

# 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//21

# Private Dining Entree Options

All functions must have an Entrée option

## Bread \$ 3 per person

GARLIC BREAD toasted garlic and herb bread <sup>^</sup> or FRESH artisan bread rolls <sup>^</sup>

## 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  
vegetarian spring rolls

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

Chicken and leek 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 crumbed, Asian sesame slaw, chorizo jam, aioli  
Crab linguine, zucchini, mascarpone, white wine, finger lime  
Haloumi with rocket pear and parmesan salad  
Salt and pepper tofu, Asian 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

VEGAN PASTA pumpkin, spinach, chick pea, balsamic glaze VG

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

ATLANTIC SALMON cauliflower chowder, crispy potato, crumbed atrichoke

CHICKEN FILO creamed corn, baby spinach, chicken gravy

BEEF FILLET potato stack, broccolini, black garlic aioli, mushroom G

GNOCCHI chicken, mushroom, pernod cream, broccolini, parmesan V

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

SCALLOPS seared with rice, cauliflower, zucchini, nori, wasabi peas, dashi cream G

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

LAMB rack, spring onion mash, beans, peas, balsamic jus

VEGAN pie floater with pea puree VG

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

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VG Vegan

Dishes may be subject to change

# Private Dining Desserts

\$ 14

## MAXIMUM 3 CHOICES

CHOCOLATE caramel and macadamia tart, vanilla icecream

TIRAMISU coffee, chocolate and brownie layers G

COCONUT and passionfruit panna cotta, tapioca with macadamia G VG

STRAWBERRY BOMB ALASKA strawberry icecream, meringue G

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

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

## 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](http://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 - exclusive FRIDAY OR SATURDAY NIGHT \$ 250 deposit.

To hire any room exclusively at any other time requires a \$100 to secure the booking.

## 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

The Beer Garden, Bar 219 and Bartons if booked exclusively are subject to a \$250 room hire on a SATURDAY NIGHT ONLY

## 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.