corporate

2024/25 compendium

apricus

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who we are

Presenting a bespoke estate with offerings of panoramic 180 degree lake views, complimented with native flora and fauna is where Apricus rests.

The restaurant offers exquisite floor to ceiling windows continuing the panoramic views throughout and extending to the undercover and heated alfresco.

You'll find many scenic places throughout the estate both indoors and outdoors.
We pride ourselves in sourcing fresh Tasmanian produce to craft spectacular and seasonal menus that cater for all, and in return make for memorable dining experiences. This extends to our drink selections including our beer, wine and spirits menu provided by many local wineries and distilleries from all around our beautiful island.

Offering a variety of bar and floor plans, alongside a range of hire times and optional extras, we're confident in encapsulating your vision to ensure your corporate function is nothing less than spectacular.

the place

Offering 4 incredible locations and a variety of personalised floorplan options and seating arrangements to suit your individual requirements tailored to you.

location

APRICUS LAUNCESTON LOCATION OPTIONS

PANORAMIC ALFRESCO

CAPACITY 40 SEATED | 60 COCKTAIL

Our panoramic alfresco is situated off the main restaurant and offers 180 degree panoramic lake views. A variety of floorplans and seating arrangements available to accommodate an array of options from formal dinners, casual lunches, team trainings etc.

Equipped with heating, fans, private bar, electrical outlets, low table seating options and high table seating options. This option is completely undercover at not at risk to weather conditions.

LAKE FRONTAGE RESTAURANT

CAPACITY 85 SEATED | 100 COCKTAIL

Our lake frontage restaurant offers complete floor to ceiling windows to offer breath taking uninterrupted lake views. A variety of floorplans and seating arrangements available to accommodate an array of options from formal dinners, christmas parties etc.

Equipped with heating, air conditioning, fans, private bar, electrical outlets, low table seating options and high table seating options.

LAKE VIEW LAWNS

CAPACITY SEATED - ENQUIRE | 120 COCKTAIL

Our lake view lawns allows you to take in the fresh air whilst offering sweeping lake views and sounds of the stream. This option is best suited in warmer weather for end of year celebrations, Christmas parties etc.

Equipped with picnic tables, picnic table umbrellas, high table seating options, outdoor toilets, sandpit and outdoor bar available for hire. This option is completely outdoors and is subject to weather conditions.

ENTIRE APRICUS ESTATE

CAPACITY 95 SEATED | 120 COCKTAIL

Our entire Apricus Estate option offers exclusive use of all Apricus areas including alfresco, restaurant, lawns and carpark.

Equipped with two bars, multiple electrical outlets, heating, air conditioning, fans, low table and high table seating options.

day time hire

day time.

AVAILABLE ANYTIME BETWEEN 6AM - 5PM
6am earliest commencement, 5pm latest conclusion

PANORAMIC ALFRESCO

MINIMUM CAPACITY 20

MAY - SEPTEMBER

WEEKDAYS	NO HIRE FEE APPLICABLE
WEEKEND	$100 PER HOUR OR $30 PER PERSON MINIMUM SPEND

OCTOBER - APRIL

WEEKDAYS	NO HIRE FEE APPLICABLE
WEEKEND	$150 PER HOUR OR $35 PER PERSON MINIMUM SPEND

LAKE FRONTAGE RESTAURANT

MINIMUM CAPACITY 50

MAY - SEPTEMBER

WEEKDAYS	$250 PER HOUR OR $30 PER PERSON MINIMUM SPEND
WEEKEND	$250 PER HOUR OR $40 PER PERSON MINIMUM SPEND

OCTOBER - APRIL

WEEKDAYS	$250 PER HOUR OR $35 PER PERSON MINIMUM SPEND
WEEKEND	$250 PER HOUR OR $40 PER PERSON MINIMUM SPEND

ENTIRE APRICUS ESTATE

MINIMUM CAPACITY 70

MAY - SEPTEMBER

WEEKDAYS	$250 PER HOUR OR $30 PER PERSON MINIMUM SPEND
WEEKEND	$400 PER HOUR OR $40 PER PERSON MINIMUM SPEND

OCTOBER - APRIL

WEEKDAYS	$250 PER HOUR OR $35 PER PERSON MINIMUM SPEND
WEEKEND	$500 PER HOUR OR $40 PER PERSON MINIMUM SPEND

LAKE VIEW LAWNS

NO MINIMUM CAPACITY
NO HIRE FEE OR MINIMUM SPEND APPLICABLE

****ALL PRICING IS EXCLUDING GST & CATERING****
MINIMUM SPEND APPLICABLE ACROSS BOTH FOOD & BEVERAGE

Our day time hire packages grants you exclusive access to the location of your choice.

