



MAYFAIR RIDGE TAVERN

FUNCTIONS & EVENTS

THE MAYFAIR

Thank you for your interest in the Mayfair Ridge Tavern as the Venue for your next Conference.

At the Mayfair we strive to exceed our guests expectations by providing great food and beverage with fantastic Customer Service.

To ensure your event is successful our Functions Manager is happy to look after every detail and is always actively engaged in your event from booking and planning your event to ensure that your expectations and budget are met.

To personally discuss your individual requirements and to secure your date please contact Rebecca Bowler – Functions Manager on 07 4987 4081 or alternately email functions@mayfairridgetavern.com.au.

CAPACITY

The Mayfair proudly caters for up to 160 guests, depending on your function requirements.

| <i>Banquet</i> | <i>Cabaret</i> | <i>Classroom</i> | <i>U Shape</i> | <i>Boardroom</i> | <i>Cocktail</i> | <i>Theatre</i> | <i>Herringbone</i> | <i>Hollow Square</i> | <i>Room Hire</i> |
|----------------|----------------|------------------|----------------|------------------|-----------------|----------------|--------------------|----------------------|--|
| 120 | 42 | 50 | 40 | 40 | 120 | 160 | 27 | 30 | Corporate \$250.00 Private \$350.00 |

OUR FUNCTION ROOM

In this room there is a 140 inch retractable projector and a 70 inch TV for hire. Our Function room is now equipped with WIFI and can be used free of charge during your function. The room has access to a designated outdoor smoking area, which your guests are quite welcome to use. The room also consists of a Dance Floor and Stage Area to cater for the larger functions and events, with our in house audio “Nightlife” entertainment system being able to be broadcasted in the room. The room also has its own bar, making any function with beverages a breeze.

Additional Items Available

| <i>Item</i> | <i>Cost</i> |
|-----------------------------|----------------------------|
| Data Projector & Microphone | \$50.00 up to 4 hours |
| | \$100.00 over 4 hours |
| Notepad & Pen | \$3.00 per person |
| License Extension | \$65.00 |
| Security | \$60.00 per hour per Guard |
| Round White Table Cloth | \$16.00 per table |
| Trestle White Table Cloth | \$12.00 per table |

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Conferencing

Corporate Day Package \$35.00 per person based on a minimum of 50 + pax
Corporate Day Package \$40.00 per person based on a minimum of 25 – 50 pax
Corporate Day Package \$45.00 per person based on a Minimum 10 – 25 pax

The above packages include the following;

Room Hire, Screen, White Board & Lectern, WIFI

Tea and Coffee on Arrival

Morning Tea

Tea and Coffee with your choice of one of the following;

Scones with Jam and Cream

Assorted Danish Pastries

Assorted Muffins with Butter and Jam

Fresh Fruit Platter

Gluten Free

Banana & Date Loaf with butter and Jam

Gluten Free

Assorted Home style Cookies

Working Lunch

Tea, Coffee, Juice with a cheese fruit plate and your choice of one of the following;

Hearty Sandwiches

Open Danish Sandwiches

Warm filled Croissants

Quiche and Garden Salad

Assorted Gourmet Pies and Garden Salad

Upgrade to the following for an extra \$5.00 per person, including Tea, Coffee, and Juice with a cheese fruit plate

Assorted Meat & Salad Wraps (chicken, ham & lamb)

Upgrade to a Fork Dish Buffet for an extra \$10.00 pp comes with Rice and Noodles and your choice of two of the following;

Chicken ala King

Beef stroganoff

Beef stir fry

Moroccan Lamb

Butter chicken mild Curry

Afternoon Tea

Tea Coffee and Biscuits

Spend \$1000.00 in catering and receive your AV Equipment Hire for Free...

