

— THE —
PEAKHURST

Function Pack

705 FOREST ROAD PEAKHURST NSW 2210
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Spaces

(Exclusive Hire)



PANORAMA ROOM

Minimum Capacity: 50

Capacity:

70 Seated, 110 Standing

Room Hire:

Free

Minimum Spend:

Monday - Thursday (PM) \$2500

Friday - Sunday \$4000

Spaces

(Exclusive Hire)



PAVILION

Minimum Capacity: 50

Capacity:

75 Seated, 90 Standing

Room Hire:

Free

Minimum Spend:

Monday - Thursday (PM) \$2500

Friday - Sunday \$4000



Group Bookings

We also offer group bookings for up to 40 guests, with the option to order from our à la carte menu at The Kitchen or pre-order ahead of time.

Available in all our dining spaces and The Pavilion, you are also welcome to bring in decorations for your table and a cake to celebrate. Guests can pay individually for food & drinks or we offer a tab option set to your preferences.

*All standard booking durations are 2hrs.
Bookings over 20 guests require a credit card to secure.*

Beverage Options



ON CONSUMPTION

Please nominate an amount spend and alcohol you would like available throughout the duration of your package. Bar tab can be increased during your event, but must be paid prior to close. Credit Card details must be provided.

CASH BAR

Guests purchase their own drinks at the bar. Available on request

PREMIUM ADD-ONS

COCKTAILS ON ARRIVAL

Select any two for the below signature cocktails to be served to your guests on arrival at your event: Aperol Spritz, Margarita, Passionfruit Mojito, One In A Melon, Lychee Rose.

\$14PP

FROSE CART

Pricing and flavours available on request."



Canapé Menu

PLATTERS (APPROX 10 PAX)

- **Cheese \$110 (V) (GFO)**
Assorted Australian Cheeses, Grapes, Quince paste, Assorted Crackers & Crisp Bread
- **Antipasti \$120 (GFO)**
Grilled Mediterranean Vegetables, Marinated Olives, Grilled Haloumi, Grilled Chorizo, Tzatziki, Pita Bread
- **Vege Sticks & Dips \$70 (VG) (GFO)**
Carrot, Cucumber & Celery Sticks with Chefs Selection of Dips
- **Fresh Seafood \$150 (GF)**
Natural Oysters & Nahm Jim, Beetroot Cured Salmon, Fresh King Prawns & Cocktail Sauce
- **Hot Seafood \$130**
Prawn Twister, Salt & Pepper Calamari, Scallops in the Half Shell, Fish Cocktails, Tartare Sauce & Lemon
- **Seasonal Fruit Platter \$80**
Assorted Seasonal Fresh Fruit

SKEWERS

- **Prawn (x24) \$110 or (x48) \$210**
Oregano, Lemon & Garlic Marinade
- **Chicken Satay (x24) \$100 or (x48) \$180**
Grilled Marinated Chicken Skewers with Satay Dipping Sauce
- **Lamb Souvlaki (x24) \$100 or (x48) \$180**
Grilled Lamb Skewers with Minted Yoghurt Dipping Sauce
- **Pork (x24) \$100 or (x48) \$180**
Honey & Soy, Sesame Seeds

CHICAGO PAN PIZZA - \$80 20 PIECES

- **Vegan**
Pumpkin Puree Base, Vegan Cheese, Beetroot, Zucchini, Red Onion, Rocket
- **Margherita**
Tomato Base, Fresh Mozzarella, Basil
- **Mushroom**
Tomato Base, Fresh Mozzarella, Porcini Mushroom, Field Mushroom, Pecorino, Parsley
- **Pepperoni**
Tomato Base, Fresh Mozzarella, Pepperoni, Mushroom, Black Olive
- **Hawaiian**
Tomato Base, Fresh Mozzarella, Double Smoked Ham, Pineapple

SLIDER PLATTERS - \$120 20 X BURGERS

- **Chicken**
Grilled Chicken Breast, Lettuce, Cheese, Caesar Dressing
- **Italian Meatball**
Pork & Fennel, Provolone, Napolitana Sauce
- **Cheese**
All Beef Patty, American Cheese, Pickles, Onion, Burger Sauce

