



Thank you for considering Pod Food to host your cocktail reception

Nestled in a unique position amongst the beautiful established gardens of Pialligo plant farm, the quaint character filled, fully restored 1930's cottage offers a unique venue close to the Canberra CBD. The Venue is only minutes from Canberra International Airport as well as the boutique shopping precincts of Kingston and Manuka and has ample parking. Owner and chef John Leverink leads a dynamic, creative kitchen and restaurant team perfect for a corporate breakfast, special birthday or engagement event

The well established grounds of Pod Food are divided into three well lit areas: the cottage (60), the deck (40), the garden terrace (40). These north facing areas are sunny in winter and shaded in summer, making this boutique and modern venue the perfect location for your next event. We also offer an intimate setting within the gallery located in the Piallago plant farm (50).

Cocktail Menu

Please choose from the menu attached (minimum charge 25 people)

1.5 hour function (6 selections) \$24 per person

2 hour function (7 selections) \$26 per person

3 hour function (8 selections) \$32 per person

Cocktail Menu upgrade options

Small bowls; one choice \$5.0pp; two choices \$8.0pp (a more substantial offering)

Dessert canapés; \$3.0pp

Beverage packages

Pod beverage package

2hrs \$24.0pp

3hrs \$27.0pp

*Cascade light beer, Carlton Draught,
house wines, orange juice, sparkling
mineral water*

Pialligo beverage package

2hrs \$31.0pp

3hrs \$33.0pp

*Cascade light beer, James Boags Draught,
local cuveé, Canberra district wines,
orange juice, sparkling mineral water*

Consumption Packages

Select beverages from our wine list

Consumption packages are inclusive of a two hour venue hire. For every hour after conclusion of package a \$150 venue charge is applied.

Beverage upgrade options

Imported beers (Peroni, Corona, Asahi); \$4.0pp

Wine upgrades; choose to upgrade to any wine from our list. The price difference between the package wine and selected wine is charged for each bottle opened.

Canapés

Peking duck pancake, cucumber, spring onions, hoisin sauce
Smoked salmon, toasted rye and chive cream
Corn fed chicken curry pie
Persian feta, beetroot and horseradish tartlet
Moroccan lamb salad, date marmalade, preserved lemon
Cocoa crusted kangaroo crostini, eggplant puree
Oyster, guava and vodka shots
Quail terrine, celery salted quail egg, nine grain mini bagel
Chicken, shitaki and five spice pate, black sesame prawn toasts
Spinach and fetta calzone, tomato chutney
Poached chicken and avocado on buckwheat blini
Vietnamese chicken and prawn rice paper rolls
South coast oysters, chilli, lime and mirin dressing
Tasmanian oysters, sauce maitaise

Small bowls

Balinese beef, rice pilaf, spiced yogurt
Twice cooked pork belly, chermoula, mashed potato
Italian chilli and tomato braised beef, creamy white polenta
Ricotta, potato gnocchi spicy puttanesca sauce, shaved parmesan

Dessert canapés

Chocolate fudge genache
Lemon curd, meringue, berries
Portuguese tart, orange candy
White chocolate mousse, nutmeg poached pears
Watermelon sorbet, mascato
Salted espresso and caramel tartlet

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 Confirmation form is to be completed and a \$250 deposit taken. 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 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 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

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. Smoking is only permitted in the car park and all butts must be disposed of thoughtfully.

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.

Venue Hire

Included in the Wedding Packages is venue hire, please note that exclusive use of the venue attracts a minimum charge of:

Saturday lunch \$4800.0 dinner \$4800.0, Sunday lunch \$5800.0 dinner \$4200.0

Please contact Podfood staff for all enquiries about minimum charges for the remainder of the week.

Confirmation Form

Reservations must be made prior to confirmation

Date and Time of Event: _____

Estimated Number of Guests: _____

Function Name: _____

Contact Person: _____

Phone Number: _____ Alternate Number: _____

Host Present at Function: _____ Contact Number: _____

Email: _____

Nature of Event: _____

Area booked: Exclusive Venue / Cottage / Deck / Garden terrace / Gallery

Type of event: Sit Down / Cocktail

To secure your reservation a \$250 deposit is required. The deposit can be paid in person at the restaurant or via one of the means below.

Credit Card: In order to secure my reservation I authorise Pod Food to charge my credit card for a \$250 deposit.

Name of credit card holder: _____

Credit card number: ____ / ____ / ____ / ____

Type of credit card: Amex / Visa / MasterCard / Diners

Expiry date: ____/____

Signature of credit card holder: _____

Date: _____

Direct Deposit: Appellation Concepts Pty Ltd BSB: 062 900 A/C no. 10684109
Please use name and date of the function as reference for the \$250.0 deposit.

Special reservation requests and dietary requirements:

My signature below confirms that I have read and understood the terms and conditions stated previously

Signature: _____ Date: _____

Office use only Deposit amount \$..... Date/...../.....

Credit card / EFT / Direct Deposit / Cash Staff member: _____