Or alternately you can build your Conference from the following:**Room Hire** (includes set up of the room, screen, whiteboard, lectern and WIFI)

| | |
|---------------|------------------------------|
| Up to 8 hours | \$250.00 |
| Over 8 hours | \$ 30.00 per hour thereafter |

AV Equipment Hire

| | |
|---------------------------|---------------------------------------|
| Data Projector | \$75.00 per day |
| Microphone | \$25.00 per day |
| Tea and Coffee on Arrival | \$4.50 per person – including cookies |

Morning Tea \$6.50 per person

Tea and Coffee with your choice of one of the following;

- Scones with Jam and Cream
- Assorted Danish Pastries
- Assorted Muffins with Butter and Jam
- Fresh Fruit Platter Gluten Free
- Banana & Date Loaf with butter and Jam Gluten Free
- Assorted Home style Cookies

Working Lunch \$20.00 per person

Tea, Coffee, Juice with a cheese fruit plate and your choice of one of the following;

- Hearty Sandwiches
- Open Danish Sandwiches
- Warm filled Croissants
- Quiche and Garden Salad
- Assorted Gourmet Pies and Garden Salad

Upgrade to the following for an extra \$5.00 per person, including Tea, Coffee, and Juice with a cheese fruit plate

- Assorted Meat & Salad Wraps (chicken, ham & lamb)

Upgrade to a Fork Dish Buffet for an extra \$10.00 per person comes with Rice and Noodles and your choice of two of the following;

- Chicken ala King
- Beef stroganoff
- Beef stir fry
- Moroccan Lamb
- Butter chicken mild Curry

Afternoon Tea \$4.50 per person

Tea Coffee and Biscuits

Spend \$1000.00 in catering and receive your AV Equipment Hire for Free...

Breakfast Menu

Continental Breakfast Buffet \$18.50 per person

Juice
Tea & Coffee
Toast (Including Butter & Preserves)
Selection of Cereal's with full cream milk
Croissants & Danishes
Yogurt
Fruit Platter
Cheese Platter
Continental Cold Meat Platter

Hot Buffet Breakfast \$23.50 per person

Juice
Tea & Coffee
Toast (Including Butter & Preserves)
Bacon
Sausages
Scrambled Eggs
Hashbrowns
Grilled Tomato
Sauté Mushrooms
Baked Beans in Tomato Sauce
Spaghetti in Tomato Sauce

Hot & Cold Buffet Breakfast \$32.50 per person

Combine the Hot Buffet & the Continental Buffet Breakfast Packages

Seated Banquets

Option # 1
3 Course Meal
\$44.50 per person (50 and under pax)
\$42.50 per person (51 and over pax)
Served Alternatively

Entrée

Pumpkin Soup served with a Bread Roll & Butter

Main Course

Chicken Oscar served with Mash Potatoes & Vegetables

Or

300 gram Rib Fillet served with Mash Potatoes & Vegetables

Dessert

Pavlova served with Fresh Fruit & Cream

Or

Caramel Cheesecake served with Chocolate Coated Strawberries & Cream

Option # 2
3 Course Meal
\$44.50 per person (50 and under pax)
\$46.50 per person (51 and over pax)
Served Alternatively

Entrée

Mediterranean Vegetable Salad

Or

Tomato Brushetta

Main Course

Grilled Wild Barramundi with Hollandaise Sauce

Or

300 gram Rib Fillet with Creamy Mushroom Sauce served with Mash Potatoes and Steamed Vegetables

Dessert

Pavlova served with Fresh Fruit & Cream

Or

Caramel Cheesecake served with Chocolate Coated Strawberries & Cream

Option # 3
4 Course Meal
\$49.50 per person (50 and under pax)
\$51.50 per person (51 and over pax)
Served Alternatively

Appetizer

Seafood Vol-au-vent

Entrée

Cream of Tomato Soup

Main Course

200 gram Rump Steak served with Mash Potatoes, Steamed Vegetables & Gravy

Or

Grilled Chicken Breast served with Mash Potatoes, Steamed Vegetables & Hollandaise Sauce

Dessert

Pavlova served with Fresh Fruit and Cream

Or

Black Forest Gateaux served with Chocolate Coated Strawberries & Cream

Option # 4
4 Course Meal
\$56.50 per person (50 and under pax)
\$58.50 per person (51 and over pax)
Served Alternatively

Entrée

Cream of Tomato Soup

Main Course

Stuffed Barramundi with Asparagus & Camembert Cheese served with Buttered Baby Vegetables & Scope

Mash Potatoes with Nuts

Or

200 gram Eye Fillet Stuffed with Oysters & Hollandaise Sauce served with Buttered Baby Vegetables & Scope

