

— THE —
PEAKHURST

Function Pack

705 FOREST ROAD PEAKHURST NSW 2210
PH. (02) 9534 6251 | E: FUNCTIONS@THEPEAKHURST.COM.AU
W: THEPEAKHURST.COM.AU

Spaces



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



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 (V) (GFO) \$110**
Assorted Australian cheeses, grapes, quince paste, assorted crackers and crispbread
- **Veg Sticks & Dips (VG) (GFO) \$70**
Carrot, cucumber and celery sticks, pita bread, chef's selection of dips
- **Antipasti (GFO) \$130**
Assorted sliced meats, grilled chorizo, grilled Mediterranean vegetables, marinated olives, tzatziki, pita bread
- **Fried Seafood (I) \$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) (I) (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
(A) AUSTRALIAN SEAFOOD | (I) IMPORTED SEAFOOD



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) (A)**
Cucumber, horseradish cream, chives
- **Tuna & Miso Spoon (A)**
Soy and sesame
- **Prawn & Avocado Tartlet (GFO) (I)**
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 (I)**
Green shallot, fresh jalapeño, coriander, jalapeño mayonnaise
- **Boscaiola Macaroni**
Creamy bacon and mushroom sauce, parsley, parmesan
- **Fish Finger (A)**
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 (I)**
Chipotle mayonnaise
- **Beer Battered Prawn Cutlets (I)**
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**

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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) (A)

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) (A)

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)

