

SCOPE

MOUNT STROMLO

SCOPE BY NIGHT
Functions Menus
2013



Scope Mount Stromlo would love to host your next evening event and the following selections provide a starting point from which you can build your menu.

Our creative team will work with you to deliver an experience for your guests to remember.

About us

Scope Mount Stromlo offers unique functions in quality surroundings. The service is professional and friendly, the food is second to none. With a variety of menu, venue and entertainment options available, Scope Mount Stromlo can cater for groups of any size, for any occasion.

We have a number of set function menus available but are also happy to tailor menus to meet specific requirements and budgets. We can also accommodate specific dietary requirements.

Aside from the wonderful food, other elements to the Scope experience include:

- Entertainment options – choose your own band!
- Observing Dinners – view the stars between courses.
- Coach or bus transfers from Civic.
- Creative drinks packages.

The available function areas at Scope Mount Stromlo include:

Scope Café

With floor to roof windows and 8 metre ceilings housing a 'night light garden', Scope Café is one of the coolest rooms in town. It also features the original heliostat once used by the ANU Research School to track the Sun's movements.

Scope Café offers a unique and stylish venue for special event dining, weddings, birthdays, engagements and Christmas parties. The Café also caters for brunch packages, high teas, mums' groups, children's birthday parties, cycling and car clubs, tour groups and more.

Scope Café can accommodate up to 80 people (seated) or 120 people (cocktail style).



The Commonwealth Solar Observatory Common Room & Courtyard

A world-class venue, this space was built as part of the reconstruction after the 2003 bushfires. It offers a distinguished heritage style building with all the mod cons one could want to have a divine function experience.

The beautiful 142sq metre Common Room features bi-fold doors that open onto a patio with views of the Brindabella Ranges. The room comfortably seats 80 guests for dinner and can cater for up to 100 people for cocktail style functions.

From the Common Room guests are also able to access the wonderfully groomed internal courtyard, which offers a lovely informal al-fresco space. Easy disabled access is also a feature as the space flows seamlessly from the car park and has no stairs.

The Common Room and Courtyard can be fully catered for by Scope Mount Stromlo with a number of menu options to suit any special occasions, from birthdays and weddings to conferences and seminars. In conjunction with the Observatory Outreach Program, we can also organise star gazing as part of the entertainment for your event. Let your guests enjoy uninterrupted views of the sunset over the Brindabellas followed by a viewing session of the stars through telescopes, a unique regional experience.

The Duffield Theatre

The Duffield Theatre is a comfortable, fully-equipped theatre space with modern audiovisual facilities, which can accommodate up to 90 people. Located opposite the Administration Building, it is an ideal lecture space and can be fully catered for by Scope Café.

Southern Lights Theatrette

The Southern Lights Theatrette and conference room is located in the Scope Café Building. It is a versatile, intimate space that can accommodate between 25-40 people comfortably depending on the seating style.

It has full disabled access, modern audiovisual capacity and can be used in conjunction with Scope Café and the foyer space outside.

There are a number of unique catering options available for the Southern Lights Theatrette – invite your guests to a breakfast presentation followed by lunch on the lawns or perhaps a 3-course a-la-carte dinner followed by a viewing session of the stars through telescopes. An impressive offering for local or interstate guests alike.

The beautiful grounds of the Mount Stromlo Observatory

The landscaped gardens of the Mount Stromlo Observatory house a beautiful sundial and provide a beautiful setting for glorious sunset weddings.

The grounds can accommodate as many people as you can get up there! There is full disabled access, plenty of parking and toilet facilities are provided via the Scope Café.

Among the beautifully landscaped grounds at Mount Stromlo sits the burnt out remains of the Yale Columbia Dome, just outside the Scope Café building. The Dome has been the backdrop for many creative functions and can be booked for private use through the ANU.

