



The
ROCKS
Yandina

1410 Yandina-Coolum Road, Yandina

(07) 5474 2120

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THE ROCKS YANDINA

With sweeping views of the Maroochy River and plenty of rustic charm, The Rocks is the perfect space for your next event.

All events at The Rocks include exclusive use of the beautiful grounds with multiple function sites to choose from including the Riverside Grove, The Riverview Terrace and our multi-levelled function room.

The Rocks can accommodate on the expansive grounds very large groups of up to 500 guests for private or corporate events. Corporate relaxation, leisure, sporting or team building days are welcome with all meals provided for and plenty of room for a marquee on the property. Cocktail events with grazing or BBQ stations are our specialty.

The Riverview room can also provide inside conference facilities of up to 100 guests and a cocktail style event of up to 150 guests.



OUR TEAM

Your event at The Rocks will be planned and overseen by our experienced venue coordinator.

We will work with you from start to finish to create a truly seamless event, from the styling of furniture and decor to a tailored menu to suit your function requirements.

(All dietary requirements are catered for)

Our co-ordinator will also work with you to prepare your event timetable, seating plan and table layout and book transport, special entertainment, fireworks and special lifestyle activities to ensure your event is truly memorable.

All private and corporate events are welcome including, special birthday events, corporate events and Christmas parties, conferences, funeral and wakes, small festivals.



THE ROCKS EVENT LOCATIONS

The Riverview Terrace



THE ROCKS EVENT LOCATIONS

The Riverside Grove



THE ROCKS EVENT LOCATIONS

The Riverview Room



THE ROCKS EVENT LOCATIONS

Marquee in the grounds



COCKTAIL DÉCOR

Wine Barrels

Dry bars and stools

Timber tables with chairs

Chesterfield Lounge, lounges and day beds

Centrepieces for all tables

Festoon lights or Fairy lights

Lawn Games package deal
(croquet, boules, giant jenga, quoits, cricket)



FOOD AND BEVERAGES AT THE ROCKS

Our modern and innovative menus created using local ingredients and produce can be tailored to suit your individual requirements. We offer the versatility of a selection of canape, grazing table and travelling feast menus with all dietary requirements catered for.

Roving desserts and cheese platters can be selected as an optional extra.

Your beverage package or bar tab includes an extensive list of drinks to choose from.



PACKAGE PRICES

Our package includes all equipment and décor.
Choose from cocktail, grazing table and travelling feast menu options
\$90.00 per person

Option 1

Canapé menu (select 9 canapes)

Option 2

Canape (select 4 canapes) and Travelling Feast (select 3 mini main course)

Option 3

Canape (select 4 canapes) and Grazing table

Option 4

Grazing station and Travelling Feast (select 3 mini main course)

Optional Dessert

Roving dessert (select 3 mini roving desserts) with tea & coffee

Add \$ 15.00 per person

BEVERAGE PACKAGES

Four hour unlimited package includes non-alcoholic punch, soft drinks and orange juice, beer and wine.
Spirits are available on request at an additional cost.
Packages can be adjusted to suit your requirements.

BRONZE – 4 HOURS \$40.00

Additional Hour- \$10.00 per person

A selection of heavy, mid-strength and light beers:
4X Gold, Peroni Leggara, Peroni, Corona, Great Northern Lager, James Squire 150 Lashes

A selection of Sparkling & Still Wines:

WHITE

Habitat Brut Cuvee (sparkling)
Habitat Semillon Sauvignon Blanc
Howard Vineyard Pinot Gris
Little Yering Chardonnay

RED

Habitat Cabernet Merlot
Mike Press Shiraz
Artea Rose

SILVER – 4 HOURS \$48.00

Additional Hour- \$12.00 per person

A selection of heavy, mid-strength and light beers:
Peroni Leggara, Great Northern Super Crisp, Corona, James Squire Pale Ale, Coopers Pale Ale, Toohey's Extra Dry, Apple & Pear Cider

A selection of Sparkling & Still Wines:

WHITE

Paul Louis Blanc de Blanc (sparkling)
Sunshine Bay Sauvignon Blanc
Wairau River Pinot Gris
Mike Press Chardonnay
Teusner Estate Riesling

RED

Rob Dolan Pinot Noir
Round Two Cabernet Merlot
Mike Press Cabernet Sauvignon
Mt Langi Cliff Edge Shiraz

BAR TAB

A minimum spend of \$ 30.00pp applies

MENUS

Canapés

COLD

Goat's Cheese Crostini (vego)

Crostini w. duck liver pate

Caesar Salad Tartlets

Lime-Cured Mahi Mahi w. coconut & chili (g/f, d/f)

Smoked Hervey Bay Scallop Crudo (g/f, d/f)

Rillettes w. three textures of salmon

Smoked Chicken salad w. hillbilly hot sauce & crispy wontons (d/f)

Tuna Tartare w. soy, mirin, sake & togarashi (g/f, d/f)