Mash Potatoes with Nuts

Dessert

Pavlova served with Fresh Fruit & Cream

Or

Strawberry Swirl Cheesecake served with Chocolate Coated Strawberries & Cream

Option # 5
4 Course Meal
\$63.50 per person (50 and under pax)
\$65.50 per person (51 and over pax)
Served Alternatively

Appetizer

Seafood Vol-au-vent

Entrée

Farm House Vegetable Soup

Main Course

Atlantic Grilled Salmon Steak served with Hollandaise Sauce, Parsley Potatoes & Buttered Steamed Vegetables

Or

200 gram Fillet Mignon served with Rich Brandy Dianne Sauce, Roasted Potatoes & Buttered Streamed Vegetables

Dessert

Tiramisu Gateaux served with Chocolate Coated Strawberries & Cream

Or

Black Forest Gateaux served with Chocolate Coated Strawberries & Cream

Buffets

Buffet Option # 1
\$29.50 per person
Minimum 30 pax

Bread Rolls with Butter

Entrée

[Choose 1 item]

Fresh Garden Salad
Creamy Pumpkin Soup

Main Course

[Choose 2 meat options]

Roast Pork with Crackling
Mustard Crusted Roast Beef
Seasoned Chicken Pieces

Served with

Grilled Potatoes & Pumpkin
Mixed Steamed Vegetables

Buffet Option # 2
\$34.50 per person
Minimum 30 pax

Bread Rolls with Butter

Entrée

[Choose 1 Soup]

Fresh Garden Salad
Prawn & Carrot Pasta Salad
Mediterranean Salad

[Choose 1 Soup]

Creamy Pumpkin Soup
Cream of Tomato Soup
Farm Vegetable Clear Soup

Main Course

[Choose 2 meat options]

Roast Pork with Crackling
Mustard Crusted Roast Beef
Seasoned Chicken Pieces

Served With

Grilled Potatoes & Pumpkin
Mixed Steamed Vegetables

Dessert

[Choose 1 sweet item]

Mini Pavlova topped with Fresh Fruits & Cream
Vanilla Slice
New York Baked Cheesecake

Buffet Option # 3
\$49.50 per person
Minimum 30 pax

Bread Rolls with Butter

Entrée

[Choose 2 Salads & 1 Soup OR 3 Salads]

Fresh Garden Salad

Prawn & Carrot Pasta Salad

Mediterranean Salad

Potato & Bacon Salad

Creamy Pumpkin Soup

Cream of Tomato Soup

Farm Vegetable Clear Soup

Main Course

[Choose 3 meat options]

Roast Pork with Crackling

Mustard Crusted Roast Beef

Seasoned Chicken Pieces

Herb infused Roast Lamb

Served With

Grilled Potatoes & Pumpkin

Mixed Steamed Vegetables

Dessert

[Choose 2 sweet item]

Mini Pavlova topped with Fresh Fruits & Cream

Vanilla Slice

New York Baked Cheesecake

Tiramisu with Chocolate coated Strawberries

Buffet Option # 4
\$59.50 per person
Minimum 30 pax

Bread Rolls with Butter

Entrée

[Choose 2 Salads & 1 Soup OR 3 Salads]

Fresh Garden Salad

Prawn & Carrot Pasta Salad

Mediterranean Salad

Potato & Bacon Salad

Creamy Pumpkin Soup

Cream of Tomato Soup

Farm Vegetable Clear Soup

Main Course

[Choose 2 items]

Roast Pork with Crackling

Mustard Crusted Roast Beef

Seasoned Chicken Pieces

Herb infused Roast Lamb

[Choose 1 item]

Massaman Lamb Curry

Beef Curry

Beef & Spinach Stir Fry

Beef Stroganoff

Chicken Coconut Curry

Chicken Cacciatore

Tandoori Chicken Pieces

Pork Spare Ribs with Spicy Plum Sauce

Sweet & Sour Pork

Lemon Butter Fish Fillet

Tempura Fish Pieces with Tartar Sauce

Buffet Option # 4 continues on next page

[Choose 1 item]