We can provide a variety of selections to graze on throughout the morning from working meals, grazing tables or sit down options.

What's Included

- Exclusive Location Hire
- Wireless Microphone
- Extra-Large Speaker
- Projector Screen
- Bluetooth & HDMI Projector
- HDMI Cable
- Personalised Floorplan
- Variety of Seating Options
- Wait & Bar Staff at Your Service
- Crockery, Cutlery & Glassware

evening hire

evening.

AVAILABLE ANYTIME BETWEEN 6PM - 11PM
6pm earliest commencement, 11pm latest conclusion

PANORAMIC ALFRESCO

MINIMUM CAPACITY 20

MAY - SEPTEMBER		OCTOBER - APRIL	
MON - THUR	$45 PER PERSON MINIMUM SPEND	**MON - THUR**	$45 PER PERSON MINIMUM SPEND
FRI - SUN	$50 PER PERSON MINIMUM SPEND	**FRI - SUN**	$50 PER PERSON MINIMUM SPEND

LAKE FRONTAGE RESTAURANT

MINIMUM CAPACITY 50

MAY - SEPTEMBER		OCTOBER - APRIL	
MON - THUR	$50 PER PERSON MINIMUM SPEND	**MON - THUR**	$55 PER PERSON MINIMUM SPEND
FRI - SUN	$60 PER PERSON MINIMUM SPEND	**FRI - SUN**	$70 PER PERSON MINIMUM SPEND

ENTIRE APRICUS ESTATE

MINIMUM CAPACITY 70

MAY - SEPTEMBER		OCTOBER - APRIL	
MON - THUR	$50 PER PERSON MINIMUM SPEND	**MON - THUR**	$60 PER PERSON MINIMUM SPEND
FRI - SUN	$65 PER PERSON MINIMUM SPEND	**FRI - SUN**	$75 PER PERSON MINIMUM SPEND

LAKE VIEW LAWNS

NO MINIMUM CAPACITY
NO HIRE FEE OR MINIMUM SPEND APPLICABLE

****ALL PRICING IS EXCLUDING GST & CATERING****
MINIMUM SPEND APPLICABLE ACROSS BOTH FOOD & BEVERAGE

Our evening hire packages grants you exclusive access to the location of your choice.

We can provide a variety of selections to graze on throughout the evening from canapés, grazing tables or sit down options.

What's Included

- Exclusive Location Hire
- Wireless Microphone
- Extra-Large Speaker
- Personalised Floorplan
- Variety of Seating Options
- Wait & Bar Staff at Your Service
- Crockery, Cutlery & Glassware

catering + beverages

packages

FULL DAY | $40 PP (EXCL. GST)
Morning OR Afternoon Tea & Working Lunch

HALF DAY | $55 PP (EXCL. GST)
Morning & Afternoon Tea & Working Lunch

MORNING & AFTERNOON TEA

- Individual house made petite savoury tarts
- Fresh assorted muffins
- Fresh assorted slices
- Fresh seasonal fruit
- Individual house made petite dessert tarts

WORKING LUNCH

Available 15 - 25 Pax

- Fresh salad w pumpkin, halloumi, avocado, red onion, tomato, mixed greens and house dressing
- Warm Middle Eastern salad w quinoa, pumpkin, seasonal greens, toasted seeds and house tahini dressing
- Marinated Tasmanian Atlantic Salmon poke bowl w cucumber, carrot, avocado and edamame

WORKING LUNCH BUFFET

Available 25+ Pax

Hot Dishes - Choose 2

- Tasmanian Pink Ling in Thai green curry sauce served w rice
- Lemon mustard baked chicken
- French Onion Potato Bake w Fresh Herbs

Cold Dishes

- Warm Middle Eastern salad w quinoa, pumpkin, seasonal greens, toasted seeds and house tahini dressing
- Crumbed camembert and crispy prosciutto waldorf salad

christmas.