Pinenut Wafers w. Persian feta & fig (g/f, Vego)

Sydney Rock Oysters w. shallots and red wine vinegar (g/f, d/f)

Mooloolaba Prawn w. pineapple & lime salsa (g/f, d/f)

Roasted Garlic Crouton w. celeriac remoulade (vego)

HOT

Mooloolaba Prawn Cakes w. house-made sweet chilli (g/f, d/f)

Mushroom Tartlets w. truffle salt (vego)

Cauliflower Kofta w. fresh tomato chutney (VEGAN)

Banh Mi Sliders w. caramelized pork, chili & Vietnamese herbs (d/f, mv)

Twice-Cooked Pork Belly w. petite Thai salad (g/f, d/f)

Steamed Scallop Wontons (d/f)

Grilled Haloumi w. prosciutto & rosemary (g/f)

Beef Slider w. bush tomato chutney (d/f, mv)

Chicken Taco w tomatillo salsa (d/f, mgf, mv)

Pumpkin, Feta & Sage Tortellini w. beurre noisette (vego)

Caramelised Onion Pithiviers w. tomato jam (vego)

Steamed Pork Bun w. pickled cucumber (d/f)

Smoked Bacon & Mushroom Tartlet w. caramelised cauliflower puree

(V) vegetarian option (MV) – can be modified to be vegetarian (GF)- Gluten Free

(MGF) can be modified to be Gluten Free (DF)-Dairy Free (Veg) - Vegan

GOURMET TRAVELLING FEAST

NOODLE BOWLS

Penang Chicken Curry w. fried shallots, herbs & jasmine rice (g/f, d/f, mv)

Battered Whiting w. chips, lemon & coriander mayo

Beef Cheek Bordelaise w. pomme puree (g/f)

Persian-Spiced Lamb w. pearl cous cous & spinach (g/fo)

Thai Beef Salad w. fresh herbs, nam prik & roasted rice (g/f, d/f)

Red Braised Beef w. Asian salad & fried shallots (g/f, d/f)

Sri Lankan Vegetable Curry w. curry leaves & steamed rice (g/f, VEGAN)

Master Stock Shiitake Mushrooms w. crispy bean curd, sesame & snow peas (g/fo, VEGAN)

STUFF ON STICKS

Cape Grim Beef Sates w. nam jim (g/f, d/f)

Mooloolaba Prawn Sates w. nam jim (g/f, d/f)

Lamb Souvlaki w. garlic yoghurt (g/f)

Chicken Yakitori (g/f, d/f)

Lamb Kofta (g/f)

BURGER BAR

The Rocks Cheeseburger w. macaroni cheese

Pork Bahn Mi w. chilli, pickled carrot & Vietnamese caramel (d/f)

Fried Chicken Po Boy w. hillbilly hot sauce

Pulled Pork Slider w. cabbage & herb salad

Falafel Burger w. onion jam & harissa yoghurt (vego)

Rump Steak Sandwich w. The Rocks BBQ sauce & gruyere

GRAZING STATION OR TABLE

Selection of cured meats and Mediterranean vegetables served with assorted crackers and breads

DESSERT MENUS

All served with freshly brewed coffee and tea

Roving Petite Desserts

Select 3 options to be served cocktail style

Rhubarb Fool (g/f)

Honey Panna Cotta w. spiced oranges & sesame wafer (g/fo)

Petite Pavlova w. seasonal fruit (g/f)

Sticky Date w. toffee sauce & double cream

Summer Pudding (VEGAN optional)

Eton Mess (g/f)

Meyer Lemon Tart w. mascarpone

Bittersweet Chocolate Tart w. espresso cream

Pandanus & Coconut Crème w Seasonal Fruit & Macadamia Praline (Vegan)

Gourmet Cheese Board

Australian cheese (Cheddar, Brie and Blue), dried fruit and crackers

\$ 150.00 per platter

CHILDREN'S MENU

Canapés- included in menus below

Sausage rolls

Pizetta

Main course under 8 years

\$ 30.00pp

Fish and chips

Chicken nuggets and chips

Served on plates in seated event with salad or vegetable

Or noodle boxes if a cocktail event.

Main course under 11 years

\$ 35.00pp

Chicken with chips and vegetables/ salad

Steak with chips and vegetables/ salad

Fish and chips

These packages include soft drinks for children

VIEWING THE ROCKS

Viewing the venue is by appointment only.

Please call our office on (07) 5474 2120 to make an appointment or alternatively, email us:
info@therocksfunctions.com.au

BOOKING THE ROCKS

For all events at The Rocks the following conditions apply.

- A signed confirmation form must be completed and returned to info@therocksfunctions.com.au
- A deposit of \$1,000.00 is required within 14 days of making a tentative booking to confirm the date.
- 2 weeks prior to the event menu selection is required
- 1 week prior to the event confirmation of final guest numbers is required followed by final payment is to be finalised.

