



FUNCTION PACK



YOUR NEXT EVENT AT THE BALL & CHAIN GRILL

The Ball and Chain Restaurant is situated in the heart of historic Salamanca Place. It is the ideal location for your next function. From an intimate private dining room for 8 to a seated formal dinner for 60, we have several spaces we can customise to deliver the perfect event for your group.

Located above the main dining room, the restaurant's three function spaces allow for privacy with the largest room accommodating up to 65 seated or 80 standing.

Our diners enjoy quality Tasmanian grass-fed beef, free range poultry and fresh Tasmanian seafood cooked to their liking on an authentic charcoal grill. The results are unique flavour, beautiful texture and an eating experience exclusive to the Ball and Chain Grill.

While we have two and three course set menus available, we can also tailor a menu to your budget featuring seasonal Tasmanian produce and beverage suggestions offering great value for money house wines or a selection of our premium cellar list.

We look forward to hearing from you to discuss your next function and create a unique package to suit your needs and budgetary requirements.

SPACES & CAPACITIES



THE PRIVATE ROOM

Maximum 8 People

An ideal option for a small group or meeting requiring complete privacy in warm and inviting surrounds.



THE SALAMANCA ROOM

35 PAX seated | 50 PAX cocktail style

Overlooking Hobart's historic Salamanca Place, the Salamanca Room's wine-lined wall provides a refined backdrop for any lunch or dinner event.



HAIG'S ROOM

65 PAX seated | 80 PAX cocktail style

Haig's Room offers an elegant and sophisticated space for your function or business event. With the original convict built sandstone wall a feature of this space, Haig's Room comes complete with private bar and bathrooms and is an ideal space for a larger sit down dinner or cocktail event.

CANAPÉ MENU

Canapé prices are listed per piece

20 people minimum catering numbers

COLD SELECTION

Freshly shucked Tasmanian natural oyster (GF)	\$3.50
Freshly shucked Tasmanian natural oyster – Bloody Mary (GF)	\$3.50
Seared Angus eye fillet beef with horseradish cream (GF)	\$4.00
Smoked salmon with herbed cream cheese (GF)	\$3.00
Individual mini prawn cocktails (GF)	\$3.00

HOT SELECTION

Chargrilled half prawn with chimichurri dressing (GF)	\$4.00
Pork croquette with garlic aioli	\$3.00
Chargrilled mini chevap sausage with dijonnaise	\$3.00
Slow cooked beef brisket with smoky BBQ sauce (GF)	\$3.00
Homemade meat ball with tomato relish	\$3.00

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION AVAILABLE



SET MENU-Option 1

Two courses (main course/dessert)	\$48
Two courses (entrée/main course)	\$55
Three courses	\$65

ENTRÉE

Salt & Pepper Calamari - Tender salt and pepper calamari with a Thai-style lime and sweet chilli dressing

Marinated Ceviche – Finely sliced local white fish, steeped in vinegar, lemon juice and capers and served with buttered toast (GFO)

Chicken kebabs – Chargrilled chicken skewers with a Malaysian satay sauce (GF)

MAIN COURSE

Catch of the Day - Fresh fillet of Tasmanian Atlantic salmon chargrilled and served with a béarnaise sauce (GFO)

Glazed pork belly – Twice cooked and served on a bed of creamy potato mash with plum jus (GF)

Porterhouse Steak - Grass-fed Black Angus cooked to your liking, served with garlic & herb butter (GFO)

* Main courses (except pork belly which is served with potato mash) are served with roasted potatoes and diners can help themselves to an extensive range of salads and condiments.