AVAILABLE ANYTIME BETWEEN 6PM - 11PM
6pm earliest commencement, 11pm latest conclusion

Our Christmas evening hire package is available in July, November and December and grants you exclusive access to the location of your choice*.

FROM $80 PP (EXCL. GST)

What's Included

- Exclusive Location Hire
- 2 Course Christmas Alternate Drop Menu
- Personalised Welcome Sign Hire
- Christmas Table Decorations Hire
- Christmas Dinner & Bar Menus
- Christmas Bon Bons
- Classic Pillar Candles & Glass Vessels
- Sign Stand Hire
- Wireless Microphone
- Extra-Large Speaker
- Personalised Floorplan
- Variety of Seated Floorplan Options
- Wait & Bar Staff at Your Service
- Crockery, Cutlery & Glassware

Upgrade Options

- 3 Course Christmas Alternate Drop $15 PP (EXCL.GST)
- Individually Pre-Select Course Options* $5 PP (EXCL.GST)

sample menu

ENTREE

OLD FASHION PRAWN COCKTAIL W HOUSE MADE COCKTAIL SAUCE
HONEY ROASTED CARROTS W MACADAMIA CREAM + SAGE CRISP
CRUMBED CAMEMBERT + CRISPY PROSCIUTTO WALDORF SALAD

MAIN

CHRISTMAS HAM W BROCCOLINI, DUCK FAT POTATOES + CREAMY MUSTARD SAUCE
ROAST TURKEY W BACON WRAPPED ASPARAGUS, DUCK FAT POTATOES + CRANBERRY SAUCE
CRANBERRY, MACADAMIA & TASMANIAN TRUFFLE HOUSE MADE TORTELLINI W CREAMY WHITE SAUCE

DESSERT

HOUSE MADE CHRISTMAS PUDDING W MARASCHINO CHERRY + CREAM
DECONSTRUCTED TIRAMISU W LADY FINGER BISCUIT + COFFEE CREAM
CRANBERRY MINT PARFAIT W SOUR CHERRY SAUCE

***Location choice must meet minimum capacity requirements**
***Pre-selecting courses is in lieu of alternate drop and if selected is applicable to entire party**

alternate drop

lunch

3 COURSES | $45 PP (EXCL. GST)
Select 3 Options from Each Course

2 COURSES | $60 PP (EXCL. GST)
Select 3 Options from Entree + Mains OR Mains & Dessert

ENTREE

ARANCINI
Mushroom and pumpkin arancini served w house truffle mayonnaise

BAO BUN
Pulled pork bao bun served w house slaw and gochujang sauce

BEEF TATAKI SALAD
Beef tataki salad w roquet, bean shoots, pickled radish and ponzu sauce

MAINS

TASMANIAN PINK LING
Baked Tasmanian Pink Ling w Thai green curry sauce on a bed of coconut jasmine rice

CHICKEN THIGH
Crispy baked chicken thigh w duck fat potatoes and seasonal greens

MIDDLE EASTERN SALAD
Warm Middle eastern salad w tahini dressing, quinoa, pumpkin, seasonal greens and toasted seeds

DESSERT

WHITE CHOCOLATE PARFAIT
White chocolate and macadamia parfait with puffed quinoa and sour cherry sauce

SICILIAN LEMON CRÈME TART
Sicilian Lemon Cream Tart w local fresh lemons and quenelle of chantilly cream

CINNAMON POACHED PEAR
Cinnamon poached pear w rubharb and whipped coconut cream

dinner

3 COURSES | $65 PP (EXCL. GST)
Select 3 Options from Each Course

2 COURSES | $80 PP (EXCL. GST)
Select 3 Options from Entree + Mains OR Mains & Dessert

ENTREE

PORK BELLY
Pork Belly w creamed cauliflower puree, kimchi and sesame crisp

TASMANIAN SCALLOPS
Seared Tasmanian scallops w Japanese dukkah and ponzu sauce

ROAST PUMPKIN
Roasted butternut pumpkin served w parmesan and pepita seedd

MAINS

SCOTCH FILLET
Scotch Fillet cooked to order w seasonal farmgate vegetables and red wine jus