Asian Noodle Stir Fry

Lasagna

Fettuccini Alfredo

Spiral Pasta with Italian Tomato Sauce

Served With

Grilled Potatoes & Pumpkin

Cauliflower & Broccoli baked in Cheese Sauce

Mixed Steamed Vegetables

Steamed Jasmine Rice

Dessert

[Choose 2 sweet item]

Mini Pavlova topped with Fresh Fruits & Cream

Vanilla Slice

New York Baked Cheesecake

Tiramisu with Chocolate coated Strawberries

The Grand Buffet
\$69.50 per person
Minimum 30 pax

Bread Rolls with Butter

Entrée

[Choose 2 Salads & 1 Soup OR 3 Salads]

Fresh Garden Salad

Prawn & Carrot Pasta Salad

Mediterranean Salad

Potato & Bacon Salad

Creamy Pumpkin Soup

Cream of Tomato Soup

Farm Vegetable Clear Soup

Main Course

[Choose 2 items]

Roast Pork with Crackling

Mustard Crusted Roast Beef

Seasoned Chicken Pieces

Herb infused Roast Lamb

[Choose 2 items]

Massaman Lamb Curry

Beef Curry

Beef & Spinach Stir Fry

Beef Stroganoff

Chicken Coconut Curry

Chicken Cacciatore

Tandoori Chicken Pieces

Pork Spare Ribs with Spicy Plum Sauce

Sweet & Sour Pork

Lemon Butter Fish Fillet

Tempura Fish Pieces with Tartar Sauce

The Grand Buffet continues on next page

[Choose 1 items]

Asian Noodle Stir Fry

Lasagna

Fettuccini Alfredo

Spiral Pasta with Italian Tomato Sauce

Served With

Grilled Potatoes & Pumpkin

Cauliflower & Broccoli baked in Cheese Sauce

Mixed Steamed Vegetables

Steamed Jasmine Rice

Dessert

[Choose 2 sweet item]

Mini Pavlova topped with Fresh Fruits & Cream

Vanilla Slice

New York Baked Cheesecake

Tiramisu with Chocolate coated Strawberries

BBQ Buffet
\$42.50per person
Minimum 30 pax

Hot Crusty Bread rolls and Butter

Main Course

Char Grilled 200grm Rump Steak

BBQ Chicken Breast

BBQ Thin Beef Sausages

BBQ Onions

Sautéed Mushrooms

Salads

Tossed Fresh Garden Salad

Mediterranean Pasta Salad

Caesar Salad

Greek Salad

Potato Salad

Dessert

Pavlova topped with Fresh Fruit & Cream

New York Baked Cheesecake with Chocolate Covered Strawberries

Black Forest Gateaux with Chocolate Covered Strawberries

Cold Meat & Salads Buffet
\$34.50 per person

Hot Crusty Bread rolls and Butter

Meats

Cold Meat

Roast Chicken Pieces

Ham Slices

Roast Beef Slices

Salads

Tossed Fresh Garden Salad

Mediterranean Pasta Salad

Peeled Prawns & Carrot Cocktail Salad

Potato Salad

Assorted Vegetables

Assorted Condiments

Dessert

Pavlova topped with Fresh Fruit & Cream

New York Baked Cheesecake

Platters

Cheese Platter

\$65 per platter

Serves Approx. 20 People

Selection of Local & Imported Cheeses
Served with Fresh and Dried Fruits, Crackers

Antipasto Platter

\$75 per platter

Serves Approx. 20 People

With Char Grilled Vegetables, Marinated Olives, Cheese
Selection of Dips and Small Goods
Served with Charred Breads

Kids Platter

\$45 per platter

Serves Approx. 20 People

Selection of Fish Bites, Chicken Nuggets, Cheerios and Chips
Served with Tomato and BBQ sauce

Hot Finger Food Platter # 1

\$50 per platter

Serves Approx. 20 People

(Approx 80 pieces)

Cocktail Spring Rolls, Samosa, Chicken Dim-Sims
Served with a selection of dipping sauces

Hot Finger Food Platter # 2

\$65 per platter

Serves Approx. 20 People

(Approx 50 pieces)

Mini Beef Pies, Assorted Savory Pastries (meat and vegetarian), Mini Sausage Rolls, Marinated Chicken
Drumetts
Served with a selection of sauces