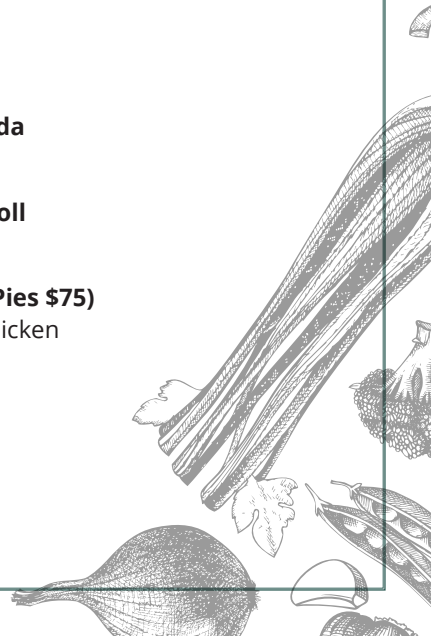
BITES - \$70 SERVED AS 24 PIECES PER PLATTER

COLD

- **Tomato Tartlet (V) (GFO)**
Mascarpone, Basil Pesto
- **Beetroot & Goats Cheese Tart (V) (GFO)**
Crushed Hazelnut
- **Prawn & Avocado Tartlet (GFO)**
Jalapeño
- **Chicken & Pesto Mayonnaise (GFO)**
Toasted Baguette
- **Ruben Crostini (GFO)**
Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing

HOT

- **Assorted Arancini**
Aioli
- **Mushroom Puff Tart**
Porcini, Truffle, Chives
- **Spring Rolls (V)**
Sweet Chilli Sauce
- **Prawn Twisters**
Sweet Chilli Sauce
- **Lamb & Chorizo Empanada**
Spiced Tomato Sauce
- **Pork & Fennel Sausage Roll**
Tomato Chutney
- **Assorted Petite Pies (24 Pies \$75)**
Pepper Steak, or Butter Chicken



Terms AND Conditions

Room Hire & Minimum Spends Vary and will be discussed with you by the Functions Coordinator. Prices may change depending on high/low season, food requirements and final numbers. Please note that a 10% surcharge applies to functions occurring on Public Holidays.

Bookings, Confirmation & Payment Bookings will be considered tentative & held for a maximum of 7 days until the booking form is completed, signed and returned in person/by email, \$200 deposit is made and credit card details are given.

Cancellations that are made 6 weeks in advance will receive a full refund. Any cancellations made less than 6 weeks in advance will forfeit the \$200 deposit and will receive a refund on all other payments made. Cancellations made less than 14 days in advance will be charged 50% of the final food bill. If the group booked does not present themselves on the confirmed date, without prior notification of cancellation, 100% of the total food bill will be deducted from the client's credit card. Cancellations must be made with the Functions Coordinator and are only valid upon reply.

Final Payment The Peakhurst will accept cash, credit card or EFTPOS payments in advance or on the day of the event. Funds must clear in our account prior to function start. No personal cheques will be accepted. A credit card will need to be provided when booking the function and kept until the account is paid in full. This card may be charged if any costs remain after the conclusion of the event.

Food Selection and Final Numbers are to be confirmed no later than 14 days prior to the event. No food is to leave the premises at close of function. We are bound by law to not provide takeaway function food. No outside catering is allowed at The Peakhurst; all food must be provided by the hotel with the exception of one birthday cake. All functions are a minimum of 50 people

Length of Functions All functions at The Peakhurst are for a 5 hour period and will be determined in conjunction with the hotel's trading hours. All function run times must be finalised 7 days before the event date. Any extension of these hours is subject to Venue Management approval and will incur additional room/staff charges.

Damage The client will be accountable for any loss or damage which is caused to the premises by any guest at your function.

Music Depending on the area booked for the function there may be a variety of music options available. The volume of the music is at the manager's discretion.

Cake Guests are welcome to bring their own cake. We will store it and take every care; however we can accept no responsibility to any damage that may occur. We will also provide you with a cake knife and serviettes free of charge.

Decorations and theming are at the function coordinator's discretion. When decorating, no hooks, screws or tape are to be used anywhere on the premises. We do not allow glitter or small tinsel pieces to be used. Please note that any decorations left at the end of the function will be disposed of unless otherwise stated in writing prior to the event.

Dress Regulations Guests must comply with The Peakhurst's dress regulations. Minimum requirements are smart casual wear.

Prices and selection of beverages and food menus are subject to change.

Minors are only permitted in certain areas of the hotel and must be off-premise by 10pm Sunday -Thursday and 11pm Friday-Saturday. They must be accompanied by and in the immediate presence of a responsible guardian at all times. This may include parents or a legal guardian, this does not include brothers/sisters or cousins. The attendance of minors under the age of 18, babies and infants must be approved by management prior to the function. In the event that an unidentified minor is present at the function, the minor will be asked to leave the premises by security. Any guest found supplying alcohol to a minor will be referred to the police and fined.

Security Guards will be required for functions deemed high risk by The Peakhurst licensee and costs will incur. The Peakhurst reserves the right to conduct bag searches should it be deemed necessary.

