

Dining Function Special Offers

Monday - Friday lunch and dinner

COMPLIMENTARY CAKEAGE *

(cut and plate celebration cake as dessert)

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)

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 31/1/21

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 [^]

Canapes \$ 6 per person

Choice of two canapes (can only be served in a private room) - ask for selection

Shared Tasting Plate \$ 12 per person

Macaroni cheese balls | crispy chicken strips | toasted garlic and herb bread | prosciutto
vegan spring rolls

Signature Entrees \$ 16 per person (maximum 4 choices)

Truffled chicken pie, spring onion mash, chicken sauce
King prawns grilled with paw paw and coriander salad
Triple cheese souffle with cheese sauce and Waldorf salad
Pork belly, apple slaw, cauliflower cheese croquette
Crab linguine, zucchini, mascarpone, white wine, finger lime
Beetroot tartare, horseradish potato salad
Seared tuna cucumber, watermelon , yuzu, aioli
Salt and pepper tofu, paw paw and coriander salad

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

PORTERHOUSE 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

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

PASTA chef's choice

PUMPKIN tikka masala with coconut rice G VG

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

ATLANTIC SALMON textures of beetroot, horseradish potato salad G

CHICKEN WELLINGTON stuffed with ham and haloumi, spinach, broccolini, bearnaise

BEEF FILLET spring onion mash, asparagus, black garlic aioli, mushroom G

GNOCCHI chicken, spinach, pinenut, white wine, cream, asparagus V

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

SLIPPER LOBSTER rice, cauliflower, zucchini, dashi cream G V

SURF AND TURF beef, slipper lobster, potato stack, dashi cream, asparagus G

LAMB rack, potato, beans, peas, balsamic jus

VEGAN pie floater with pea puree

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 trilogy

STRAWBERRY and white chocolate dome G

COCONUT and passionfruit panna cotta with macadamia G VG

STICKY DATE ice cream stack, walnut icecream, meringue G

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

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

SORBET with fresh fruit G V VG

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

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)

There will be an agreed charge if you require our staff to place decorations for you.

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 / COVID CONTACT TRACING

All rooms are subject to a \$250 room hire/contact tracing fee if standing and drinking/eating is permitted. This fee applies in the Beer Garden, Bar 219 and Bartons on any day that it is required.

MINIMUM SPENDS

Due to covid restrictions minimum spends are no longer a requirement for a booking. However, consideration is taken to the number of guests permitted in any given area at one time.

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.