

For lunch time bookings only - PLEASE FAX TO THE SQUIRES LOFT STORE YOUR BOOKING IS AT

Please note : We require your pre order sheet faxed to us by 10h30 on the day of your booking. **YOU MUST ADVISE US IN PERSON THAT YOU WILL BE SENDING A PRE-ORDER. PLEASE TAKE THE NAME OF THE PERSON YOU SPEAK TO.** In order to accommodate time lines, with larger tables, we begin cooking the order to allow for food to come out as close to the reservation time as possible so please could you ensure prompt arrival. If you will be increasing or decreasing the booking, please let us know by 10h30 on the day of the booking. Non cancellations may be subject to a no show fee. PLEASE PERUSE THE BOOKING TERMS AND CONDITIONS ABOVE.

SQUIRES LOFT WHERE BOOKING HAS BEEN MADE DOCKLANDS / GRILL ROOM ST KILDA RD TOWERS

Customer name _____ Company Name _____ Contact tel/mobile _____

Date of booking _____ Time of booking _____ Time Frame _____ No. of people booked _____

Name of SQUIRES LOFT Representative and date spoken to for confirmation of pre-order _____

Entrée platter - This platter serves 4-5 people. Includes our special Ribs, Boerewors, Calamari and Garlic Fetta Mushrooms @ \$65-00 per platter. You may also add on any extras you require which will be charged separately.

Yes, we will have (quantity) _____ entrée platters to share

Example of the pre order sheet – if ordering platters ignore the entrée boxes

| # | Name | Entrée | Mains item | Size | Cooked | starch | Sauce | Sides |
|---|-------|------------------------|-------------|------|--------|--------------|--------------|-------------|
| 1 | Brian | Riblets | Eye fillet | 300g | Medium | Chips | mush | GREEK |
| 2 | Jane | Baked Garlic Mushrooms | Lamb shanks | | | Baked potato | Black pepper | Onion rings |

| # | NAME | ENTRÉE ITEM | MAINS ITEM | SIZE | HOW COOKED | CHIPS OR BAKED POTATO * | SAUCE | SIDES |
|----|------|-------------|------------|------|------------|-------------------------|-------|-------|
| 1 | | | | | | | | |
| 2 | | | | | | | | |
| 3 | | | | | | | | |
| 4 | | | | | | | | |
| 5 | | | | | | | | |
| 6 | | | | | | | | |
| 7 | | | | | | | | |
| 8 | | | | | | | | |
| 9 | | | | | | | | |
| 10 | | | | | | | | |

***PLEASE NOTE :** Steaks are cooked CHIC (Chicago/Black and Blue), B (Blue), R (Rare) MR (Med. Rare) M (Medium) MW (Medium Well) WD (Well Done) VWD (Very Well Done) Pork is cooked Well done. Lamb Shanks and Lamb Scotch are slow vat cooked, **Salmon\ Lamb Chops are always cooked MR unless specified.**