



Doyles on the Beach Set Menu Information

Available 14th January 2019 ~ 29th November 2019 for groups of 12 or over. Bookings Essential.

An alternative Christmas menu will be available in December. Set menus will commence from 14th Jan 2019. There are four set menu options available ranging in price from \$54 per person up to \$105 per person. As an alternative to a Set Menu you may select the A La Carte menu, depending on the number of guests. A Canapé menu is also available on request, please enquire here for more details: lisa@doyles.com.au

- An additional 10% weekend and public holiday surcharge applies.
 - All dietary requirements must be advised at least 48 hours in advance of your function, changes made to dishes or extra meals cooked on the day due to dietary requirements will be charges extra at ALC prices. Please contact us for advice on specific menu items.
 - A valid credit card is required to secure your reservation, the completed group booking form (below) must be returned by either fax (02 9337 6272) or by email to lisa@doyles.com.au within 48 hours of making a provisional reservation.
 - Guest numbers must be confirmed at least 24 hours prior to your booking. A \$50 per person will be charged to the bill on the day for any guest cancellations made in the final 24 hours prior your booking.
 - Special conditions apply for tour groups – please contact Karen for more info.
 - Tables of 10 people or more may be located on more than 1 table. Seating requests not guaranteed.
 - Set Menus 2 & 3 will be alternately served for Groups of 40 people or more unless by prior arrangement.
 - Split billing not offered & gratuity not included.
 - Menu items are seasonal & may be changed without notice & are subject to availability.
 - A Minimum of 48 hours notice is needed for a set menu.
 - For those wanting a dessert without pre-arrangement our A-La Carte prices will apply.
 - Your final account will be presented at the end of your function and can be settled by either cash, Visa, MasterCard, Amex or Diners.
 - Any requests to alter or substitute a menu item must be made to the restaurant manager at least 7 days prior to your function. An additional cost may be incurred.
 - No BYO alcohol or cakes allowed although we do have a selection of celebration cakes available to purchase with an inscription, please speak to our staff for more information. A minimum of 48 hours is required for ordering.
 - Please choose one Menu (i.e. either one set menu or a la carte) for your group & you must notify us of your menu and any special dietary requirements at least 5 days before your function. You may select 'drinks on consumption' or a 'beverage package'. All guests must be on the same drinks option.
 - All credit card payments incur a 1.1% processing fee.
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Doyles on the Beach Venue Hire Information

Venue Hire

Doyles on the Beach Restaurant can seat up to 450 people & is located over 2 floors. We offer both indoor and alfresco dining, with the majority of tables offering views.

We have a number of areas within the restaurant that we can accommodate large groups. Requests for particular areas of seating/tables can be made but unfortunately not guaranteed. If you have more than 12 guests then it is likely that your guests may be seated on 2 tables but next to one another in the restaurant. However you can hire our private function rooms.

The Eva Everett Room

Upstairs private dining. The Eva Everett room can accommodate up to 60 guests for private functions. To hire exclusively the minimum spend is \$4000. Your bill at the time of hiring must be at least \$4000 otherwise a room hire charge may be applicable.

The Henry Newton Room

Upstairs private dining. The Henry Newton room can accommodate up to 100 guests for private functions. To hire the exclusively the minimum spend is \$5600. Your bill at the time of hiring must be at least \$5600 otherwise a room hire charge may be applicable.

SPECIAL OFFER
May - Oct 2019, Monday - Friday.

You can hire the Eva Everett room with a minimum of 30 people attending with no hire charge, and the minimum spend amount of \$4000 waived. Your guests would need to order from either the A La Carte menu one of our Set Menu options. Winter Special not included, not including public holidays.

SPECIAL OFFER
May - Oct 2019, Monday - Friday.

You can hire the Henry Newton room with a minimum of 60 people attending with no hire charge, and the minimum spend amount of \$5600 waived. Your guests would need to order from either the A La Carte menu one of our Set Menu options. Winter Special not included, not including public holidays.



Doyles on the Beach

Set Menus

SET MENU 1 (Option A or B)

\$54 pp

Available Monday ~ Friday only.
Unavailable on weekends & public holidays.
YOU MAY ONLY SELECT ONE OPTION FOR ALL GUESTS

Upon Arrival

Sourdough Roll & Butter

Main Course

Doyles Famous Fish & Chips

Chef's choice of local fish

OPTION A - *Golden fried in our light and tasty beer batter*

Or

OPTION B - *Grilled fish*

&

Garden salad to share.

Dessert

Dessert of the day & freshly brewed filter coffee.

SET MENU 2

2 course *Entrée/Main or Main/Dessert* \$66 pp
3 course \$79 pp

Upon Arrival

Sourdough Roll & Butter

Entree

Salt & Pepper Calamari

Deep fried with house made aioli.

or

Roasted Pumpkin & Persian Feta Salad

*Spinach, pine nuts & semi dried cherry tomatoes
with a roasted garlic & balsamic dressing.*

Main Course

Tasmanian Salmon Fillet

Medium rare on steamed Asian greens with a Teriyaki dressing.

or

Doyles Selection

*Whiting fillets, a stuffed jumbo prawn (bacon, spinach, egg, leek, sultanas & pine nuts), golden fried in light beer batter. Salt & pepper calamari, natural oyster, king prawn & *blue swimmer crab or *bugs
(*depending on availability)*

&

Garden salad to share.

