

# — THE — PEAKHURST

## Function Pack

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# Spaces

The image shows a modern interior space, likely a restaurant or event venue, decorated for a celebration. In the foreground, a large, vibrant bouquet of orange, pink, and white flowers is partially visible. The background features a large, arched structure made of numerous balloons in shades of pink, orange, and purple. A neon sign with the word 'Forty' in a cursive font is integrated into the balloon arch. The ceiling is made of wooden beams with several pendant lights hanging from it, each with a warm-toned bulb. Green plants are hanging from the ceiling, adding to the decor. The overall atmosphere is bright and festive.

## **PANORAMA ROOM**

Minimum Capacity for  
Exclusive Hire: 50

**Capacity:**  
80 Seated, 110 Standing

**Room Hire:**  
Free

**Minimum Spend:**  
Monday - Thursday (PM): \$3000  
Friday - Sunday: \$4500



# Spaces

## **ENTIRE PAVILION**

Minimum Capacity for  
Exclusive Hire: 50

### **Capacity:**

120 Seated, 160 Standing

### **Room Hire:**

Free

### **Minimum Spend:**

Monday - Thursday (PM): \$POA

Friday - Sunday: \$POA



# Beverage Options



## **ON CONSUMPTION**

Please nominate a spend amount 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.

## **PREMIUM ADD-ONS**

### **COCKTAILS ON ARRIVAL \$15PP**

Selected any two from 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.

## **FROSÉ CART**

Pricing and flavours available on request.



# Platters

## PLATTERS (APPROX 10 PAX)

- **Cheese \$110 (V) (GFO)**  
Assorted Australian cheeses, grapes, quince paste, assorted crackers & crisp bread
- **Vege Sticks & Dips \$70 (VG) (GFO)**  
Carrot, cucumber & celery sticks, pita bread, chef's selection of dips
- **Antipasti \$130 (GFO)**  
Assorted sliced meats, grilled chorizo, grilled mediterranean vegetables, marinated olives, tzatziki, pita bread
- **Seafood \$180 (GF)**  
Natural oysters & nahm jim, battered fish, prawn twister, salt & pepper calamari, fresh king prawns, cocktail & tartare sauce, lemon
- **Seasonal Fruit Platter \$80**  
Assorted seasonal fresh fruit

## SKEWER PLATTERS

- **Prawn (GF) (x24) \$110 or (x48) \$210**  
Oregano, lemon & garlic marinade, aioli
- **Chicken (x24) \$110 or (x48) \$190**  
Grilled marinated chicken skewers, honey soy dipping sauce
- **Lamb Souvlaki (GF) (x24) \$120 or (x48) \$210**  
Grilled lamb skewers, minted yoghurt dipping sauce

## CHICAGO PAN PIZZA - \$80 (20 SLICED)

- **Margherita (V)**  
Tomato base, fresh mozzarella, basil  
(Vegan option available)
- **Mushroom (V)**  
Tomato base, fresh mozzarella, porcini mushroom, field mushroom, pecorino, parsley  
(Vegan option available)
- **Pepperoni 🌱🌱**  
Tomato base, fresh mozzarella, pepperoni, mushroom, black olive
- **Supreme**  
Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, pepperoni, olives

## SLIDER PLATTERS - \$120 (20 X BURGERS)

- **Chicken**  
Grilled chicken breast, lettuce, cheese, chipotle mayonnaise
- **Cheese**  
All beef patty, american cheese, pickles, onion, burger sauce

