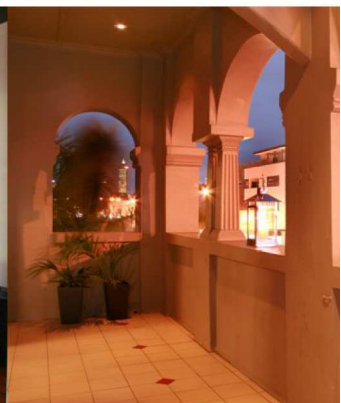




*events*



Thankyou for considering The Pony Club as a possible venue for your event.

You may have visited or heard about our restaurant & imagined yourself within these beautiful, eclectic surrounds for a company dinner, product launch or special event, well now it's possible! We have recently added a beautiful space upstairs & have decorated it just like our restaurant with chandeliers, mirrors & printed wall hangings but with an added level of intimacy & elegance. The main room upstairs can seat 36 diners, or host a cocktail party for up to 100, with an additional three areas consisting of a lounge area, a smaller intimate space & a large private balcony offering views of Mt Lawley & the city.

Our menu's have been created to provide a unique dining experience that focuses on shared dining. 'Tapas' is a Spanish food tradition synonymous with the bars of Barcelona & San Sebastian. We are very passionate about our food & believe that while our tapas are not very traditional, they capture the spirit of this Spanish social ritual by offering a relaxed, social & communal way of dining, a tradition that works so well for any event. We have included our new canapés list, as well as some sample menu's and additional information, yet if you require something a little different please feel free to discuss your individual needs.

We believe your event should be one to remember (for the right reasons!), so if you love our restaurant & are looking for a unique venue please call to discuss your requirements.

We look forward to helping you with your event arrangements.

Kind regards



Sarah Brideson





### canapés

ras el hanout, pear salsa  
roasted spanish pimentos, fovum vinaigrette  
grilled scallops, chorizo  
chilli squid  
jamon & polenta fingers, manchego  
tuna & anchovy peperoncini  
fritto misto, salsa rosa  
sumac crusted lamb cutlets  
mediterranean vegetable tortilla, olive tapenade  
cauliflower fritters, goats curd dip  
spinach & ricotta pasta rolls  
baked dates, valdeon & walnut filling  
gazpachio shooters  
chicken rotolino, mahon & pimentos  
marinated olives & almonds  
assorted dips, crostini  
mini bruschetta  
alabama beer battered prawn cutlets

### canapé packages

**two hours** six pieces twenty five dollars per person  
**three hours** eight pieces thirty five dollars per person  
**four hours** twelve pieces fifty dollars per person

### additions

oysters natural - twenty two dollars per dozen  
premium meat skewers, dipping sauce - six dollars per person

### individual boxes

add six dollars per person  
tagine style vegetables, saffron cous cous  
gouhjon's of fish on patatas bravas, housemade tartare  
braised lamb shank on champ



## *from the grill*

this menu is suitable for a cocktail style function

fifty five dollars per person

### **to start**

bread rolls served with butter & evoo

natural oysters

tapas platter

### **from the grill**

harissa marinated chicken sticks

lamb cutlets marinated in mustard

snapper fillets, lemon pepper & thyme

### **vegetables & salads**

pimento & orange

steamed greens

garlic & sage butter potatoes

spanish salad

mixed bean salad

calasparra rice salad

### **dessert**

seasonal fresh fruit & farmhouse cheese platters

### **additional**

seafood paella

sixty dollars per person

\*please note all menu items are subject to seasonal availability



## *the chef's table*

the following menu is based on a banquet style service.  
each guest is set with his or her own plate and the food dishes are  
placed in the center of the table for sharing.

