

— THE —  
PEAKHURST

*Function Pack*

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# Spaces

A photograph of a modern interior space, likely a restaurant or event venue, decorated for a celebration. The room features a ceiling with exposed wooden beams and several pendant lights with warm-toned bulbs. A large, colorful balloon arch in shades of pink, purple, and orange is the central focus. In the foreground, there are large, vibrant flowers in shades of orange, red, and pink. A white balloon with the word 'Forty' written in cursive is visible. 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: \$5000

# Spaces

The image shows a large, modern indoor dining area. The ceiling is made of horizontal wooden slats. The space is supported by several thick, white concrete pillars. In the foreground, there are several long, dark tables with red metal chairs. The background shows a mezzanine level with a glass railing and more tables. The lighting is warm and ambient, with recessed ceiling lights and string lights.

## **ENTIRE PAVILION**

Minimum Capacity for  
Exclusive Hire: 50

**Capacity:**  
120 Seated, 160 Standing

**Room Hire:**  
Free

**Minimum Spend:**  
Monday - Thursday (PM): Price on Application  
Friday - Sunday: Price on Application

# 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**

Select 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.

# Platters

## PLATTERS (APPROX 10 PAX)

- **Cheese \$110 (V) (GFO)**  
Assorted Australian cheeses, grapes, quince paste, assorted crackers and crispbread
- **Veg Sticks & Dips \$70 (VG) (GFO)**  
Carrot, cucumber and 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
- **Fried Seafood \$120**  
Salt and pepper squid, prawn twisters, crab claws, beer-battered fish, tartare, lemon
- **Salumi & Cheese \$130**  
Assorted meats and cheeses, cornichon, pickled onions, caperberries
- **Seasonal Fruit Platter \$80**  
Assorted seasonal fresh fruit

## SKEWER PLATTERS

- **Prawn (GF) (x24) \$110 or (x48) \$210**  
Oregano, lemon and garlic marinade, aioli
- **Satay (CN) (x24) \$110 or (x48) \$190**  
Grilled satay marinated chicken skewers, coriander, peanut dipping sauce, lime
- **Lamb Souvlaki (GF) (x24) \$120 or (x48) \$210**  
Grilled lamb skewers, minted yoghurt dipping sauce

