



*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 stations are our specialty.

The Riverview room can also provide an inside venue for a cocktail style event of up to 150 guests and a sit down event of up to 100 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 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 (P.O.A)





# 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





# 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.



*Alan Hughes*  
PHOTOGRAPHY



# PACKAGE PRICES

Our package includes all equipment and décor.  
Choose from cocktail, grazing table and travelling feast menu options

**\$95.00 per person**

## **Option 1**

Canape (select 3 canapes) and Travelling Feast (select 2 mini main course)

## **Option 2**

Canape (select 2 canapes) Grazing table & Travelling Feast (select 2 mini main course)

## **Option 3**

Grazing station, Pizza Bar and Travelling Feast (select 2 mini main course)

## **Optional Dessert**

Roving dessert (select 2 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 \$44.00**

Additional Hour- \$11.00 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

Tatachilla Brut Cuvee (sparkling)  
Tatachilla Sauvignon Blanc  
David Hook Pinot Grigio  
Houghton Reserve Chardonnay

### RED

Beaumont Cabernet Merlot  
St Hallett's Garden of Eden Shiraz  
Tatachilla Rose

## **SILVER – 4 HOURS \$50.00**

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)  
Mudhouse Sauvignon Blanc  
Wairau River Pinot Gris  
Mike Press Chardonnay  
Teusner Estate Riesling

### RED

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

## **BAR TAB**

A minimum spend of \$ 30.00pp applies



# MENU

## Canapé Menu Select 4 Canapés served over 1 hour

### COLD

- Caprese salad skewers w balsamic glaze (V)
- Blackened prawn & avocado crouton (df)
- Artichoke, feta & mint wrapped in prosciutto (gf)
- Sydney rock oyster shots (gf, df)
- Italian tomato bruschetta
- Feta watermelon cubes w mint (gf)
- Prawn & chorizo bites
- Mooloolaba prawns w pineapple & lime salsa (gf, df)

### HOT

- The Rocks homemade sausage rolls-Chicken, Lamb & mint
- Wild Mushroom Tartlets w. truffle cream (v)
- Prosciutto wrapped asparagus w truffle oil (gf)
- Corn, black bean & chili enchilada cup (V)
- Thai prawn & barramundi fishcake w palm sugar dressing
- Banh Mi Sliders w. caramelized pork, chili & Vietnamese herbs
- Twice-Cooked Pork Belly w. petite Thai salad (gf, df)
- Grilled Haloumi w. prosciutto & rosemary (gf)
- Chicken Taco cups w sour cream & avocado
- Satay chicken skewers
- Beef brisket slider w crispy fried onions
- Smoked paprika chicken skewers w chipotle dip
- Seared scallops w ginger & soy (gf)

**( 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**



**Or**  
**Grazing station & 2 canapes**

**OR**  
**Grazing Station & Pizza Bar**

Forest Mushrooms, truffle oil, confit garlic, fried onions & fontina cheese (V)

Roast pumpkin, prosciutto, rocket, pine nuts, goat's feta & honey truffle



## GOURMET TRAVELLING FEAST

*A delicious selection of 4 canapes or Grazing station and 2 roving main course dishes*

Fish & Chips

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

Herbed lamb sausage w mash & onion sauce (gf)

Sweet & sour crispy pork w fried rice (g/f)

Waygu beef burger w bacon, beetroot, cheese & caramalised onion

Mushroom risotto w parmesan crisps (V)

Hot dog, grilled Frankfurt, sauerkraut & jalapenos

Whiting tacos, capsicum, cucumber & tartar

Lamb tagine w spicy cous cous (gf)

Beef bourguignon w garlic mash

Asian salad w crispy beef (gf)

Rump steak sandwich w smoky BBQ sauce

Penne pasta w prawns, chorizo & garlic chili

Potato gnocchi, mushrooms, tomatoes, roasted capsicum & pesto sauce (V)

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## **DESSERT MENUS**

All served with freshly brewed coffee and tea

### **YOUR CELEBRATION CAKE**

Your Celebration cake served with coulis and cream

### **MINI DESSERTS**

Berry & vanilla panna cotta w. spiced oranges & sesame wafer (g/f)

Petite Pavlova w. seasonal fruit (g/f)

Sticky Date w. crème caramel sauce

Eton Mess (g/f)

Lemon & white chocolate cheese cake

Tiramisu

Lemon curd tart

Bittersweet Chocolate Tart w. espresso cream

### **Gourmet Cheese Board**

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

**\$ 140.00 per platter**



# CHILDREN'S MENU

**Canapés-** included in menus below

Sausage rolls

Pizetta

**Main course** under 12 years

\$ 50.00pp

Chicken with chips and vegetables/ salad

Steak with chips and vegetables/ salad

Fish and chips

Nuggets & chips

***This package 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](mailto: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](mailto:info@therocksfunctions.com.au)
- A deposit of \$1,500.00 is required within 7 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.