CHICKEN BREAST
Brie and sundried tomato stuffed chicken breast w creamy garlic sauce and seasonal farmgate vegetables

TRUFFLE RISOTTO
Local Tamar Valley Mushrooms w fresh Tasmanian truffle risotto

DESSERT

DULCHE DE LECHE TART
Caramelised De Leche Tart w chocolate ganache and quenelle of chantilly cream

SICILIAN LEMON CRÈME TART
Sicilian Lemon Cream Tart w local fresh lemons and quenelle of chantilly cream

CINNAMON POACHED PEAR
Cinnamon poached pear w rubharb and whipped coconut cream

All dietary requirements and allergies can be catered for.

canapés

4 OPTIONS | $30 PP (EXCL. GST)
Select 4 Options from the Canapés Selection below.

7 OPTIONS | $45 PP (EXCL. GST)
Select 7 Options from the Canapés Selection below.

SALT + PEPPER SQUID
Served w coriander aioli

PULLED PORK BAO
Served w house slaw + chipotle mayo

CHEESEBURGER BRIOCHE SLIDERS
Served w pickles + special house sauce

MINI CHORIZO DOGS
Served w onions, mustard + tomato sauce

MINI LAMB MEATBALL BITES
Served a tzatziki sauce

MAPLE GLAZED PORK BELLY SQUARES
Served a tzatziki sauce

TERIYAKI CHICKEN SKEWERS
Served a tzatziki sauce

CLASSIC BRUSCHETTA
Served w bocconcini + balsamic glaze

CRISPY DUCK BITES
Served w spring onion, cucumber + hoisin glaze

PRAWN & AVOCADO BITES
Served on sweet potato crisp

MINI PORK BANH MI
Served w coriander, chilli + creamy harissa sauce

CHICKEN PÂTÉ
Served w crostini + pickle

TEMPURA CAULIFLOWER
Served w compressed cucumber + harissa

THAI CHICKEN CURRY BOATS
Served w coconut rice + coriander

graze

Grazing tables are a delicious inclusive option to graze on throughout the day. No grazing table is ever the same, our creative kitchen craft these from fresh, seasonal Tasmanian produce.

TRADITIONAL GRAZING TABLE $25PP (EXCL. GST)

Selection of Tasmanian cheeses, breads, crackers, cured meats, dips, fresh fruit, fresh vegetables - all locally sourced.

DESSERT GRAZING TABLE $15PP (EXCL. GST)

Selection of brownies, fresh fruit, diy mini pavlova station, chocolate, doughnuts, marshmallows, variety of slices.

BRUNCH GRAZING TABLE $35PP (EXCL. GST)

Selection of croissants, waffles, bagels, smoked salmon, fresh fruit, museli, chocolate sauce, berry compote, fresh housemade banana bread + muffins.

drinks

INDOOR & OUTDOOR OPTIONS

Bar tabs are available. You're welcome to choose what drinks you'd like included on your bar tab and what limit you would like. Bar tabs can be paid in advance or on the day/night of your event.

OUTDOOR BAR PACKAGES

INCLUDES 2 BAR STAFF & OUTDOOR BAR HIRE
DRINKS AT ADDITIONAL COST

BRONZE

$300 (EXCL. GST)

2 HOURS, MIN $150 (EXCL. GST) DRINKS SPEND PER HOUR

SILVER

$350 (EXCL. GST)

3 HOURS, MIN $125 (EXCL.GST) DRINKS SPEND PER HOUR

GOLD

$450 (EXCL. GST)

5 HOURS, MIN $100 (EXCL.GST) DRINKS SPEND PER HOUR

the hire spot

We‘ve partnered with local stylists, to offer an incredible selection of additional hire items to ensure your day is exactly how you envisioned. We can’t wait to watch your vision turn into a reality.

