

FUNCTION PACKAGES

Minimum number : 60

PACKAGES - ALL PACKAGES INCLUDE BREADS TO TABLES	
Choice of 1 standard main course - 1 dessert	\$39.50PP
Choice of 2 standard main course (<i>alternate drop</i>) - 1 dessert	\$44.00PP
Choice of 1 standard main course and 1 premium main course (<i>alternate drop</i>)	\$46.00PP
Choice of 1 premium main course - 1 dessert	\$42.00PP
Choice of 2 premium main course (<i>alternate drop</i>) - 1 dessert	\$48.00PP
Add Soup	\$5.00PP
Add Entrée	\$8.00PP
Add Cheeseboard	\$5.00PP
Additional choices :	
Main	\$3.00PP
Dessert	\$2.00PP
Children under 12 may be served A main course of crumbed chicken, chips and salad followed by ice-cream with flavoured topping	\$15.50PP

Dishes may vary with seasonal and supplier availability

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 and specific needs at our final meeting 1 week prior to your event.

FUNCTION SELECTIONS

BREADS

Warm baguette *slices with salt oil and rosemary to the tables*

SOUP OPTION

Thai style pumpkin soup *with basil oil*

Creamy cauliflower

Broccoli and bacon

Minestrone

ENTRÉE OPTIONS

Lemon and herb scented chicken tenderloins *grilled, served on sweet potato and grain salad, finished with a citrus aioli*

Herb crusted fish *served on dressed salad leaves, finished with lemon and caper aioli*

Corn and zucchini fritters *with beetroot and jalapeno salsa*

Lamb cutlet *on a quinoa salad and mint yoghurt*

Sticky pork belly *on Asian slaw*

Warm roast beetroot and pumpkin salad *with pomegranate (seasonal) and orange dressing with grilled*

STANDARD MAIN COURSE

Grilled chicken breast *with thyme crème sauce herb roasted vegetables*

Grilled polenta with sundried tomatoes on a bed of dressed spinach *finished with a mixed mushroom ragout and crumbled fetta*

Roast sirloin beef *with a red wine jus served with roasted herb vegetables*

Penne pasta marinara *select seafood served in a fresh herbs and tomato sauce*

Baked herb crusted snapper *with a lemon and caper beurre blanc on herb roasted vegetables*

Roast turkey breast *with Cranberry scented jus and herb roasted vegetables*

PREMIUM MAIN COURSE

Stuffed chicken roulade wrapped in prosciutto *with broccolini and creamy garlic thyme sauce*

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

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

Slow braised lamb shoulder *with red wine and tomato sauce, herb potato mash and greens*

DESSERT

Chocolate walnut brownie cake *served warm with red fruit coulis and ice cream*

Pavlovas *with fresh berries and orange*

Panna Cotta *with berry coulis*

House made sticky date pudding *with caramel sauce and ice cream*

FUNCTION ROOM

MINIMUM NUMBERS (EXCLUSIVE USE)

ROOM HIRE

	MONDAY - THURSDAY	FRIDAY	SATURDAY	SUNDAY	PUBLIC HOLIDAYS
Lunchtime bookings	\$100.00	\$150.00	\$200.00	\$200.00	10% surcharge
Evening bookings <i>Please note beverage service does not extend beyond 11:30pm</i>	\$100.00	\$200.00	\$250.00	\$200.00	10% surcharge
Full day and evening access	\$600.00	\$600.00	\$600.00	\$600.00	10% surcharge

Room hire includes table set up with black linen table cloths, crockery and cutlery appropriate to your event

The function supervisor will be available to assist with place card and decoration placement on tables when provided, for a period of the day

All other decorations are at the client's expense and to be placed by the client subject to venue approval

Strictly no outside catering or beverages are permitted at the venue

Name: _____ Phone: _____ Email: _____

Address: _____

Occasion: _____ Date of Function: _____ Area to Book: _____

Deposit Paid: _____ Signature: _____ Date: _____

TERMS AND CONDITIONS

TENTATIVE BOOKINGS

Due to the high demand for our beautiful function room tentative bookings will only be held for a maximum of 7 days. After this time we will attempt to contact you for confirmation. Should a new booking enquiry arise you will be given the opportunity to confirm your booking with a full deposit of the room hire charge.

CONFIRMATION

To confirm your booking you are required to pay the minimum deposit within the 7 days or your booking will be forfeited.

MINIMUM NUMBERS

Exclusive use of the function room is only available for a minimum of 50 guests. If numbers are below this the space may need to be shared with other dining patrons or small function bookings. The hotel also reserves the right to relocate your booking to an area more appropriate for the numbers.

DECORATIONS

Decorations are the responsibility of the host. Under no circumstances are decorations to be nailed, screwed, stapled or adhered to walls or any other surface unless approved by the function coordinator. Glitter sprinkles are not permitted.

All items not belonging to the establishment must be removed immediately after the function unless pre arranged with the function coordinator.

FINAL NUMBERS

All menu requirements are to be finalised 14 days prior to the function date with final guest numbers and full payment for the catering to be 7 days prior.

CANCELLATION

Cancellation must be advised at least 14 days prior to the date of the function. Any cancellation after this date will result in a forfeit of the full deposit.

RESPONSIBLE SERVICE OF ALCOHOL

Please note that our bar staff operate under the Responsible Service of Alcohol guidelines and as such have the right to refuse service to any guests deemed to be intoxicated, argumentative or aggressive and ask them to leave the premises. Any person under the age of 18 MUST be accompanied by a parent or legal guardian and must remain under their care for the duration of the event.

Due to licensing requirements the bar will close at 11.30pm and all guests must vacate the premises by 12.00pm.

CATERING

Outside catering is not permitted and no food may be brought in to the venue unless prior approval from the function coordinator. Please advise of any special dietary needs or allergies as soon as known so the kitchen can be best prepared. Please note that menus may change due to seasonal availability. This will be discussed with you and all efforts will be made to accommodate as best as possible.

LOSS OR DAMAGE

Management takes no responsibility for any loss or damage to you or your guests belongings.