



Castle Hill Tavern.

FUNCTIONS & EVENTS

FUNCTION ROOMS

Level One Suite:

The level one function room can cater for any event and function style ranging from cocktail to banquets or even corporate meetings.

Room hire for level one includes the following...

- Sole use of Level one & balcony area for a 5 hour period
- Experienced bar and wait staff
- Helium balloons, tea light candles and party sprinkles
- Full function setup and coordination

Capacity

Banquet Style (Seated) – 150 guests

Cocktail Style – 250 guests

Theatre Style – 120 guests

The Level one Function room comes with its own personal speaker system, DVD player and plasma screen tv. Use of these facilities are complimentary.

N.B The Castle Hill Tavern strongly advises that all client's bring in their Slideshows for testing prior to their function.

Pool Bar:

The Pool bar function room can cater for any event and function style ranging from cocktail to banquets or even corporate meetings.

Hire for the Pool Room includes the following...

- Sole use of **the** Pool Room for a 5 hour period
- Experienced bar and wait staff
- Helium balloons, tea light candles and party sprinkles
- Full function setup and coordination

Capacity:

Banquet Style (Seated) – 75 guests

Cocktail Style – 200 guests

Theatre Style – 100 guests

Extra information:

The pool Bar comes with its own personal speaker system compatible with ipod's or other Mp3 players, DVD player and plasma screen. Unfortunately this room does not have the facilities to play Cd's.

The pool tables cannot be moved from the room, but alternatively free pool can be arranged with functions manager with ample notice. Any other amusements in the room can not be made complimentary.

Other Areas:

The Castle Hill Tavern has plenty of other great areas to offer for smaller functions. For more information please do not hesitate to contact us.

ROOM HIRE

Please note that our function rooms are subject to a hire fee; The Level One function suite has a minimum spend policy on Friday and Saturday nights. Please call our functions co ordinator for further information or a detailed quote.

Cocktail Platters

Cold

Chef's selection of gourmet dips, crudities, and oven baked breads	\$60
Aged cheddar cheese, cabanossi and crackers	\$50
Selection gourmet cheeses with dried fruits, mixed nuts and crackers	\$70
Assorted sushi and rolls (40 pieces)	\$90
Vegetarian antipasto grilled eggplant, roasted capsicum, zucchini, olives, semi dried tomatoes, artichoke, grilled turkish bread and spreads	\$70
Seafood Antipasto sydney rock oyster, prawns, smoked salmon, and marinated mussel	\$90

Sandwich selections **\$75**

2 choices, 40 pieces in total

*With your choice of fresh **white, brown or wholegrain** bread*

- Roast beef, snow peas sprout and tomato chutney
- Virginia ham, cheese and sliced tomatoes
- Roast turkey, lettuce, and cranberry sauce
- Smoked salmon, capers mayo and spanish onion
- Chicken breast, lettuce, and anchovies dressing
- Tuna flakes, iceberg lettuce and red onion aioli
- Avocado, rocket leaves, cheese
- Grilled zucchini, capsicum, rocket and olive tapenade

Hot

Meat & poultry platter options **\$90**

Up to 3 choices, 40 pieces in total

Thai beef skewers
Satay chicken skewers
Moroccan lamb kebabs
Portugese chicken tenders
Mini beef burgers

Seafood platter options **\$95**

Up to 3 choices, 40 pieces in total

Salt and pepper calamari
Tempura fish
Crumbed prawn cutlets
Crab claws
Thai fishcakes

Pastry platter options **\$85**

Up to 3 choices, 40 pieces in total

Mini pies
Cocktail quiches
Party sausage roll
Spinach and ricotta fillo
Petite pizza
Fried wonton
Vegetarian samosa
Mini spring roll
Curry puff

Potato wedges served with sour cream and sweet chilli sauce (for approx 40pax) **\$40**

Potato skins 40 potato skins topped with bacon and melted cheese **\$45**

Pizza selections 24 slices in total (One flavour = 3 pizzas per platter)

\$45

Classic

Tomato and mozzarella cheese

Vegetarian

Olives, mushrooms, semidried tomato and feta cheese

Chicken

Bacon, Spanish onion, baby spinach, bbq sauce and mozzarella

Godfather

Ham, cabanossi, pepperoni, mushrooms, olives, capsicum, onion, and mozzarella

Meat lover

Ham, bacon, cabanossi, pepperoni, chorizo bbq sauce, and cheese

Moroccan

Lamb, pumpkin, pinenut, rocket, pesto, and cheese

Mexican

Beef, chorizo, onion, Chili, capsicum, and cheese

Marinara (add \$5)

Prawns, squid, fish, mussel, capers, tomato, onion, and cheese

Sweet selections

Seasonal fruit platter (60 pieces) (Chefs assorted)

