

Function Room

MINIMUM NUMBERS (EXCLUSIVE USE)

*Minimum guests Monday- Thursday lunchtime or evenings 40 (excludes public holidays & special event days)
Minimum guests Friday, Saturday & Sunday lunchtime 40
Minimum guests Friday, Saturday & Sunday evenings 50
Minimum guest's full day access bookings Friday, Saturday & Sunday 60*

ROOM HIRE (WHEN APPROPRIATE)

LUNCHTIME BOOKINGS (ACCESS FROM 11:30AM VACATE BY 4:00PM)

*Monday- Thursday \$100
Saturday \$200
Friday & Sunday \$150*

EVENING BOOKINGS (ACCESS FROM 4:30PM EVENT TO BEGIN AFTER 6:00PM VACATE BY MIDNIGHT)

*Monday- Thursday \$100
Saturday \$250
Friday & Sunday \$200
Please note beverage service does not extend beyond 11:30pm*

WHEN FULL DAY & EVENING ACCESS REQUIRED- ROOM HIRE- \$600

This would generally be for an event where extended time is required for decoration or set up i.e. weddings or engagement parties. The function supervisor will be available to assist with place card placement & decoration placement on tables when provided for a period of the day.

Room hire includes table set up with white linen table cloths, crockery & cutlery appropriate to your event. All other decorations are at the client's expense & to be placed by the client subject to venue approval.

These room hire rates are only applicable when catering from our Function Room menu is selected. Please contact us for conference facility & room only bookings. Strictly no outside catering or beverages are permitted at the venue.

PAYMENT & FINAL NUMBERS

Final numbers, dietary requirements, seating plans (if applicable) & payment in full for your menu is required no less than 10 days prior to your event. If you are providing a drink tab for your guests this also needs to be paid at this time. Once your pre-paid tab has been reached during your event you will be required to add to the payment to continue service. Any amount not spent will be refunded to you with an account of your consumption.

PUBLIC HOLIDAYS

Functions booked on public holidays incur a 15% surcharge on food & room hire

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Formal Dinner Menu

MENU OPTION 1 - \$39.00 PP

Entrée - Fresh baguette with balsamic & olive oil, dukkha & butter

Main - Choose 1 Main Course

Dessert - Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$41.00 pp

MENU OPTION 2 - \$44.00 PP

*Soup of your choice from chef's selection (pre-select 1)
Fresh baguette with balsamic & olive oil, dukkha & butter*

Main- Choose 1 Main Course

Dessert- Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$46.00 pp

MENU OPTION 3- \$51.00 PP

*Fresh baguette with balsamic & olive oil, dukkha & butter
Tasting plate- Poached prawns with avocado & mild chilli salsa: smoked salmon on blini with dill & caper crème fraiche: mixed mushroom en croute with fresh shaved parmesan*

Main- Choose 1 Main Course

Dessert-Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$53.00 pp

MENU OPTION 4- \$62.00 PP

Share selection entrée to table- Bread & Co- Hummus, olive oil & dukkha with baguette, toasted Turkish bread, rice crackers & crudities

Seafood selection- Goujons of crumbed fish with tartare sauce, chilli mussels & chilled whole prawns with Russian dressing & lemon

Main- Choose 1 Main Course

Dessert- Choose 1 Dessert

For 2 x Main Choices (alternate drop) - \$64.00 pp

EXTRAS

Bite size canapes (2pp) & vegetarian spring rolls at pre-dinner

\$5.00pp

Cheese board added per table

\$5.00pp

Alternative drop entrée or dessert

\$2.00pp

Sweet treats boards- bitesize slices & tarts 3pce pp

\$6.00pp

SPECIAL MEALS

Children under 12 may be served a main course of crumbed chicken, chips & salad followed by ice-cream with flavoured topping- The cost will be \$15.50 per child.

We gladly cater for dietary requirements, vegetarian, medical or allergy. To ensure your guests with special needs are adequately catered for please notify names, table numbers & specific needs at our final meeting 1 week prior to your event.

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Formal Dinner Selections

SOUP OPTIONS

Thai style pumpkin soup with basil oil
Leek & potato soup with crispy pancetta & crème fraiche
Broccoli & bacon sour
Bell pepper & zucchini

ENTRÉE TASTERS OPTIONS

Poached prawns with avocado & mild chilli salsa, smoked salmon on blini with dill & caper crème fraiche, mixed mushroom en croute with fresh shaved parmesan.
Poached prawns in Russian dressing, Mediterranean flavour arancini balls, vegetarian terrine en croute

ENTRÉE OPTIONS

Lemon & herb scented chicken tenderloins grilled, served on sweet potato & grain salad, finished with citrus aioli.
Herb crusted fish served on dressed salad leaves, finished with lemon & caper aioli

MAIN COURSE OPTIONS (ALL SERVED WITH SEASONAL VEGETABLES)

Grilled chicken breast with Semillon chardonnay & fresh thyme crème sauce, crisp pancetta, asparagus & herb roasted potatoes.

Fillet mignon- 200g prime grilled fillet of beef wrapped in bacon cooked medium served with herb roasted potatoes & horseradish crème sauce or red wine jus (preselect one sauce).

Rack of lamb rubbed with grain mustard & served on a chive potato mash finished with julienne snow peas & lemon oil.

Grilled polenta cake with sundried tomatoes on a bed of lemon & fine herb butter, herb roasted vegetables.

Atlantic salmon on roasted chat potatoes, capers tapenade, asparagus and Green Goddess dressing topped with leek crisp.

DESSERT OPTIONS

Mini pavlova with thickened cream, strawberries & orange with a Cointreau liquor syrup.

Tangy lemon tart served with thickened cream & fruit coulis.

Cheesecake with vanilla ice-cream, fresh fruits & berries.

Sticky date pudding with butterscotch sauce & ice-cream.

Profiteroles with crème patisserie, topped with chocolate sauce & served with fresh cream.

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Buffet Menu

BUFFET 1- \$45.00 PP

Crusty bread with butter, dukkha & olive oil served to the table

*Select 1 hot carvery
Select 1 hot dish*

*Steamed seasonal vegetables & herb roasted potatoes.
Select 2 salads from buffet selections
Dessert: Your choice of sweet treats or tasting plate from the formal menu
Tea & coffee*

BUFFET 2- \$53.00 PP

Crusty bread with butter, dukkha & olive oil served to the table

*Select 1 hot carvery
Select 2 hot dishes*

*Steamed seasonal vegetables & herb roasted potatoes
Continental platter (see buffet selections for details)
Select 2 salads from buffet selections
Dessert: Your choice of sweet treats or tasting plate from the formal menu
Tea & coffee*

COUNTRY BUFFET- \$59.50 PP

Crusty bread with butter, dukkha & olive oil served to the table

*Select 2 hot carveries
Select 3 hot dishes*

*Steamed seasonal vegetables & herb roasted potatoes
Continental platter (see buffet selections for details)
Select 2 salads from buffet selections
Dessert: Your choice of sweet treats or tasting plate from the formal menu
Tea & coffee*

BUFFET EXTRAS

<i>Soup served before buffet</i>	<i>\$5 PP</i>
<i>Cheese platter served with dessert buffet (suitable for 8-10 people)</i>	<i>\$42 ea</i>
<i>Extra carvery</i>	<i>\$6.5 pp</i>
<i>Extra hot dish</i>	<i>\$4.5 pp</i>
<i>Extra salad</i>	<i>\$2.5 pp</i>
<i>Add seafood platter described in buffet selections</i>	<i>\$15 pp</i>
<i>Add buffet of 3 desserts (from buffet dessert selection) & fresh fruit</i>	<i>\$6.5 pp</i>

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Buffet Selections

HOT CARVERY

Roast sirloin of beef served with shiraz jus & assorted mustards
Leg of lamb rubbed with rosemary & served with a light jus & mint sauce
Roast champagne leg of pork, served with apple sauce & crackling
Roast breast of turkey with a pan gravy & cranberry sauce
Baked ham on the bone with pickles & chutney

HOT DISHES

Thai green chicken curry with coriander, coconut cream & steamed rice
Beef panang with pilaf rice & raita
Penne pasta with tomato sugo, sundried tomatoes, olives & capsicum finished with shaved parmesan
Salt & pepper squid with lime mayonnaise & fish goujons with tartare sauce
Beef bourguignon with steamed rice
Traditional lasagne
Spinach & ricotta vegetarian lasagne

CONTINENTAL PLATTERS

Sliced salami & leg ham, marinated chicken, marinated capsicum, eggplant & artichokes, semi dried tomatoes, olives, & fetta

SEAFOOD PLATTERS

Whole king prawns with Russian dressing, smoked salmon with caper, dill & crème fraiche, & chef's Mediterranean squid salad

SALADS

Baby spinach & iceberg with pancetta, cherry tomatoes, shaved parmesan & Dijon dressing
Traditional garden salad with vinaigrette
Baby beetroot, orange, chickpea & rocket salad
Greek salad
Cabbage, current & apple salad

DESSERT

Profiteroles filled with crème patisserie & topped with chocolate
Citrus scented cheesecake
Individual pavlovas topped with strawberries & plum coulis
Lemon tart with fresh cream & plum coulis
Apple & passionfruit crumble with cream

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Cocktail Menu

COCKTAIL STYLE EVENTS PRIVATE FUNCTION ROOM

Below are some suggested menus- with a balance of hot & cold items. You may design your own menu from the selections that follow. Cocktail style events may run in our function room for up to 5 hours.

In the interests of responsible service a minimum of 7 items must be selected when alcohol is available to your guests. Cocktail food in our private function room is offered by staff to your guests when appropriate (& placed on tables around the room when this is not the case).

*Items from our shared selection menu may also be incorporated.
We are happy to assist you in designing a menu to suit your event.*

PRIVATE COCKTAIL MENU 1- \$27.50 PP

*Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin & rocket
Smoked salmon blinis with Spanish onions, capers & crème fraiche
Ribbon sandwiches selected fillings (2pieces pp)
Crumbed prawns with cocktail & tartar sauces
Arancini Balls
Chicken tenderloin skewers marinated in lemongrass, ginger & chilli with lemon & yoghurt
Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki*

PRIVATE COCKTAIL MENU 2- \$31.00 PP

*Ribbon sandwiches selected fillings (2pieces pp)
Assorted house-made sushi with wasabi & soy (2pp)
Asparagus mustard & gruyere cheese puffs
Crumbed prawns with cocktail & tartare sauces
Arancini Balls
Chicken tenderloins skewers marinated in lemongrass, ginger & chilli with lemon & yoghurt
Seared salmon skewers with wasabi & lemon cream
Crumbed lamb cutlets with fresh mint dipping sauce*

PRIVATE COCKTAIL MENU 3- \$38.00 PP

*Fresh oysters served natural with lemon & with a coriander, chilli & lime dressing
Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin & rocket
Smoked salmon blinis with Spanish onions, capers & crème fraiche
Assorted house-made sushi with wasabi & soy (2pp)
Arancini balls with Mediterranean flavours
Chicken tenderloin skewers marinated in lemongrass, ginger, & chilli with lemon & yoghurt
Seared salmon skewers with wasabi & lemon cream
Fresh oysters served Kilpatrick style in a ½ shell
Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki*

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Additional Cocktail Selections

COLD—\$3.50

*Fresh oysters served natural with lemon & a coriander, chilli & lime dressing
Chinese spoons with roast beetroot, Persian fetta, cumin, pumpkin & rocket*

COLD—\$4.00

*Smoked salmon blinis with Spanish onions, capers & crème fraiche
Ribbon sandwiches with selected fillings (2pce pp)
Hand rolled Vietnamese spring rolls (vegetarian)
Assorted house-made sushi with wasabi & soy (2pp)
Poached prawns on shredded lettuce with Russian dressing*

HOT—\$3.00

*Asparagus mustard & gruyere cheese puffs
Thai fish cakes with sweet & sour dipping sauce
Crumbed prawns with cocktail & tartare sauce
Spinach, fetta & pine nut fillos
Arancini balls with Mediterranean flavours
Crumbed fish goujons with lemon aioli & tartare*

HOT—\$4.00

*Chicken satay skewers with peanut dipping sauce
Chicken tenderloin skewers marinated in lemongrass, ginger, & chilli with lemon & yoghurt
Seared salmon skewers with wasabi & lemon cream
Fresh oysters served Kilpatrick style in a ½ shell*

HOT—\$6.00

*Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki
Crumbed lamb cutlets with fresh mint dipping sauce
Baby burgers- cocktail sized hamburger with melted cheese, lettuce & tomato relish
Fillet mignon style skewers- diced filet threaded with thick cut bacon served with horseradish cream & garlic dipping sauce.*

ADDITIONAL ITEMS & SWEET ADDITIONS

Add a tea & coffee station with brewed filter coffee & assorted teas available for an hour toward the end of your event \$2.00pp

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES

Beverages

CONSUMPTION BASIS

Beverages are generally charged on a consumption basis in private functions, with either a prepaid account by the host or a bar available for your guests to purchase their own drinks on the night. Only alcohol purchased from our bar may be consumed on the premises.

Please see payment details on the first page of this package.

PRE-PAID BEVERAGE PACKAGES

These are only available for private function room bookings. Beverages are available for your guests during the designated time. Limits apply to services in accordance with responsible service of alcohol. If you would like to opt for a drink package your function co-ordinator will explain service standards & practices prior to your event. Please see payment details on the first page of this package.

SELECT BEVERAGE PACKAGES

Function room 3 tap beers (1 mid strength) & 1 tap cider
Select dry & sweet white wine, select sparkling, select red wine*
Soft drinks*

3 hours- \$44.00pp, 4 hours- \$49.00pp, 5 hours- \$55.00pp

PREMIUM BEVERAGES

Function room 3 tap beers (1 mid strength) & 1 tap cider
Premium dry & sweet white wine, premium sparkling, premium red wine*
Soft drinks*

3 hours- \$46.00pp, 4 hours- \$51.00pp, 5 hours- \$57.00pp

NON-ALCOHOLIC DRINKS PACKAGE

Fruit punch, lemon lime & bitters, soft drinks

3 hours- \$19.50pp, 4 hours- \$23.50pp, 5 hours- \$26.50pp

CHILDREN'S NON-ALCOHOLIC PACKAGE

4-17 years old \$10.50 Under 4 free

**Please ask staff for current wine, beer & cider selection inclusions*

EST. 1897
ON THE WATER

PARADE HOTEL

THE TRADITION CONTINUES