hire

BALLOON GARLAND
BALLOON GARLAND. MULTIPLE COLOURS AND SPECIALTY BALLOONS AVAILABLE.
$75 PER METRE (INC.GST)

ARCH BACKDROP
LARGE ARCH BACKDROP
WHITE ARCH BACKDROP. BLOCK COLOUR ONLY - NO PERSONALISATION OR WORDING.
$100 (INC.GST)

PERSONALISATION ADD ON + $25

ACRYLIC WELCOME SIGN
A2 SIGN WITH METAL STAND. MULTIPLE PERSONALISED DESIGNS, SIZES AND COLOURS.
$125 (INC.GST)

PLACE CARDS
PERSONALISED PLACE CARDS ON CARDSTOCK
FROM $1 EA (INC.GST)

TABLE CLOTHS
WHITE TABLE CLOTHS
POA

LINEN NAPKINS
WHITE LINEN NAPKINS
$1.75 EA (INC.GST)

CLASSIC PILLAR CANDLES
WHITE PILLAR CANDLES AND GLASS VESSELS
POA

LIGHT UP MARQUEE LETTERS & NUMBERS
1M LARGE WHITE LIGHT UP LETTERS & NUMBERS
$115 (INC.GST)

TABLE NUMBERS
ACRYLIC OR STONE TABLE NUMBERS - MULTIPLE SETS AVAILABLE
$6 EA (INC.GST)

frequently asked

Q & A

BYO

Apricus is a strictly NO BYO venue, with the exception of special occasion cakes and children under 2. Otherwise no other outside catering is permitted.

PERSONAL DECORATIONS

Our packages are inclusive of decoration time, eg if you have chosen our evening package, you will have access to the venue from 6pm to decorate. Alternatively our team can set up your personal decorations prior to your arrival and pack them down - price on application. Any decorations you have set up are to be packed down at the end of the evening.

CONCLUSIONS

All of our hire times conclude at 11pm, we request that all guests have left by 11:30pm in line with our licensing requirements. All transport options are permitted to use our main carpark as pick-up and drop-off points.

MUSIC

Clients are welcome to hire any band, DJ or solo artist that they wish. Artists must provide their own equipment. All artists are to stick to an agreed sound limit on the night. Guests are not permitted to bring their own speakers or sound systems unless accompanied by a band or artist. Drums not permitted.

PARKING

Our main carpark and overflow carpark can host up to 70 cars. We request that guests carpool where possible. If leaving your car on the premises overnight, it must be collected by 9am the next day. Cars not collected by Sunday at 5pm during winter will be unable to collect until Wednesday at 8.30am

