



in conjunction with

Hunter Event Co.



Function Menu & Booking Form

All pricing is subject to change without notice.

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 Abermain Hotel

 Hunter Event Co.

Beverage Options

Your beverage options are:

PAY ON CONSUMPTION

In this option your guests purchase their own beverages and pay individually at the bar.

BAR TAB ONE

You choose how much you want to spend.

This option includes all tap beer, house wine & soft drink.

All other beverages are pay on consumption by your guests.

BAR TAB TWO

You choose how much you want to spend.

This option is for a full open bar with all beverages included.

This option can be chosen with some restrictions put in place (such as limited spirit options, no cocktails, no specialty beers, no bottles of wine etc) if you wish to do so. Guests can still purchase any restricted items.

TEA & COFFEE \$3 per person

This option includes a selection of fine teas & filtered coffee with milk, cream & sugar only.

Setup for guests to serve themselves.

All other beverages are pay on consumption.

Please Note:

Wristbands can be given if you wish to only allow some guests to purchase on your Bar Tab (guest of honour & parents, etc)

Bar tabs must have a pre-set amount & commencement time allocated. This amount is to be paid in full prior to the function commencing. In the event this amount isn't reached we will refund the balance within 7 days. Any increase made to the bar tab amount during the function is to be paid at the time of the requested increase.

Beverage Selections:

While we endeavour to have your chosen wine & beer available for the duration of your function, occasionally we may run out. We will always have back up of similar quality wine & beer on offer if this unforeseen circumstance should occur.

RSA:

Management & Staff of Abermain Hotel will promote responsible service of alcohol to ensure compliance with relevant laws, creating a safe & secure environment through a common duty of care. Guests who do not comply with this will be asked to leave the premises.

Underage guests are not permitted to drink alcohol, regardless of parental consent – it is against the law.

Due to licensing laws, Abermain Hotel employees are unable to allow guests to bring liquor onto the premises.

Guests are not permitted to take alcohol from the premises at the conclusion of the function.

Takeaway alcohol is available although it must be removed from the premises before 11pm, or 10pm on a Sunday.

If you are staying at the hotel and wish to purchase takeaway alcohol to take at the conclusion of the function, this must be prearranged with Management.

ABERMAIN HOTEL ENCOURAGES EVERYONE TO DRINK RESPONSIBLY

Platters & Pizzas

Platters designed for your guests to enjoy delicious bite sized treats

<u>Wedges Platter</u>	Seasoned wedges served with Sweet Chilli Sauce & Sour Cream	\$40
<u>Fruit Platter</u>	Selection of seasonal fruit	\$60
<u>Sandwich Platter</u>	Selection of mixed Sandwiches with simple & gourmet fillings	\$60
	Add Wraps to platter	\$40
<u>Finger Food Platter</u>	Spring Rolls, Samosas & Dim Sims	\$60
<u>Party Platter</u>	Party Pies, Sausage Rolls & Quiche served with Tomato Sauce	\$100
<u>Dessert Platter</u>	Mini Caramel Slices, Mini Rocky Road Slices, Chocolate & Hummingbird Cake Bites	\$120
<u>Seafood Platter</u>	House made fish bites, calamari rings, prawn cones, lemon wedges & tartare sauce	\$130
<u>Nibbles Platter</u>	Selection of deli meats, cheese, trio of dips, crackers & toasted Turkish fingers	\$140
<u>Gourmet Grazing Table</u>		\$25 pp

** Each platter will serve approximately 12 people*

** A minimum order of 2 platters is required*

Pizza's

Cheesy Garlic	\$14
Pepperoni	\$17
Ham & Pineapple	\$18
Vegetarian	\$20
Prawn & Chorizo	\$22

** Pizzas are 8 slices each*

Tea / Coffee / Juice

Tea & Coffee Station	\$3 pp
Tea, Coffee and Juice Station	\$6 pp

Breakfast Menu

Scrambled eggs, chipolata sausages, roast tomatoes, mushrooms, hash brown served with Turkish bread

\$22 per person (minimum 20 people)

Buffet Meals

GOURMET SPIT ROAST

Tender joints of grain fed meats. Your choice of:

Nolan's Premium Beef

Succulent Ottway Pork with Crunchy Crackle

Lemon & Herbed Chicken

Baked Champagne Ham

Christmas Turkey

Served with:

Golden Roast Duck Fat Potatoes & Sweet Steamed Fresh Corn Cobettes

Your choice of 4 salads:

Baby Cos, Bacon Crisps & Parmesan Croutes

Oriental Noodle with Ginger Soy

Crispy Garden Salad with Feta & Olives

Creamy Pesto Pasta

Potato & Spring Onion with Seeded Mustard Aioli

Pearl Cous Cous with Char Grilled Vegetables

Condiments & Red Wine Jus, Selection of Bread & Butter

Vegetarian or Dietary Requirements are our speciality

2 Meats \$35 per person

3 Meats \$38 per person

4 Meats \$42 per person

Includes crockery & cutlery

Band/Staff meals priced per person as above

Minimum of 30 people or \$5 per head surcharge will apply

Children 4 - 10 years old receive a 50% discount. Children under 4 no charge.

