp

#### SOURDOUGH FLATBREAD

your choice of dips  
hummus, dill labneh or whipped tahini

#### CAPE GRIM BEEF TARTARE

egg yolk, cornichons, capers, dijon, lavosh

#### TIGER PRAWN + RICCOTA RAVIOLI

chilli + tomato butter, basil

#### BROWN + TOWN PICKLED MUSHROOMS

cashew chevre, green oil, lavosh

#### MT ZERO OLIVE OIL COMPRESSED WATERMELON

cucumber, crumbled dried olives, tajin



# GERONIMO

## classic mains

### CHERMOULA NICHOLS CHICKEN

green olive, preserved lemon

sides: roasted beetroot, pomegranate molasses, sumac  
+ dressed misty meadows leaves, shallot vinaigrette

### PINOT NOIR BRAISED CAPE GRIM BRISKET

cauliflower puree, pinot noir reduction, crispy sage

sides: tomato salad, olive oil, crumbled dried olive, basil  
+ carrots, cumin & lemon dressing, toasted seeds, oregano

### CHAR-GRILLED SCOTTSDALE PORK CHOP

hawaji spice, jus, du puy lentils, root vegetables

sides: cos hearts, buttermilk, radish, pepitas, herbs  
+ charred zucchini, salsa verde, za'atar

### ROASTED CAULIFLOWER STEAK

misty meadows organic salad, smoked tahini

sides: butternut pumpkin, pistachio butter  
+ charred broccolini, spiced almonds, gremolata

## DIETARY REQUIREMENTS

Our menu is very flexible and we can cater to all dietary needs. Please notify us of any dietary requirements your group may have and we will guide you through the options.

## signature mains

### CHAR-GRILLED CAPE GRIM T-BONE

salsa verde

sides: potato galette, citrus aioli  
+ charred broccolini, spiced almond, gremolata

### NATONE FARM WHOLE BABY RAINBOW TROUT

chamomile, crispy caper, sauce muniere

sides: butternut pumpkin, pistachio butter  
+ cos hearts, buttermilk, radish, pepitas, herbs

### LANDFALL SMOKED LAMB RUMP

harissa, pistachio dukkah

sides: berbere half eggplant, mint yoghurt  
+ roasted beetroots, pomegranate molasses, sumac

## MARKET FISH

as we source the freshest available fish from the market each day this option changes regularly.  
if you would like a fish option for your event please contact us what our current market fish option



## desserts

choice of 2 for your group

### MILLE-FEUILLE

almond cream, kalfiti, raspberry sorbet, saffron tapioca pearls

### RHUBARB & CREAM

softened rhubarb, meringue, vanilla cream, rhubarb sherbet

### WHITE CHOCOLATE ROBUCHON TART

black sesame oil, seasonal ice-cream

### TWO CHEESES

your choice of two cheeses, sourced locally + abroad  
with lavosh + muscatels

# GERONIMO

## DRINKS PACKAGES

We have a range of purchase on consumption + free flow package's available for your event. Please refer to terms + conditions for our strict Responsible Service of Alcohol policies on drink packages.

### 1. INDIVIDUAL PURCHASING

Guests pay individually for drinks, or drinks go on a single tab to be paid for at the end of the event

### 2. FREE FLOW PACKAGE [STANDARD]

house bubbles, house white wine, house red wine

boags draught + cascade premium light

Soft drinks + sparkling water

2 hour package - \$50pp | 3 hour package - \$70pp | 4 hour package - \$85pp

### 3. FREE FLOW PACKAGE [PREMIUM]

n/v pirie sparkling

holm oak pinot gris + bangor chardonnay

nocton estate pinot noir + beautiful isle 'red delicious' blend

current tap selection + boags draught + cascade premium light

soft drinks + sparkling water

tea + coffee

2 hour package - \$70pp | 3 hour package - \$95pp | 4 hour package - \$110pp

### 4. FULL GERONIMO FREE FLOW PACKAGE

n/v pirie sparkling + geronimo prosecco

holm oak pinot gris, bangor chardonnay + e. guigal cotes-du-rhone blanc

derwent estate rosé

nocton estate pinot noir, beautiful isle 'red delicious' blend + leewin estate shiraz

full selection of beers + ciders from our taps + fridge

cocktails: negroni, espresso martini, eastside, seasonal mule

soft drinks + sparkling water

tea + coffee

2 hour package - \$85pp | 3 hour package - \$120pp | 4 hour package - \$150pp

# TERMS + CONDITIONS

Please note that the confirmation of your reservation means that you have read and agreed to our terms + conditions.