\$55

Cookies and biscuits platter (50 pieces) (Chefs assorted)

\$60

Petite cakes platter (30 pieces)

\$80

Banana caramel

Carrot cake

Triple chocolate

Petite danish (30 pieces)(Chefs assorted)

\$80

Chocolate

Cinnamon

Custard

Apple

Petite Fours (30 pieces) (Chefs assorted)

\$80

Coffee & chocolate marquie

Honey & pecan fudge

Polar Pizza

Nougat panforte

Warm tartlets (30 pieces)

\$80

Apple & cinnamon

Banana

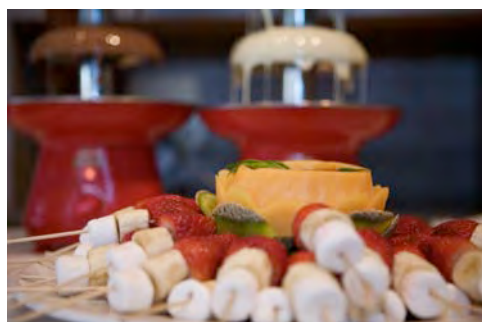
Mixed berries

Chocolate Fountain; Milk, Dark, or White Belgium Chocolate

\$90

Fountain hire & dipping chocolate with 40 skewers

Additional skewers available



Deluxe canapés

Minimum order of 30 pieces.

Cocktail packages are available upon request.

All our deluxe canapés are handmade, designed to cater for those wishing to add a bit of style and sophistication to their cocktail event.

Cold

Smoked salmon, crème fresh and dill	\$3.5
Cherry tomato, feta cheese and black olive tapenade	\$3.5
Feta and olive tart with pesto	\$3.5

Hot

semidried tomato and basil arancini	\$3.5
Haloumi and pancetta roll with rosemary	\$3.5
Prawn and Bacon wrap	\$3.5
Chilli and coriander chicken fritter	\$3.5

Cold

Fresh Sydney rock oyster with caviar and ponzu sauce	\$4.5
Mini Crab Bruschetta	\$4.5
Peking duck crepes	\$4.5
Fresh Prawn, olive and sundried tomato skewers	\$4.5

Hot

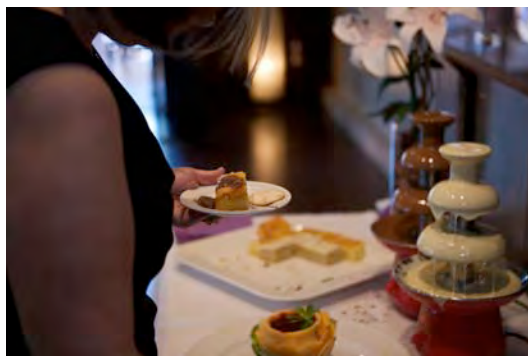
Thai beef mini paper rolls	\$4.5
Prawns and shallot skewer	\$4.5
Baked oyster and bacon sauce vierge	\$4.5

Dessert

Chocolate Fountain

Choose from; Milk, Dark, or White Belgium Chocolate

Fountain hire & Dipping chocolate with 40 dipping skewers <i>(Additional skewers available upon request, Price subject to change)</i>	\$90
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Banquet Buffet

The way this works is you choose how ever many selections suit your budget for example: \$35 per person for 2 selections. You get to choose your two from the sections provided; **Roasts, Pasta & Other dishes.**
(Only two in total, not two from each section)

Min 30 guests

\$35 per person for 2 selections

\$45 per person for 3 selections

\$50 per person for 4 selections

Roasts

Herbs roasted chicken breast with garlic cream sauce

Roast pork with crisp crackling and apple sauce

Boneless rosemary studded and garlic rubbed leg of lamb with mint sauce

Slow roasted 42 days aged grazier beef loin with mustard crust

Above selection served with roast potato, pumpkin and peas

Pasta

Spinach and ricotta ravioli with fresh tomato and basil sauce

Beef lasagna with a rich bolognaise and creamy béchamel sauce

Penne boscaiola with bacon, mushroom and rich garlic cream sauce

Smoked salmon spaghetti with fresh herbs, capers, Spanish onion, tomato and olive oil

Above selection served with garlic and herb pizza

Other dishes

Thai green curry chicken infused with kaffir lime and lemon grass

Beef stroganoff with sour cream and pickle cucumber

Steamed fish with ginger, shallot and sesame crackling sauce

Lamb Rogan Josh with mild chilli and fresh tomato sauce

Malaysian beef rendang in thick coconut curry

Seasonal mix vegetables au gratin with béchamel sauce

Above selection served with steamed jasmine rice

A fresh bread basket

A choice of one salad...