Dessert

Select one dessert for all guests, or two desserts for an alternate serve.
See desserts below. Freshly brewed filter coffee.

This menu will be alternately served for groups of 40 or more.

An additional 10% weekend & public holiday surcharge applies – No Split bills

All credit card payments incur a 1.1% processing fee.

SET MENU 3

2 course *Entrée/Main or Main/Dessert* \$74 pp
3 course \$86 pp

Upon Arrival

Sourdough Roll & Butter

Entree

Bass Strait Tasmanian Scallops

*Lightly grilled with a cucumber, capsicum & red onion salsa
& a chilli, ginger, coriander & citrus caramel dressing.*

or

Natural Oysters

1/2 Dozen. Freshly shucked with a red wine & shallot dressing.

or

Doyles Own Stuffed Jumbo Prawns

Filled with bacon, sultanas, egg, spinach, leeks, pine nuts –fried in beer batter

Main Course

Barramundi Fillet

*Grilled Barramundi fillet served with cauliflower puree, asparagus,
& a tomato & olive salsa.*

or

400g Rib Eye Steak

*Rib Eye Steak on the bone, served medium with grilled tomato, mushroom,
fried onion rings, Café de Paris butter & shoe string fries.*

or

Trio of Fish

*John Dory, whiting & flathead fillets golden fried in light beer batter
&*

Garden salad to share.

Dessert

Select one dessert for all guests, or two desserts for an alternate serve.
See desserts below. Freshly brewed filter coffee.

This menu will be alternately served for groups of 40 or more.

An additional 10% weekend & public holiday surcharge applies, No Split bills

SET MENU 4

Entrée/Platter menu \$94 pp / 3 course \$105pp

Upon Arrival

Sourdough Roll & Butter

Entree

Doyles Own Stuffed Jumbo Prawns

Filled with bacon, sultanas, egg, spinach, leeks, pine nuts –fried in beer batter

or

Garlic Prawns

cooked with chilli, garlic & olive oil

or

Roasted Pumpkin, prosciutto & Persian Feta Salad

*Roast pumpkin, prosciutto, Persian feta, spinach & pine nuts with
a roasted garlic & balsamic dressing*

Main Course

Platter to Share:

Freshly shucked natural oysters,

Whiting fillets - (lightly fried in beer batter),

Blue Swimmer Crab or Bugs (depending on availability),

Grilled Barramundi Fillets, Our own house smoked salmon,

Grilled Tasmanian Bass Strait Scallops,

*(lightly grilled with a cucumber, capsicum & red onion salsa
& a chilli, ginger, coriander & citrus caramel dressing)*

Cooked king prawns, Deep fried Prawn Cutlets,

Garden Salad & Chips

Dessert

Select one dessert for all guests, or two desserts for an alternate serve.

See desserts below.

Freshly brewed filter coffee.

All courses are served in the centre of the table to share.

An additional 10% weekend & public holiday surcharge applies, No Split bills

DESSERTS

These desserts are subject to seasonal change. Please inform us of your choices at least 48 hours prior to your function.

Fresh Fruit Pavlova

Homemade meringue draped in fresh whipped cream & topped with roasted rhubarb & strawberries.

Chocolate Brûlée

A simple but elegant Belgian chocolate brûlée with a side of mint gelato.

Rocky Road Mousse

A creamy Belgian chocolate mousse with marshmallows, chopped peanuts & a cherry compote, topped with a swirl of fresh cream

Strawberry Shortbread Cheesecake

A delicious light & creamy strawberry cheesecake with a homemade shortbread base, served with vanilla bean gelato. One of our favourites!

Sticky Date pudding

This traditional homemade favourite is served warm with toffee sauce & vanilla bean gelato

Trio of Gelato

Mint, chocolate & vanilla bean gelato.

If you pre-select a dessert please confirm with us that your choice is still available the week prior to your function. For set menus 2,3, or 4 you may pre-select one dessert for all guests or two for an alternate serve.

VEGETARIAN

Vegetarian option

Please advise us at least 48 hours prior to your function should any of your guests require this option.

Entrée

Fig & Persian Feta Salad

*Rocket, sun dried tomatoes, aged balsamic & Persian feta,
decorated with fresh figs.*

Main Course

Chargrilled Vegetable Pasta

*Spaghetti pasta with chargrilled vegetables, pesto, roast garlic, chilli oil,
chilli & spinach garnished with parmesan.*



Doyles on the Beach

Beverage Packages

2 Hour Package \$44 per person

3 Hour Package \$58 per person

BEER

Doyles Fishermans Lager
Crown Lager
Cascade Light

WINE

Sparkling -Corte Giara Prosecco
Doyles Semillon Sauvignon Blanc
Doyles Chardonnay
Doyles Cabernet Merlot

NON ALC

Soft Drinks
Juices
Mineral Water

Suitable for groups of 12 or more. All members of your group must be on the same package. 'Beverages on consumption' enables guests to select from the full drinks & cocktail menu. We can reduce the 'on consumption' selection should you only wish to offer your guests a limited choice of beverages.

