



FUNCTIONS AND EVENT PACKAGES 2023 – 2024



67 Meander Valley Road, Westbury, Tasmania 7303.



Welcome

Western Tiers Distillery is located at the foot of the mountain range, in the quaint, historical town of Westbury. The surrounding rugged landscape of the tiers provided inspiration for the building's interior design, utilising natural Tasmanian timbers, polished concrete floors, industrial copper fixtures and displays.

Conveniently located twenty minutes from Launceston and thirty minutes from the airport.

Catering for a minimum of 20 up to a maximun of 80 guests, Western Tiers Distilery can provide a unique Tasmanian experience.







Three Course Set Menu

\$75.00 per person

WTD House Made Bread with Butter

ENTRÉE (Choice of Two – Alternatively served)

Grilled tiger prawns, Citrus, Avocado, Tomato, Rocket (gf)

Twice cooked Tasmanian pork belly, Cauliflower puree, Apple paste (gf)

Quail, Couscous, Currants, Spinach, Pine nuts, Herbs, Jus (gf)

Chicken and pork terrine, Crostini, Apricot chutney

House made potato gnocchi, Basil pesto, Parmesan (vt)

MAIN (Choice of Two – Alternatively served)

Tasmanian fillet of beef, Fondant potato, Green beans, Prosciutto, Maderia jus (gf)

Chicken supreme, Potato gratin, Baby carrot, Romesco sauce (gf)

Market fish, Saffron rice, Asparagus, Citrus beurre blanc (gf)

Tasmanian lamb backstrap, Kipfler potato, Semi-dried tomato, Rocket, Salsa verdi (gf)

Mushroom risotto, Truffle oil, Rocket, Parsnip crisps (vt) (gf)

DESSERTS (Choice of Two – Alternatively served)

Vanilla Crème Brulee, Berry compote, Almond biscotti (gfo)

Chocolate Tart, Double cream, Praline

Citrus Cheesecake, Ginger Biscuit Base, Citrus syrup

Sticky date pudding, Butterscotch sauce, Vanilla bean ice cream, Glass biscuit

Pavlova, double cream, Berry compote, Mint (gf)

Vegan options available upon request





Grazing Menu

\$60.00 Per Person

WESTERN TIERS GRAZING PLATTER (GFO)

A selection of Ashgrove cheese, Prosciutto, Apple paste, Pickled red onion, Cornichons, Marinated olives, House made bread, Dried fruit & fresh fruits, Crackers, Lavosh.

WESTERN TIERS HOT TAPAS (Choice of Three)

Lamb Crostini Grilled lamb backstrap, House made focaccia, Rocket, Raita

Beef Crostini

Tasmanian fillet of beef, House made focaccia, Onion jam, Ashgrove fetta

Chicken Satay (gf)

Grilled chicken skewers, Spiced peanut sauce

Pork Belly and Scallops (gf)

Twice cooked pork belly, Pan seared scallops, Asian spiced pineapple jam

Terrine

Chicken and pork terrine, Crostini, Apricot chutney

Roast Pumpkin Arancini (vt)

Roast pumpkin, Herbs, Ashgrove Fetta, Parmesan, Citrus Aioli

WESTERN TIERS SWEET PLATTER (GFO)

A selection of miniature sweets and slices

Vegan options available upon request





Canape Selections

\$25.00 Per Person

(Choice of Six)

Vegetable Nori (vt) (gf)
Pumpkin Arancini (vt)
Pork Belly, Spiced Jam (gf)
Potato, Herb Croquettes (vt)
Frittata, Chutney, Chive (vt)
House Made Sausage Rolls
Cucumber, Semi-Dried Tomato (vt) (gf)
Spanish Meatballs
Vegetable Tian (vt) (gf)
Bruschetta (vt)
Bocconcini, Tomato, Basil (vt) (gf)

\$35.00 Per Person

(Choice of Six)

