

FUNCTION ROOMS

DELAVAN ROOM.....

Large spacious room
Private bar
Dance floor and lighting
External and internal entry
Stage and sound booth
Projector and screen
Whiteboard
Split level area

Theatre: 250	Cabaret: 150	U-Shape: 40
Seated meal: 180	Cocktail: 200	

Area Fee:
Monday – Thursday: \$200
Friday – Sunday: \$300

BOARD ROOM & CONFERENCE ROOM.....

Medium sized private room
Private entry
Separate bathroom
Kitchenette
Projector
Whiteboard

Boardroom: 15 – 25	U-Shape: 15 – 30	Classroom: 20
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Area Fee:
Monday – Sunday: \$200

OUTSIDE AREA.....

Area Fee - \$200 – please ask for more details on seating arrangements

BREAKFAST CATERING

Breakfast Buffet.....\$25.00 per person

Bacon

Pork Chipolata Sausages

Roasted Tomatoes

Mushrooms

Scrambled and poached eggs

Hash browns

Muesli

Fresh Fruit

And a choice between Savoury mince OR piklets with cream, jam and maple syrup

Also included:

Specialty Teas, Fresh Coffee and Orange, Apple and Cranberry juices

A minimum of 30 guests applies

We can cater for any dietary requirements but require notice at the time of final numbers – please ask if you need more details.

MORNING AND AFTERNOON TEA CATERING

Morning Tea.....\$9.50 per person

Scones w jam and cream OR Danishes and croissants

Fresh Fruit Platter OR Cheese Platter

Unlimited Tea and Coffee

Afternoon Tea.....\$18 per person

Mixed Sandwich flavours – served on white, wholemeal, multigrain or brown bread

Dessert Platter

Fresh Fruit Platter

Unlimited Tea and Coffee OR Fresh Juices

Platters:

Bread and Dips Platter – 15-20 people.....\$55

Fruit Platter – 15-20 people.....\$60

Mini Quiche Platter – 15-20 people\$70

Chefs Desserts Platter – 15-20 people\$70

Cheese and Dried Fruit Platter – 15-20 people.....\$75

Tea and Coffee:

Served on arrival or at break time \$3.50 per person

Consumption: Approx 15 cups per pot

Tea: \$22.50 per pot

Coffee: \$42.50 per pot

HIGH TEA AT THE NEWNHAM HOTEL

\$25 per guest

- + Linen Napkins of your colour preference
 - + Range of teas including herbal
 - + Fresh coffee pots
 - + Large spring rolls
- + Homemade bacon and egg quiche
- + Petite sandwiches in mixed flavours
 - + Fruit salad cups
 - + Scones w jam and cream
- + Mixed petite cakes and slices
- + Caramel tarts & Lemon tarts

Minimum 10 guests required

Menu subject to availability

Please book minimum 2 weeks before function date

Contact the functions manager on 3343 1666 or email on
newnhamhotel.functions@spirithotels.com.au

ALTERNATE DROP PLATED MENU

2 Courses - \$39.50 per person

3 Courses - \$52 per person

Meals will be served as alternate drop, please pick two from each course – please let us know if you have special dietaries i.e GF, Vego, DF etc.

ENTRÉE:

Trio of dips - toasted Turkish bread dressed with extra virgin olive oil served with chef's choice of three dips

Salt and pepper Calamari served w fresh garden salad and aioli

Caesar salad served w toasted Turkish and fried egg

MAIN:

Chicken Supreme – chicken breast wrapped in bacon with hollandaise sauce

Grilled 180gm eye fillet – served with fresh garden and salad, cooked medium with mushroom sauce

Braised Lamb Shank served with creamy mash and vege with rosemary sauce

Grilled Salmon served with rice and green vege

Warm pumpkin salad – roasted pumpkin with rocket, macadamia nuts, red onion, sundried tomatoes and citrus vinaigrette

DESSERT:

Vanilla Panna Cotta served with mixed berry compote

Chocolate Brownie served with ice cream and chocolate fudge sauce

Apple crumble served with vanilla ice cream and berries

PLATTERS

- Wedges Platter.....\$40
Potato wedges served with sweet chilli sauce and sour cream
- Bread and Dips Platter.....\$55
Chef's selection of baked and toasted breads with house made dips
- Wings Platter.....\$60
Chicken wings served with sweet chilli sauce and ranch dressing
- Cocktail Platter.....\$65
Beef meat balls, premium sausage rolls and assorted mini pies served with tomato and barbeque sauce
- Mini Quiche Platter.....\$70
Chef's selection of mini quiches, both vegetarian and meat, served with dipping sauce
- Asian Platter.....\$70
Fried wontons, spring rolls, samosas, prawn crackers and dim sims served with soy and sweet chilli sauce
- Sandwich Platter.....\$70
Selection of sandwich fillings (VEGO + DF inc) on wholemeal, white, brown and multigrain breads
- Cheese and dried Fruit Platter.....\$75
Chef's selection of cheeses served with water crackers and dried fruits
- Seafood Platter.....\$80
Tempura battered Barramundi, seafood claws, crumbed prawn cutlets and calamari served with seafood sauce and lemon
- Italian Platter.....\$85
Arancini, bruschetta, mozzarella sticks and mini chicken parmigiana pizza pockets served w chef's house made sauce and garnish
- Slider Platter.....\$90
Chef's mix of chicken sliders, beef sliders, pulled pork sliders and grilled haloumi veggie sliders (40 sliders)