STAND UP EVENT CATERING OPTIONS

Hot canapés

Smoky chicken wings (GF)

Slow cooked chicken wings chargrilled with mild chilli marinade

Peppered lamb & potato cigars

Lamb mince with a pepper sauce rolled in filo pastry with mint yoghurt dip

Pizzetta

Lamb, hummus & rocket OR
Pumpkin, rosemary, feta & rocket (V)

Chilli jam prawn sticks (GF)

Chargrilled chilli jam marinated king prawn

Gremolata crusted chicken sticks (GF)

Skewered and served with house made lemon aioli

Warm shooters (GF) (V)

Cauliflower & white truffle OR
Thai spiced pumpkin

Mini Pies

Chicken & leek OR
Spring lamb

Cold canapés

Seared tuna (GF)

Served with micro nicoise and wasabi aioli

Tartlets (V)

Roasted field mushrooms OR
Caramelised onion & goats cheese OR
Roasted cherry tomatoes, caramelised onion & marinated feta

Soft tortilla wraps

Guacamole, rocket, poached chicken & lemon aioli OR
Zucchini, eggplant & sweet potato with capsicum relish

BIG food small

Mini steak sandwich

Chargrilled grain fed eye fillet served with rocket, balsamic onions, baby rocket, roasted capsicum relish & aioli.

Bangers n mash (GF)

Individual serves of creamy French style potato mash, gourmet sausage and port jus

Warm rosemary salted chicken salad (GF)

Served in a noodle box with warm potatoes, baby greens, pecans, pear and roast potato grissini with a honey mustard dressing.

Squid salad (GF)

Chargrilled squid, chorizo, kipfler with roquette and a preserved lemon dressing

Baby cheeseburger

Gherkins, onions & cheese

Grazing table

Selection of sliced cold cuts, marinated olives, chargrilled vegetables & marinated fetta
Fresh bread & crackers

Seafood Platters

Freshly Shucked Oysters with pickled ginger & lime dressing & Queensland Tiger Prawns served with sundried tomato aioli

Market Price

Canapés & BIG Food Small

Prices per person

8 choices of canapés **32pp** (recommended for 2 hour event)

8 choices of canapés +1 Big food small **40pp** (recommended for 3 hour event)

8 choices of canapés +2 Big food small **47pp** (recommended for 4 hour event)

Grazing table or Seafood Platters **15pp** stand alone or **9pp** as a menu supplement

Canapés & Big Food small events require a minimum of 20 people plus room hire (if relevant)

Grazing tables require a minimum of 10 people plus room hire (if relevant)

Beverage packages and pricing overleaf

BUFFET SERVICE OPTIONS

Buffet One

Moroccan vegetable & chickpea tagine serviced with herb and fig couscous
Chorizo, olive and roquette pasta in a rich tomato sauce with shaved parmesan
Lemon and rosemary roasted chick pieces with confit garlic aioli
Slow braised Wagyu beef with daupinoise potato
A selection of roasted vegetables with rosemary and sea salt
Caesar salad with crispy pancetta, cos lettuce, sourdough croutons, anchovies
and house dressing
Classic garden salad with tomato, cucumber, Spanish onion and avocado
Served with a warm bread selection
Mixed Cake Selection with Chantilly cream and Coffee
39pp

Buffet Two

Selection of warm sourdough bread with olive oil and balsamic vinegar
Fresh cooked Queensland tiger prawns with semidried tomato aioli and citrus wedges
Freshly Shucked Oysters with pickled ginger & lime dressing
Seared Salmon fillet with a tomato, fennel, olive and caper salsa
Fillet mignon with red wine jus and watercress and spinach puree
Oven roasted chicken breast stuffed with olives and feta and finished
with a roasted capsicum aioli
Roasted kipfler potatoes tossed with chorizo and roquette
Moroccan vegetable & chickpea tagine serviced with herb and fig couscous
Roast pumpkin, pinenuts, feta and spinach with a balsamic glaze
Classic garden salad with tomato, cucumber, Spanish onion and avocado
55pp

