

CORNER WINDSOR & MERRIVILLE ROAD KELLYVILLE
RIDGE NSW 2155 0296291130 /
ETTAMOGAHHOTELFUNCTIONS@ALHGROUP.COM.AU

Dining Packages

ETTAMOGAH PUB
BEER MATE...

IT PLEASES TH' PALATE...
IT TICKLES TH' TONSILS
IT KICKS OVER TH' STARTER MOTOR...
IT CLEANS OUT THE CARBY...
IT ERADICATES...
FRUIT FLY...

PATERSON'S CURSE...
AGAPANTHAS...
CODLIN MOTH...
AND TASTES GOOD
TOO MATE!

TERMS AND CONDITIONS

To avoid any misunderstanding we ask that you read through the terms and conditions before confirming your function booking.

TENTATIVE BOOKINGS

- **The Ettamogah Hotel does not hold bookings without a deposit.**
- **The hire fee does not count towards your minimum spend. All deposits are non-refundable and non-negotiable**
- **A booking is considered confirmed upon receipt of this signed terms and conditions/booking form and deposit paid in full. If either the deposit or this completed form is not received Management reserves the right to cancel the booking and allocate the space to another client.**
- **Please ask to speak to our Functions Manager for more information**

CONFIRMATION/PAYMENT

- Final catering requirements must be confirmed 14 days prior to your function date.
- Unless the function is booked within 14 days in which full payment will be taken upon confirmation.
- The final guest numbers confirmed to the Function's manager, are the numbers catered for on the day.
- Excluding bar tabs for beverages on the night, final function payments must be paid 14 days prior to the event, Unless the function is booked within 14 days.
- If the full amount outstanding for the function is not made within this time the Ettamogah Hotel reserves the right to cancel the function withholding the full amount of the deposit received.
- We accept Cash, Bankcard, Debit card, Visa, MasterCard, Amex & Diners.
- Payment can be made over the phone by calling (02) 9629 1130 or in person at the venue.
- Entertainment booked through the Hotel. Full payment is required at the time of the booking.
- No bank deposit accepted

PRICING

- Prices will be confirmed with final function details.
- Every endeavour is made to maintain prices as printed, prices are subject to change without notice due to changes in season or imposition of government charges, taxes, levies or other service charges. All prices include GST.

MINIMUM REQUIREMENTS

- A minimum food and beverage spend will apply to events. Minimum spends vary depending on the day of week, time of day and season.
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CANCELLATIONS

- All cancellations must be made in writing to the Venue .Any cancellations within 14 days prior to the function will result in the client being liable to the Ettamogah Hotel for 100% of the deposit received including any additional non-refundable payments (e.g DJ, and any entertainment booked for the function).

COMPLIANCE & RSA

- Clients are responsible for the orderly behaviour of their guests & Management reserves the right to intervene where it sees fit and/or exercise its right to refuse entry.
- Management also reserve the right to close any function that breaches the hotel's policies or breaches the law in any manner.
- No refunds will be issued.
- Responsible service of alcohol is company policy.
- Dress regulations also apply, ask our functions manager when booking your function.
- All guess under the age of 18 are required to be accompanied by an adult while on site.

PUBLIC HOLIDAYS

- For all public holidays in NSW a 10% surcharge will be incurred upon the total cost of the function. For more information contact our Functions Manager

DRESS CODE

- Smart casual dress code rules apply.
- Themed dress is acceptable, although the Venue reserves the right to refuse entry if the dress is offensive to other patrons.
- Notify the functions manager if you would like to dress up to theme your function.

SIGNAGE & DECORATIONS

- No fixtures, glue, sticky tape are to be adhered to the walls, doors windows or any space on the premises without prior approval from Management.
- Clients and their guests may set up decorations for the function no earlier than one hour before the function commences unless there is prior arrangement in writing with the Functions Manager.

TERMS AND CONDITIONS

DAMAGES

- Clients are liable for any damage to The Ettamogah property, whether through their own action or through the action of their invited guests.
- Clients will be liable for any damages caused.
- Please check with Management or with the Function Manager regarding decoration ideas before attaching to the walls.