BUFFET MENU

\$41 per head (minimum 50 guests)

Add canapes on arrival for additional \$5 per guest

Add extra main and dessert choice for additional \$5 per guest

Mains (choose 4 items)

Roast beef w mustard glaze, roast pork w crackling, roast chicken, grilled barramundi w lemon butter, battered flathead, green Thai chicken curry, beef curry or beef and Guinness stew

Accompaniments

Garden salad, potato salad, coleslaw, Caesar salad, steamed seasonal vegetables, rice, potato bake

Desserts (choose 2 items and a platter)

Double chocolate cake w chocolate sauce, baked NY Cheesecake, Pavlova w fresh fruit & cream, cheese platter or fruit platter

BEVERAGES

4 Hour Beverage Package

XXXX Gold

Tooheys New / Victoria Bitter

House Sauvignon Blanc

House Sparkling

House Cabernet Merlot

Soft Drinks

Fresh fruit juice

\$45 per person – 18 years and over

\$10 per person – 18 years and over / non-alcoholic

Bar Tab

A bar tab will be set up with the host of the party and the host will be charged on consumption. You may specify a limit to be placed on the account and the manager on duty will notify you when it reaches a certain amount.

Alternatively, your guests may pay for their own drinks.

Responsible Service of Alcohol

The Newnham Hotel operates strictly under the responsible service of alcohol guidelines. This states that alcohol can only be consumed by patrons over the age of 18 years old. Proof of age will be requested by the hotel at any time (current drivers licence, passport, 18+ card). The Newnham Hotel reserved the right to refuse service due to intoxication or disorderly conduct and guests may be asked to leave the premises immediately.

TERMS AND CONDITIONS

To ensure the smooth operation of your event, we ask that you read the below terms and conditions. Should you have any queries please do not hesitate to contact us.

Tentative Bookings

We are happy to place a tentative hold on your preferred date for a period of seven days. To confirm your date a deposit will be required to secure your booking.

Payment Schedule

Our catering fee is due two weeks prior to the function date. We will advise you when payment is due when taking the initial deposit and via phone or email leading up to the function.

Cancellation

Notice of cancellations must be made in writing, and the following conditions apply:

If your function is cancelled or the terms and conditions are broken your deposit may be withheld or an administration or booking fee may be charged.

Final Guest Numbers

Confirmation of number of guests attending the function is required two weeks prior to the function date after which only increases to guest numbers will be accepted.

Pricing and Menus

Catering must be confirmed no later than 2 weeks from function date. A deposit does not guarantee a fixed catering price if the function is not within six months. Menu prices are subject to change without notice. All confirmed bookings will be notified immediately of the change.

Children's and dietary specific meals are available on request.

Functions taking place on a public holiday will incur a 20% surcharge to the total bill.

Cakes

Due to licensing restrictions we cannot allow guests to consume food other than what is provided by the venue.

The exception to this is celebratory cakes. A cakeage fee applies of \$1.50 per guest and this covers, plates, cutlery and serviettes.

Function Finish Time

Function finish time is to be discussed with the functions manager upon putting a tentative hold on a date. The bar will close and guests are asked to have vacated the premise no longer than 30 minutes later.

We are happy to extend your function past the regular finishing time however this will incur a fee of \$150 per hour.

Damage

The host of the party assumes responsibility for damages caused by guests attending the function. The host will be charged the cost of repairs.

Security

Management reserve the right to require a security guard from the venues nominated security provider in the case of certain events. The host will be charged at cost price.

Entertainment and Public Liability

Any external entertainers must be able to produce a public liability document proving they are insured for damages in excess of \$10 million. If the entertainer fails to produce the document by the commencement of the function the entertainer will not be allowed to perform.

Alcohol and the Law

Alcoholic beverages may only be consumed by those patrons over the age of 18 years. Proof of age may be requested by the Hotel at any time. As we are licensed premises, under no circumstances may alcohol be brought onto the premises. As the function room is part of the Hotel, all responsible service of alcohol laws apply. Any breaches of liquor licensing may result in termination of your function without refund or guests being refused service and asked to leave the premises immediately.

(Acceptable forms of Identification are; A current Australian driver's license, a current Australian 18+ card or a current passport)

Adult Entertainment

All adult entertainment has to be approved by the hotel manager prior to the function confirmation. If this is not adhered to it may result in termination of the function without any refund of monies.

Late Payment

A once off surcharge of \$25 applies to functions not paid for prior to function finishing – payment may be made via direct deposit but this has to clear prior to the function date.

Function Name: _____

Organiser's Name: _____

Signature: _____

Date: _____

Management Sign: _____

Customer Sign: _____

Payment Amount/Date: _____