DESSERTS

Hand Made Pavlova with Fresh Cream & Berries *GF*

Petite Fruit Flan & Lemon Meringue Tart

Mandarin Torte with Dark Chocolate Ganache *GF*

Coconut Panna Cotta with Strawberry Coulis

Sticky Date Torte with Butterscotch Ganache & Whipped Cream

1 Choice \$10 per person | 2 Choices \$14 per person

Dessert Buffet \$16 per person

Minimum of 30 people or \$3 per head surcharge will apply

Children 4 - 10 years old receive a 50% discount. Children under 4 no charge.

Sit Down Meals

TWO COURSE MEALS | \$55 PER PERSON

Select *either* 2 x Entrée & 2 x Mains *or* 2 x Mains & 2 x Desserts for alternate drop

THREE COURSE MEALS | \$75 PER PERSON

Select 2 x Entrée, 2 x Mains & 2 x Desserts for alternate drop

ENTRÉE

Chinese Spiced Chicken Tenderloins & Wild Mushroom Parcel

Tomato Tart Tartin with Herb & Onion Mascarpone

King Prawn Plate with Avocado, Tomato & Feta Salsa

Carpaccio of Indian Spiced Beef, Cucumber Tzatziki, Roquette & Parmesan

Smoked Chicken Crispy Noodle Salad with Passionfruit Vinaigrette

Garlic King Prawns with Lemon & Basil Rice Pilaf

Beetroot, Pumpkin & Fetta Tart with Honey & Caraway Oil

Poached Tiger Prawns with Avocado, Smoked Salmon, Young Leaves & Parsley Butter

Sesame Smoked Chicken, Wombok, Crunchy Noodles & Red Pepper Essence

King Prawns with Papdalle Infused with Vanilla & Blood Orange

Roast Pumpkin Soup with Chive Cream Fraiche & Parmesan Croute

Antipasto of Marinated Fetta, Charred Eggplant, Artichoke, Tomato, Local Olives,

Homemade Onion Jam, Red Pesto, Fresh Humus with Bruschetta

MAINS

Chicken Supreme with Tiger Prawns & Harrisa with Zesty Chats

Atlantic Salmon Fillet with Basil Hollandaise, Truffled & Sea Salt Chat Potatoes

Thai Roasted Chicken Supreme steamed Greens, Jasmine Rice & Green Mango Raita

Roast Pork Loin with Apple & Sage Stuffing, Lemon & Garlic Rosemary Potato

Confit of Duckling with Asian Inspirations & Beetroot infused Duck Jus

Chicken Supreme Mediterranean with Blended Cream Cheese, Feta,

Sundried Tomatoes & Fresh Herbs

Fresh Fish of the Day - Ask us about our favourite creations

New York Cut Beef with Potato Rosti, wilted Garlic Spinach & Merlot Jus

Chilli crushed Veal Cutlets with Paris Mash & Cucumber Yoghurt

Veal Rib 4 hour slow cooked with Black Garlic Mash & Forest Mushroom Jus

Free range Chicken Breast with Roast Kipfler, Roast Roma & Bacon Aioli

Port Cutlet Sous Vide, White Bean & Chorizo Cassoulet with Oregano & Apple Sauce

Over roasted Corn-fed Chicken on a New Potato Salad with crisp Chorizo & chargrilled Asparagus & Wild Roquette & Saffron Aioli

Bowls of Chefs Gourmet Salads & Dinner Rolls

DESSERTS

Duo of Chocolate Mousses

Crème Brûlée with Pistachio & Citrus Biscotti

Hot Chocolate & Banana Pudding

Cold Rhubarb, Date & Mango Crumble with Papaya Custard

Honey & Cinnamon Panna Cotta

Berry Compote with Meringue & King Island Cream

Slow Bake Lemon & Lime Citrus Tart

Sticky Date Pudding with Butterscotch Sauce

Collapsed Chocolate Soufflé with Burnt Orange semi Freddo

Seasonal Fresh Fruit in a short Crust Tart with Mint & Blueberry Compote

Hunter Valley Cheese Plate with Quince Paste, Bruschetta & Fresh Muscatels

A selection of fine teas & filtered coffee with milk, cream & sugar

Band/Staff meals priced per person as above

Minimum of 30 people or \$5 per head surcharge will apply

Children 4 - 10 years old receive a 50% discount. Children under 4 no charge.