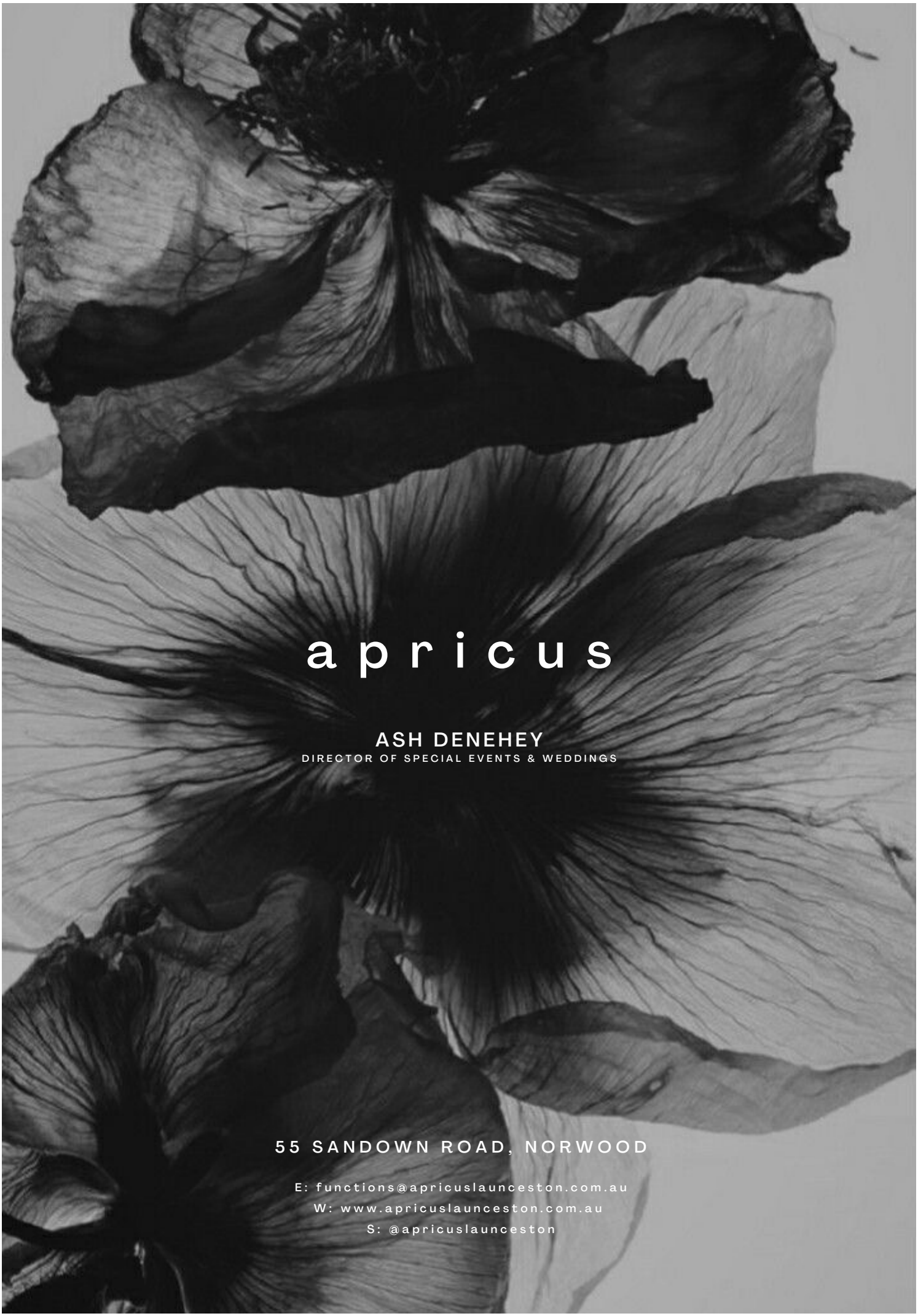
DIETARY REQUIREMENTS

We are dedicated to providing all our guests with a positive dining experience, and offer a range of dishes to cater to guests with dietary sensitivities. Please outline any dietary requirements at the time of booking.

CANCELLATIONS

A $200 booking fee is required to secure your date and is non-refundable at the time of booking. 90 days prior to your reservation the following cancellation policy applies for all booking fees and additional payments made:

89 - 60 days | 50% refundable
59-31 days | 25% refundable
30-0 days | non-refundable



apricus

ASH DENEHEY

DIRECTOR OF SPECIAL EVENTS & WEDDINGS

55 SANDOWN ROAD, NORWOOD

E: functions@apricuslaunceston.com.au

W: www.apricuslaunceston.com.au

S: @apricuslaunceston

buffet

Our buffet style dinner is a great way for a relaxed share style meal that is popular in our warmer months but available for receptions all year round.

ADULT $55 (EXCL.GST)

CHILD $25 (EXCL.GST)

HOT SELECTIONS

Casalinga Gourmet Sausage Varieties

Marinated Chicken Tenders

Lamb Kofta w House Tzatziki

Vegetable + Halloumi Skewers

Rum Glazed Grilled Pineapple w Lime + Coconut Yoghurt

SALADS

Traditional Potato Salad w Bacon, Spring Onion & Egg

Warm Middle Eastern Salad w Quinoa, Pumpkin + Tahini Dressing

Cold Pesto Pasta Salad w Cherry Tomatoes + Spinach

BREADS

Turkish

Sourdough

DESSERTS

House Made Pavlova w Fresh Seasonal Fruit + Chantilly Cream

Lime Curd Tart w Fresh Torched Italian Meringue + Mango Salsa