(V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION | (CN) CONTAINS NUTS





# Canapés

## FUNCTION CANAPÉS

**Package 1 - \$20:** Select 4 x Canapés - 30 Guests Minimum

**Package 2 - \$40:** Select 5 x Canapés & 1 x Substantial Canapé + 1 x Dessert Canapé - 30 Guests Minimum

**Package 3 - \$55:** Select 6 x Canapés & 2 x Substantial Canapés + 2 x Dessert Canapés - 30 Guests Minimum

### COLD

- **Tomato Tartlet (V)**  
Whipped goat's cheese, basil pesto
- **Spiced Fig (V) (CN)**  
Light gorgonzola mousse, toasted brioche
- **Salmon Tartare**  
Salmon, eggplant, ginger & soy, crisp wonton
- **Tuna & Miso Spoon**  
Soy & sesame
- **Prawn & Avocado Tartlet (GFO)**  
Jalapeño
- **Coronation Chicken**  
Curry mayonnaise, coriander, toasted baguette
- **Chicken Tostada**  
Marinated chicken, avocado, lime, coriander, crisp corn tortilla
- **Beef Tartare**  
Wagyu beef, egg, truffle oil, savory tart

### SUBSTANTIAL

- **House-Made Gnocchi (V) (CN)**  
Zucchini cream, peas, lemon, fresh ricotta, hazelnut crumb
- **Salt & Pepper Calamari**  
Green shallot, fresh jalapeño, coriander, jalapeño mayonnaise
- **Casarecce Chilli Prawn**  
Garlic, tomato, white wine, extra virgin olive oil, pangrattato
- **Fish Finger**  
Panko crumbed flathead fillet, preserved lemon & lilliput caper mayonnaise
- **Lamb Cutlets (GF)**  
Grilled marinated lamb cutlets, salsa verda
- **Beef & Paris Mash (GF)**  
Mini beef medallion, buttery mash, peppercorn sauce

### HOT

- **Quattro Formaggi Arancini (V)**  
Aioli
- **Fried Polenta & Pecorino Gems (V) (CN)**  
Pesto mayonnaise
- **Mushroom Puff Tart (V)**  
Porcini, truffle, chives
- **Prawn Twisters**  
Chipotle mayonnaise
- **Beer Battered Prawn Cutlets**  
Vinegar salt, lime mayonnaise
- **Mini Chicken Kiev**  
Garlic butter
- **Lamb Skewer (GF)**  
Harissa yoghurt
- **Pork & Fennel Sausage Roll**  
Tomato chutney
- **Polpette**  
Pork, veal & parmesan meatball braised in tomato

### DESSERT CANAPÉS

- **Chocolate Mousse Tart**  
Berry coulis
- **Mango Cheesecake**
- **Lemon Meringue Pie**  
Citrus curd & torched Italian meringue
- **Blueberry Friand (GF)**

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# Table Share

TABLE BUFFET 2 COURSE \$65PP | 3 COURSE \$75PP

## TO START

Assorted Dinner Rolls & Salted Butter

## SHARED ENTRÉE

### Caprese (V) (GF)

Tomato, mozzarella, basil, olive oil, reduced balsamic

### Ocean King Prawns (GF) (CN)

Pesto mayonnaise, tomato salsa, petite leaves

### Prosciutto (GF)

Fire roasted capsicum and cucumber salad, olive crumb, seasonal herbs, lemon and oregano dressing

## MAIN

(PICK 2 FROM BELOW)

### Pumpkin Ravioli (V) (CN)

Browned sage butter, hazelnuts, goat's cheese

### Crispy Skin Barramundi (GF)

Roasted winter vegetables, green goddess dressing

### Chicken Supreme (GF)

Cauliflower puree, pickled zucchini and beetroot, virgin olive oil

### Slow Cooked Lamb Shoulder (GF)

Candied sweet potato, braising jus

### Slow Cooked Beef Oyster Blade (GF)

Roasted mushrooms, red wine jus

## SIDES

(PICK 2 FROM BELOW)

### Garden Salad (VG) (GF)

Crisp lettuce, tomato, cucumber, red onion, capsicum, house-dressing

### Roasted Winter Vegetables (GF) (V) (CN)

Goat's cheese, pine nuts

### Buttery Potato Mash (V) (GF)

## DESSERT

(PICK 2 FROM BELOW)