Caesar salad, crispy cos lettuce, bacon, crouton, parmesan cheese

Garden salad, mesculn, tomato, onion, carrot, cucumber, and capsicum

Rocket salad, onion, parmesan cheese, pine nut, and balsamic dressing

Greek salad, iceberg lettuce, feta cheese, olives, tomato, capsicum

Pasta salad, rocket leaves, olive oil, parmesan cheese, and crispy bacon

Potato salad, baby spinach, pesto, mayonnaise, and red onion

A choice of two mini desserts...

Triple Chocolate brownies

Strawberry swirl cheesecake

Caramel slices

Served with tea and coffee



Set Menu

The way this works is you choose 2 selections from however many courses suit your budget for example: 2 Courses for \$40. These are then placed around the tables in alternating meals, ie; Chicken, Beef, Chicken, Beef and so on...
(There are to be no special requests on the night, so please advise of any in advance)

2 Courses \$40 per person

3 Courses \$50 per person

Min 25 guests

Entrées

Seafood antipasto;

Oysters, smoked salmon, prawns, lemon and tartare sauce

Chicken Caesar salad

Moroccan marinated lamb resting on a baked polenta cake with baby spinach

Grilled Portobello mushroom, parmesan cheese and rocket leaves

Chili chicken fritter on cucumber salad

Mains

Grilled steak with mash, broccoli and red wine jus

Chicken breast supreme stuffed with camembert and ham with Spanish rice and spinach

Tiger prawns with chili tomato, basil, and fettuccine

Salmon fillet with saffron risotto, asparagus, hollandaise and sunblush tomatoes

Desserts

Delicious chocolate mud cake served with vanilla ice cream

New York Cheesecake topped with raspberry coulis

Selection of cheese and fresh fruit

Fresh seasonal fruit with cream

Served with tea and coffee

If you would like extra courses, our head chef would be delighted to create something special for you.

You are more than welcome to bring your own cake and cut it yourselves, we are able to provide a cake knife and serviettes.

However if you would like our chef to cut and plate your cake with cream and strawberries there is a \$1 per guest fee.



Breakfast Menu

Minimum of 20 people

Hot plated breakfast

Fluffy scrambled eggs
Grilled sausage
Herb roast tomato
Sautéed spinach & mushroom
Toast

\$19 per person

Served with tea, coffee & juices

Hot plated breakfast

Fluffy scrambled eggs
Grilled sausage
Crispy bacon
Herb roasted tomato
Sautéed spinach & mushroom
Baked Beans
Toast

\$22 per person

Fresh seasonal fruit platter

Served with tea, coffee & juices

Continental breakfast (Self serve or table buffet)

Selection of cereal
Fresh seasonal fruit & yoghurt
Basket of toast with spreads
Selection of freshly baked Danish pastries

\$16 per person

Served with tea, coffee & juices

Hot plated breakfast (50/50 Alternative serve)

Hot cakes
OR
French toast

\$15 per person

WITH

Banana compote in maple syrup dusted with fresh grated cinnamon
OR
Mixed seasonal fruit or berries with ricotta cheese

Served with tea, coffee & juices



Beverage Options

Guests to Purchase Own Drinks (GPO)

Your guests pay for their own beverages from the bar

Bar Tab

Flexibility is yours. Guests can charge onto a nominated credit card or place a specified dollar amount against a bar tab. Running totals are reported to you throughout your function. Once this amount is reached, your guests can then pay their own way. Bar tabs are flexible and can be tailored to suits your requirements and budget. You let us know what beverages you want to include on the tab e.g. House Wine, Tap Beer & Soft drink, and your guests simply pay for any other selection.

Beverage Packages

Standard Package **\$31 per person for 3 Hours** **\$39 per person for 4 Hours**

Tap Beer: Carlton Draught, Victoria Bitter, Tooheys New, Blue Tonuge Light
House White, House Red, House Sparkling
All soft drinks and juice

Premium **\$41 per person for 3 Hours** **\$49 per person for 4 Hours**

All of the Standard option including...
Sol, Dry Dock, Crown Lager
House Cocktails
Toi Toi Sauvignon Blanc
Toi Toi Sauvignon Blanc Sparkling
Bottles of still & sparkling waters

Luxury **\$55 per person for 3 hours** **\$65 per person for 4 hours**

All of the Premium option plus...
Heineken, Stella, Becks, Peroni, Corona
Audrey Wilkinson Chardonnay
Toi Toi Sauv Blanc
Audrey Wilkinson shiraz
Bottles of still & sparkling waters



Extra Information

Special Diets

We are pleased to cater for special dietary requirements with prior notice.

Cakes

You are more than welcome to bring your own cake and cut it yourselves, we are able to provide a cake knife and serviettes.