OTHER EVENTS

- Venue Management reserves the right to book another function in the same function area up to 2 hours before the scheduled function commences & 2 hours after the scheduled finishing time.

CONSUMPTION

- With the exception of cakes for special occasions, under no circumstance will The Ettamogah Hotel allow any function to bring their own food into the Hotel.
- In the interest of customer safety & safe hygiene practices all food purchased (including platters & canapés) must be consumed on the premises & can not be taken away.
- No beverage of any kind may be brought into the hotel.
- Any alcohol brought into the Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving prior to 10pm. If leaving after 10pm alcohol must be picked up the following trading day from 10am

DIETARY REQUIREMENTS

- The Ettamogah Hotel chefs can cater for all dietary requirements additional cost may occur.
- When finalizing your booking you must supply all dietary requirements.

18THS / 21st & MINORS

- The Ettamogah Hotel can cater for 18th's and 21st Birthday Parties
- Due to hotel policies these parties can only be hosted in our private function rooms (Ridge Room and Windsor Room Only). Security is required for the duration of the function at additional cost with a minimum of 5 hours.
- Minors are permitted in certain non-restricted areas of the Hotel where accompanied by, or in the immediate presence of, a responsible adult.
- A minor is defined by law as any person under the age of 18 years of age and must be in the immediate presence of an responsible adult at all times in the function.
- Ask our functions manager for more information

SECURITY

- Security services may be required when deemed necessary by the Hotel after consultation with the functions manager
- It is a requirement that all 18th and 21st Birthday Parties have a security guard present. 1 guard per 100 guests minimum.
- Function security services will be charged as an additional cost of \$600.

CLEANING CHARGES

- A cleaning fee can be up to \$500 if the function room is left in an "excessive uncleanable manner" as deemed by the manager on duty (for the reset of the following function).

ACCEPTED BY THE CLIENT

I, (please print name)_____ have read the terms and conditions for The Ettamogah Hotel and confirm that the above information is correct and provide the relevant payment details to confirm this booking.

Client Signature:_____ Date_____



CONTENT

Rooms and function spaces:

Windsor Room

Ridge Room

Merriville Room



Food and catering options:

Buffet

Sit Down Dinner Alternate Drop

Beverage options:

Beers

Wines

Soft drinks / Juices

Cocktails

Tea and Coffee station

Barista Coffee



Extras

DJ's

Live Music Acts

Decorations

Arcades

Pool Tables



ROOM FACILITIES:

Private Bar
Private Bathrooms
Wireless Microphone
Phone Connectivity
Projector
Spacious balcony area

ROOM CAPACITY:

