



Skydancers

Functions and group bookings

Functions at ASQ Skydancers

In a natural bushland setting, ASQ Skydancers is the perfect venue for your next group booking or function. We have everything you need for your next breakfast, lunch or dinner booking and here are five great reasons why you should choose us!

1. Our location

Minutes from Harcourt and Castlemaine, just down the road from Bendigo, ASQ Skydancers in Harcourt is conveniently located and offers that little 'something different' for our visitors with a gorgeous array of giftware available and accompanying nursery gardens.

2. Our menu

With a great range of menu and beverage options for a variety of tastes and budgets we offer bookings for breakfast, lunch and dinner functions. We can cater for children as well as guests with special dietary requirements such as gluten free, vegetarian and vegan. Just let us know what you need, and we'll work out the rest!

3. Our space

We have both indoor and outdoor dining spaces and will work with you to accommodate your group booking requirements. The café is fully airconditioned in summer and beautifully heated in winter. In warmer weather, the al fresco dining area, complete with a shade canopy and access to lush green lawns, is just delightful.

4. Our facilities

We have a gorgeous butterfly garden within the nursery which is open when the weather is warm (October through to May). We have a playground for children, accompanied by a large lawn just adjacent to our outdoor seating area. We also have ample free parking that is easy to access for all guests, which includes disabled parking spaces. Our restrooms are conveniently located within the café, including separate male and female facilities, as well as a disabled toilet and baby changing facilities.

5. Our team

At ASQ Skydancers, we love what we do. You will always find us happy and smiling, while we strive to make your experience exactly what you want it to be. Our food is fabulous, our drinks are delicious and we will work hard to make sure everything is just right for your special occasion!



Menu options

Menu	Included	Min. booking	Price pp
Café menu	Choose any item on our current café menu	No minimum	See menu
Breakfast	Choose from the eggs on toast, buttermilk pancake stack or toasted bircher muesli and tea, coffee, hot chocolate or your choice of juice.	5	14.00
Devonshire tea	Lemonade scones served with homemade raspberry jam, double thick cream and tea or coffee	No minimum	10.00
Antipasto platters	Mediterranean vegetables, olives, cured meats and a selection of cheeses, served with toasted Turkish bread	10	25.00
Canapés	5 pieces per person, consisting of a selection from our canapé menu	10	15.00
	10 pieces per person, consisting of a selection from our canapé menu	10	25.00
Carvery	2 courses- main and dessert (see menu)	20	35.00
Alternate service	2 courses - entree and main, OR main and dessert	15	35.00
	3 courses - entree, main and dessert	15	45.00
A la carte	2 courses - entree and main, OR main and dessert	40	40.00
	3 courses - entree, main and dessert	40	50.00

**Please note: Dietary requirements can be catered for upon request, including vegetarian, vegan, gluten and dairy free. Please indicate your preference at the time of booking and advise of any allergies the members of your group may have.*



Breakfast

Eggs on toast with two eggs cooked your way on thick cut toast, served with crisp bacon and homemade relish

Buttermilk pancake stack served with maple syrup, mixed berries and vanilla ice cream

Toasted bircher muesli served with natural yoghurt and seasonal berries

Beverage choices

Latte, cappuccino, flat white, long black

Affogatto coffee shot served with vanilla ice cream

Turmeric latte

Tea Drop Australia loose leaf tea

Black teas: English Breakfast, Earl Grey, Malabar Chai

Green teas: Spring Green, Honeydew Green

Herbal teas: Lemongrass & Ginger, Peppermint

Betty's 9 Spiced Fresh Chai served with honey

Bate's Hot Chocolate gluten and dairy free served in a cup **GF DF**

Dark hot chocolate made with certified organic cocoa and fair trade raw sugar. Vegan friendly **GF DF**

White hot chocolate served with white chocolate and marshmallows

Peppermint hot chocolate served with chocolate peppermint bark

Harcourt apple juice

Harcourt sparkling apple juice

Sunzest organic orange juice



Canapés

For five pieces per person, please choose up to 5 canapés.