### Vanilla Sponge Cake

Orange curd, mixed berries, whipped cream

### Chocolate Mousse (GF)

Fresh berries

### Assorted Australian Cheeses

Crisp breads, preserves, grapes

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# Sit-Down Menu

SIT-DOWN ALTERNATE SERVE 2 COURSE \$65PP | 3 COURSE \$75PP

## TO START

Assorted Dinner Rolls & Salted Butter

## ENTRÉE

(PICK 2 FROM BELOW)

### Caprese (V) (GF)

Tomato, mozzarella, basil, olive oil, reduced balsamic

### Ocean King Prawns (GF) (CN)

Pesto mayonnaise, tomato salsa, petite leaves

### Seared Scallops (GF)

Black garlic aioli, pickled zucchini and beetroot, virgin olive oil

### Asian Poached Chicken

Sesame dressing, avocado, radish, green shallot, coriander, black sesame, crispy wonton

### Prosciutto (GF)

Fire roasted capsicum and cucumber salad, olive crumb, seasonal herbs, lemon and oregano dressing

## MAIN

(PICK 2 FROM BELOW)

### Pumpkin Ravioli (V) (CN)

Browned sage butter, hazelnuts, goat's cheese

### Salmon Fillet (GF)

Potato hash, chive hollandaise

### Roasted Chicken Supreme (GF)

Potato hash, peppercorn sauce

### Lamb Rump (GF)

Potato hash, lemon and oregano dressing

### 250gm Beef Sirloin (GF)

Potato hash, red wine jus

## SIDES

(PICK 2 FROM BELOW)

### Garden Salad (VG) (GF)

Crisp lettuce, tomato, cucumber, red onion, capsicum, house-dressing

### Cos & Parmesan Salad (GF) (V)

Caesar dressing

### Roasted Winter Vegetables (GF) (V) (CN)

Goat's cheese, pine nuts

## DESSERT

(PICK 2 FROM BELOW)