Boardroom - 20 guests
Sit-down - 40 guests
Cocktail/Standing - 70 guests

Windsor Room



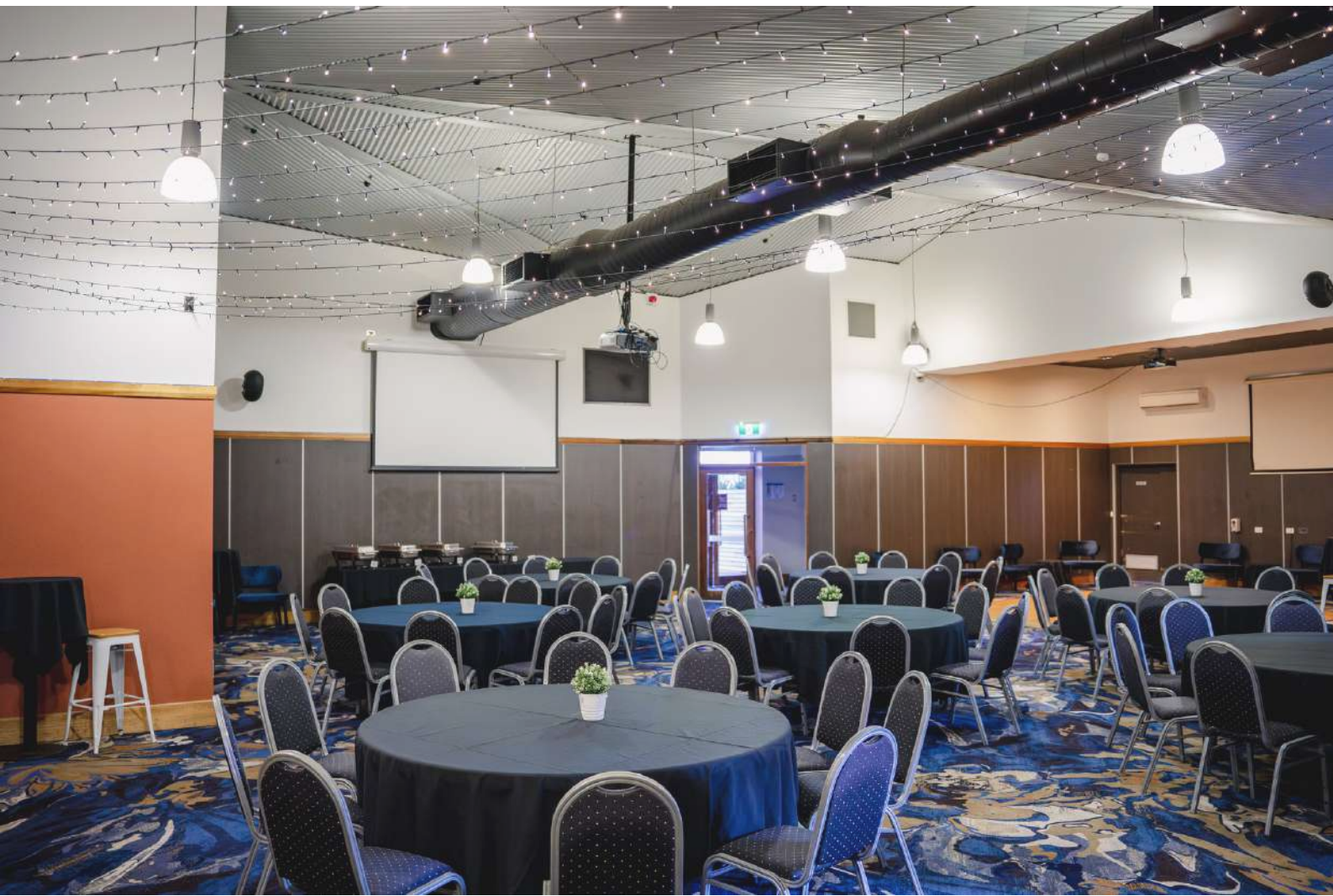
Ridge Room

ROOM FACILITIES:

Private Bar
Private Bathrooms
Wireless Microphone
Phone connectivity
Projector
Spacious outdoor area

ROOM CAPACITY:

Theatre - 200 guests
Sit-down - 120 guests
Cocktail/Standing
- 200 guests



Merriville Room



ROOM FACILITIES:

Private Bar
Private Bathrooms
Wireless Microphone
Phone Connectivity
Projector
Pool tables
Arcades (extra charge)

ROOM CAPACITY:

Boardroom - 150 guests
Sit-down - 100 guests
Cocktail - 200 guests

Catering

BUFFET

MINIMUM 40 PAX

Chef's Carvery **\$80PP**

Something Special **\$100PP**

Extra Sides \$5PP

1-3 COURSE ALTERNATE DROP MENU

1 Courses Menu Alternate **\$45**

2 Courses Menu Alternate **\$90**

3 Courses Menu Alternate **\$120**



Buffet

CHEF'S CARVERY

Chef's selection of Bread rolls

A CHOICE OF TWO ROASTS

- Oven roasted graziers beef rump
- Roast pork w/ crispy crackling & apple sauce
- Succulent roast leg of lamb & mint sauce
- Tender roast chicken & gravy

(All of our meats are gluten friendly)

