

ME-GAL



GROUP BOOKING FORM

First Name	Surname	
Telephone	Email	
Reservation date	Time	
Number of adults	Number of children	
Occasion		
Package price	<input type="checkbox"/> Shared Feast \$120pp	
Cakeage	<input type="checkbox"/> Cake cut and served on individual plates \$3pp <input type="checkbox"/> Cake cut and served on individual plates with cream and coulis \$6pp	
Dietary Requirements		
Deposit details	<input type="checkbox"/> Direct deposit <input type="checkbox"/> Credit card <i>(Please note, a 1.5% surcharge applies to all credit cards.)</i>	
Name	Type of Card <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex	
Card Number	Expiry	ccv
Signature	Date	

Terms and Conditions:

A minimum spend of \$130 per guest applies to all group bookings. Group bookings require a 50% deposit and final payment is required 7 days prior to the booking date. All confirmed guests will be charged on the final bill. Beverages are not included in the price. Any additional food & beverage items will be charged on the day. A discretionary 10% service fee is applied to the final account. Applicable for group bookings of 10 guests and over. A 15% surcharge applies for public holidays. Confirmation of final numbers and dietary requirements are required 10 days prior to the reservation date. Within 10 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE. Cancellations of group bookings within 2 weeks are NON-REFUNDABLE. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations ie. small centrepieces and maximum 1 balloon can be placed on the tables. No additional seating or tables will be offered for decoration or storage. Please note ME-GAL does not allow sparklers, glitter, confetti or bubbles at the venue. Table allocation is organized by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request. Large groups may be accommodated across multiple tables.

I hereby agree with the terms and condition stated above (please tick)

SHARED FEAST

\$90pp

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

Emmer sour dough, whipped wattle seed & ricotta butter
– *Buckwheat Enterprises, Parkes, NSW* **dfo**

Ricotta stuffed zucchini flowers, macadamia,
basil puree **v, nfo**

Tuna carpaccio, pickled muntries, seaweed potato paper,
ponzu – *Mooloolaba, QLD* **gf, nf, dfo** 

Squid ink tagliatelle, Morton Bay bug, bisque,
onion sprouts, pangrattato **dfo, nf**

Free range chicken breast, black barley,
Jerusalem artichokes, salt bush **df, nf**

Seasonal leaves, pear, pecan nuts, aged balsamic **df, nfo, gf, vg**

Poire Caramel – poached pear, frangipane, crème patisserie,
warm toffee sauce, vanilla ice cream **v**



From an MSC certified sustainable fishery.

www.msc.org | MSC-C-52290

(v) vegetarian (vg) vegan (gf) gluten free (nf) nut free (df) dairy free
(vgo) vegan option (nfo) nut free option (dfo) dairy free option available

*Menu subject to change

LITTLE ONES

\$45pp

For dinner only.

Kids Fish and chips:

Grilled catch of the day, chips, sour cream *nf, dfo*

Kids chicken bite:

Grilled chicken scallopini, seasonal vegetables, chat potato, tomato sauce *nf, df*

Kids Pasta:

Zucchini and ricotta Ravioli, tomato fondu, parmesan *nf*

SWEET ONES

Popcorn cheesecake meringue, white snow *gf, nf*

Ice Cream Trio waffle cone



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