### *la mesa cocina*

olives, marinated arberquina, gordal and el sepi

grilled haloumi, tomato, saffron noodle (v)  
chilli salt squid, snow pea tendrils, shaved fennel, aioli  
venison crudo, beetroot & horseradish confit  
baked mushroom tartina, chestnut honey, pumpkin, fetta  
chorizo, olive peperoncini banderilla, mojo verde  
andalusian style chicken wings, avocado & horseradish crème

goat and chickpea tagine, cavalo nero  
twice cooked pork belly, verjus braised leeks, mustard fruits  
vegetable & bean pisto manchego, cous cous

spanish salad, leaf, manchego, almond, pimento, crispy jamon

bread, fresh casalinga

churros, chocolate ganache

sixty dollars per person



## *set choices*

design your own menu from the below sample

two courses = forty five dollars per person

three courses = sixty dollars person

## *feliz navidad menu*

olives, marinated arberquina, gordal and el sepi

toasted salted almonds

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pemberton marron crespón, burnt sage butter

or

potato croquetas, mahon filling, gazpacho sauce (v)

---

cornfed chicken rellenos, pea puree, peperoncini salsa

or

market fresh fish fillet, steamed greens, Jerusalem artichoke puree

---

churros, chocolate ganache

or

macerated Manjimup cherries with calvados crème fraiche

\*this menu is available for groups up to 20 guests

\*prices include olives and almonds to start



## corporate packages

### 'training'

morning tea

### spanish plate

lunch served in training room

juice & soft drink

afternoon tea

**forty five dollars per person**

### 'management'

morning tea

### spanish plate

lunch served in the restaurant

glass of wine, beer, juice or soft drink

afternoon tea

**fifty dollars per person**

additional option

### sundowner

choice of 3 canapes

beverage package a (1 hour)

**twenty five dollars per person**

### 'executive'

morning tea

### spanish plate

lunch served in the restaurant

glass of wine, beer, juice or soft drink

afternoon tea

### the chefs table

dinner served in the restaurant

beverage package b (2 hours)

**one hundred and thirty five dollars per person**



## Beverage Packages

Our drink packages are available for groups of 20 people or more. All packages include soft drinks & juices.

We can provide bottled mineral water for an additional cost of \$3 per person

The light beer that we offer in the following packages is Hahn Premium Light.

If your guests would like cocktails & spirits we will charge these on a consumption basis.

Please find following our standard drink packages. However should you have something different in mind we are certainly open to special requests, & will happily customise a package specifically for an event.

### Package a

Pony Club NV Brut, SA  
Pony Club Semillon Sauvignon blanc, SA  
Pony Club Cabernet Merlot, SA  
Heineken

### Package b

Grandin Classique NV Brut  
Gordon parker G' Semillon Sauvignon  
Gordon parker G' Cabernet Merlot  
Heineken

### Package c

Grandin Classique NV Brut  
Pascal Jolivet 'Attitude' Sauvignon Blanc '05 Sancerre  
La Vielle Ferme Cote du Ventoux '05. Rhone Valley  
Heineken

### Package d

Sangria (1<sup>st</sup> hour only)  
Segura Viudas '02 Brut Vintage  
Palacio de Bornos Verdejo '06. Rueda  
Almuedre Monastrell '05. Alicante  
San Miguel lager

	a	b	c	d
Two hours	26	32	38	45
Three hours	30	36	42	49
Four hours	36	40	45	53
Five hours	38	43	48	57
Six hours	40	45	52	61

\*beverages may also be served on a consumption basis. Please ask to see our wine list to make your selection

\*vintages may change without notice.

\*no byo or individual cash drinks for functions



## Event Space

## Venue Capacities

Layout	On The Pony	Restaurant
Theatre style	35	n/a
Boardroom	20	n/a
Cocktail	100	130
Luncheon / dinner	36 one room OR 60 in all three rooms	100
Wedding reception (including bridal table)	36 one room OR 50 in all three rooms	100

## Booking Terms & Conditions

### Tentative bookings

- Are held for period up to 2 weeks.
- Arrangements can be made to extend this period.
- If another inquiry is received for the same date you will be notified & may be required to pay a deposit within 48 hours to secure the reservation.

### Deposit

- A deposit of \$20pp is required within the above mentioned 2 week period.
- Deposits are deducted from the total account.

### Booking Confirmation

- Bookings are not secured until a deposit is received together with a signed 'confirmation of reservation' form.