Buffet events require a minimum of 20 people plus room hire (if relevant)

Buffet can be brought to you

Beverage packages and pricing overleaf



BANQUET SERVICE OPTIONS

Banquet 1

Sourdough Bread Selection
Smoked Salmon & Avocado Salad with cress & mesculin
Zucchini Fritters with cumin yoghurt (v)
Pepper Roasted Lamb with Salsa Verde & Green Beans
Lemon & Paprika Chicken Pieces with chorizo & potato
Garden Salad Greens
Mixed Cake Selection (gf)

Lunch \$35pp

Dinner \$40pp

Banquet 2

Sourdough Bread Selection
Seafood Selection – Queensland Tiger Prawns + ginger & lime pickled oysters
Zucchini Fritters with cumin yoghurt (v)
Rosemary & Salt Crusted Chicken Salad with grissini
Minty Lamb Cutlets with pea & asparagus risotto
Twice cooked chats with aioli
Lemon Curd Tarts & White Chocolate Macadamia Blondie

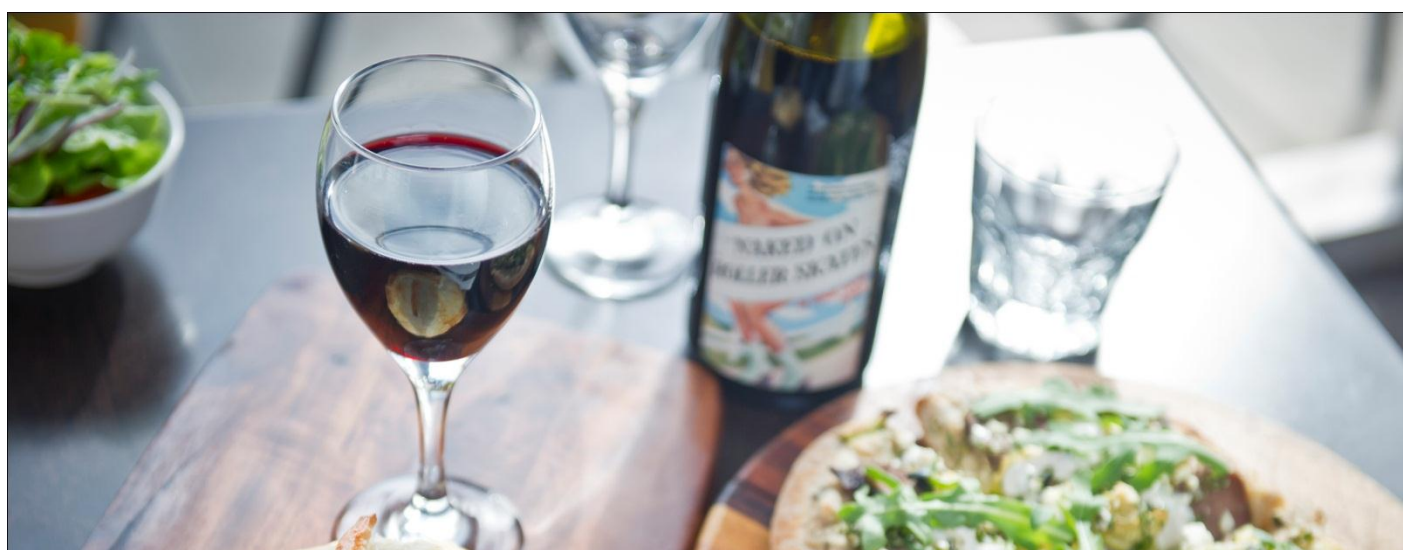
Lunch \$40pp

Dinner \$45pp

Banquet events require a minimum of 20 people plus room hire (if relevant)

