

THE PARK HOTEL FUNCTIONS



OUR FUNCTION ROOM

We have the perfect spot for your next special occasion.

Our function rooms are a great location for engagement parties, weddings, reunions and special birthday celebrations. It's also a fantastic alternative for your next conference or meeting.

If you're staying locally we offer a courtesy bus service to take you to and from your event or why not book a room in our on-site motel? We really do have everything in one convenient location.



Our Function room has a PA system and large screen TVs for use so whether you need to display a home video, a slideshow or a powerpoint presentation, we've got you covered.



Function Room:

Standing: 80 people
Seated: 60 people



Dining Room:

Standing: 200 people
Seated: 100 people

Complete Venue Hire: On request



Grazing Platter

\$350 (serves 20-30)

Our Grazing Platters are perfect for a small number of people. They come with a delicious selection of fine cheeses, cured meats and gourmet dips, served amongst seasonal fruits, berries and sweets. Beautifully presented on a rustic cutting board which can be incorporated into your event/function delivering the "wow factor" and can be tailored to your needs.

FOOD PLATTERS

Salt and Pepper Squid

\$65 per platter (serves 15) (GF)

Salt and Pepper Squid with chipotle mayo

Assorted Sandwiches

\$8.50 pp (6 ¼ per person) min 20 people

Egg and Mayo (V)

Salami, Lettuce & Tomato

Leg Ham and Avocado

Chicken, Cheese and Chutney.

Dips and Flatbread

\$65 (serves 10)

Toasted Flat Bread with a selection of 3 house-made dips (V)

Cheese Board Platter

\$90 (serves 15)

A Selection of Australian Cheeses, blue cheese, brie and wax cheddar with fresh and semi dried fruit, quince paste and crackers (V)

Beef Brisket Sliders

\$100 (20 pieces)

Sticky beef brisket on brioche with pickled cabbage, aioli and fresh herbs

Grilled Skewers

\$100 (30 pieces)

Moroccan Spiced lamb and fennel kofta with tzatziki

Chicken tenderloin and house satay sauce (GF)

Seasonal charred veggie skewers, herb sauce (V, GF)

SET MENU

Main + garlic bread \$30 - 2 course \$38 - 3 course \$45

Entrée

choose two for alternate drop

Spiced Lamb Koftas on Moroccan couscous w/ tzatziki
Truffle Duxelle Tartlet w/ pear rocket and walnut salad
Salt and Pepper Squid, chipotle mayo (GF)
Coconut Crusted Prawns, chilli papaya sauce
Baked Pumpkin Gnocchioni, blistered tomato, creamy gorgonzola (V)
Chicken Tenderloin Skewers, house satay (GF)
Sweet Corn Fritters, bacon relish, avocado whip

Mains

choose two for alternate drop

Barramundi, pea puree, crispy chats, tomato caper and lime salsa
Apple and Prune Stuffed Pork Belly Roulade,
celeriac mash, green peppercorn salsa
Chicken Breast in Prosciutto, sweet potato gratin, tomato beurre blanc
Crispy Skin NZ King Salmon, pumpkin and corn puree, pancetta asparagus
Lamb Rump, rosemary crushed kipfler, Dutch carrots, Spanish onion soubise
Beef Scotch Fillet, Paris mash, marinated mushrooms, greens, béarnaise
Nourish Bowl, roast pumpkin, brown rice, turmeric cauliflower, haloumi, avocado,
rocket, chimmi churri, dukkha

Dessert

Choose two for alternative drop

Wild Berry Tartlet with chantilly cream
Banana Walnut and Date Pudding, boozy butterscotch, vanilla ice-cream
Profiteroles with crème patisserie
Buttermilk Pana Cotta with pistachio praline
Pressed Flourless Chocolate Cake, passionfruit double cream
Dark Double Chocolate Mousse Tartlet with strawberries





COCKTAIL MENU

6 x canape \$22 - 8 x canape \$28 - 10 x canape \$34

Seafood

Salt and Pepper Spiced Squid W/ citrus mayo
Blue Eye Cod and Coconut Kakonda W/ lime and coriander cress
Thai Snapper Fish Cakes with kaffir lime and lemongrass dressing
Rock Oysters w/ cabernet sauvignon vinegar and eschallots or margarita granita
Coconut Crusted Prawns, chilli papaya sauce

Meats

Crispy Fried Buttermilk Chicken, chipotle mayo
Pepper Crusted Beef Scotch Fillet on garlic croutons w/ chive crème fraiche
House-made Sausage Rolls w/ mustard sauce
Crispy Pork Belly with ruby grapefruit and pepper caramel
Pulled Pork Quesadilla, house guacamole, salsa, sour cream

Vegetarian

Wild Mushroom and Parmesan Arancini with truffle mayo
Tomato and Basil Bruschetta with balsamic and Persian feta
Roast Seasonal Vegetable Fritatta w smoky tomato relish
Tempura Zucchini Flowers stuffed with ricotta spinach and nutmeg
(depending on availability)

Dessert

Berry Tartlet with chantilly cream
Dark Chocolate Mousse Spoons with Frangelico and almonds
Banana and Date Pudding, butterscotch, nuts
Chocolate Smothered Strawberries
Profiteroles with crème patisserie
Buttermilk Pana Cotta with pistachio praline

TERMS AND CONDITIONS

Tentative Bookings

Will be held for a period of seven days. Should we hear no response after this time the date will be automatically released. Should we not receive the signed contract or deposit your booking will be void.