Hot Finger Food Platter # 3

\$80 per platter

Serves Approx. 20 People

(Approx 50 Pieces)

Battered Fish Goujons, Salt & Pepper Calamari, Crumbed Chicken & Garlic Balls, Beef & Chicken Satay Skewer

Sweet Platter # 1

\$50 per platter

Serves Approx. 20 People

(Approx 24 Pieces)

Assorted Sweet Danish

Sweet Platter # 2

\$60 per platter

Serves Approx. 20 People

(Approx 15 Pieces)

Assorted Muffins

Sweet Platter # 3

\$40 per platter

Serves Approx. 20 People

(Approx 14 Pieces)

Banana Bread & Date Loaf Slices

Sweet Platter # 4

\$40.00 per platter

Serves Approx. 20 People

Seasonal Cut Fruits

Gourmet Platter # 1

Serves Approx. 8 People

(Approx 12 Pieces)

Assorted Open Danish Sandwiches

\$50.00 per platter

Gourmet Platter # 2

\$70.00 per platter

Serves Approx. 14 People

(Approx 28 Pieces)

Multi Grain, Wholemeal & White Cafe Sandwiches

Gourmet Platter # 3

\$70.00 per platter

Serves Approx. 20 People

(Approx 40 Pieces)

Assorted Finger Sandwiches

Gourmet Platter # 4

Serves Approx. 10 People

(Approx 20 Pieces)

Assorted Meat & Salad Wraps

\$160.00 per platter

***** Notation: Prices are subject to change without notice *****

Bookings & Deposits

Tentative bookings will be held for 7 days from the date of enquiry. To confirm your booking, you should complete the Booking Confirmation Form along with the Credit Card Authority form and return both to the Mayfair Ridge Tavern. Upon receipt of the forms the Room Hire would be charged to the applicable credit card, this is held as a security deposit.

Payments & Cancellations

Final payment is due on the day of the function or prior to the function commencement, by cash, credit card or company cheque only. We do not accept cheques, unless pre arranged with the Functions Manager and Head Office. If you are wishing to pay in person, an appointment is to be arranged with the Function Manager.

Pricing listed is subject to change without notice. Once your deposit is paid, however, the prices are applicable at the time will remain current for a period of 6 months. Beverage prices are subject to change without notice and are based on CPI increases.

If cancellations are not made within one week of the function date, the room hire fee is not refundable. All other monies will not be charged unless otherwise negotiated. All cancellations must be sent to Mayfair Ridge Tavern in writing.

Terms & Conditions

The Mayfair Ridge Tavern practices the responsible service of alcohol at all times. For any event or function booked, patrons are only allowed to purchase or obtain a maximum of 2 drinks at any one time. Management of the Mayfair Ridge Tavern is entitled to refuse service or entry to any patron/s that are not complying with the RSA guidelines. All guests over the age of 18 must provide identification as specified by the government. Liquor Licensing Queensland monitors and controls all licensed venues regarding the advertisement of beverages. No events are allowed to advertise “free” or “discounted” beverages of any form. You cannot bring any alcohol into the venue as the Mayfair Ridge Tavern is a fully licensed venue.

Also please note that, the management of Mayfair Ridge Tavern reserves the right to refuse the service of alcohol and/or remove any person/s that is unduly intoxicated and/or tries to create any unsuitable/violent situation at the venue.

Catering is required for the maximum capacity of the function room; no external catering is permitted other than a celebration cake. Final numbers (Persons Approx “PAX”) for catering purposes are to be provided no later than 3 days prior to the function, if the number of persons attending the function changes after the final

numbers (3 day prior to function) have been provided to us, you are unable to alter these and will be charged for the PAX provided 3 days prior to the function.

Please pre-arrange room access with the Function Manager and advise us of any expected deliveries or companies booked to theme the function room. Items may only be fixed to walls etc. with blu-tak All decoration and other items brought in by you, must be removed by you, on completion of your function.

All belongings and gifts are to be collected upon conclusion of the function. Should it be necessary to have items stored, this needs to be pre-arranged with the Function Manager or Manager on Duty.

The audio system in the hotel is capable of playing "Nightlife", which plays a selection of Main stream and Top 40 music. Please feel free to discuss any other alternatives with our Functions Manager prior to the date of the event. You are welcome to hire your own DJ, Karaoke, etc. for your function, however sound levels will be monitored by Management. All sound equipment must cease at midnight.