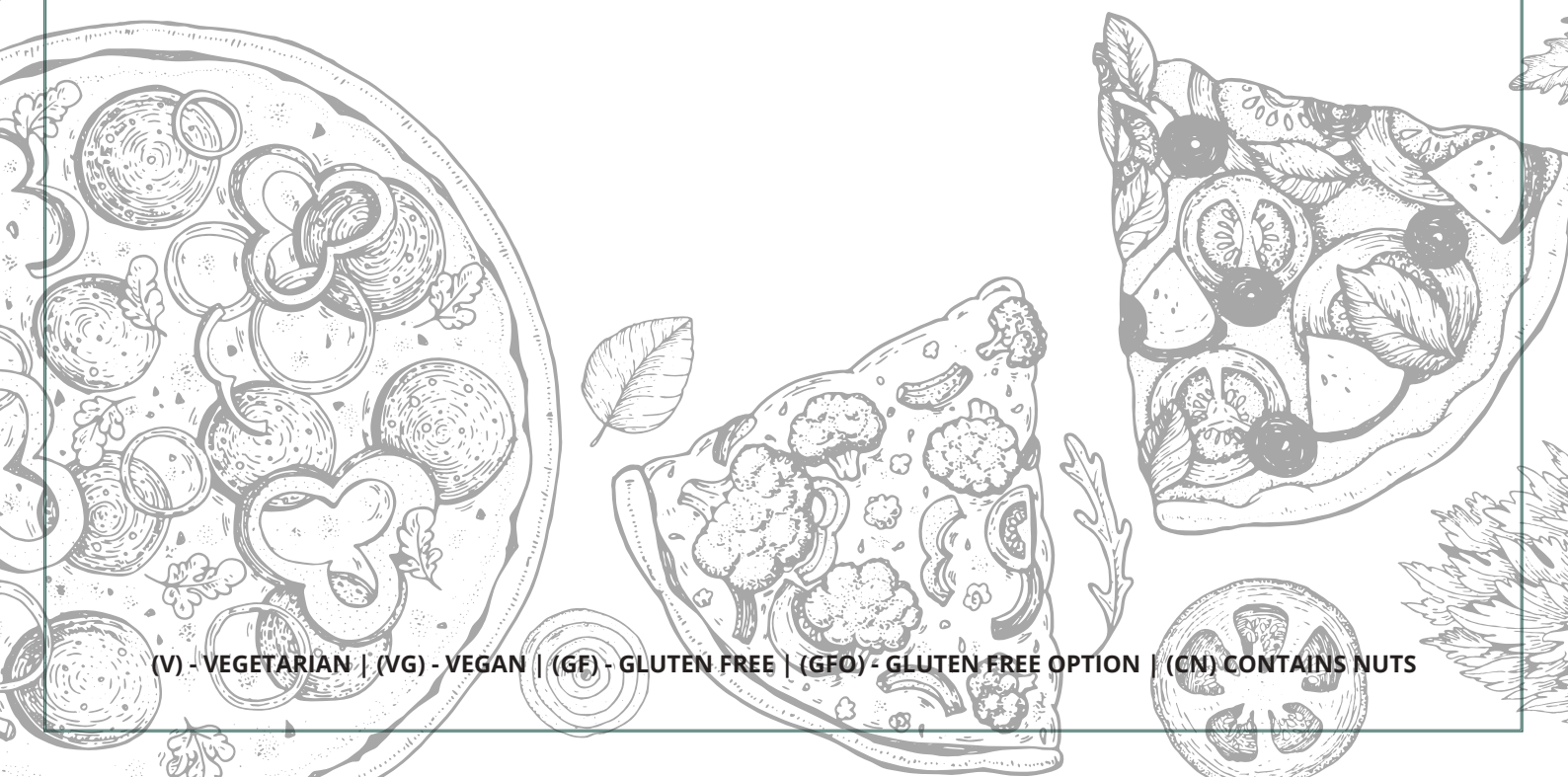
## CHICAGO PAN PIZZA – \$80 (20 SLICES)

- **Margherita (V)**  
Tomato base, fresh mozzarella, basil (Vegan option available)
- **Mushroom (V)**  
Tomato base, fresh mozzarella, porcini mushrooms, field mushrooms, 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

- **Beetroot & Goat's Cheese Tartlet (V) (CN)**  
Hazelnut crumb
- **Pesto Mascarpone (V) (CN)**  
Roasted cherry tomato, toasted brioche
- **Smoked Salmon (GF)**  
Cucumber, horseradish cream, chives
- **Tuna & Miso Spoon**  
Soy and sesame
- **Prawn & Avocado Tartlet (GFO)**  
Jalapeño
- **Chicken, Basil & Walnut (CN)**  
Mayonnaise, toasted baguette
- **Chicken Tostada**  
Marinated chicken, avocado, lime, coriander, crisp corn tortilla
- **Beef Tataki**  
Sesame mayonnaise, rice cracker

### SUBSTANTIAL

- **Mushroom Risotto (V)**  
Truffle paste, mascarpone, chives, parmesan
- **Salt & Pepper Calamari**  
Green shallot, fresh jalapeño, coriander, jalapeño mayonnaise
- **Boscaiola Macaroni**  
Creamy bacon and mushroom sauce, parsley, parmesan
- **Fish Finger**  
Panko crumbed flathead fillet, preserved lemon and Lilliput caper mayonnaise
- **Bangers & Mash (GF)**  
Beef sausage, mashed potato, onion gravy

### HOT

- **Quattro Formaggi Arancini (V)**  
Aioli
- **Fried Potato & Onion Hash Brown (V)**  
Chilli mayonnaise
- **Fried Mozzarella Sticks (V)**  
Tomato and chilli fondue
- **Prawn Twisters**  
Chipotle mayonnaise
- **Beer Battered Prawn Cutlets**  
Vinegar salt, lime mayonnaise
- **Peking Duck Spring Roll**  
Hoisin sauce
- **Lamb Kofta**  
Mint yoghurt
- **Pork and Fennel Sausage Roll**  
Tomato chutney

