

THE
Tilbury
Dining Room



GROUP DINING EXPERIENCES

Savor our exquisite shared set menu with friends in our stunning Dining room, perfect for gatherings of 8 to 60 guests. Alternatively, choose our private dining rooms (Rooms 1 and 2) for a more intimate experience, accommodating up to 30 guests.

Enjoy a memorable meal in a setting that's tailored to your group's needs.



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SAMPLE SHARED SET MENU

\$85pp

ENTREE

Grilled Artisan Sourdough | Whipped Cultured Butter (GFO,V)

South Australian King Fish | Colatura di Alici, Grapes, Red Radish, Finger Lime (GF,DF)

Burrata | Heirloom Tomato Salad, Verjus, Basil Pesto, Bronze Fennel, Pane Carasau (V)

MAINS

Pan Seared WA Goldband Snapper | Arrabbiata, Fennel, Olives, Anchovies, Fregola Sarda (DF)

Wagyu Sirloin 250g | (Gippsland Region, VIC), Grass Fed, MB 3+ (GF)

SIDES

Leaf Salad | Butter lettuce, Chardonnay Vinaigrette (GF,DF,V)

Duck Fat Confit Hand-Cut Chips | Dill Aioli, Grana Padano (GF)

DESSERT

Sticky Date Pudding | Caramelised Condensed Milk, Pistachio (V)

BEVERAGE PACKAGE

\$70pp

(OPTIONAL, 2 HOURS | INCLUDES SPARKLING, WHITE, RED, TAP BEER & SOFT DRINKS)

SPARKLING

Da Luca Prosecco DOC - Veneto, IT

WHITE (Please Choose)

Cesari Pinot Grigio 2022 - Veneto, IT

Briar Ridge "The Squire" Chardonnay - Hunter Valley, NSW

RED (Please Choose)

Tall Tales Pinot Noir - Yarra Valley, VIC

Adventurous Souls Shiraz - Barossa Valley, SA

BEER

All Tap Beers

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

GF - Gluten-Free | GFO - Gluten-Free Option Available | DF - Dairy-Free | V - Vegetarian

DINING ROOM TERMS & CONDITIONS

Please read and acknowledge the following booking restrictions and considerations to confirm and finalise your booking with The Tilbury Hotel.

This letter is an agreement between yourself and The Tilbury Hotel to ensure your dining experience runs smoothly and efficiently. In order to do this, we require bookings in writing for groups over 10 guests and final numbers are to be confirmed 72 hours prior to your booking.

General Information

1. You must be over the age of 18 to enter the upstairs part of the Hotel (no children). Children are welcome in the restaurant and courtyard only.
2. The table is allocated at the discretion of the management.
3. All groups of 10 people or more are required to go onto our group menu and MAY be split over 2 or 3 close proximity tables (depending on final numbers).
4. No audio/visual is permitted. Table decorations must be discreet.
5. The Tilbury prides itself on providing a safe environment for guests and staff. Anyone acting to the detriment of this policy will be removed.
6. We may be able to offer you space in the bar before or after your function pending availability.

Payment

Full payment will be due at the conclusion of your booking. We accept Amex, Visa and MasterCard as well as cash. We cannot accept cheques or Diners Club as payment for an event. Credit Card Surcharge applies and a 10% staff surcharge for group of 8+ people. We do not allow split bills.

Cancellation/No Shows

All bookings are considered provisional until a credit card number is given to guarantee your reservation. If the function is cancelled without 7 days notice the full cost of the food will be charged to the nominated credit card. Final numbers must be confirmed 72 hours before the function. The full cost of the menu selection (of confirmed numbers on the booking form or indicated numbers given in writing) will be charged to your credit card for any guests who failed to show. All changes to numbers and cancellations must be made in writing.

Please fill out the below to accept our terms & conditions:

Company or Booking Name: _____

Contact Name: _____ Phone Number: _____

Email: _____

**No-one under the age of 18 is allowed within our upstairs bar and function spaces at any time. If you select an upstairs area and a child or baby is present in your group, your function will be re-allocated or canceled.*

Event Date: _____ Event Time: _____ Number of Guests: _____

Location: Dining Room ☐ Private Dining (Room 1 & 2) ☐

Dietries: _____

Beverages on Consumption: ☐

BEVERAGE PACKAGE (OPTIONAL) \$70PP:

RED Choose One: Tall Tales Pinot Noir ☐

Adventurous Souls Shiraz ☐

WHITE Choose One: Cesari Pinot Grigio 2022 ☐

Briar Ridge "The Squire" Chardonnay ☐

Please fill out the below as a cancellation guarantee for your function:

Name: _____

Card Number: _____ Expiry Date: _____

Cardholders Signature: _____ Date: _____