



Functions & Events



ALLURAH FUNCTIONS & EVENTS
0409 087 932
BALLARATALLURAH@GMAIL.COM



Allurah Functions and Events is a tranquil, exclusive property set on five acres and conveniently located eight minutes from Ballarat.

Beautifully renovated in 2016, Allurah has retained its original timeless charm while adding a modern and contemporary element. Whether it be your birthday, engagement, anniversary or your next important event, the team at Allurah will be with you every step of the way offering many food and beverage options to suit all tastes and budgets.

With exclusive use of the property you and your guests can enjoy the modern Australian cuisine on offer from Head Chef & Owner Leon Lavery ,who brings 25 years industry experience. Whether enjoying the property from the sweeping verandas or relaxing in the floodlit court yard, Allurah is the perfect venue for your next special occasion.

**Contact Leon to discuss your upcoming event or book a tour on
0409 087 932**

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FOOD & BEVERAGE





SAMPLE MENU



ENTREE

- *Roasted tomato & white bean soup with crispy chorizo & baby spinach*
- *Chicken & spring vegetable broth with ginger & turmeric*
- *Traditional pumpkin soup with swirls of cream & fresh chives*
- *Thai infused sweet potato soup finished with coriander oil*
- *New England seafood chowder with poached mussels*
- *Italian minestrone with roquette pesto & parmesan shavings*

MAINS

- *Crispy skin chicken breast with roast sweet potato cake, asparagus, turmeric dukkha & herb oil*
- *Roasted Sirloin of Beef with garlic & chive mash beetroot pesto, semi-dried cherry tomato & shiraz jus*
- *Crispy Skin Tasmanian salmon with caramelised orange hollandaise, crispy chat potato cake, asparagus and sweet potato shards*
- *Macadamia Crusted Pork cutlet with saffron potatoes on sesame bok-choy,*
- *Asian tat-sou salad, orange & chilli glaze*
- *Moroccan spiced Lamb Loin on smoked paprika mash with broccolini, black eyed peas, harissa & cumin jus*
- *Chicken & prosciutto roulade filled with spinach, semi-dried tomato & creamy feta on white bean puree with asparagus & sweet potato shards*

DESSERTS

- *Shortcrust lemon tart with raspberry/ passionfruit coulis & berry sorbet*
- *Cookies & Cream Cheesecake with vanilla anglaise & double cream*
- *Sticky Date Pudding with butterscotch sauce, vanilla ice cream & biscotti*
- *Soft centred chocolate fondant served with salted caramel ice-cream & berries*

PRICE ON APPLICATION

Please select two dishes from each course. All meals are alternate drop with special dietary requirements catered for upon request. Prices valid until 31st December 2024.



COCKTAIL MENU



OPTION THREE \$27* PER PERSON

Select six dishes

- Gourmet open baguettes
- Tamarind beef cheek or smoked pulled pork sliders
- Smoked salmon with wasabi hollandaise on sweet potato hash
- Cajun spiced tiger prawns on mango and avocado salsa
- Sumac spiced kangaroo skewers with roasted red pepper coulis
- 16 hour braised lamb, Meredith goats feta, tomato sugo, fior de latte pizza
- Roasted hoisin duck shanks
- Seared half shell scallops with macadamia nut crust
- Moroccan lamb kofta balls with creamy baba ganoush
- Mini vanilla pannacotta topped with berry compote

OPTION TWO \$21* PER PERSON

Select six dishes

- Blinis served with gourmet toppings
- Thai sweet potato soup shooter
- Gourmet party pie selection
- Mini Smoked salmon and dill frittata
- Thai chicken sausage rolls
- Chimichurri Beef skewers
- Salt Sichuan and five spice squid with citrus aioli
- Bruschetta with beetroot puree, grilled chorizo and creamy feta
- Hot and spicy buffalo wings
- Prosciutto, crispy potato, garlic confit and rosemary pizza

OPTION ONE \$18* PER PERSON

Select five dishes

- Assorted sandwiches
- Party pies / home made sausage rolls
- Assorted mini quiches
- Spicy meatballs with green pepper corn dipping sauce
- Roasted vegetable frittata with lemon and chive cheese
- Tandoori chicken skewers served with tzatziki
- Traditional style mini bruschetta
- Bowls of potato wedges with sour cream and sweet chilli sauce
- Bowls of sweet potato wedges with rosemary and cinnamon sea salt
- Garlic chicken balls

**Prices exclusive of GST. Prices valid until 31st December 2024.*



BEVERAGES



Options for beverages include a Bar Tab, guests purchasing their own drinks, or a beverage package.

Beverage packages are for a five hour period. Additional time can be arranged, in advance, at \$5.00 per person, per half hour.

For Bar Tabs or guests purchasing their own drinks, a minimum spend of \$1000.00 must be reached.