DESSERT

Seasonal fruit crumble - served with vanilla bean ice cream

Brandy snap basket - served with berries and double cream (GFO)

SET MENU-Option 2

Two courses (main course/dessert)	\$51
Two courses (entrée/main course)	\$58
Three courses	\$70

ENTRÉE

Seafood chowder – A creamy chowder filled with prawns, scallops and fresh Tasmanian seafood. Served with warm, crusty ciabatta

Salt & Pepper Calamari - Tender salt and pepper calamari with a Thai-style lime and sweet chilli dressing

Quail – Cooked on the chargrill and served with a red currant and thyme jus (GFO)

MAIN COURSE

Catch of the day – Fresh Tasmanian white fish served with a creamy herbed sauce (GFO)

Lamb rack – Tasmanian rack of lamb, chargrilled to your liking and served with a red currant and thyme jus (GFO)

Eye Fillet steak – Eye fillet steak, chargrilled to your liking and served with garlic & herb butter (GFO)

*Main courses are served with steamed baby vegetables and new season garlic, rosemary potatoes

DESSERT

Sweet Dessert – Selection of mini desserts

Cheese Platter - Tasmanian cheese served with our homemade pear and Pinot paste (GFO)

VEGETARIAN AND VEGAN OPTIONS

A VEGETARIAN/VEGAN SET MENU CAN BE TAILORED FROM THE FOLLOWING OPTIONS

Please note: All dietary requirements can be catered for upon advisement prior to the function date. ONE menu must be selected for all guests, i.e. one set menu or à la carte.

CANAPÉ LIST

Beetroot and goat cheese (vegetarian)	\$3.00
Tempura seasonal vegetables (vegan)	\$3.00
Zucchini fritters (vegan)	\$3.00

ENTRÉE

Chargrilled vegetable kebab - Fresh local vegetables cooked on our famous charcoal grill

Tasmanian field mushroom - A Huon Valley mushroom stuffed with mixed vegetables and creamy feta cheese then oven baked

Eggplant escabeche – Classic Argentinian marinated eggplant on a polenta cake (vegan)

MAIN COURSE

Vegetarian lasagna - Layers of oven roasted mixed vegetables, ricotta and silver beet. Topped with a béchamel herbed sauce

Vegetable stack – A selection of seasonal vegetables, roasted and then finished on the chargrill (GF) (vegan)

Eggplant & sweet potato curry – Creamy and coconutty, mild vegetable curry (vegan)

Stir fried vegetables – Served on an Asian-style coconut and pumpkin polenta (vegan)

DESSERT

Seasonal fruit – with sorbet (vegan)



IT'S THE LITTLE THINGS...

WHAT ABOUT THE KIDS?

The Ball & Chain welcomes families and children. Please ask for our children's menu. Children must be supervised at all times.

BEVERAGES ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your event progresses and increased if need be. We can help you to select specific wines/beers to be included should you wish.

CASH BAR

With a comprehensive wine list and beers available on tap, your guests can select from a long list of drinks which are available for purchase at your function or event.

BRINGING YOUR OWN CAKE

We're happy for you to bring in your own cake to celebrate a special occasion. A \$2.50 per person charge (capped at \$25.00) is applicable for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert.

LINEN

Tables can be dressed with white linen cloths at a cost of \$11.00 per table and with white linen napkins for \$1.00 per piece.

AUDIO-VISUAL

Basic audio-visual equipment including projector, screen, lectern and microphone is available for use free of charge. A/V staff and laptop not included. It is the responsibility of the hirer to test equipment prior to and during event.

DECORATIONS

You are able to bring a small amount of decorations as long as they are restricted to the area of your function. Nothing is to be stuck to any walls or fixtures.

TERMS & CONDITIONS

CONFIRMATION OF BOOKING:

A deposit may be requested to secure a booking, this can be invoiced, paid in person at the restaurant or via credit card.

CONFIRMATION OF FINAL NUMBERS:

Confirmation of final numbers is required 3 days prior to the event.

FOOD AND BEVERAGE:

Menu and beverage options must be confirmed 7 days prior to the date of the event.

PRICES AND MINIMUM SPENDS:

All prices quoted are inclusive of GST. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area.

CANCELLATIONS:

Any cancellation made within two weeks of the function date will forfeit any deposit paid.

DAMAGE:

The client is financially responsible for any damage that is sustained to the venue, caused by the client or a person attending the function/event.

RESPONSIBLE SERVING OF ALCOHOL:

All staff at the Ball & Chain Grill have been trained in the Responsible Service of Alcohol and by law, may refuse to serve alcohol to any person/s deemed to be intoxicated.

MENU:

Our menus have been created using seasonal produce and as such are subject to change without notice due to availability and quality of produce.



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