### DESSERT CANAPÉS

- **Chocolate Mousse Tart**  
Berry coulis
- **Mango Cheesecake**
- **Carrot Cake (CN)**  
Cream cheese icing, walnuts
- **Assorted Macarons**

# Table Share

TABLE BUFFET 2 COURSE \$75PP | 3 COURSE \$85PP

## TO START

Assorted Dinner Rolls & Salted Butter

## SHARED ENTRÉE

**Beetroot & Pumpkin Salad (V) (GF) (CN)**

Whipped goat's cheese, seasonal leaves, hazelnuts, honey balsamic dressing

**Grilled Prawns (GF)**

Aioli, fire-roasted capsicum and caper salsa

**Prosciutto (GF)**

Cucumber and seasonal herb salad, sundried tomato mayonnaise, lemon dressing

## MAIN

(PICK 2 FROM BELOW)

**Spinach & Ricotta Ravioli (V) (CN)**

Napolitana sauce, basil, parmesan

**Crispy Skin Salmon (GF)**

Beetroot purée, roasted parsnip and celeriac, cocktail onion, basil oil, fried kale

**Pan-Fried Chicken Supreme (GF)**

Cheesy polenta, ratatouille, chive oil, fried basil

**Slow-Cooked Lamb Shoulder (GF)**

Fried chat potato, red wine 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)

