



The
ROCKS
Yandina

1410 Yandina-Coolum Road, Yandina

(07) 5474 2120

info@therocksfunctions.com.au



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 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, 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 alternate drop and banquet 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
\$100.00 per person (2 course banquet add \$10.00pp)

3 Course Menu with dessert or cheese platters

Canapés, Grazing table, Entrée followed by Alternate drop main
\$120.00 per person (2 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
\$135.00 per person (2 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 \$44.00

Additional Hours – Add \$11.00per 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

Tatachilla Brut Cuvee (sparkling)
Tatachilla Sauvignon Blanc
Houghton's Reserve Chardonnay
David Hook Pinot Grigio
Brown Brothers Moscato

RED

Habitat Cabernet Merlot
Mike Press Shiraz
Tatachilla Rose

SILVER – 4 HOURS \$50.00

Additional Hours – Add \$12.00per hour

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

Peroni Leggera, Great 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)
Mudhouse Sauvignon Blanc
Bondar Wines Chardonnay
Wairau River Pinot Gris
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

MENUS

Canapés

Select 3 served over 1 hour

COLD

Caprese salad skewers w balsamic glaze (V)

Smoked salmon & cucumber bites w lemon, dill & cream cheese

Blackened prawn & avocado crouton (df)

Artichoke, feta & mint wrapped in prosciutto (gf)

Margarita cured Mahi Mahi (gf, df)

Sydney rock oyster shots (gf, df)

Italian tomato bruschetta

Feta watermelon cubes w mint (gf)

Mooloolaba prawns w pineapple & lime salsa (gf, df)

HOT

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

Pulled pork, Asian slaw brioche rolls

Beef brisket slider w crispy fried onions

Smoked paprika chicken skew w chipotle dip

Seared scallops w ginger & soy (gf)

Satay chicken skewers w Cajun dip

Asian style meatballs w soy hoi sin dip

Duck breast w pickled red cabbage & cumquats

(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

Citrus cured salmon, radish fennel, cress crème fraiche (gf)

Smoky prawn pasta, chorizo & tomato salsa

Grilled scallops, pea puree & pancetta crumb (gf)

½ dozen Oysters Kilpatrick (gf)

Grilled octopus, thyme, lemon & balsamic glaze w rocket salad

Thai salad w crispy pork or chicken or calamari

Paprika dusted chicken, lemon myrtle wafer & rocket salad verde

Grilled vegetable & Persian feta tart w rocket salad

Main Course

Select 2 Mains – Alternate Drop

Waygu rump w roasted chat potatoes, broccolini topped w garlic prawns (gf, df)

Roasted Chicken breast with roasted potatoes & steamed greens (gf)

Duck confit, Asian greens & miso sauce (gf)

Gold-Band Snapper w. roasted kipflers, lemon, caper & rocket salad

& sauce vierge (g/f, d/f)

Eye Fillet w. potato galette, broccolini, parmesan wafer & red wine jus (g/f)

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

Twice-Cooked Pork Belly w. pumpkin puree & steamed soy beans (g/f)

Banquet Menu

Select 2 mains and 2 sides

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

Persian-Spiced Lamb, pearl cous cous, sun blushed tomatoes & herbs (gf, df)

Bundy smoked ribs, smoked chorizo & chipotle mayo (gf)

Deep fried whole snapper w Asian spices & Tamarind seeds (gf)

Southern fried chicken, sweet potato wedges & ranch sauce

Slow cooked beef rib w BBQ sauce & chimichurri (gf)

Asian braised duck w crispy noodles

Char Su pork w hokkien noodles

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

SIDES

Select Any 2

Roasted Pumpkin w. pomegranate molasses (g/f)

Crunchy Roast Potatoes (g/f)

Steamed Seasonal Greens w. beurre noisette (g/f)

Brown rice, edame beans, apple or sesame oil

Oven roasted vegetables (gf)

Risoni, asparagus feta & olive salad

Pear, Parmesan, Rocket & Walnut Salad (g/f)

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

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

Caesar Salad

Dessert menus

Choose from the following dessert options

All served with freshly brewed coffee and tea

YOUR CELEBRATION CAKE

Celebration cake served with coulis and cream

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 (Great for supper)

Premium Australian cheeses dried fruit and crackers \$ 140.00

CHILDREN'S MENU

Canapés- included in menus below

Sausage rolls

Pizetta

Main course under 12 years

\$ 50.00pp

Fish and chips

Chicken nuggets and chips

Chicken with chips and vegetables/ salad

Steak with chips and vegetables/ salad

This package includes 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 \$1,500.00 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.



