



MEMORABLE EVENTS  
START @ THE PLOUGH



MAKING YOUR  
DREAMS COME TRUE

# The Plough Marquee

The Plough has been hosting special events since 2010, providing memorable experiences for every occasion.

With our hospitality expertise and passion, your special event is assured.

Visit with us to discuss your expectations and how we can work together to turn them into reality.

## Follow our Socials



THE PLOUGH BISTRO MYRNIONG



THEPLOUGHMYRNIONG



THEPLOUGHMYRNIONG8394

## Our Package

### FUNCTION PACKAGE **\$177pp**

- 3-Course Set Menu or Cocktail Menu
- 4-hour Beverage Package
- Linen Tablecloths & Napkins
- All crockery/glassware/cutlery, etc
- Marquee hire fee

### THE STABLES HIRE FEE **\$750**

Hold your function in our beautifully restored stables, originally built 1901, complete with Egyptian chandelier, 40 white chairs, split system for ultimate comfort, modern bathrooms, and as much atmosphere that you could imagine!

### EXTRAS

- Kids (U12) - main & ice-cream \$30 pp
- Canapés (3 kinds) \$18pp
- Extended function options
- Dedicated attention to your needs - FREE

Refer to our terms & conditions  
for the finer details (overleaf)



# Set Menu 3-Course



## **Starter (sharing platters)**

**Tasting board:** a selection of house-cured meats, terrines & relishes, arancini, marinated olives, pickled vegetables & breads (GF\*)

## **Main Course (alternating, choose 2 dishes)**

36-hour slow-cooked blade **steak**  
with peas, mushrooms, mash & red wine sauce (GF)

Slow-cooked rolled **pork**  
with roast spiced carrot, apple salad & mustard sauce (GF)

Rolled **chicken**  
with green vegetables & creamy mash (GF)

Baked Atlantic salmon  
with Asian veg & oyster sauce

Slow-cooked rolled **lamb**  
filled with truffle & braising juices on creamy mash (GF)

## **Dessert (alternating)**

Chilled **chocolate pot** with mandarine & fairy floss (GF)

Caramel **panna cotta** with honeycomb (GF\*)

V = Vegan VT = Vegetarian GF = Gluten Free \* = Option

# Adult Packages Beverage


**Chilled wines**  
Sparkling Cuvée  
Moscato  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Rosé

**Red wines**  
Merlot  
Cabernet Sauvignon  
Shiraz



## **Other beverages included**

Carlton Draught, Great Northern, Furphy, Carlton Dry, James Boag light, Carlton Zero, Apple Cider  
Lemon/Lime/Bitters  
Pepsi & Pepsi Max  
Lemonade, Raspberry, Solo  
Sparkling Mineral Water  
Self-serve tea & coffee



## **Beverages not included**

available to be purchased at your function  
A wide selection of spirits & cocktails



# Kids Options



UNDER 12 YEARS OF AGE

**\$30pp**

## **Main Course**

(can be selected at the function)

## **Bolognese**

with penne pasta & parmesan cheese

Chicken **schnitzel** with chips & slaw



## **Dessert**

Ice cream with topping

## **Kids' Beverage Package**

**\$5pp,ph**

Pepsi & Pepsi Max  
Lemonade, Raspberry, Solo  
Sparkling Mineral Water





## The finer Details

1. A deposit of \$1000 will secure your preferred date and venue. You will be provided with an invoice detailing your menu and beverage selections, dates, times, number of guests and banking information. Balance is required two weeks prior to the function as cleared funds.
2. Use of The Stables will attract a \$750 hire fee.
3. Cakes brought onto the premises will be cut and served on a platter at the Tea/Coffee station by our staff at no extra fee. Any accompaniments (e.g. pouring cream) will be charged accordingly.
4. Functions (including the bar) must finish by 10pm. If you pre-plan to extend your function to 11pm, a surcharge of \$20pp will apply. The Beverage Package must also be extended (\$21pp) to coincide with the closing time.
5. Dietary requirements that involve a meal replacement from the chosen Set Menu will be charged at \$5 per person that requires this replacement meal. All dietary requirements notified one week prior to the function will be catered for. Dietary requirements announced on the day of your function cannot be guaranteed however we will endeavour to accommodate as best we can.
6. Set Menu dishes may change by the time your function is held due to seasonal availability of some ingredients. Your specific set menu will be confirmed three weeks prior to your function and this confirmed menu will not be changed without your consent.
7. These terms and conditions may be updated to reflect changing operational regulations that are applicable to The Plough and its staff.

JUNE 2025



## Our food is Delicious

### SERVICE IS EVERYTHING

All menus are created using dishes that are served at our restaurant, The Plough @ Myrniong.

Dine in our restaurant and you will experience the meals, wines and service you can expect for your event, eliminating having a "test-run" at your special event!



THE STABLES  
Dinner Party for 30 guests

## Contact Us

✉ [theplough.enquiry@gmail.com](mailto:theplough.enquiry@gmail.com)

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