**Ferrero Rocher Cake (CN)**

Caramel sauce, whipped cream

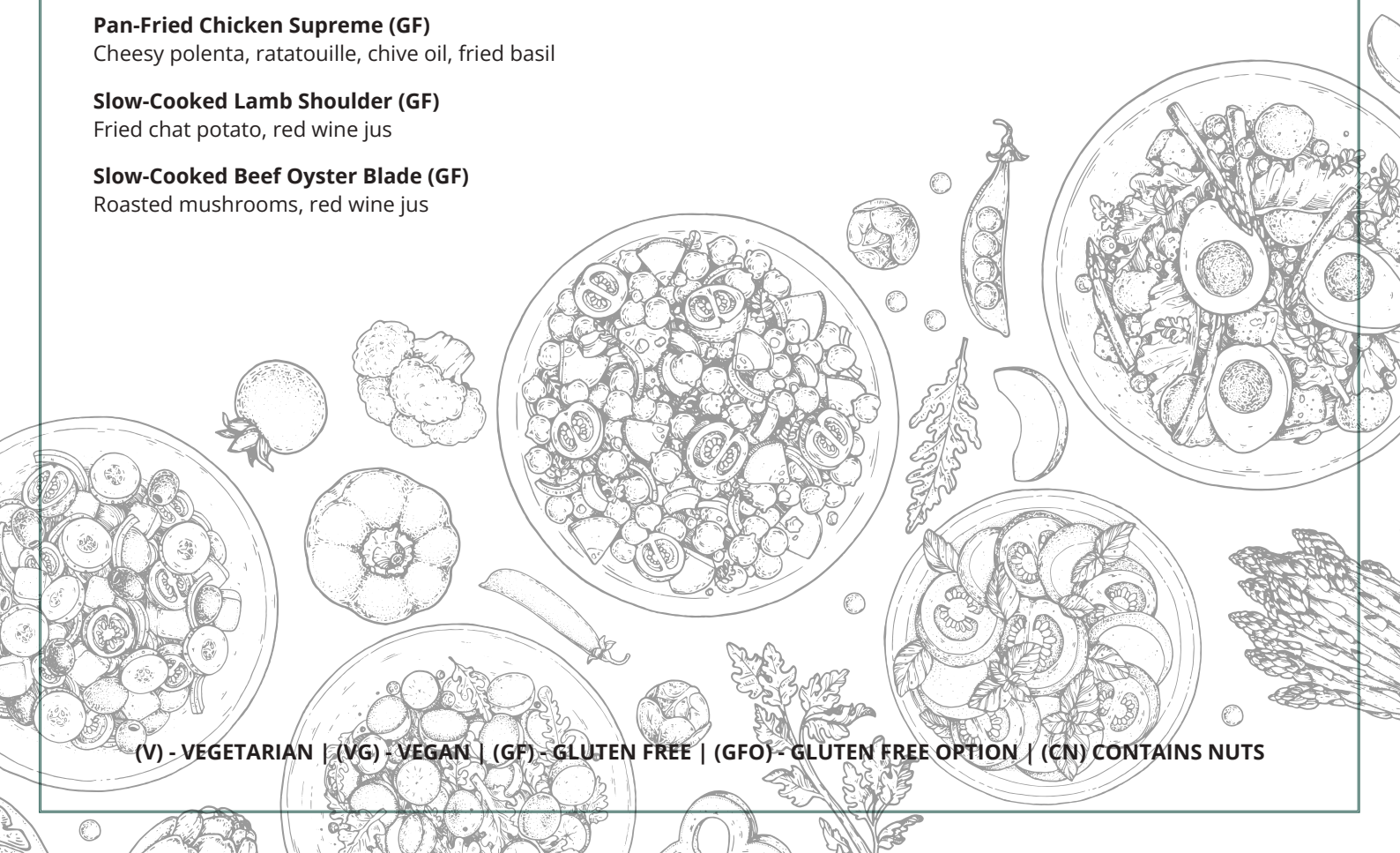
**Chocolate Mousse (GF)**

Fresh berries

**Assorted Australian Cheeses**

Crispbread, preserves, grapes

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# Sit-Down Menu

SIT-DOWN ALTERNATE SERVE 2 COURSE \$75PP | 3 COURSE \$85PP

## TO START

Assorted Dinner Rolls & Salted Butter

## ENTRÉE

(PICK 2 FROM BELOW)

### Beetroot & Pumpkin Salad (V) (GF) (CN)

Whipped goat's cheese, seasonal leaves, hazelnuts, honey balsamic dressing

### Grilled Prawns (GF)

Aioli, fire-roasted capsicum and caper salsa

### Seared Scallops (GF)

Cauliflower purée, brussel sprouts, brown butter dressing

### Poached Chicken & Kale Salad (GF) (CN)

Manchego, sweet dried fruits and berries, seasonal leaves and herbs, walnuts, citrus and sesame dressing

### Prosciutto (GF)

Cucumber and seasonal herb salad, sundried tomato mayonnaise, lemon dressing

## MAIN

(PICK 2 FROM BELOW)

### Spinach & Ricotta Ravioli (V)

Napolitana sauce, basil, parmesan

### Salmon Fillet (GF)

Mashed potato, dill and lemon butter sauce

### Roasted Chicken Supreme (GF)

Mashed potato, mushroom sauce

### Grilled Pork Cutlet (GF)

Mashed potato, mustard jus

### 250gm Beef Sirloin (GF)

Mashed potato, 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)

### Dark Chocolate Profiteroles

Vanilla bean ice cream, chocolate sauce

### Ferrero Rocher Cake (CN)

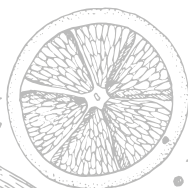
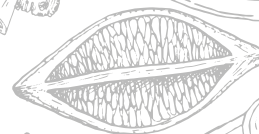
Caramel sauce, whipped cream

