



The
ROCKS
Yandina

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THE ROCKS YANDINA

With sweeping views of the Maroochy River and plenty of rustic charm, Th 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 or a seated dinner for up to 110 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



SEATED EVENT DÉCOR

Our packages include all furniture and decor: wine barrels, dry bars and stools for drinks and canapes

Timber tables and chairs for seated dinner, centrepieces and napkins

Festoon lights overhead on the terrace and fairylights in the function room are also included.

Timber Tables and Hampton chairs

Seating/Guest Organization

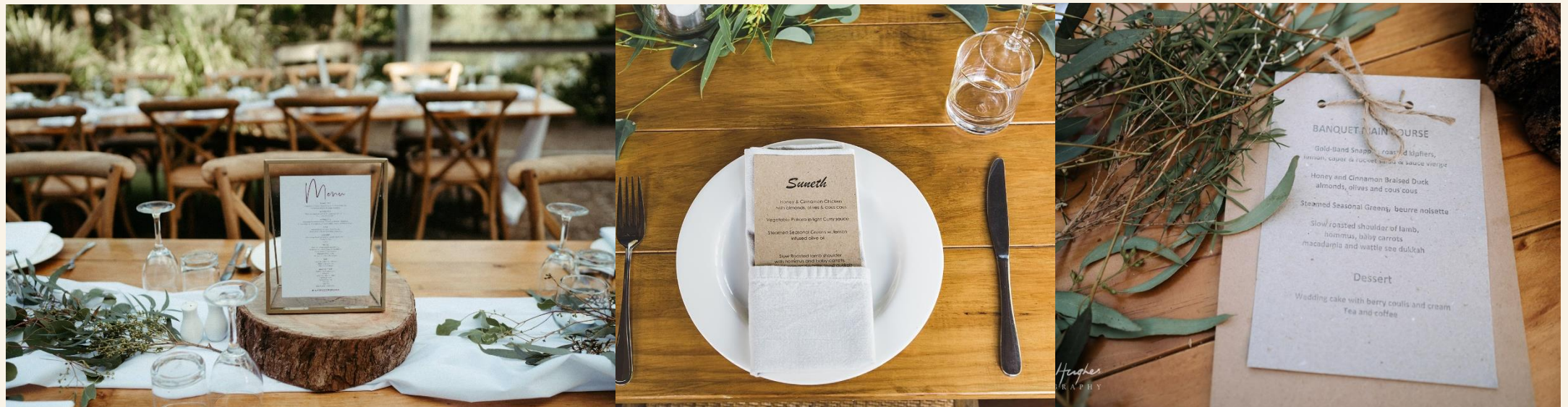
Easel with seating plan for guests seating

Linen Napkins

white, latte, beige and wheat

Centrepieces

We are happy to design centrepieces to your theme



FOOD AND BEVERAGES AT THE ROCKS

Our modern and innovative cocktail and Travelling feast menus with all dietary requirements catered for.

Our head chef sources his ingredients from local producers and suppliers.

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



MENU PACKAGE

Our package includes all equipment and décor.

Choose from cocktail or grazing table, 2 course and 3 course menus with alternate drop or banquet style main course

2 Course Menu

Canapés, Grazing table or Entrée followed by Alternate drop main
\$95.00 per person (3 course banquet add \$10.00pp)

3 Course Menu with dessert or cheese platters

Canapés, Grazing table or Entrée followed by Alternate drop main
Dessert/cheese with tea & coffee.
\$110.00 per person (3 course banquet add \$10.00pp)

4 course Menu with dessert or cheese

Canapés or Grazing table, Entrée followed by Alternate drop main
Dessert/cheese with tea & coffee
\$140.00 per person (3 course banquet add \$10.00pp)

BEVERAGE PACKAGES

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

BRONZE – 4 HOURS \$40.00

Additional Hours – Add \$10.00per hour

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

A selection of Sparkling & Still Wines:

WHITE

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

RED

Habitat Cabernet Merlot
Mike Press Shiraz
Artea Rose

SILVER – 4 HOURS \$48.00

Additional Hours – Add \$12.00per hour

A selection of heavy, mid-strength and light beers:

Peroni Leggera, Breat Northern Super Crisp,
Coopers Pale Ale, Toohey's Extra Dry,
Corona, Apple & Pear Cider

A selection of Sparkling & Still Wines:

WHITE

Paul Louis Blanc de Blanc (sparkling)
Sunshine Bay Sauvignon Blanc
Bondar Wines Chardonnay
Wairau River Pinot Gris
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 (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 (g/f, 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

Grazing table

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

Entrée

Select 2 Entrees –alternate drop

Mooloolaba Swordfish Carpaccio w. smoked eggplant, finger lime & pink pepper (g/f, d/f)

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

Chermoula Chicken w. roasted tomato, fresh herbs & harissa (g/f, d/f)

Kale Caesar w. herb croutons & parmigiano-reggiano (g/fo, v)

Mooloolaba Prawns w. Vietnamese caramel, vermicelli, fresh herbs & sesame (g/fo, d/f)

Bean Curd Rendang w. fragrant rice & toasted coconut salad (V)

(V) vegetarian option (MV) – can be modified to be vegetation (GF)- Gluten Free (MGF) can be modified to be Gluten Free
(DF)-Dairy Free (Veg) - Vegan

Main Course

Select 2 Mains – Alternate Drop

Chicken Supreme w. roasted polenta & sage soubise (g/f)

Beef Cheek Bordelaise w. caramelized shallots & pomme puree (g/fo)

Herb Roasted Leg of Lamb w. salsa verde and char-grilled vegetable salad (g/f, d/f)

Gold-Band Snapper w. roasted kipflers, lemon, caper & rocket salad & sauce vierge (g/f, d/fo)

Eye Fillet w. roasted portabello mushroom, dauphinoise potato & mushroom jus (g/f)

Herb-Crusted Ocean Trout w. lemon & pea risotto, beurre noisette (g/fo)

Mediterranean Vegetable Stack w. salsa verde & white bean puree (g/f Veg)

Mushroom Risotto w. parmigiano-reggiano, porcini reduction & truffle oil (g/f, v)

Honey & Cinnamon Braised Duck w. almonds, olives & cous cous (g/fo, d/fo)

Roasted Lamb Rump w. black olive tapenade, caponata & vino cotto (g/f, d/f)

All mains served with seasonal greens

(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

Banquet Menu

Each banquet consists of 3 mains and 1 side

Banquet 1

Roasted Chicken Supreme w. grilled polenta, steamed beans & sage soubise (g/f)

Persian-Spiced Lamb w. roasted butternut pumpkin & spinach (g/f, d/f)

Roasted Porterhouse w. crunchy roast potatoes, fried capers, The Rocks chipotle BBQ sauce & chimichurri (g/f, d/fo)

+ Choice of one Side Dish

Banquet 2

Gold-Band Snapper w. roasted kipflers, lemon, caper & rocket salad & sauce vierge (g/f, d/fo)

Honey & Cinnamon Braised Duck w. almonds, olives & cous cous (g/fo, d/fo)

Seven-Hour Roasted Shoulder of Lamb w. hommus, smoked carrots, macadamia & wattleseed dukkah (g/f, d/f)

+ Choice of one Side Dish

Alternative mains to substitute into banquet

Honey & Cinnamon Braised Chicken w. almonds, olives & cous cous (G/FO, D/FO)

Alternative sides

Pear, Parmesan, Rocket & Walnut Salad (G/F, V)

Crunchy Roast Potatoes (g/f, VEGAN)

Steamed New Potatoes w. butter & parsley (G/F, V)

Steamed Seasonal Greens w. lemon-scented EVOO (G/F, VEG)

Roasted Pumpkin w. pomegranate molasses (g/f, VEGAN)

Watercress, Cucumber & Orange Salad w garlic croutons

Beetroot & Persian Feta Salad w beetroot jelly & pistachio dressing (g/f)

Roquefort & Butter Lettuce Salad

Fennel, Orange, Olive & Parmesan Salad (g/f)

Dessert menus

Use from the following dessert options
All served with freshly brewed coffee and tea

Desserts

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 (Great for supper)

Gourmet Cheese Board
Premium Australian cheese (Cheddar, Brie and Blue), dried fruit and water 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.