PREMIUM PACKAGE \$52.50* PER PERSON

- *Tahbilk 'One Million Cuttings' Sparkling Non Vintage*
- *Brown Brothers Moscato*
- *Blue Pyreness Estate Chardonnay*
- *McPhersons 'Pickles' Sauvignon Blanc*
- *Billi Billi Shiraz*
- *Blue Pyreness Estate Cabernet Sauvignon*
- *Five Seeds Cider*
- *Corona*
- *Carlton Dry*
- *Great Northern*
- *Cascade Premium Light*
- *Non alcoholic beer and wine available on request*
- *Espresso Coffee and Tea*
- *Soft Drink and Juices*

STANDARD PACKAGE \$45* PER PERSON

- *McPhersons Sparkling Wine*
- *Brown Brothers Moscato*
- *McPhersons 'Pickles' Sauvignon Blanc*
- *Billi Billi Shiraz*
- *Carlton Dry*
- *Great Northern*
- *Cascade Premium Light*
- *Non alcoholic beer and wine available on request*
- *Espresso Coffee and Tea Soft Drink and Juices*

Prices exclusive of GST. Prices valid until 31st December 2024.

INCLUSIONS



All of our functions & events include the following:

- *Exclusive use of the property with abundant on site parking*
- *Dedicated Coordinator*
- *White table cloths*
- *Your choice of black or white napkins*
- *Your choice of white or black chair covers and sashes*
- *Wine Barrels*
- *Microphone and PA System to use*
- *Simple Table Numbers*
- *Simple Easel for Table Plan*
- *Printed menu per person*

Ask about the room styling options that we can also offer.



TERMS

CONFIRMATION AND DEPOSIT

To confirm your booking at Allurah Functions & Events a non-refundable \$300.00 deposit, along with a signed booking form, must be completed and paid within 14 days of a tentative booking. Allurah reserves the right to cancel any tentative booking if payment and signed booking form has not been received within this timeframe.

PAYMENT

All food and beverage package payments must be finalised 7 days prior to the event date. Failure to finalise payment before the due date may result in the event being cancelled and cancellation fees applied, as outlined below. Credit card details will be held on file for final settlement purposes. You will be notified regarding any charges processed on your credit card for any breakages, damages or incidentals. In the event that the account is not settled a Debt Collection Agency will be engaged, with all associated fees passed on.

GST

Prices are exclusive of GST. GST will be added to final invoice.

CANCELLATIONS

In the unfortunate circumstance your event is cancelled the following charges will apply:

- More than 120 days prior to reception – loss of deposit
- 14-120 days prior to reception- 50 % of event cost to be paid
- Up to 14 days prior to reception- 100% of reception cost to be paid

Allurah must be notified in writing of any cancellations.

MENUS & BEVERAGES

Menu selections must be finalised 7 days prior to the event. It is essential that Allurah is informed of any special dietary requirements at this stage. Due to unexpected product and seasonal availability some items may need to be substituted, the client will be notified of these changes.

ROOM HIRE & MINIMUM SPEND

Room hire is \$300.00. Total function & event expenditures must equate to a minimum of \$1000.00.

FINAL NUMBERS

Final guest numbers must be confirmed 7 days prior to the event, this number will be the minimum number of guests charged regardless of attendees. Numbers may be increased up to three business days before the event and will be charged accordingly.

FUNCTION & EVENT DURATION

Beverage packages are for a duration of five hours. Additional time can be arranged and will be charged at a rate of \$5.00 per guest for every additional thirty minutes. All additional time must be pre-arranged and payment finalised 7 days prior to reception.

ENTERTAINER MEALS

Any entertainers meals and drinks required under the Musicians Award (if applicable) can be provided at a cost per person, which will be charged to the client.

TERMS

RESPONSIBLE SERVICE OF ALCOHOL AND GUEST CONDUCT

Allurah Functions & Events adheres to Responsible Service of Alcohol guidelines and reserves the right to refuse service of alcohol to intoxicated guests and check for appropriate forms of identification before service of alcohol. Any guest behaviour deemed inappropriate by management may result in them being asked to leave the premises. BYO is not permitted. All buildings & lawns are strictly non-smoking. Smoking must be restricted to the designated area towards the carpark & smokers must use the ash trays provided. It is the client's responsibility to communicate this fact to all guests attending their function.

DAMAGE & LOSS

The signatory of the booking form is financially liable for any damages incurred at the venue as a result of them or any of their guests, including the need for unreasonable cleaning. Although all care will be taken, Allurah accepts no responsibility for the loss or damage to clients property including any hired equipment prior to, during or after the reception.

DECORATIONS

Any decorations requiring fixing to any part of the building internally or externally must be approved by Allurah management prior to the reception. Due to environmental factors, no confetti, rice or glitter is permitted on the premises.





*There are exactly as many special occasions in
life as we choose to celebrate.*



Information correct as at 11 March 2023.
Prices valid until 31 December 2024.