

## Platter Options

### \$40.00 range

Straight cut chips: coated with our house seasoning, sauces-aioli, tomato, gravy (GF)

Sweet potato wedges: Guacamole (GF)

Our famous herb roasted garlic bread

### \$50.00 range

Bread and dips: with an assortment of dips (GF)

Danish pastry: a selection of freshly baked mini Danish pastries

Muffin platter: assorted mini muffins

### \$60.00 range

Asian platter: samosas, mini chicken dim-sims, vegetable spring rolls, seafood wontons, prawn crackers, sauces- soy, sweet chilli, aioli

Satay chicken skewers: sauces-sweet chilli, satay (GF)

Pizza platter: choose any 3 pizzas from our menu (GF)

Margherita, Ham and Pineapple, Italiano, Mexicana, Roasted Pumpkin, Pork Belly, Chicken Satay, Meat Lovers.

### \$70.00 range

Seafood platter: tempura prawns, S&P squid, battered flathead, sauces-tartare, aioli, thousand island

Anti-Pasto: salami, beef, ham, olives, fetta, char-grilled vegetables, Turkish bread (GF)

Aussie platter: beef pies, mixed variety pies, mini sausage rolls, mini quiches, sauces-tomato, BBQ

BBQ platter: grilled meat balls, satay chicken skewers, onion rings, sauces-tomato, BBQ, satay

Fruit platter: selection of seasonal fruits, stone fruits, berries (GF)

Dessert platter: mixed variety of mini individual desserts

### \$90.00 range

Seafood platter: coconut prawns, prawn toast, Prawn spring rolls, S&P squid, battered flathead, crumbed scallops, tempura prawns, sauces-tartare, aioli, sweet chilli

Cheese platter: smoked cheddar, blue vein, brie, dried apricots, figs, grapes, berries, quince paste, roasted cashews, and crackers (GF)

Please note that platters are recommended to provide a snack for approximately 8-10 guests. Please order to accommodate your requirements as there are limited last minute options available.

## Function Set Menu

\$35 per Person for two courses or \$45 per Person for three courses

### Entrée Platters

Oven Baked Garlic Bread: Fresh Herbs

Bruschetta Pizza: Tomato Salsa, Torn Basil (GF)

Mezze Plate: Basil Pesto: Hummus, Avocado, Toasted Turkish Bread, Olives and Fetta (GF)

Salt and Pepper Calamari: Aioli, Lime

Middle Eastern Falafel with Hummus: Saffron Yoghurt, Pickled Radish, Snow Pea Tendrils, Sumac (GF/VEG)

### Main Options

Sous Vide Chicken Breast: Smashed Avocado, Rustic Smashed Potato, Broccolini, Béarnaise (GF)

Chicken Schnitzel: Herb Crumbed, Garden Salad, Chips, Gravy

Market Fish: Simply Grilled With Garden Salad, Chips, Aioli (GF)

Beer Battered Australian Kingfish: with Garden Salad, Chips, Tartar Sauce, Lemon, Flaked Sea Salt

250g Rump Steak: with Choice of Sauce, Chips, Garden Salad (G/F)

### Dessert

Selection of dessert from our cake cabinet

### Food Allergies and intolerances:

Please be aware that whilst every care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shell fish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten.

Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## Terms and Conditions.

**Minimum Spend:** to book a function at the Carindale hotel a pre-paid minimum spend will be discussed and arranged with the functions manager, depending on the expected patronage of your function requirements.

**Deposits and Payments:** To confirm your function at the Carindale Hotel, clients must fill in a functions enquiry form and full payment of platters must be made a week prior to your event. Payment can be made via Cash, or Credit card. Direct deposit information can be obtained by contacting the venue.

**Cancellations:** cancellations must be made in writing to the Carindale Hotel. Any deposit will be refunded if the cancellation occurs one week before function booking. Functions cancelled after this will incur a small cancellation fee of \$50 or monies already paid can also be used for future bookings at the hotel within a three month period.

**Food and Beverage:** all platter selections, 2 and 3 course alternate drop/ food allergy information and numbers must be confirmed no later than the week prior to the function. Beverage preferences for TAB's must also be made known so as bar staff can assist with the smooth running of the event.

**Responsible Service of Alcohol and Minors:** Carindale hotel takes the responsible service of alcohol very seriously; staff will refuse and eject any patron they believe to be intoxicated or displaying unruly behavior. No refunds will be given if a guest of the function is removed. All guests 18 years and over must carry a valid form of identification. Minors will be allowed to stay at the function until 10pm; they must be accompanied by a parent or legal guardian. A wristband for identifying minors will need to be worn for the function entirety.

**Decorations/Cake:** Carindale hotel welcomes you to bring in your own decorations for functions with prior approval. With discussion with our functions manager we will be able to help set up decorations which are pre-brought into the venue. We can also provide extra decorations for a small fee, please advise our functions manager. We welcome you to bring a cake for any special event, on arrival to the venue these can be given to staff until required. For an extra fee we can also provide Cakeage.

**Loss or Damage:** Carindale Hotel takes no responsibility for any loss or damage of property. All property is to be removed at the conclusion of the function. Clients will be responsible for any loss or damage caused to the venue by function guests.

**Extra Costs:** Cakeage - \$2pp for full cakeage service. Balloons - Carindale Hotel is happy to supply balloons to decorate your function; Balloons are charged at \$1 per balloon and require a minimum of 3 per bunch.

**Table Service/Allocated Team Member:** We welcome you to enjoy your event so why not let our team do all the heavy lifting? If you feel that full table service would benefit your function come and speak to us about organizing your own team member for the evening to take orders at the table and run beverages. This will incur an extra charge depending in the patronage of your function and the required timeframe. (Minimum hire is two hours)

**Security:** Depending on the expected patronage and style of function an extra security guard may need to be hired to watch over the event. If this is the case all costs of the extra security guard will be passed onto the organizer of the function. Please discuss this with the function manager when you organize your booking.

**Entertainment:** The Carindale Hotel welcomes you to organize your own entertainment for a private cocktail style event, however entertainment must be pre-arranged and agreed upon by the Venue Manager. The entertainer must also have Public Liability Insurance.



## FUNCTIONS PACKAGE 2018

Whether it's lunch, dinner or a special event, our hotel has something to delight everyone.

At the heart of the hotel sits our large bistro, with sweeping Al Fresco dining area. Providing room for an intimate dinner for two, family celebration or Corporate get together. Food is always a major focus for our restaurant team who are keen on providing all our customers an experience that they will enjoy.

Our Terrace provides the perfect space for a cocktail style event with plenty of room to accommodate a large party of up to 100 guests. With easy access to our main bar, this area can be roped off for privacy.

The Lounge area can sit up to 20 guests comfortably for coffee and cake; alternatively you can also use our lounge area for a cocktail style event for up to 60 guests.

No matter what the occasion we have the ability to help you make your next event as stress and hassle free as possible and with plenty of little extra touches. Come on into the Carindale Hotel and let our functions coordinators know how they can help with your **next** important event.

[functions@carindalehotel.com.au](mailto:functions@carindalehotel.com.au)

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