



THE ARSONIST

*Your Premium Fundraising Partner*

## *Holding an event to raise funds for a worthy cause?*

We want to support you. Excite your guests with our open-fire, premium feast experience.

Our not-for-profit packages have been thoughtfully priced for on-selling. The venue includes dining, bar and chef's tables, all offering their own unique view of the workings of the kitchen and whiskey bar. Arsonist is proud to have been placed in the Delicious 100 Top 100 Qld restaurants.

Our not-for profit packages are available for lunch Wednesday to Friday and dinner Tuesday to Thursday, and have smaller minimum spends than our regular function packages.

- Daytime minimum spend \$1500 (two hour event, 1/2 hour set up)
- Evening minimum spend \$2000 (three hour event, 1/2 hour set up)
- Final numbers required three days prior (to give you more time for last-minute ticket sales).
- Vegetarian, vegan and gluten free meal alternatives provided.

## *Book in winter and reap the rewards*

Hold your event between 1 June and 31 August and we'll take a further 5% off your invoice.

There's nothing better than being near the fire on cold winter nights, and we love to stay busy during the quieter months. So we're happy to help you organise your winter event.

## *Prize and Auction Support*

For every \$2000 spent, you'll receive a \$200 gift voucher to raffle or auction at your event. Limited release products and private experiences may also be available to raise funds at auction - we can discuss this with you closer to your event.

## *Learn More*

Our professional team is here to help and would love to talk more about your event.

Call us on 07 3396 8962 or via email [info@the arsonist.com.au](mailto:info@the arsonist.com.au)

# Lunch or Dinner

Our not-for-profit menu is a share-style feast designed to be enjoyed at lunch or dinner, and is accompanied by a two-hour standard beverage package.

## COMMUNITY FEAST \$105PP (ON-SELL FOR \$129PP+)

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

BBQ CHICKEN SKEWERS  
almond tarator, togarashi

SMOKED STOCKYARD BRISKET  
local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH  
please see wait staff for today's availability

BURNT GEM LETTUCE  
cucumber, white onion, pickled fennel, green goddess

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING  
whiskey caramel, dark chocolate, malt ice cream



## BEVERAGE INCLUSIONS

Dal Zotto Prosecco  
Yangarra Estate Vineyard Blanc  
Red - Whistler Shiraz  
150 Lashes and Hanh Super Dry 3.5  
Soft drink and juice

## OPTIONAL ADDITIONS

Cocktail on arrival + \$15  
Upgrade to Premium Beverage Package + \$15pp

All menus subject to seasonal availability and changes.

