



Spring Brunch Menu

To Share

(Minimum 15 people)
\$26.50pp

Honey roasted fig, asparagus, Serrano ham and rocket salad

French toast, toffee bananas, crispy bacon

Roasted field mushrooms and spinach frittata, soft Taleggio

Smoked salmon on mini bagel, cream cheese, Lilliput capers

Baked ricotta and blueberry tart

Set two course brunch

(Minimum 10 people)
\$24.50

To Start

Mini asparagus and bacon quiche, tomato jam

To Follow

Poached egg, balsamic roasted fig, Serrano ham salad
steamed asparagus, parmigiano

Beverage

Pot leaf tea: English breakfast, Earl Grey, Organic peppermint, Organic Japan sencha, Organic refresh (peppermint, Japan sencha, lemongrass) and Camomile 4.5

Hot Chocolate 4.0

Espresso coffee 4.0 soy & skim add .20

Chai Latte 4.0

San Pellegrino sparkling mineral water 500ml 6.5

Bloody Mary: Grey Goose vodka, tomato juice, Worcestershire sauce, tabasco
15.0

Mt Majura 2009 Pinot Noir Chardonnay, Majura Canberra District 9.0

No B.Y.O. No split bills. 3% Surcharge on Diners and American Express

10% surcharge applies on Sunday and public holidays

Menus are subject to changes 1/1/11

Terms and Conditions

Please read the following and contact us should you have any questions.

Booking and Confirmation

All groups of 15 and over are required to be on a limited choice or set menu

To secure your reservation a Booking & Confirmation form is to be completed and a \$250 deposit taken. Booking confirmations are to be returned to us 7 days after your booking request. Reservations will not be confirmed until your Booking and Confirmation form has been signed and returned. Confirmation of the total number of guests must be made 48 hours before your reservation. Functions will be charged on final confirmed numbers 48 hours prior to arrival of guests. For exclusive events a deposit of 15% is to be paid within 7 days of booking confirmation. The total account is to be paid in full at the completion of the event. Final arrangements for menu and beverage selections should be made two weeks prior to the function.

Cancellations

Cancellations must be made in writing via fax or email in advance. Should you cancel within 24 hours of the time of your reservation, a charge of 50% of the cost of menu price chosen for the number of guests booked will be charged. Cancellations 7 days and greater from the commencement of the event will receive a full refund. In case of non-arrival for your reservation, we will charge the full cost of food for the number of guests booked.

Payment

10% Sunday and public holiday surcharges apply.

The total account is to be paid in full at the completion of your meal. We accept all major credit cards and cash. We regret that we cannot accept cheques. Only one account will be issued for your reservation. Split accounts will not be provided. All rates include taxes.

Cakes

Cakeage (BYO cake) @ \$3.50 per person.

Cakes are presented to the table then served individually plated with whipped cream and seasonal fruit. Cakes presented to Pod Food will be tested at arrival for correct temperature, cakes failing this test will not be served due to health and safety regulations.

Hiring of Equipment / Extra Requirements

We can gladly assist you in organising audio visual equipment, staging, floral arrangements and decorations for your event. Please contact us for a quote tailored to your requirements.

Guest Responsibilities

Guests are expected to conduct their function in a legal and respectable manner and are responsible for the conduct of their invitees. The guest will be charged for any damages that may be incurred to the restaurant, the property or its staff. Please note that in line with the Australian Legislation relating to Responsible Service of Alcohol, Pod Food staff and Management reserve the right to terminate a function, refuse service to any guest deemed intoxicated or take responsible action to assist any intoxicated guest from the premises.

Restaurant Rights

We reserve the right to remove guests from the premises if they are deemed to be behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props and equipment.

Booking and Confirmation Form

Date of Event: _____

Time of Event: _____

Number of Guests: _____

Name: _____

Host: _____

Phone: _____

Email: _____

Type of event: _____

Area booked: Exclusive Restaurant / Deck / Garden terrace / Gallery

Menu Selection

- Brunch to share
 Set two course brunch

Credit Card Details

In order to secure my reservation I authorise Pod Food to charge my credit card for a \$250 deposit. My signature below confirms that I have read and understood the terms and conditions stated previously.

Name of credit card holder: _____

Credit card number: ____ / ____ / ____ / ____

Type of credit card: Amex / Visa / MasterCard / Diners / Expiry date: _____

CCV number (3 digit number on the back of the card): ____

Signature of credit card holder: _____ Date: _____

Direct Deposit \$250: Appellation Concepts Pty Ltd BSB: 062 900 A/C no. 10684109
Please use name of the function as reference for the deposit

Special reservation requests and dietary requirements: