

Dining Function Special Offers

Monday - Friday lunch and dinner

COMPLIMENTARY CAKEAGE *

(cut and plate celebration cake as dessert)

or

50% OFF DESSERTS *

and

FREE room hire for any of our premium rooms

Saturday lunch or Sunday lunch and dinner

COMPLIMENTARY CAKEAGE *

(cut and plate celebration cake as dessert)

or

50% OFF DESSERTS *

and

FREE room hire for any of our premium rooms

* Please note that minimum spends apply to book areas exclusively and receive access to offers.

* Other conditions do apply.

THESE OFFERS ARE VALID UNTIL 30/9/2020

Private Dining Entree Options

All functions must have an Entrée option

Bread \$ 3 per person

GARLIC BREAD toasted garlic and herb bread ^ *or* FRESH artisan bread rolls ^

Soup \$ 6 per person

House made seasonal soup served with garlic croutons

Shared Tasting Plate \$ 12 per person

Mushroom arancini | house made pate ^ | crispy chicken strips ^ | toasted garlic and herb bread ^
(pate can be replaced with dip)

Shared Antipasto Tasting Plate \$ 18 per person

Prawn twists | house made pate ^ | crispy chicken strips ^ | cured meats ^ | olives ^ |
toasted garlic and herb bread ^ (pate can be replaced with dip)

Signature Entrees \$ 22 per person (maximum 4 choices)

SCALLOP maple bacon, pea, beans, smoked almonds G

TRUFFLED CHICKEN pie, potato mash, roast chicken gravy

CRAB RAVIOLI with leek, butter, capers, asparagus

HALOUMI rocket, pear and parmesan salad V

TOFU soba noodles, wild mushrooms, aioli, sesame, chilli oil VG

G can be gluten free—please advise of dietaries at time of ordering

V Vegetarian

VG Vegan

Dishes may be subject to change

Private Dining Main Courses

All functions must have an Entrée or Starter option

Dishes may be subject to change

All guests for a function need to have the same menu

Classic Main Courses \$ 26 per person (maximum 6 choices)

PANKO CRUMBED PRAWNS with chips, coleslaw and aioli

PRIME RUMP 300g chargrilled, served medium with chips, coleslaw and gravy G

CHICKEN OR TOFU ASIAN SALAD

crispy noodles, cabbage, carrot, spring onion, mixed leaves, soy dressing, aioli VG

CRISPY BATTERED FISH with chips, coleslaw and tartare G

SCHNITZEL chicken or beef with chips, coleslaw and choice of gravy or Parmigiana G

KATSU CHICKEN BURGER crispy chicken, slaw, cheese, katsu sauce

CHICKEN AND MUSROOM creamy linguine

CHEESEBURGER beef, maple bacon, cheese, BBQ sauce, aioli, rocket, chips ^

PIE OF THE DAY with chips, coleslaw and gravy

CAULIFLOWER SCHNITZEL with a garden salad G VG

CURRY of the day with rice G

Signature Main Courses \$ 39 per person (maximum 5 choices)

ATLANTIC SALMON crusted, charred fennel, smashed potato, leek, garlic cream sauce, nori G

CHICKEN AND CORN crumbed, truffled chicken breast, corn, creamed corn, polenta, chicken sauce

PORK BELLY soba noodles, wild mushrooms, stock, aioli, sesame, chilli oil G

PRAWN AND SMOKED SALMON linguine with caper, white wine, cream sauce G

BEEF FILLET , croquette, roasted onion, kale mushroom ragu pastry

GNOCCHI mushrooms, Pernod, cream, broccolini, parmesan V

KING GEORGE WHITING beer battered, crispy chips, rocket, pear and parmesan salad, tartare G

PRAWN AND SMOKED SALMON linguine with caper, white wine, cream sauce G

MUSHROOM ARANCINI eggplant, pea puree, beans, smoked almonds G VG

G can be gluten free—please advise of dietaries at time of ordering

V Vegetarian

VG Vegan

Dishes may be subject to change

Private Dining Desserts

\$ 14

Maximum 3 choices

CHOCOLATE brownie, mousse, hazelnut, cream

AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico G

SORBET with fresh fruit G V VG

MANDRINE texture and white chocolate cheesecake G

PANNA COTTA, strawberry, rose, lychee

CHEESE PLATE with brie, blue, cheddar, lavosh, quince paste G

G can be gluten free—please advise of dietaries at time of ordering

V Vegetarian

VG Vegan

Dishes may be subject to change

Decorations & Other Items

TEALIGHT CANDLES

included free of charge

CAKEAGE

Minimum \$30 per cake—cut and plattered—cocktail events only

\$ 3 per plate cut and plated

\$ 5 per plate cut, plated and garnished

LOLLY BUFFET

\$50 fee if you bring your own lolly buffet

FLORAL CENTRE PIECES

We recommend Fresh Petals

ph 8344 9838

CHAIR COVER AND SASH

\$6 per chair—White or black chair cover and choice of sash colour

ADDITIONAL LINEN

Present and food table are clothed at no charge

\$40 to cloth all tables and bar tables in the function room

BALLOONS

We can order your balloons and have them delivered—leave the hassle to us !!

We recommend the Party Superstore www.thepartysuperstore.com.au 8344 4339

CUSTOMER SUPPLIED DECORATIONS

You are welcome to bring decorations (subject to cleaning/damage charges on following page)

Our staff will place decorations on tables for you

We will not: put up banners, put together decorations, blow up balloons, or put on chair covers/sashes (unless supplied by us)

Your room will be only be guaranteed to be set and available for decorating 1 hour before your start time.

You may be able to deliver items prior to this time.

The hotel takes no responsibility for damage to decorations left at the venue.

Conditions & Other Information

DEPOSIT CONDITIONS

Tentative bookings will ONLY be held for one week and then a deposit will be required to confirm the event and secure the space.

If the deposit is not paid and we are unable to contact you the booking will be cancelled.

Deposit will be forfeited if function cancelled less than 6 weeks before the date of event.

Deposits will be held until the conclusion of the function and then refunded.

The deposit will be forfeited if the minimum spend for a room is not met.

DEPOSIT AMOUNTS

Beer Garden, Bar 219, Bartons—Saturday night \$500, all other times \$200 for exclusive events

Boardroom or Private Dining Room \$50

CLEANING/DAMAGE CHARGE

Any material damage to the hotel, guests property or neighbor's will result in forfeit of deposit.

This includes damage to walls from use of inappropriate fixings.

The use of scatters will result in a cleaning charge of \$100. This includes confetti balloons (if the balloons are popped).

Any balloons not taken from the venue will be popped

ROOM HIRE

The Beer Garden has a room hire of \$250 for a Saturday night cocktail event

Bar 219 has a room hire of \$250 for a Saturday night cocktail event

The Restaurant has a \$200 room hire for any cocktail event

There is a \$50 setup fee for theatre style events

MINIMUM SPENDS

Rooms are subject to a minimum spend. This varies between \$200 and \$2500 depending on which room and day of the week. (Contact us for further information)

OTHER INFORMATION

Underage (U18) guests must leave the premises by midnight unless accompanied by a responsible adult.

Any patron breaching our conditions of entry or licensing conditions will be asked to leave immediately.

Any abuse or harassment of staff will not be tolerated and the offender will be removed..

The prices of food and beverage may change without notice and are only guaranteed when payment for the food and beverage is made in full.

Final numbers for dining functions must be made 24 hours prior and there will be a charge for non attendance of confirmed numbers.

Any remaining balance will be refunded at the conclusion of the event.