### Cassata Ice Cream (GF)

Mixed berry coulis

### Vanilla Sponge Cake

Orange curd, mixed berries, whipped cream

### Tiramisu Cake

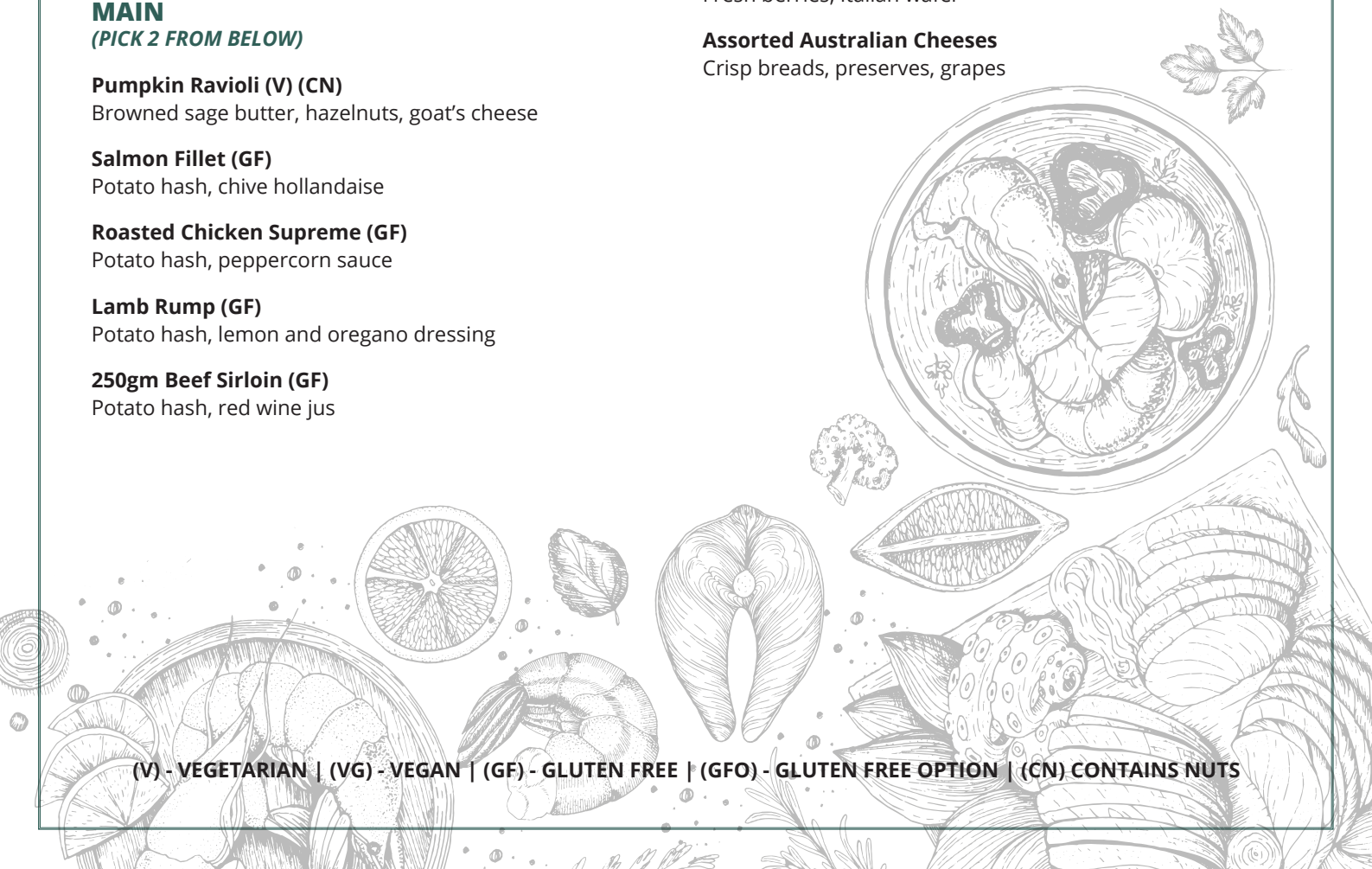
Chocolate sauce, whipped cream

### Chocolate Mousse (GFO)

Fresh berries, Italian wafer

### Assorted Australian Cheeses

Crisp breads, preserves, grapes



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# Buffet

**BUFFET \$65PP**

## TO START

**Assorted Dinner Rolls & Salted Butter**

## SHARED ENTRÉE

### Caprese (V) (GF)

Tomato, mozzarella, basil, olive oil, reduced balsamic

### Prosciutto (GF)

Fire roasted capsicum and cucumber salad, olive crumb, seasonal herbs, lemon and oregano dressing