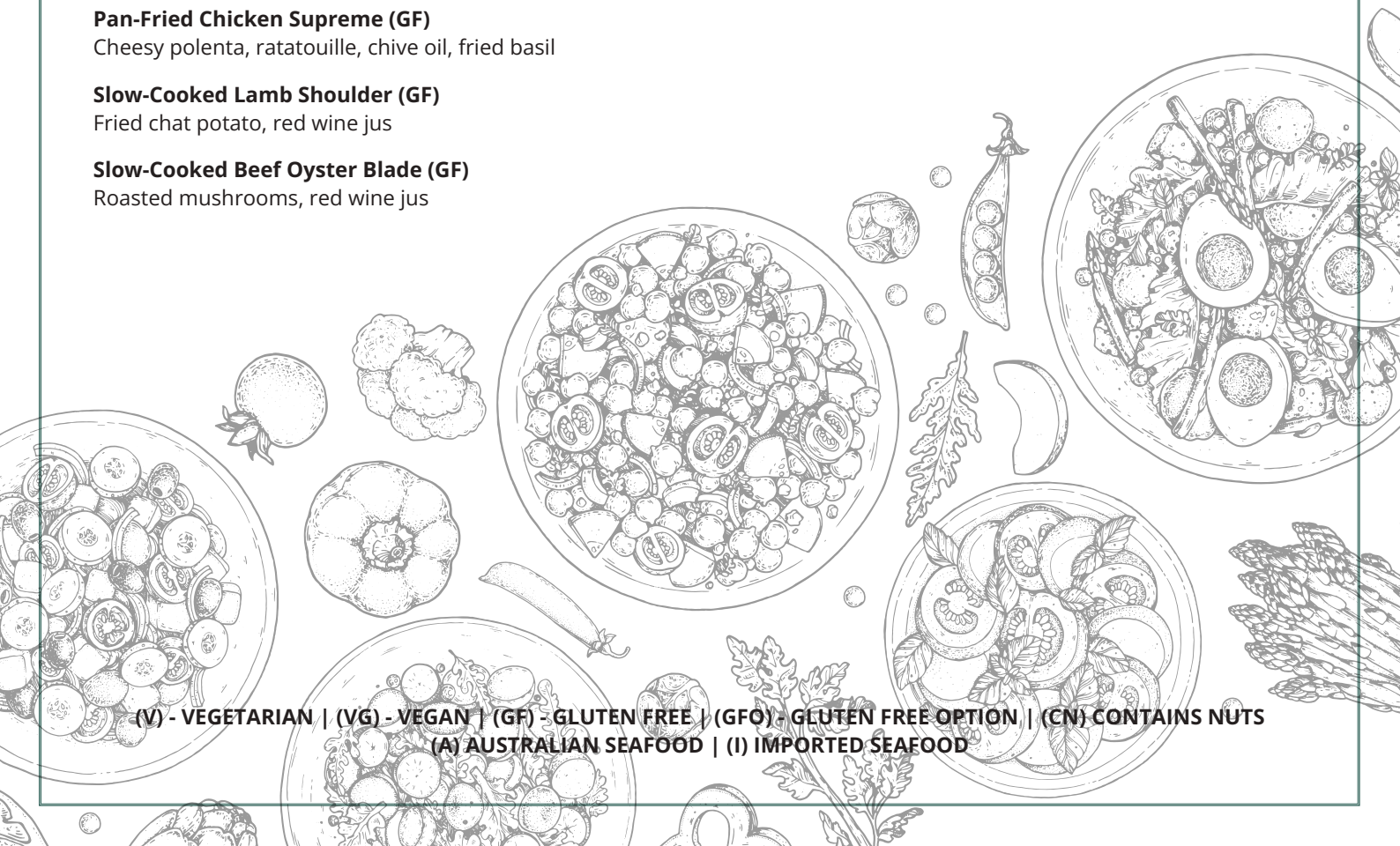
Caramel sauce, whipped cream

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) (A)

Aioli, fire-roasted capsicum and caper salsa

Seared Scallops (GF) (I)

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) (A)

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)

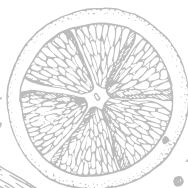
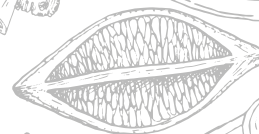
Caramel sauce, whipped cream

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

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

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)

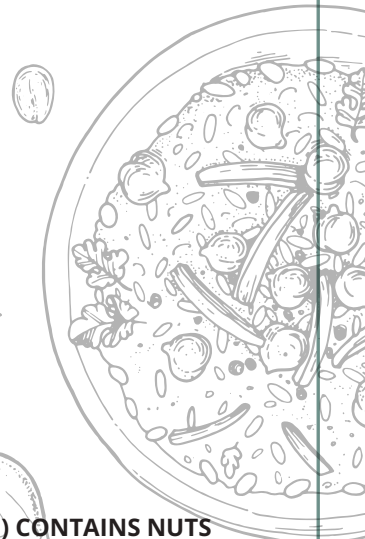
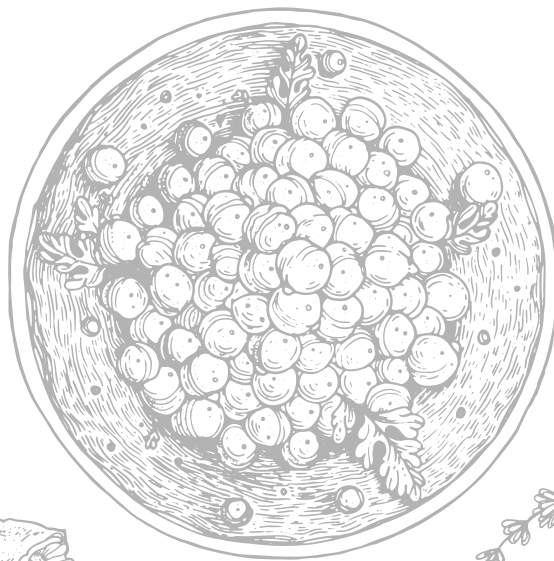
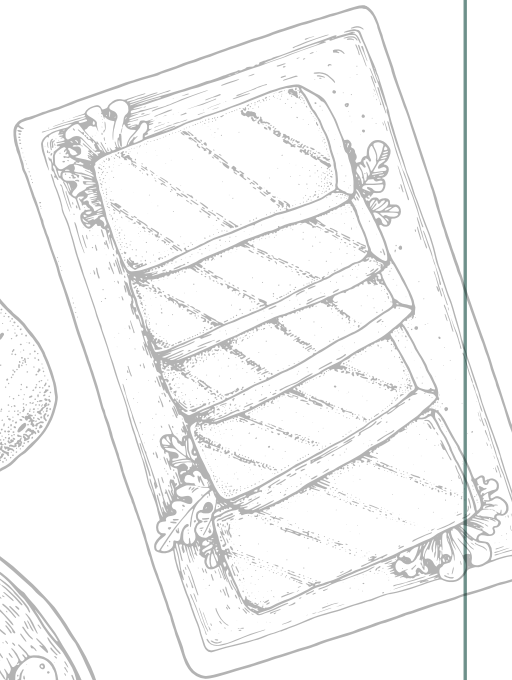
Crisp lettuce, tomato, cucumber, red onion, capsicum, house dressing

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