18th Birthday Parties The Peakhurst does not take bookings for 18th birthday parties.

21st Birthdays 21st Birthdays require one security guard for the duration of the function at a flat rate of \$200. Yard glasses or large glasses of another kind are not permitted. Guests attending 21st birthday parties may be subject to a bag inspection.

Staffing Function hire includes base levels of staff. Additional staffing (at a cost of \$35 per hour) will be determined and discussed upon confirmation of your final numbers. The Functions Coordinator will discuss this with you.

Entertainment The Peakhurst has a strict entertainment policy. Please check with the Functions Coordinator before you book your entertainment. DJs are available for hire at \$150 per hour, for a minimum of 2 hours, including microphone and lighting.

AV Equipment is available for hire at your request. IPOD and VGA connections are available for playing music and presentations. We advise you test all AV equipment prior to your function to avoid technical difficulties. Damage or loss of AV Equipment will incur replacement fees.

Clause When booking a function it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretences, The Peakhurst reserves the right to cancel that function without notice and at the expense of the client.

Responsible Service of Alcohol The Peakhurst is committed to the responsible service of alcohol at all times. The Peakhurst and its licensee assumes responsibility for all persons in the venue and reserves the right to refuse entry, refuse service or remove any person that management feels is in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy. Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on the premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to a fine for "failure to quit a licenced premises". Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation. All wine and champagne are only served by the glass. No shots or Double's are served after 12am or when management deem it to be an RSA concern. No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

Functions Booking Sheet

Name of function _____

Date of function _____

CONTACT DETAILS

Contact Name _____

Address _____

Contact Number _____

Email Address _____

Date of Birth _____

FUNCTION DETAILS

Function Type _____

Function Area _____

Start and Finish Times _____

Number of Guests _____

Menu Chosen _____

Food Service Time _____

Entertainment/Music _____

AV Equipment _____

Bar Tab Credit _____

CARD DETAILS

Cardholder Card _____

Type _____

Card Number _____

Expiry _____ CVV _____

Card Signature _____

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges being processed.

Terms and Conditions

I have read and understood the terms and conditions stated above and understand that it is a legally binding contract and that the venue reserves the right to refuse entry without exception. I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behaviour of my guests.

Signed _____

Dated _____

OFFICE USE ONLY									
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ROOM HIRE	FOOD MINIUM	BAR MINIUM	EXTRA STAFF	SECURITY	AV HIRE	EXTRAS	DEPOSIT	MANAGER	VIP

Functions Booking Sheet

REQUIREMENTS - BEVERAGE SERVICE & BAR TAB

(Please refer to Function Package for Minimum Spend)

Bar Tab: Yes No Limit: \$ _____

Bar Tab Inclusions: _____

REQUIREMENTS - FOOD SERVICE

(Please refer to Function Package for Minimum Spend and Item Selections)

Food Service Commencement Time: _____

PLATTERS:

(Quantity)

- _____ **CHEESE**
- _____ **ANTIPASTI**
- _____ **VEGE STICKS AND DIPS**
- _____ **FRESH SEAFOOD**
- _____ **HOT SEAFOOD**
- _____ **SEASONAL FRUIT PLATTER**

COLD BITES: (Quantity)

- TOMATO TARTLET**
- BETROOT & GOATS CHEESE TART**
- PRAWN & AVOCADO TARTLET**
- CHICKEN & PESTO MAYONNAISE**
- REUBEN CROSTINI**

CHICAGO PAN PIZZA PIECES:

(Quantity)

- _____ **VEGAN**
- _____ **MARGHERITA**
- _____ **MUSHROOM**
- _____ **PEPPERONI**
- _____ **HAWAIIAN**

SKEWERS:

(Quantity)

- _____ **LAMB SOUVLAKI**
- _____ **PORK**
- _____ **CHICKEN SATAY**
- _____ **PRAWN**

HOT BITES: (Quantity)

- ASSORTED ARANCINI**
- MUSHROOM PUFFTART**
- SPRING ROLLS**
- PRAWN TWISTERS**
- LAMB & CHORIZO EMPANADA**
- PORK & FENNEL SAUSAGE ROLL**
- ASSORTED PETITE PIES**

SLIDER PLATTERS:

(Quantity)

- _____ **CHICKEN**
- _____ **ITALIAN MEATBALL**
- _____ **CHEESEBURGER**

ADUIO VISUAL REQUIREMENTS

- | | | | |
|------------------|--------------------------|-------------|--------------------------|
| A/V EQUIPMENT | <input type="checkbox"/> | MICROPHONE | <input type="checkbox"/> |
| AUX CONNECTIVITY | <input type="checkbox"/> | VENUE MIXER | <input type="checkbox"/> |