### Cancellation

- In the event of a cancellation, deposits will only be refunded if 28 days notice is made in writing.

### Final confirmation

- All final requirements are to be provided not less than 14 days prior to the function.
- Final numbers of guests attending is required 5 days prior to the event.

### Payment

- Payment for estimated full amount of function cost is required upon confirmation of final numbers (5 days prior to event).
- A standard fee of 3% will be added to payments made by Diners or American Express.
- Any additional costs incurred on the night are to be paid at the end of the function.



## Events Terms & Condition

### Room Hire

Our upstairs function space incurs a \$200 room hire fee.

### Minimum Spends

Please ask your function coordinator for these details.

### Standard Function Durations

- Lunch 3hrs
- Dinner 5hrs
- Cocktail 3hrs

### Audio Visual Equipment

- We can arrange hire, set-up & operation if required although we do require 2 weeks notice.
- Audio visual providers organised by the client are required to contact the functions coordinator a minimum of 5 days prior to the event.

### Guest Lists / Place Cards / Seating plans

- Place cards are to be provided by the client with a clearly typed guest list/seating plan.
- Typed menus are provided by The Pony Club.

### Signage

- Management must approve all signage. Nothing is to be attached or adhered to any surface or part of the building before being approved.

### Responsibility & Damage

- The Pony Club does not accept responsibility for damage or loss of any client's property left on the premises prior to, during or after a function.
- Function clients are financially responsible for any damage sustained to fittings, property or equipment by the client, guests or outside contractors prior to, during, or after a function.

### Duty of Care

- The Pony Club reserves the right for management or staff to refuse service of alcohol to persons deemed to be intoxicated & as a result may do harm to themselves, other patrons or property.

### Public Holidays

- A 15% surcharge of the total account will be applied to functions held on public holidays.



Function Details Form

Name: \_\_\_\_\_ Guest #: \_\_\_\_\_

Date: \_\_\_\_\_ Arrival Time: \_\_\_\_\_ Conclusion Time: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Location: ( ) Restaurant ( ) On The Pony

Table layout: \_\_\_\_\_

Food & Menu Choice:

Canapés \_\_\_\_\_  
\_\_\_\_\_

Menu \_\_\_\_\_  
\_\_\_\_\_

Diet \_\_\_\_\_  
\_\_\_\_\_

Food notes

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Beverage:

Package ( ) a ( ) b ( ) c ( ) d ( ) on consumption

Tea/coffee ( ) yes ( ) no

Beverage Notes

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Audiovisual Requirements:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Settings & order of service notes:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



## Reservation Confirmation Form

Please complete & return to ensure confirmation of your reservation. Fax to The Pony Club on (08) 9228 4619

### Company details

Event organiser: \_\_\_\_\_

Company: \_\_\_\_\_ abn: \_\_\_\_\_

Address: \_\_\_\_\_

Postcode: \_\_\_\_\_ phone#: \_\_\_\_\_ fax#: \_\_\_\_\_

Email: \_\_\_\_\_

### Function details

Day of function: \_\_\_\_\_ Date of function: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Commencement time: \_\_\_\_\_ Conclusion Time: \_\_\_\_\_

Type of Function: \_\_\_\_\_ Approx. No guests: \_\_\_\_\_

Function name: \_\_\_\_\_

Contact name: \_\_\_\_\_ mobile #: \_\_\_\_\_

### Payment terms

Select method of payment:

1.  cash

2.  cheque (required 7 days prior to function date)

3.  direct deposit

Bank: Commonwealth Bank  
Account: The Trinder Trading Co. Pty Ltd  
Bsb: 066 166  
Acc #: 1041 0870

4. Credit card:  visa  m/card  b/card  amex  diners

Account name: \_\_\_\_\_ authorisation signature: \_\_\_\_\_

Card #: \_\_\_\_\_ expiry date: \_\_\_\_\_

Amount:

Deposit \$ \_\_\_\_\_  Full amount \$ \_\_\_\_\_

Please sign below to indicate you have read & understood the **events terms & conditions** outlined in the events information, & accept responsibility, abiding by these terms.

Print Name: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_