At the Mayfair Ridge Tavern we have the ability to play presentations through a projector, TV or DVD. Should you need to use a DVD player, we require that you arrange a time to bring in your DVD to test its compatibility with our system. Please ensure that it is edited to one disc only.

The client is financially responsible for any damage suffered to the Mayfair Ridge Tavern during their function (including set up time). The security deposit of \$300.00 will be held to cover any damages to the room, equipment or any other property that belongs to the Mayfair Ridge Tavern (e.g. glass breakage). If there are no damages found, the Security Deposit will be refunded in full within four working days.

Booking Confirmation Form

| | | | |
|----------------|--|-------------------|--|
| BUSINESS NAME | | BOOKING TAKEN BY | |
| CONTACT PERSON | | BOOKING DATE | |
| ADDRESS | | BOOKING STATUS | |
| CONTACT NUMBER | | CONFIRMATION DATE | |
| FAX | | | |
| EMAIL | | PAX | |

| | |
|---------------------------|--|
| EVENT DATE: | |
| ARRIVAL TIME: | |
| DEPARTURE TIME: | |
| ENTRY SIGN (if required): | |

| ROOM SETUP (please indicate your chosen option) | | AV/OTHER EQUIPMENT (please indicate if you require any of the following) | |
|---|--|--|--|
| U-SHAPE | | DATA PROJECTOR | |
| CLASS ROOM | | MIRCOPHONE | |
| BOARD ROOM | | WHITEBOARD | |
| THEATRE | | FLIP CHART | |
| BANQUET | | LECTURN | |
| HOLLOW SQUARE | | COMPUTER SPEAKERS | |
| ROUND TABLES | | OTHER (please describe) | |
| OTHER (please describe) | | | |

| CATERING (please indicate your chosen time for catering to be supplied) | | CATERING (please indicate your chosen option from the menu provided) | |
|---|--|--|--|
| COFFEE & TEA ON ARRIVAL | | COFFEE & TEA ON ARRIVAL | |
| MORNING TEA | | MORNING TEA | |
| WORKING LUNCH | | WORKING LUNCH | |
| FORK DISH BUFFET | | FORK DISH BUFFET | |
| AFTERNOON TEA | | AFTERNOON TEA | |
| HOLLOW SQUARE | | HOLLOW SQUARE | |
| ROUND TABLES | | ROUND TABLES | |
| OTHER (please describe) | | OTHER (please describe) | |

PAYMENT INSTRUCTIONS

PAYMENT CAN BE MADE VIA CASH, CHEQUE OR CREDIT CARD
 ALL PAYMENTS NEED TO BE MADE PRIOR TO THE EVENT OR ON THE DAY
 NO PERSONAL CHEQUES WILL BE ACCEPTED

BOOKING CONFIRMATION

I CONFIRM THE ABOVE DETAILS ARE CORRECT

I HAVE READ THE TERMS AND CONDITIONS UNDER WHICH THIS EVENT WAS BOOKED

FINAL NUMBERS ATTENDING WILL BE JOTIFIED NOT LESS THAN 3 (THREE) WORKING DAYS PRIOR TO THE EVENT

SIGNED – (PLEASE PRINT SIGNATURE ABOVE)

NAME (PLEASE PRINT NAME ABOVE)

DATE – (PLEASE PRINT DATE ABOVE)

CREDIT CARD AUTHORISATION FORM

CARD TYPE: MASTER CARD VISA AMERICAN EXPRESS

CARD NUMBER:

EXPIRY DATE: /

NAME ON CARD: _____

NAME OF FUNCTION: _____

DATE(s) OF FUNCTION: _____

AUTHORISING CHARGES FOR:

- All Charges
- Room Hire Equipment & Other Item Hire
- Food Beverages (Non-alcoholic) Beverages (Alcoholic)
- Other (_____)

I hereby authorise Mayfair Ridge Tavern to debit the above credit card for the charges specified for my/our function as shown above.

CARDHOLDER'S SIGNATURE DATE

Once again, from all the staff at The Mayfair Ridge Tavern, thank you for considering our venue for your next function.