Minimum Spend

To hire any of our space exclusively a minimum spend will apply. This will be made up of your food and beverage selections. Should the quoted minimum spend not be met, the difference will be charged as venue hire.

Confirmation

Your event will not be considered confirmed until we receive a signed copy of this form, a provided credit card authority and a \$150 deposit within 7 days of the invoice. Please note this deposit is non-refundable.

Terms of Payment

Payment can be made via credit card, eftpos, cash or bank transfer –

Bank Name: Ronstar Pty Ltd t/a The Park Hotel Motel

BSB: 084-004

Account: 1336 15041

Please reference your customer code. For bank transfers please forward a remittance advice to accounts@parkhotelmotel.com

Cancellation

Cancellations must be made in writing to your Event Manager. Cancellations will see a forfeit in your booking deposit.

Circumstance beyond our control

If unforeseen circumstances arise that see your Event at The Park Hotel cancelled due to but not limited to a force of nature, industrial strike or terrorism (any circumstances beyond our control) The Park Hotel is not responsible to refund your Event in full. We are however happy to discuss a reasonable outcome in which both parties come to a mutual and fair agreement.

Payments and Obligations

Final confirmation of guest/attendee numbers and the final payment for the event must be made strictly two weeks prior to the event date. Should the final payment not be received by these terms The Park Hotel has the right to cancel the event. Prices are subject to change. Bookings made on a public holiday will incur a 15% surcharge.

Payments and Obligations – Bar Tabs

Bar tabs can be included in your final invoice and pre-paid. Any unused funds on the night will be transferred back to your nominated account after the event and in line within our standard 14 day payment terms. You can pay for your Tab separately on the night should you prefer. In this instance a credit card will need to be given to staff at the commencement of your Tab if different from your credit card on file. Tabs must be finalised on the night. You must pre-nominate someone that will be in charge of the tab on the night that staff can liaise with. We will supply you with coloured wristbands exclusive to your party to detect who is included on the Tab.

Responsible Service of Alcohol

All guests must adhere to the current laws of the NSW Liquor Licensing Act. The Park Hotel supports the responsible service of alcohol. Licensing laws prohibit the service of alcohol to underage and unduly intoxicated persons Management has the right to refuse service to patrons displaying disorderly or intoxicated behaviour, and exercise regulatory conditions at any time during the function to ensure alcohol consumption rate not excessive. Patrons displaying disorderly behaviour will be asked to leave the premises. We do not permit BYO alcohol. Outside alcohol brought in and consumed in the venue will be confiscated and potentially see the patron removed from the venue. The Park Hotel will require one nominated RSA contact from your party that will be able to address guests that this applies too. Please discuss with your Event Manager.

Minors

In accordance with restaurant policy, minors are welcome at the function under a guardian's supervision until 10pm. Minors must be accompanied by their guardian at all times and are not permitted at the bar or smoking terrace and gaming room. If a minor is found drinking security will ask both the parental guardian and minor to leave the premises, as this is a breach of the liquor act and our house policy. For events containing large numbers of minors 18+ guests may be required to wear wristbands. This will be at the discretion of the manager.

Menus

Menus are seasonal and subject to change. Beverage menus are subject to CPI increases. Please speak with your Events Manager regarding the most current menus. We can cater for dietary requirements. These must be confirmed prior to your event, while we will try and accommodate where possible we may not be able to supply any meals to guests who have not confirmed their dietary requirement prior to the evening. To avoid any complications or delays in service we advise that you clearly instruct guests to make their dietaries known at the time of RSVP'ing. No BYO food is permitted in The Park Hotel, festive cakes accepted.

Bump in/Bump out

Bump in time for your event is 45 minutes prior to your event unless otherwise agreed with your event manager. Bump out time is at the end of your function. Any items left in the venue after 7 days will be discarded

Decorations

All display material or decorations are to be approved by the Events Manager prior to the set up and decoration placement will be at the event holder's responsibility. We do not allow incense, smoke or mist machines. Sparklers are permitted but will need to be approved by a manager. No items are to be stuck to the walls, this includes the use of rental safe hooks, thumb tacks, sticky tape and blu tac. We will ensure all tables and furniture are in place ready for your function.

Damages

Organisers will be financially responsible for any damages or loss to the venue caused by attendees of the function. The Park Hotel will not accept responsibility for any damage, loss or injury before, during or after the event. The Park Hotel will not accept responsibility for loss or damage of equipment left on the premises before, during or after the function.

Trading Times

The Park Hotel Function Spaces are available between 7am until 12am Monday to Sunday

Function Timings

It is the client's responsibility to ensure that the event starts at the agreed time. The Park Hotel will not be responsible for late arrivals, hold ups or if the client changes the commencement time. In the instance if an event starts after the agreed time the conclusion will still finish at the stipulated time highlighted in your booking. Food items will be cooked to your agreed timeline unless discussed with the manager on duty and we are able to accommodate this within reason.

Courtesy Bus

We have our own 6 seater courtesy bus that can be arranged for your next function (24 hours notice required)

Security

Dependent on the type of function you may be required to have security. This will be at our discretion and at the expense of the client.

The above terms and conditions have been read and accepted. Date:/...../.....

Customer Name..... Date of function:/...../.....

Customer Signature..... Event Manager Signature