Canapes

Each item \$2.50 per person:

1. Assorted Savoury Mini Quiches
2. Pastizi
3. Prime Beef Pies
4. Tuna & Sweetcorn Cakes
5. Gourmet Sausage Rolls
6. Crumbed Chicken Goujons w/ Sweet Dipping Sauce
7. Indian Meat Balls
8. Spinach & Ricotta Pasties
9. Beef Satay
10. Assorted Mini Point Sandwiches (2 points)

Each item \$3 per person:

11. Onion Bhajis
12. Thai Style Chicken Croquettes
13. Salmon, Leek & Asparagus Frittata
14. Satay Chicken Skewers
15. Potato Rosti with Smoked Salmon Pate
16. Thai Fish Cakes
17. Zucchini Dill & Feta Fritters
18. Goat Cheese & Apple Galettes
19. Sushi Crepes
20. Mediterranean Vegetable Frittata
21. Poppyseed Tarts with Goats Chevre & Onion Marmalade
22. Balsamic, Sage & Parmesan Risotto Cake with Tapenade
23. Corn Fritters with Prosciutto & Tapenade

Each item \$3.50 per person:

24. Savoury Filled Vol Au Vents
25. Ham & Semi-Dried Tomato Tarts with Pesto
26. Italian Suppli with Tapenade & Roasted Tomato
27. Savoury Quiches with Assorted Fillings
28. Duck, Mango & Coriander Spring Rolls
29. Prosciutto, Oregano & Capsicum Rillettes
30. Turkey, Avocado, Cranberry Tarts with Brie

Each item \$4 or 6 for \$20 per person:

31. Toasted Crouste with Salmon Roulade
32. Toasted Crouste with Pulled Pork & Crisp Eschallots
33. Smoked Chicken & Cashew Spring Rolls
34. Tuna & Sweet Corn Cakes
35. Gourmet Pork & Veal Sausage Rolls
36. Italian Chilli Meat Balls
37. Thai Chicken Croquettes
38. Salmon, Leek & Asparagus Quiche
39. Blinis of Smoked Salmon, Crème Fraiche & Caviar
40. Angus Beef Sliders
41. Tartlet of Roast Pumpkin & Goat's Cheese
42. Tempura Tiger Prawns with Honey & Soy
43. Chicken & Chorizo Skewers
44. Red Pesto Tartlets
45. Bruschetta of Sundried Tomato & Artichoke
46. Prawn & Bacon Skewers
47. Duck, Mango & Coriander Spring Rolls
48. Thai Beef Cucumber Cups
49. Flattened Sourdough with Salmon Mousse & Chive Aioli
50. Baby Beef Burgers with Caramelised Onion & Tomato Chutney
51. Chop Sticks of Smoked Salmon with Cucumber Ribbons
52. Yorkshire Puddings with Roast Beef, Horseradish & Dill Aioli Cream
53. Shot of Tempura Barramundi, Chip & Baby Cornichon Aioli

Function Booking Form

NAME: _____ PHONE NUMBER: _____

EMAIL ADDRESS: _____

TYPE OF FUNCTION: _____ DATE OF FUNCTION: _____

START TIME: _____ FINISH TIME: _____

NUMBER OF GUESTS: _____ Adults _____ Kids _____ 0-4yo

FUNCTION ROOM: Beer Garden | Dining Room | Pool Room | Outdoor Dining 1 | Outdoor Dining 2

BEVERAGE PACKAGE: Pay on Consumption | Bar Tab 1 | Bar Tab 2 | Tea & Coffee

BEVERAGE PACKAGE COMMENCEMENT TIME: _____ AMOUNT: \$ _____

ACCOMMODATION REQUIRED: Yes | No

FOOD SELECTION: Platters | Pizzas | Breakfast | Buffet Meals | Desserts | Sit Down Meals | Canapes

(Please complete and return the Food & Beverage Selections Form to us at least two (2) weeks prior to your function.)

COMMENTS/SPECIAL REQUESTS: _____

A copy of your credit card will remain on file until after the function has been completed. In the event of any damages to the Abermain Hotel function rooms or facilities your card may be debited all associated costs to repair.

CREDIT CARD DETAILS:

Number: _____ | Expiry: ____/____ | CCV: _____

Name on Card: _____

Please sign here to acknowledge you agree to the Terms & Conditions:

Print Name Signature Date

DEPOSIT AMOUNT: \$ _____ Paid BOND AMOUNT: \$ _____ Paid

Food & Beverage Selections

Complete your Food & Beverage Selections and return this section to us at least two (2) weeks prior to your function.