Vegetable Nori (vt) (gf)
Pork Belly, Spiced Jam (gf)
Lamb/Beef Crostini
Smoked Salmon Blini
Avocado, Cucumber Mousse (vt)
Prosciutto, Focaccia
Bocconcini, Tomato, Basil (vt) (gf)
Rice Paper Rolls (vt) (gf)
Vegetable Tian (vt) (gf)
Bruschetta (vt)
Fish cakes, Aioli
Lamb Kofta

\$45.00 Per Person

Buttermilk Chicken, Aioli

(Choice of Six)

Crab Profiterole
Assorted Nori (gf)
Truffled Mushroom Arancini (vt)
Natural Oysters (gf)
Beef Wellington
Smoked Salmon Blini
Pork Rillette
Prosciutto Prawns (gf)
Tuna Tartare (gf)
Sesame Tuna, Wakame (gf)
Avocado, Cucumber Mousse (vt) (gf)
Duck Wontons, Hoi Sin

\$15.00 Per Person

(Choice of Three)
(Add on only)

Sweets

Assorted Profiteroles
WTD Liquor Chocolates (gf)
Cheesecake
Choc Brownie (gf)
Mini Cookies
Lemon Tart (gf)
Chocolate Tart
Raspberry Mousse (gf)
Pavlova (gf)

Vegan Options Also Available





Beverage Options

Beverage options are available to discuss with our staff. We can tailor options to suit your event, via packages, bar tabs or consumption.







Terms and Conditions

Confirmation of Reservation and Deposit

All event bookings require a deposit payment of \$500 (gst incl) accompanied with a signed Event Booking Form. On receipt of the form and payment we will confirm the function is booked as per the information stated on the form. The event will not be booked until the Event Booking Form and payment is received.

Final Event Attendee Confirmation

Two weeks prior to the event the number of people attending the event are to be confirmed. This will set the minimum cost and quantity of people attending the event. After this period any change to numbers will need to be agreed to by Western Tiers Distillery. The cost for the event will not be reduced after this time, it will be increased if additional people attend in line with previously agreed values.

Payment Terms

A minimum of two weeks prior to the event full payment as per the Event Booking Form will be required.

At the completion of the event a tax invoice will be supplied detailing additional costs incurred during the event. This invoice is to be settled at this time.

Public Holidays

Public Holidays will incur a 10% surcharge.

Cancellations

Cancellations are to be advised to Western Tiers Distillery in writing. If the Event is cancelled within 4 weeks of the event the deposit will not be refunded. If the event is cancelled 1 week prior to the event the event payment will not be refunded.

Responsible Service of Alcohol

By signing the Event Booking Form, you acknowledge that Western Tiers Distillery enforces strict regulations regarding the responsible service of alcohol. This means that underage drinking and disorderly conduct of guests will not be tolerated. Our staff have been trained and hold Responsible Service of Alcohol certificates, and they will ensure that all guests abide by these guidelines.

Other

In terms of dietary requirements, we are more than happy to accommodate any special requests. Whether it's vegan, vegetarian, gluten-free, or nut allergies, please inform us in advance so that we can make the necessary arrangements.

After your event, it is important that you remove any items within two working days. Failure to do so may result in Western Tiers Distillery disposing of these items. Additionally, any damage caused to the venue or its fixtures and fittings during your function will be brought to your attention. You will be responsible for the costs incurred, including any additional cleaning requirements.

Please note that the person who signs the booking agreement will be held liable for the behaviour of guests. If any damage is incurred at the venue or in its grounds during the function, the person who signed the agreement will be responsible for the associated costs.

Lastly, as a licensed venue, we are authorised to serve liquor to patrons at events held on our premises. We prioritize the protection of our license, and therefore, we expect all guests to adhere to the guidelines and advice provided by our staff. Failure to do so may result in the cessation of beverage service.





Contact Us

For further information please contact the Events Team to arrange a time to meet with us.

events@westerntiersdistillery.com.au 0487 111 871 67 Meander Valley Road, Westbury, Tasmania, 7303 www.westerntiersdistillery.com.au

Thank you for choosing Western Tiers Distillery.

We look forward to hosting your event and ensuring a memorable experience for you and your guests.