## MAIN

*(PICK 2 FROM BELOW)*

### Chicken Chasseur

Grilled chicken pieces, white wine mushroom sauce, thyme

### Crispy Pork Belly (GF)

Grain mustard jus

### Slow Cooked Beef Oyster Blade (GF)

Black pepper jus

## SIDES

### Roast Vegetable Salad (VG) (GF) (CN)

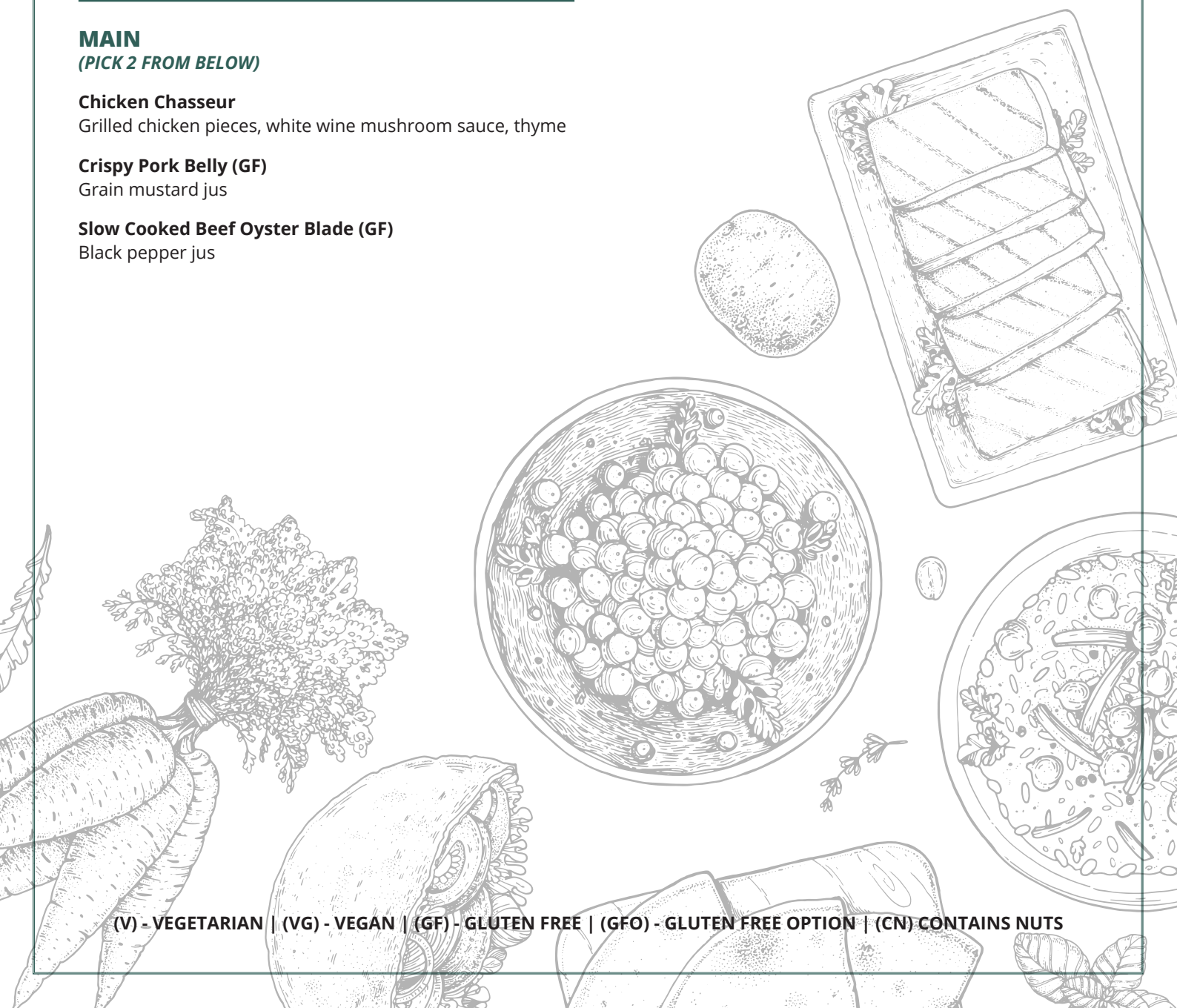
Pumpkin, purple carrots, Brussels sprouts, carrot hummus, lettuce leaves, mixed nuts and seeds, coconut labneh, sherry dressing

### Buttery Mash (V)

Creamy mash potato, lots of butter

### Garden Salad (VG) (GF)

Crisp lettuce, tomato, cucumber, red onion, capsicum, house dressing



(V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION | (CN) CONTAINS NUTS

# 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. Any extension of these hours will incur an additional room/staff charge of \$100 per hour. All functions are to close by 2am.

**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 \_\_\_\_\_

Member Number \_\_\_\_\_

Make me a Peakhurst Member \_\_\_\_\_

## 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



ROOM  
HIRE



FOOD  
MINIMUM



BAR  
MINIMUM



EXTRA  
STAFF



SECURITY



AV  
HIRE



EXTRAS



DEPOSIT



MANAGER



VIP