MAINS SELECTIONS CHOICE OF ONE

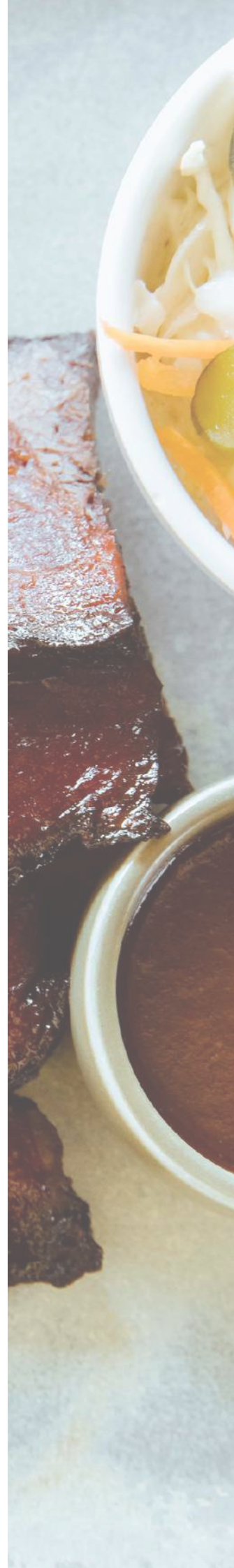
- Creamy napoli pumpkin ravioli (V)
- House Smoked beef brisket
- Creamy oven baked barramundi
- Classic spaghetti bolognese
- Butter Chicken & basmati rice
- Vegetarian stir fry rice noodles

SERVED WITH YOUR CHOICE OF TWO SIDES

- Roast potatoes
- Roast pumpkin
- Fresh seasonal vegetables
- Hot jacket potatoes & sour cream
- Caesar salad
- Fresh garden salad
- Vegetarian Cous Cous
- Mixed roast vegetables (Pumpkin, Carrots and Zucchini)
- Homemade Coleslaw
- Sweet Corn on the cob

BUFFETS REQUIRE A MINIMUM OF 40 GUESTS

ADDITIONAL COST FOR EXTRA SIDES



Buffet

SOMETHING SPECIAL

INCLUDES SELECTION OF:

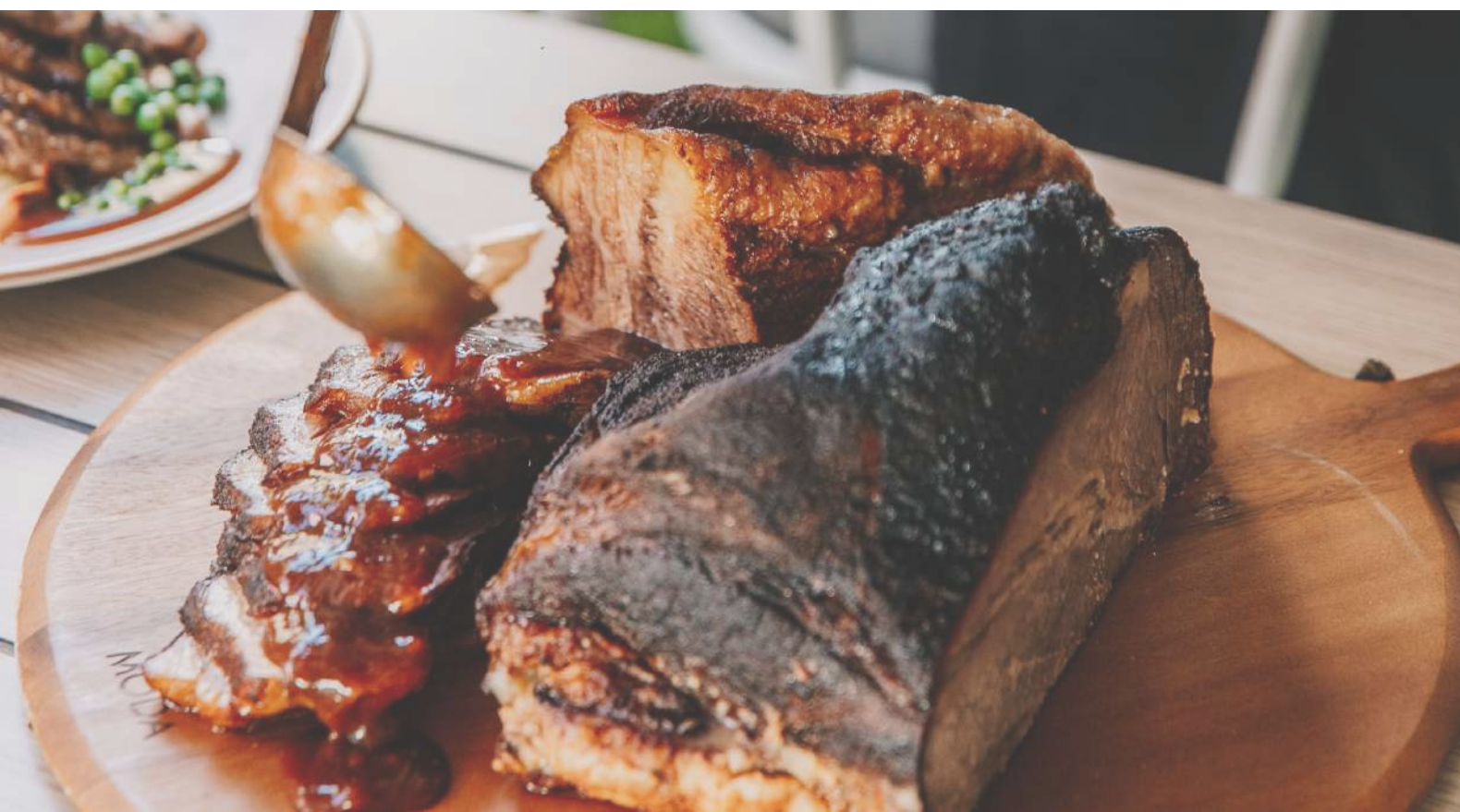
- TWO ROASTS
- TWO MAINS
- TWO SIDES

FOLLOWED BY YOUR CHOICE OF TWO DESSERTS

- Fresh seasonal fruit platter
- Rich chocolate cake
- Classic New York cheesecake
- Pavlova topped with fresh seasonal fruit

BUFFETS REQUIRE A MINIMUM OF 40 GUESTS

ADDITIONAL COST FOR EXTRA SIDES



3 Course Alternate Drop



Includes Chef's selection of Bread rolls

STARTERS

- Chicken/ beef satay skewers w/peanut sauces
- Crispy crumbed prawns served with cabbage coleslaw served with chipotle sauces
- Tomato & bocconcini balls drizzled with balsamic glazed and basil pesto sauce & side of crostini (V)
- Sweet pork belly served with Asian salad & served w/ honey sauces
- Buffalo Wings, served in a Corn tortilla bowl & coleslaw, and ranch sauces
- Grilled Vegetables Skewers (V) drizzled w/ balsamic glazed & side of garden salad

3 Course Alternate Drop

MAINS

- Scotch steak 250 grams served w/ roasted chat potatoes, steam broccolini served with mushroom sauces
- Parmesan chicken served w/ pesto mash potato served w/ steam baby carrots, broccoli, cherry tomato served w/ honey mustard sauces
- Roasted pork leg served with sauteed cabbage, sweet mash potato served w/ gravy
- Oven baked stuffed capsicum with brown rice, diced capsicum, zucchini, red onion, mushroom and tomato sauces served w/ creamy mash potato and steamed bok choy (V)
- Grilled Pork Loin, marinated pork loin, served with beetroot & mash potato, broccolini, cherry tomatoes served caramelised onion w/ gravy sauces
- Stuffed Chicken Wrapped in Prosciutto, chicken breast filled with spinach, feta, sundry tomatoes, rolled in prosciutto served on potato mash & drizzled w/ basil pesto sauces
- Pan Seared Marinated Barramundi Fillet served with fennel & arugula salad, garlic mash potato, steamed vegetables, served with arugula cullis
- Teriyaki Cauliflower Steak (V). Oven baked Cauliflower Steak, served w/ baked chat potato, roasted cabbage served w/teriyaki sauces





3 Course Alternate Drop

DESSERTS

- Chocolate Mousse & Fresh Berries
- Coconut Panna Cotta with mixed berries compote
- Rich Chocolate Brownie with Vanilla Bean Ice Cream
- Fruit plates with Passion Fruit Sauces
- Caramel slice with fresh cream and strawberries
- Vanilla Slice
- Fruit tart with Berry compote
- Apple Turnover with Fresh cream
- Chocolate dome and Chocolate fudge sauce