Buffet can be brought to you

Beverage packages and pricing overleaf



FORMAL SIT DOWN DINNER

Choose two from each of the following courses to be served alternately to guests

Entrée

Roasted quail with white bean and roasted garlic puree
Cauliflower and white truffle veloute served with micro sourdough fingers
Warm salad of marinated squid, chorizo, rocket and olives with a lemon aioli
Warm rosemary chicken salad with pecans, pear & wholegrain mustard gribiche
Panfried haloumi with confit cherry tomatoes, baby leaves and a preserved lemon dressing

Main

Macadamia and herb crusted kingfish with vanilla lime mash and citrus beurre blanc
Chargrilled beef tenderloin with fondant potato, watercress and spinach puree and a red wine jus
Oven roasted barramundi fillet with tomato & olive salsa & lemon preserved kipfler
BBQ lamb rump with a potato gratin finger, caramelized eschallots, kumara chards and a basil jus blonde
Atlantic salmon with sweet potato and garlic puree and a rustic tomato salsa
Oven roasted corn fed chicken supreme with an olive and feta stuffing served on potato mash with roast capsicum puree

Dessert

Lemon Curd Tart with Vanilla Bean Ice cream & Persian Fairy Floss
Chocolate Brownie with Raspberry Coulis & Chantilly crème (GF)
Orange Blossom Pavlova with strawberries & passionfruit (GF)
Sticky Date & Pear Pudding with butterscotch sauce & toffee
Chocolate & Hazelnut Espresso Cake with honeycomb chards (GF)
Frangipane Tart with raspberry gelato

59pp

Kids Meals

Crumbed chicken tenderloins with chips and garden salad
Barra bites with chips and garden salad

25pp

*Formal sit down dinner events require a minimum of 20 people plus room hire (if relevant)
Beverage packages and pricing overleaf*

WEDDING PACKAGE SUGGESTIONS

Choose an option below or we can sit with you to create a menu of your own.

Package 1

Canapés (1 hour service) +

3 choices of canapés

Banquet package +

Sourdough Bread Selection

Seafood Selection – Queensland Tiger Prawns + ginger & lime pickled oysters

Zucchini Fritters with cumin yoghurt (v)

Rosemary & Salt Crusted Chicken Salad with grissini

Minty Lamb Cutlets with pea & asparagus risotto

Twice cooked chats with aioli

Plated Wedding Cake Service +

Beverage Package 5 hours

Scope House White; Scope House Red; 1842 Pilsner; Sparkling Australian Wine;

Bottled Soft Drinks; Mineral Water; Orange Juice

Includes chair covers

\$95pp

Package 2

Canapés (1 hour service) +

3 choices of canapés

Buffet service +

Selection of warm sourdough bread with olive oil and balsamic vinegar

Fresh cooked Queensland tiger prawns with semidried tomato aioli and citrus wedges

Freshly Shucked Oysters with pickled ginger & lime dressing

Seared Salmon fillet with a tomato, fennel, olive and caper salsa

Fillet mignon with red wine jus and watercress and spinach puree

Oven roasted chicken breast stuffed with olives and feta and

finished with a roasted capsicum aioli

Roasted kipfler potatoes tossed with chorizo and roquette

Moroccan vegetable & chickpea tagine serviced with herb and fig couscous

Roast pumpkin, pinenuts, feta and spinach with a balsamic glaze

Classic garden salad with tomato, cucumber, spanish onion and avocado

Plated Wedding Cake Service +

Beverage Package 5 hours

Wily Trout Sauvignon Blanc; Dog Trap Shiraz; Barton Estate Blanc de Blanc; 1842 Pilsner;

Soft Drinks; Mineral Water; Orange Juice

Includes chair covers

\$100pp

Package 3

Canapés (1 hour service) +

3 choices of canapés

Sit down dinner +

(choose two of the following courses to be served alternately to guests)