If you have any queries about our terms + conditions, please contact us.

Minimum spend requirements [this includes in food + beverage charges]

## PRIVATE DINING ROOM

Standard 2 hr sitting/day time reservations

A room hire may be applied depending on the style and capacity of your event.

This will be on a case by case basis and requirements for your event, please contact us to discuss your event and the options available.

## WHOLE RESTAURANT BOOK OUT

\$12,000 [Friday + Saturday evening, November - March]

\$8,000 [Friday + Saturday evening, April - October]

\$6,000 [Sunday - Thursday]

\$5,000 [All day time book outs, 9am-4pm]

## DEPOSIT + CONFIRMATION

Your event should be confirmed no later than 7 days prior to your event.

A deposit of \$500 is required to secure full evening/restaurant book outs, due to high demand we are unable to hold tentative bookings.

Dietary requirements are required 3 days prior to your event to ensure time for special menu items to be available.

Menu items are subject to minor change due to seasonal variations + produce availability, you will be notified in advance of any changes.

Geronimo restaurant can provide personalised menus for your event on request on request at an extra cost of \$2.50 per menu.

## CANCELLATION

Cancellation for full restaurant book outs, less than 5 days prior to your event will result in a loss of deposit.

3 days or less for a full restaurant book out 50% of your minimum spend requirement will be charged.

For a private dining room or full book out cancellation please provide us with written cancellation of your event.

Cancellation for private dining room less than 3 days prior to your event will result in a loss of your deposit paid.

## PRICING + PAYMENT

All prices are current at the time of the quote + are subject to revision prior to your event confirmation.

Menu prices are subject to change within a 3-monthly period, if you have not chosen your menu within this period of time the menu costs may have increased.

All prices are inclusive of GST. You will be notified in advance of any changes.

## CONFIRMED NUMBERS

Final confirmed number of guests is required at least 2 days prior to your event, once we have the final number this will be the minimum number of guests billed on the day of the event.

## RSA + MISCELLANIOUS DETAILS

Strictly no food or beverage is permitted to be brought into the venue by the client or their guests for consumption on premises.

Geronimo bar + restaurant reserves the right for our staff to caution or remove any guest who violates this policy.

The client is financially responsible for any damage that is sustained to the venue or property owned by Geronimo bar + restaurant.

Geronimo bar + restaurant reserves the right to exclude or eject any persons from the event without liability.

Geronimo bar + restaurant takes no responsibility for property of clients under any circumstances.

Geronimo bar + restaurant reserves the right to refuse the supply of alcohol to any persons attending the event at its sole discretion + without liability. Geronimo bar + restaurant reserves the right to exclude or eject any person(s) from the event without liability should they cause or threaten damage to the venue or property, disregard RSA cautions from staff members (including purchasing/obtaining of beverages for other guests who have been refused the supply of alcohol), or verbally/physically abuse or otherwise threaten any staff members.

## MUSIC

Our restaurant is fitted with a single aux port, in the event of a whole restaurant booking, you are welcome to bring your own device to play your music through our speakers. Our private dining room is unable to cater for customised music eg. ipods, cd's etc. our sound system plays the same music as the restaurant.

## MENUS, SEATING PLANS, PLACE CARDS + DECORATIONS

We are able to provide customised menus for your event. Customised menus (including the logo or name of the company/event) can be designed, printed and provided at an additional cost of \$2.50 per menu. It is the client's responsibility to provide seating plans, place cards + decorations if required for your event. Please note with decorations, nothing is to be nailed, screwed, stapled or adhered [including blu-tak] to any wall, door or surface of the building.

## SPECIAL OCCASION CAKES

We do not permit any outside cakes to be brought into the premises by the client or their guests for consumption on premises owing to concerns with food safety.

We are able to organise a beautiful cake from one of our preferred cake suppliers, please contact us to discuss cake options for your event.

Prices of the cakes will vary and depend on specifications and requirements.

Thank you for choosing Geronimo bar + restaurant to host your next event, we look forward to celebrating with you.

Should you have any questions please do not hesitate to contact us via phone or email

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