### Chocolate Mousse (GFO)

Fresh berries, Italian wafer

### Assorted Australian Cheeses

Crisp breads, preserves, grapes



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# Buffet

**BUFFET \$75PP**

## TO START

**Assorted Dinner Rolls & Salted Butter**

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## SHARED ENTRÉE

**Beetroot & Pumpkin Salad (V) (GF) (CN)**

Whipped goat's cheese, seasonal leaves, hazelnuts, honey balsamic dressing

**Prosciutto (GF)**

Cucumber and seasonal herb salad, sundried tomato mayonnaise, lemon dressing

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## MAIN

*(PICK 2 FROM BELOW)*

**Chicken Chasseur**

Grilled chicken pieces, white wine mushroom sauce, thyme

**Sweet & Sticky Chinese BBQ Pork**

Spiced soy

**Slow-Cooked Beef Oyster Blade (GF)**

Black pepper jus

## SIDES

**Garden Salad (VG) (GF)**

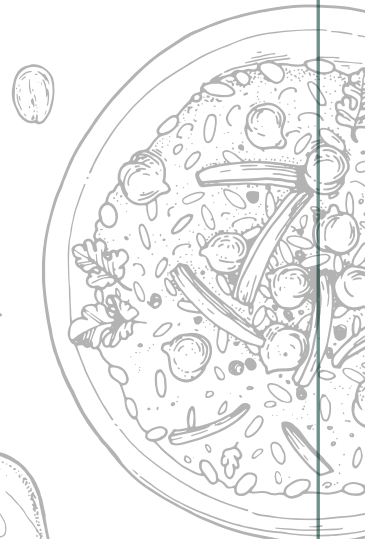
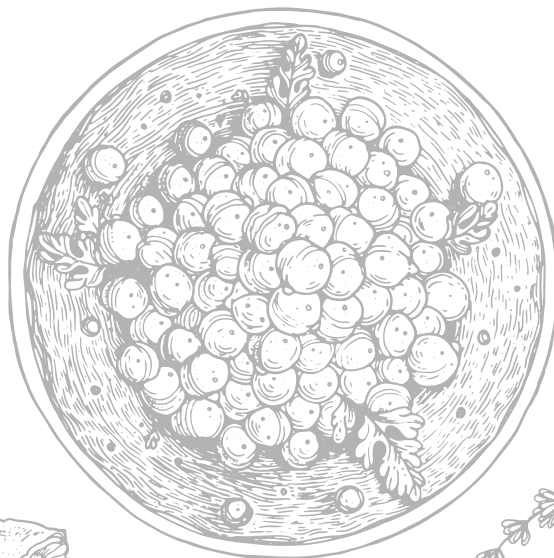
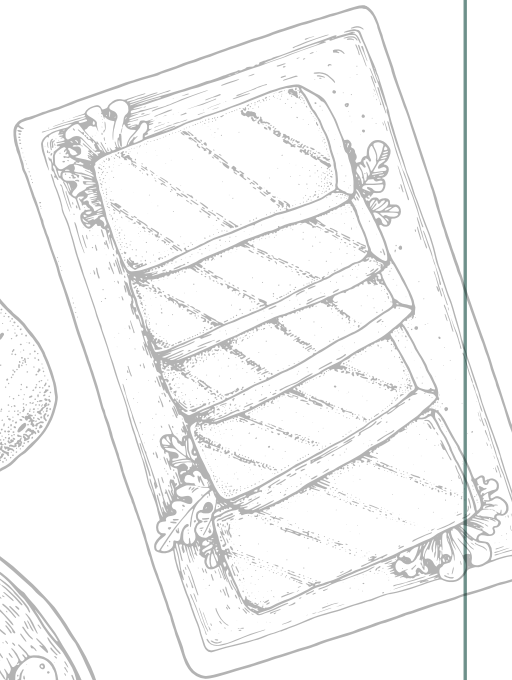
Crisp lettuce, tomato, cucumber, red onion, capsicum, house dressing

**Grilled Broccoli Wedges (V) (CN)**

Smooth ricotta, chilli oil, hazelnuts

**Buttery Mash (V)**

Creamy mashed potato, lots of butter



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# 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 and 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 & 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 & 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-premises 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 doubles 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 & Finish Times \_\_\_\_\_

Number of Guests \_\_\_\_\_

Menu Chosen \_\_\_\_\_

Food Service Time \_\_\_\_\_

Entertainment / Music \_\_\_\_\_

AV Equipment \_\_\_\_\_

Bar Tab Credit \_\_\_\_\_

## CARD DETAILS

Cardholder Card \_\_\_\_\_

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 this 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 MINIMUM	BAR MINIMUM	EXTRA STAFF	SECURITY	AV HIRE	EXTRAS	DEPOSIT	MANAGER	VIP