By law, management reserves the right to stop serving alcohol if persons are intoxicated. Changes may not be made to these packages. An additional 10% weekend and public holiday surcharge applies. All credit card payments incur a 1.1% processing fee. For more information please contact Lisa on (02) 9337 1350 or email lisa@doyles.com.au

Doyles on the Beach

11 Marine Parade Watsons Bay
(02) 9337 2007 or 1300 DOYLES





Doyles on the Beach Group Booking Form

Please complete all details and return to
Fax: (02) 9337 6272 or Email: lisa@doyles.com.au.

Terms & Conditions:

- Set menu options are available to group bookings of 12 or more from 14th January 2019 – 29th November 2019. Alternative Christmas set menus will be available for functions in December.
 - A \$50 per person cancellation fee will apply for any guests that cancels without 24 hours notice.
 - An additional 10% weekend and public holiday surcharge applies.
 - A valid credit card is required to secure your reservation.
 - The completed booking form (below) must be returned either by fax or email within 48 hours of making a provisional reservation.
 - Final guest numbers must be confirmed at least 24 hours prior to your booking.
 - Special conditions apply for tour groups, please contact Karen at karen@doyles.com.au for more information.
 - All guests must be on the same menu option (Set Menu or A La Carte). Please notify us of your selection, dietary requirements or vegetarian requests 48 hours before your booking.
 - A La Carte menu prices will be charged if we are not notified of dietary requirements 24 hours prior to your reservations.
 - All guests must be on the same drinks package, whether you select 'drinks on consumption' or a beverage package.
 - Set menus 2 & 3 will be alternately served for groups of 40 people or more, unless by prior arrangement.
 - Unfortunately, we do not cater for BYO cakes or alcohol. To order one of our celebration cakes please refer to our Cake Information & Order Sheet. A minimum of 48 hours is required before ordering.
 - As our menu is seasonal, menu items may change without notice. All menu items are subject to availability.
 - Specific seating arrangements/ requests cannot be guaranteed. Groups of 10 or more may be seated on more than 1 table.
 - All bookings are subject to confirmation. A minimum of 48 hours is required for a set menu.
 - Our A La Carte prices will be charged for those wanting a dessert without prior arrangement.
 - Your bill will be presented at the end of your function and may be settled by either cash, Visa, Mastercard, Amex or Diners. Unfortunately, split billing is not offered. Gratuity is not included.
 - If a menu is altered or substituted at your request an additional cost may be incurred. Any requests must be made at least 5 days prior to your reservation.
- All credit card payments incur a 1.1% processing fee.
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Group Booking Form

Please complete all details and return to *Fax: (02) 9337 6272* or *Email: lisa@doyles.com.au*.

Groups of 12 or more. A \$50 per person cancellation fee will apply for any guests that cancel not giving 24 hours notice. An additional 10% weekend and public holiday surcharge applies.

NAME

BOOKING DATE

PHONE

BOOKING TIME

EMAIL

NO. OF GUESTS

NAME OF GROUP

MENU OPTIONS - PLEASE INDICATE YOUR CHOICE WITH AN 'X'

Menus will be alternately served for groups of 40 people or above.

If your menu has a dessert option – please indicate below your choice of dessert.

Please select *one* beverage and *one* menu option.

SET MENU 1 - OPTION A ALL FRIED \$54 Per Person (Mon - Fri only excl. p/hols)		SET MENU 3 - 3 Course \$86 Per Person	
SET MENU 1 - OPTION B ALL GRILLED \$54 Per Person (Mon - Fri only excl. p/hols)		SET MENU 4 - Entrée & Main \$94 Per Person	
SET MENU 2 - Entree & Main \$66 Per Person		SET MENU 4 - 3 Course \$105 Per Person	
SET MENU 2 - Main & Dessert \$66 Per Person		A LA CARTE	
SET MENU 2 - 3 Course \$79 Per Person		BEVERAGES ON CONSUMPTION	
SET MENU 3 - Entree & Main \$74 Per Person		BEVERAGE PACKAGE - 2 HOUR \$44 Per Person	
SET MENU 3 - Main & Dessert \$74 Per Person		BEVERAGE PACKAGE - 3 HOUR \$58 Per Person	

DIETARY REQUIREMENTS & DESSERT CHOICE

Please inform us of vegetarian or vegan requests, allergies and any other requirements. Dessert Choice.

All credit card payments incur a 1.1% processing fee. 10% weekend & public holiday surcharge applies

Card Type: <input type="checkbox"/> Visa <input type="checkbox"/> MasterCard <input type="checkbox"/> Diners <input type="checkbox"/> Amex <input type="checkbox"/> JCB
Name on Card:
Card Number: Expiry: Security Number:
I accept the booking Terms and Conditions of cancellation: Yes / No