

Booking Guidelines

Deposit

To secure your booking a deposit is required, the hotel may cancel unsecured bookings if no deposit is received. A tentative booking will be held for 7 days only, until such time management reserves the right to cancel your function without notice. Any deposit paid will be deducted from the total bill at the conclusion of the function.

A deposit of \$250 will be required for cocktail functions when booking an entire space and a deposit of \$10 per head is required for sit down functions. If you wish to exclusively book out our restaurant a \$500 deposit is required and minimum numbers or a minimum spend will apply.

Cancellations

Confirmed bookings will forfeit their deposits if a cancellation occurs with 14 days of the function. Cancellations 7 days prior to the event will lose their full payment.

Final Numbers

Numbers must be confirmed 3 days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for.

Price Variations

Every endeavor is made to maintain prices as published, however prices are subject to change without notice. All prices are GST inclusive. It is the responsibility of the organizer to ensure they have an up to date Function Price List.

Delivery/Pickup of Goods

All goods may be delivered to the Hotel no more than 48 hours prior to the event provided they are clearly labeled with the function name and date of the event. Post event all goods belonging to persons attending the event must be collected within 24 hours. The Hotel will not accept responsibility for any loss or damage of these goods.

Damages

The function organiser is financially responsible for any damage sustained to Hotel property by organiser or guests of the organiser.

Inappropriate Behavior

The Hotel reserves the right to expel any person or persons who behaves in objectionable manner. We also reserve the right to expel any deemed intoxicated from the venue or under the age of 18 after midnight.

Menu Selections

Menu selections for both food and beverage must be made no less than 7 days prior to the date of the function. No food or beverages may be brought into the Hotel for consumption during an event unless prior authorization has been sought (cakes excluded).

Payment

Full payment is required on completion of the function. No credit will be extended. All major credit cards are welcome.

Set Menu Choices & Charges

The following menu has been created to suit most tastes; however you may change the selections to suit your requirements.

The set menu is available for groups of 15 or more. The minimum cost is \$25.50 per person. Alterations to the basic menu will result in addition charges depending on the variation. Vegetarian dishes are available upon request.

\$25.50 per head	2 courses	A choice of either one entrée or desert and a choice of one main
\$30.50 per head	2 courses	A choice of either two entrees or two deserts and two mains
\$35.50 per head	3 courses	A choice of one entrée, mains and desert
\$40.00 per head	3 courses	A choice of one entrée, two mains and one desert
\$45.00 per head	3 courses	A choice of two entrée, two mains and two desert
\$52.50 per head	3 courses	A choice of three entrée, three mains and three deserts

Entrée

Soup of the Day

House made soup served with a warm bread roll

Prawn Cocktail

King Prawns served with salad greens and piquant cocktail sauce

Creamy Chicken & Tomato Pasta

Penne pasta tossed through a chicken, sundried tomato & cream sauce

Salt and Pepper Squid

Served with lemon and tartare sauce

Mains

Oven Baked Chicken Breast

With grain mustard and bacon & white wine sauce, served with herb crushed potato

Pan Sealed Chicken Breast

Served with roasted vegetables and creamy pesto sauce

Cajun Crumbed Perch

Crumbed Deep sea perch served with Hollandaise sauce, chips and garden salad

Fillet Steak (MSA)

300g Grain fed fillet steak chargrilled to your liking served on a bed of parmesan and chive crushed potato with red wine jus

Lamb mignons

350g of succulent lamb wrapped in streaky bacon and served with seasonal tempura vegetables & Rosemary Glaze

Chicken Pasta

Penne pasta tossed with Sundried tomato, Chicken, Olives and Broccoli in a white wine sauce

Desserts

Sticky Date Pudding

Served with warm caramel sauce and vanilla icecream

Apple Pie

Served warm with Vanilla Custard

Chocolate Mousse

Served with Chantilly cream & raspberry coulis

Cookies & Cream Gateaux

Cocktail Menu

COLD SELECTIONS TO SHARE

Priced per person – minimum 10 people

Chicken Plate

Grilled marinated chicken tenders, continental meats & cheese, accompanied by crisp garden crudite, olives
\$5.00 per person

Antipasto Platter

Salami, marinated meatballs, marinated octopus, frittata bites, garlic butter mushrooms, kalamata olives, marinated feta served with grissini sticks
\$5.25 per person

Dips Platter

Our own freshly made dips with continental meats, cheese, crackers, olives, crisp garden crudite and parmesan pitta crisps
\$5.00 per person

Cheese Board

A selection of fine Australian Cheese, accompanied by fresh apple & pear, dried fruit, nuts & crackers
\$5.00 per person

HOT SELECTIONS TO SHARE

Priced per person

Wedges

With sour cream & sweet chilli dipping sauce
\$1.25 per person minimum serves 20 people

Savoury platter

Assorted pies, pasties and sausage rolls served with spicy tomato sauce
\$1.25 per pie minimum serve 20 pieces

Satay Platter

Your choice of either chicken or beef skewers served with tasty peanut satay sauce
\$2.25 per satay minimum serve 20 pieces

Yum Cha Platter

Cocktail Vegetarian Spring Rolls, Dim Sims & Curry Samosas accompanied with soy & sweet chilli Dipping Sauce's
\$1.15 per piece minimum 40 pieces

Seafood Selection

Herbed crumbed prawns, Crispy salt & pepper squid & crumbed calamari with dipping aloli
\$1.50 per piece minimum 40 pieces

Pizza Platter

Choose 2 different pizza styles from our extensive pizza menu
\$1.10 per person minimum 36 pieces

Function Details

Today's Date	_____	Date of Function	_____
Contact Person	_____	Company Name	_____
Day phone Number	_____	Number of Guests	_____
Mobile Number	_____	Time of Function	_____
Fax Number	_____		
Email Address	_____		
Postal Address	_____		
Other Contact Name	_____		

Room Hire _____

Deposit Method Cheque Visa Mastercard Amex Diners Cash Eftpos

Card Number	_____	Expiry Date	_____
Name	_____	Signature	_____

Food Requirements
Entrée _____

Main _____

Dessert _____

Cocktail Food Selctions	Qty	Total	Service Times
_____	_____	\$ _____	_____
_____	_____	\$ _____	_____
_____	_____	\$ _____	_____
_____	_____	\$ _____	_____
_____	_____	\$ _____	_____
_____	_____	\$ _____	_____

Comments _____

Drink Requirements

Buy own drinks Drinks Package A Drinks Package B Drinks Package C

Limit Set \$ _____ Other _____

General Specifics

Set up time	_____	Approx Finish Time	_____
Approx time of Speeches	_____	Bringing own cake	_____

Total Food	\$ _____	Drinks Package	\$ _____	Total	\$ _____
Room Hire	\$ _____	Additional	\$ _____		
Booking Date	_____	Confirmed	_____		
Deposit Paid	\$ _____	Date Paid	_____		

I have read and understood all "Terms & Conditions" and I understand that once I have signed below all conditions apply
Print Name _____ Sign _____ Date _____