

Dining Function Special Offers

Monday - Friday lunch and dinner

COMPLIMENTARY CAKEAGE *

(cut and plate celebration cake as dessert)

and

FREE room hire for some of our smaller premium rooms

Saturday or Sunday lunch

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 31/12/21

Private Dining Entree Options

All functions must have an Entrée option

Bread \$ 3 per person

Toasted garlic and herb bread G *or* Fresh artisan bread rolls G

Canapes \$ 6 per person

Choice of two canapes (can only be served in a private room)

These can be served seated or offered standing

Selection can be made from our cocktail platter options

(Note : not all platter options are available)

Shared Tasting Plate \$ 12 per person

Pumpkin and feta arancini | crispy chicken strips | toasted garlic and herb bread
cheese tart

Individual Entrees \$ 16 per person (maximum 3 choices)

KING PRAWN avocado, baby lettuce, seafood mayo G

RARE BEEF bruschetta, mushroom, garlic toast, rocket, ranch dressing G

KING GEORGE WHITING beer battered, baby gem salad, tartare

PORK BELLY satay, rice noodle cucumber salad, pineapple chilli chutney, peanuts

PUMPKIN & FETA arancini rocket salad, dipping sauce V

AVACADO grilled, pearl couscous, beetroot, pepitas, vegan may, smoked almonds 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

RUMP EYE 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 gravy or Parmigiana G

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

PIE OF THE DAY with chips, coleslaw and gravy

CAULIFLOWER SCHNITZEL with a garden salad G VG

PASTA chef's choice

VEGAN roasted potato curry pie , dahl, cumin rice VG

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

SALMON crispy skin, crispy potato, heirloom beetroot, roasted fennel, artichoke puree G

ROASTED CHICKEN breast, leek and potato pie, sugar snaps, rich chicken gravy

BEEF FILLET black Angus, potato stack, crumbed mushroom, broccolini, frazzled onion, black garlic aioli G

DUCK ragu, wild mushroom, gnocchi, parmesan, porcini cream

SCALLOP and prawn ravioli with seared scallops, edamame, cauliflower, flying fish roe

SURF AND TURF beef, prawn, potato stack, broccoli, asparagus, dashi cream G

LAMB slow cooked roast, creamy mash, pumpkin, broccolini, shallot, lemon yogurt G

RISOTTO mushroom, spinach, pinenut, vegan mayonnaise V VG

PLEASE NOTE : A menu can be chosen with a selection from both Classic and Signature.

Pricing will be according to choices made, maximum of 6 choices

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 soft centred pudding, honeycomb, icecream G

PEAR AND ALMOND tart, coconut icecream GF VG

CHEESECAKE baked, orange glaze, almond crumbs

STICKY DATE pudding, toffee walnut icecream, caramel sauce 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

\$ 2 per plate cut and plated

\$ 4 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 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.

If an Event is cancelled due to covid restrictions the deposit will be refunded in full.

DEPOSIT AMOUNTS

Beer Garden, Bar 219, Bartons - exclusive FRIDAY OR SATURDAY NIGHT \$ 500 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 neighbour'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

If you book the Beer Garden, Bar 219 or Bartons exclusively on a **FRIDAY EVENING \$100** room hire.

If you book the Beer Garden, Bar 219 or Bartons exclusively on a **SATURDAY EVENING \$350** room hire.

MINIMUM SPENDS

Minimum spends are applicable on a Friday and Saturday evening Event.

As a guide \$2000 for a Friday evening and \$3000 for a Saturday evening.

Please speak with a Function Manager to clarify this.

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.