However if you would like our chef to cut and plate your cake with cream and strawberries there is a \$1 per guest fee.

We are also able to offer 15% off at Cake Art; www.cakeart.com.au
(for booked functions only)

Entertainment

Disk Jockey	From \$400.00
Juke Box/Karaoke	From \$330.00
Live Bands/Soloists/Duo's	POA

Decorations

The Castle Hill Tavern will supply and decorate your function for you with helium balloons, tea light candles and table sprinkles. Please liaise with the Function Manager if you wish to add your own special touches to the function.

Terms and Conditions

1. When booking your Function a deposit of \$500 is required at the time of booking. Deposit amounts will count toward the final balance. All deposits are non-refundable and non-negotiable.
2. Confirmation of final numbers and menu must be made no less than two weeks prior to the Function. At this time payment of the final food bill and any remaining accounts (excluding Bar Tabs) must be paid. All menus (excluding the party platters) will be based on guaranteed numbers or the final head count which ever is greater.
3. The Castle Hill Tavern does not accept payment by personal or company cheque unless prior arrangement has been made with the Function Manager.
4. Under no circumstances will the hotel allow any Function to bring any food or beverage into the Castle Hill Tavern unless authorised by functions manager. Any food brought into the venue is subject to a surcharge.
5. All prices shown include GST and are current at the time of printing and are subject to change at the Hotels discretion.
6. All booking cancellations must be made in writing.
7. Any cancellations within 7 full days prior to the Function will result in the client being liable to the Castle Hill Tavern for 100% of the full amount of the confirmed function.
8. The client is responsible for any loss or damage to Hotel property caused by guests attending the Function. The Castle Hill Tavern will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the Function.
9. Due to underage and intoxication issues the Castle Hill Tavern will not cater for 18th Birthday Parties.
10. A minor is defined by law as any person under the age of 18 years of age. This definition extends to babies and infants. Minors are permitted in certain function areas of the hotel when accompanied or in the immediate presence of their parent or legal guardian.
11. Castle Hill Tavern reserves the right to remove any person from your function for intoxication, misconduct or who do not meet requirements for dress codes. Clients are responsible for the orderly behaviour of their guests and management reserves the right to intervene where it sees fit and/or exercise its right to refuse entry. Responsible service of alcohol is company policy.
12. Guests who are booking a function for the celebration of a 21st birthday are required to ensure a security guard is present for the duration of the function. Security guards will be hired through the hotel at a rate of \$40 per hour and are licensed and contracted to a government approved body. 21st birthdays must also purchase one (1) platter per every eight (8) people. Any person deemed approaching intoxication will be refused service, management reserve the right to remove any guest from the function (including the host) if these conditions are not met.
13. All people attending the function must adhere to the hotels dress code. Management can refuse entry to those who do not obey.
14. Venue management reserve the right to book another function in the same area up to one hour before the scheduled start time or one hour after the scheduled finish time.

I _____ have read and agree to Castle hill Taverns Terms and conditions.

Signed: _____ Date: _____

Enquiry/Booking Form

Feel Free to drop this form into the Hotel or utilise it as a checklist for yourself.

Please make sure you have the following details ready when you inquire to assist us in a speedy and informed response.

Date inquired: _____ Inquiry taken by: _____

Personal Details:

Contact person: _____

Company name: _____

Address: _____

Phone: _____ Fax: _____

Email: _____

Function Details:

Date of function: _____ Start time: _____

Type of event: _____ Number of attendees: _____

Name of event: _____

Function Requirements: *(Please see function pack for descriptions)*

Room requested: Level One Pool Room Beergarden Other: _____

Food option: Platters Canapes Conference Buffet Set Menu Breakfast

Beverage options:

<input type="checkbox"/> Guests to purchase own	<input type="checkbox"/> Open Bar Tab
<input type="checkbox"/> Bar tab – Standard pack	<input type="checkbox"/> Bar tab – Premium pack
<input type="checkbox"/> Standard 3 hours	<input type="checkbox"/> Standard 4 hours
<input type="checkbox"/> Premium 3 hours	<input type="checkbox"/> Premium 4 hours
<input type="checkbox"/> Luxury 3 hours	<input type="checkbox"/> Luxury 4 hours

Extras:

<input type="checkbox"/> Tea & Coffee	<input type="checkbox"/> DJ
<input type="checkbox"/> Juke Box	<input type="checkbox"/> Karaoke
<input type="checkbox"/> Background Music	<input type="checkbox"/> Ipod / CD's
<input type="checkbox"/> Extra Decorations	<input type="checkbox"/> Cake cutting service

NOTES:

Please note this is just an enquiry, confirmation of function details to be made with the function coordinator