For ten pieces per person, please choose up to 10 canapés.

- Smoked salmon and avocado** served on a blini (bite sized pancake)
- Sundried tomato, spinach and Meredith goat's cheese arancini balls** **V**
 - Pulled pork sliders** served with slaw in a brioche bun
 - Chicken, leek and fetta quiche** in a flaky pastry shell
- Bruschetta** with tomato, Spanish onion, spinach and Meredith goat's cheese on a crouton base with a balsamic glaze **V**
 - Pork belly bites**
 - Homemade sausage rolls**
 - Lemon pepper squid bites**
- Ribbon sandwiches** filled with a selection of seasonal fillings **V**
- Moroccan chicken** wrapped in a light flaky pastry and oven baked
 - Hoisin duck spring rolls**
- Onion tartlet** with Meredith Goat Cheese and a caramelised onion filled tartlet **V**
 - Turkish style lamb meat ball** served with raita
 - Sesame and honey prawns** lightly fried in a tempura batter



Carvery

Your choice of two meats:

- Roast pork** with apple sauce and crackle
- Roast beef** with mustard and horseradish
- Roast lamb** with rosemary and mint sauce
- Roast chicken** with garlic and rosemary stuffing

Choice of five vegies and salads:

- Oven roasted potato **V GF DF**
- Scalloped potatoes **V GF**
- Oven roasted pumpkin **V GF DF**
- Crumbed garlic zucchini and tomato bake **V GF DF**
 - Combination steamed vegies **V GF DF**
 - Oven roasted buttered corn cobs **V GF**
 - Pasta salad **V**
 - Potato salad **V GF**
 - Roasted pumpkin and cashew salad **V**
 - Garden salad **V GF DF**
- Roasted beetroot, green bean and Meredith Goat Cheese salad **V**

Choice of three desserts:

- Ginger and date pudding** served with a rich butterscotch sauce and double thick cream **V**
- Eden mess** with crisp, smashed meringue layered with double thick cream and berry compote **V GF**
- Chocolate roulade** and cream cake with a rich chocolate ganache and fresh berries **V**
 - Salted caramel tart** served with double thick cream **V**
 - Crème brûlée** served with double thick cream **V**
- Lemon trio** with lemon meringue, lemon panna cotta and a lemon polenta cake, served with double thick cream **V**



À la carte

Starters

Beef carpaccio drizzled in an anchovy aioli **GF**

Wild mushroom and Meredith Goat Cheese filled pasty tartlets

Salmon timbales served with a balsamic glaze and micro herbs

Pulled pork sliders served with slaw in a brioche bun

Sundried tomato, spinach and Meredith goat's cheese arancini balls **V**

Chicken risotto with roasted pumpkin, cashews, spinach, garlic pesto and sundried tomatoes, topped with parmesan cheese **GF**

Mains

Pan fried chicken fillet with roasted pumpkin, cashews, spinach, creamy garlic pesto and sundried tomatoes, topped with parmesan cheese **GF**

Mediterranean vegetable stack served on a bed of baby spinach with a capsicum vinaigrette and parsnip chips **V GF DF**

Tender beef eye fillet wrapped in crispy bacon and drizzled in garlic butter, topped with parsnip chips

Grilled lamb cutlets served on a fresh Greek salad with tzatziki sauce

Flaked tuna nicoise served with a fresh salad, poached egg, garlic potatoes and fresh tomato

Desserts

Ginger and date pudding served with a rich butterscotch sauce and double thick cream **V**

Eden mess with crisp, smashed meringue layered with double thick cream and berry compote **V GF**

Chocolate roulade and cream cake with a rich chocolate ganache and fresh berries **V**

Salted caramel tart served with double thick cream **V**

Crème brûlée served with double thick cream **V**

Lemon trio with lemon meringue, lemon panna cotta and a lemon polenta cake, served with double thick cream **V**



Alternate service

Your choice of two selections for each course:

Starters

- Lemon pepper calamari** with a seasonal garden salad, signature poppy seed dressing and a side of fresh aioli and fries **GF DF**
- Crumbed haloumi** pieces served atop a generous garden salad with a capsicum vinaigrette **V**
- Mediterranean chicken** served atop a Greek style salad with a light vinaigrette
- Prosciutto wrapped rabbit** and caramelised fennel terrine, drizzled with an orange reduction and a sprinkling of fresh garden herbs **GF**
- Salmon bruschetta** with vine ripened tomatoes, Spanish onion, fresh herbs and Meredith Goat Cheese on crisp Turkish bread topped with garlic infused olive oil and a balsamic glaze
- Thai beef salad** with beef strips served atop a crispy noodle, cashew and fresh garden salad

Mains

- Chicken risotto** with roasted pumpkin, cashews, spinach, creamy garlic pesto and sundried tomatoes, topped with parmesan cheese **GF**
- Mediterranean vegetable stack** served on a bed of baby spinach with a capsicum vinaigrette and parsnip chips **V GF DF**
- Tender beef eye fillet** wrapped in crispy bacon and drizzled in garlic butter topped with parsnip chips
- Seafood crepe** with a creamy garlic, prawn, scallop, salmon and dill sauce and a caper flower and dill garnish
- Marinated lamb tenderloin** lightly grilled and served atop a Greek salad with tzatziki

Desserts

- Ginger and date pudding** served with a rich butterscotch sauce and double thick cream **V**
- Eden mess** with crisp, smashed meringue layered with double thick cream and berry compote **V GF**
- Chocolate fudge cake** smothered in a rich ganache sauce and double thick cream **V**
 - Lemon meringue** in a buttery short crust base with double thick cream **V**
 - White chocolate panna cotta** with berry compote and double thick cream **V**



Booking form

Booking details

Name: (individual or group)

How many people are anticipated to attend?

Date of booking:

Start time: :

End time: :

Contact person:

Contact phone:

Menu

Selected menu option

Café menu

Breakfast

Devonshire tea

Antipasto platters

Canapés (5 pieces)

Canapés (10 pieces)

Alternate service (2 courses)

Alternate service (3 courses)

À la carte (2 courses)

À la carte (3 courses)

Carvery

Price per head: \$

I declare that the information I have provided is current and correct and I agree to the costs as outlined above. I will notify ASQ Skydancers of any changes to this information and I have read, understand and agree to abide by the terms and conditions located on back of this page.

Name:

Date:

Signature:

Payment

Payment type:

Cheque

Money order

Mastercard

Visa

Cash

Credit card number:

Name on card:

Expiry date:

Please return this booking form to ASQ Skydancers staff, or email us at skydancers@asq.net.au.

Thank you for booking your function with ASQ Skydancers.

Office use only

Date received:

Deposit paid

Staff name:

Booking confirmed in reservations book

Event complete

Total cost of booking: \$

Paid

Name:

Date paid:

Comments:



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Terms and conditions

All group and function booking requests must be made via the following booking form and returned to ASQ Skydancers staff or via email to skydancers@asq.net.au. A deposit of 50% is required to secure your booking and once the deposit is paid, a table or designated area will be booked for your use only. The balance of payment is to be finalised prior to, or on the day of, the event.

Tentative bookings will be held for a period of 7 days, after which time, if the booking confirmation form and deposit have not been received, the booking will automatically be released.

Final numbers

The contact person (or other nominated person) must confirm final numbers at least 5 working days prior to the booking. Clients will be required to pay according to this final number confirmation.

Client responsibility

It is the client's responsibility to ensure that all guests behave in an orderly manner whilst at ASQ Skydancers. Guests are expected to comply with the behavioural codes of the café and licensing laws, such as Responsible Service of Alcohol, under which the café operates.

Lost property

Whilst every effort will be made to return belongings post event to their owners, ASQ Skydancers will take no responsibility or make any reimbursements for lost property.

Thank you for considering ASQ Skydancers to host your next group booking or function.