NAME: _____ DATE OF FUNCTION: _____

NUMBER OF GUESTS: _____ Adults _____ Kids _____ 0-4yo

BEVERAGE OPTION: _____ AMOUNT: \$ _____

SPECIAL DIETARY REQUIREMENTS: _____

NOTES: _____

<u>PLATTERS (Minimum of 2)</u>	<u>Price</u>	<u>Quantity</u>	<u>Total Cost</u>
Wedges Platter	\$40	\$
Fruit Platter	\$60	\$
Sandwich Platter	\$60	\$
- Add Wraps to Sandwich Platter	\$40	\$
Finger Food Platter	\$60	\$
Party Platter	\$100	\$
Dessert Platter	\$120	\$
Seafood Platter	\$130	\$
Nibbles Platter	\$140	\$
Gourmet Grazing Table	\$25 per person	\$ _____
 <u>PIZZAS</u>			
Cheesy Garlic	\$14	\$
Pepperoni	\$17	\$
Ham & Pineapple	\$18	\$
Vegetarian	\$20	\$
Prawn & Chorizo	\$22	\$ _____
Tea / Coffee Station	\$3 per person	\$
Tea / Coffee / Juice Station	\$6 per person	\$
Breakfast (Minimum of 20 people)	\$22 per person	\$ _____

BUFFET MEALS (Minimum of 30 people or \$5 surcharge per head applies)

2 Meats \$35 per person | 3 Meats \$38 per person | 4 Meats \$42 per person \$ _____

Meats 1. _____ 2. _____
 3. _____ 4. _____

Salads 1. _____ 2. _____
 3. _____ 4. _____

DESSERTS (Minimum of 30 people or \$3 surcharge per head applies)

1 Choice \$10 per person | 2 Choices \$14 per person
 Dessert Buffet \$16 per person \$ _____

1. _____ 2. _____

SIT DOWN MEALS (Minimum of 30 people or \$5 surcharge per head applies)

2 Courses \$55 per person | 3 Courses \$75 per person \$ _____

Entrée 1. _____
 2. _____

Main 1. _____
 2. _____

Dessert 1. _____
 2. _____

CANAPES

<u>Item Number</u>	<u>Price Per Person</u>	<u>Quantity</u>	<u>Total Cost</u>
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____
_____	\$ _____	_____	\$ _____

TOTAL BEVERAGE COST: \$ _____

TOTAL FOOD COST: \$ _____

Terms & Conditions

BOOKING DEPOSITS & PAYMENTS

Initial Deposit:

A \$200 deposit is required at the time of booking to secure the date for your function.

Food & Beverage Selection:

Confirmation of your food and beverage selections is due within two (2) weeks of your function date. We cannot guarantee availability of your chosen foods if less than two (2) weeks' notice is given.

Final Payment:

Final payment of the remaining balance is due on your function date.

Public Holidays:

A 10% surcharge will apply to all bookings that fall on a public holiday.

Cancellations:

In the event of a cancellation your initial deposit is non-refundable.

Bar Tabs:

Bar tabs must have a pre-set amount & commencement time allocated. This amount is to be paid in full prior to the function commencing. In the event this amount is not reached we will refund the difference within 7 days. Any increase made to the bar tab amount during the function is to be paid at the time of the requested increase.

Security Deposit:

We require a valid credit card to be kept on file to cover any incidentals and/or damages that may occur on the day.

Please Note:

Visa or Mastercard payments will incur a 1% surcharge. No AMEX payments accepted.

Payment Methods:

Payment methods accepted are Visa, Mastercard, Bank Deposit or Cash.

GENERAL TERMS & CONDITIONS

Smoking:

Smoking is permitted only in designated areas.

DIY Extras:

You must check with Abermain Hotel regarding any extra items that you wish to include in your function.

Decorations:

No confetti, table scatters or sparklers are to be used at the venue.

You are responsible for supplying & setting up your own decorations.

Food & Cakes:

No outside food is to be brought onto the premises without the permission of Management. With the exception of sweets and cakes.

LIQUOR & LICENSING TERMS & CONDITIONS

Beverage Selections:

While we endeavour to have your chosen wine & beer available for the duration of your function, occasionally we may run out. We will always have back up of similar quality wine & beer on offer if this unforeseen circumstance should occur.

RSA:

Management & Staff of Abermain Hotel will promote responsible service of alcohol to ensure compliance with relevant laws, creating a safe & secure environment through a common duty of care. Guests who do not comply with this will be asked to leave the premises.

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