Entrée

Roasted quail with white bean and roasted garlic puree
Cauliflower and white truffle veloute served with micro sourdough fingers
Warm salad of marinated squid, chorizo, roquette and olives with a lemon aioli
Warm rosemary chicken salad with pecans, pear & wholegrain mustard gribiche
Panfried haloumi with confit cherry tomatoes, baby leaves and a preserved lemon dressing

Main

Macadamia and herb crusted kingfish with vanilla lime mash and citrus beurre blanc
Chargrilled beef tenderloin with fondant potato, watercress and spinach puree
and a red wine jus
Oven roasted barramundi fillet
BBQ lamb rump with a potato gratin finger, caramelized eschallots, kumara
shards and a basil infused white wine jus
Oven roasted corn fed chicken supreme with an olive and feta stuffing
served on potato mash with roast capsicum puree

Dessert

Lemon Curd Tart with Vanilla Bean Ice cream & Persian Fairy Floss
Sticky Date & Pear Pudding with butterscotch sauce & toffee
Chocolate & Hazelnut Espresso Cake
Frangipane Tart with raspberry gelato

Plated Wedding Cake Service +

Beverage Package 5 hours

Wily Trout Sauvignon Blanc; Dog Trap Shiraz; Barton Estate Blanc de Blanc;
1842 Pilsner; Soft Drinks; Mineral Water; Orange Juice

Includes chair covers

\$110pp



BEVERAGE PACKAGES

Package A

Scope House White
Scope House Red
1842 Pilsner
Sparkling Australian Wine
Bottled Soft Drinks
Mineral Water
Orange Juice

2 hours - 17pp
3 hours - 22pp
4 hours - 27pp
5 hours - 32pp

Package B

Wily Trout Sauvignon Blanc
Dog Trap Shiraz
Barton Estate Blanc de Blanc
1842 Pilsner
Tiro Soft Drinks
Mineral Water
Orange Juice

2 hours - 20pp
3 hours - 25pp
4 hours - 30pp
5 hours - 35pp

Function Drinks Prices

House White & Red 6.5/28 per bottle
Local White & Red 7.5/38 per bottle
Pilsner 7.5
Soft Drinks 4.0
Juice 3.0
Mineral Water 3.0

Custom Drinks Packages: We can source a large number of Boutique Beers & Wines. Special Cocktails... Punch... whatever you like! We are more than happy to tailor a drinks package to suit your guests.

Bar Tabs: You may choose to nominate an amount to spend over the bar.

Consumption: We can always charge you for what you drink after the event.



Scope Mount Stromlo - Terms and Conditions

1. **Tentative Bookings** – will be held for a period of 10 days only, after which time they will be released.
2. **Confirmation** – all bookings must be confirmed in writing with a deposit of 25% of the estimated cost of the function, within 10 days of the tentative booking. This deposit is non-refundable. Please note that your booking is not confirmed until the terms and conditions are signed and returned to Scope Mount Stromlo.

Deposits can be paid to the following St George Bank account:
Account name: Hoshitaka Pty Ltd
Account BSB: 112 908
Account number: 456 805 510
3. **Cancellations** – in the event of cancellation, your deposit will be forfeited. The structure of additional charges payable upon cancellation is as follows:

1 month notice 0% catering cost;
1 week notice 50% catering cost;
72 hours 75% catering cost;
24 hours 100% catering cost.
4. **Surcharges** – functions range from 1 hour for a cocktail party, to 4 & 5 hours for a fully-catered function. Should your function extend past your allocated time, additional charges of \$100.00 per half-hour will apply until all guests have departed. If you wish to increase the number of waiting staff at your function, the following rates will apply: Monday to Friday \$30 per waiter per hour, Saturday \$40.00 per waiter per hour and Sunday \$50 per waiter per hour, for a minimum period of four hours.
5. **Final Numbers** – a guaranteed number of guests attending is required in writing a minimum of 72 hours prior to the event. Charges will be based on these or the final head count – whichever is greater.
6. **Payment** – deposit secures the date of your function and final payment is required on the day prior to the event. Payment can be made by credit card, cash or bank cheque - or when the final bill is not known, credit card guarantee is acceptable. Late payments will incur a charge of 3% of the total bill, compounded monthly.
7. **Alcohol** – BYO for private functions is charged at a flat rate of \$10 per guest and is limited to bottled wine only on approval by management.
8. **External caterers** – function organisers are not permitted to bring in their own caterers or beverages unless prior arrangements with Scope Mount Stromlo have been made.
9. **Substitute rooms** – if rooms booked cannot be made available due to circumstances beyond the control of Scope Mount Stromlo, the company reserves the right to substitute a similar room.
10. **Security** – Scope Mount Stromlo will not accept any responsibility for the loss or damage to any equipment or merchandise left on the premises prior to, during or after the event.
11. **Damages** – the client assumes responsibility for any and all damages caused by it or any of its guests, invitees or other person attending the function. Should damages occur, the patron will be charged for repairs accordingly.
12. **Displays and signage** – nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the building, unless Scope Mount Stromlo grants prior permission. Should permission be granted, it is required that the area is left in the same condition as it was found.

13. **Prices** – all prices are based on current costs and are subject to change without notice. Scope Mount Stromlo will do it is best to honour all pricing and conditions, very advanced bookings are more susceptible to price fluctuation.
14. **Confetti, streamers, rice or other.** For use in private function areas, Scope Mount Stromlo must grant permission.
15. **Room charges and garden fees** – these charges are applicable under certain circumstances. Please enquire at time of booking.

<i>Venue</i>	<i>Capacity</i>		<i>Area Dimensions</i>		<i>Hiring Cost (\$)</i>
	COCKTAIL	BANQUET	SQ. METRES	HEIGHT (M)	
<i>Scope Cafe</i>	120	80	90	8	300
<i>CSD Common Room</i>	100	90	142	8	1200
<i>Yale Dome</i>	240	120	140	16	200
<i>Lawns</i>	500+	-	1500	Limitless!	100
<i>Sundial</i>	500+	-	1500	Limitless!	100
<i>Southern Lights Theatre</i>	50	40	70	3	200

16. **Compliance** – the client is responsible to ensure the orderly behaviour of their guests. Scope Mount Stromlo reserves the right to intervene where they deem necessary. As part of the Responsible Service of Alcohol Law, Scope Mount Stromlo reserves the right to refuse service to anyone suspected of being intoxicated.
17. **Fire, Life and Safety** – Scope Mount Stromlo retains the right to alter any set-up to ensure fire, life and safety codes are met.
18. **Delivery and Collection of Goods** – Scope Mount Stromlo will only accept delivery of goods on the day of the event and all goods must be collected the next day after the event. All delivery arrangements must be organised directly with the Functions Manager.



Function Bookings & Confirmation Registration Form

Please email confirmation details back bookings@scopemountstromlo.com.au

Day & Date of function _____

Organiser _____

Company _____

Address _____

Email _____

Telephone _____ Mobile _____

Venue Selection (please tick)

Scope Café [] Yale-Columbia Dome [] Sundial [] Duffield []
CSD Common Room [] Courtyard [] Southern Lights Theatrette []

Estimation of final numbers _____

Final billing numbers must be supplied 72 hours prior to the event. Final billing will be based on head count should there be any additional attendees.

Method of payment:

[] direct deposit to bank account [] cheque [] cash

[] credit card number _____ expiry date _____

Name on card _____ CCV _____

(note credit card payments attract an additional 3% administration fee)

[] charge back **Address for Invoice:** _____

(only by prior arrangement with management)

Note: Full payment for functions is required by the date of event. late payments incur a 3% over-due fee based on the total bill monthly compounded.

Declaration: I have read and understand the Scope terms and conditions and agree that I am liable for the payment of any charges incurred by or on behalf of myself at Scope Mount Stromlo.

Name _____

Signature _____ Date _____

