



Castle Hill Tavern.



BIRTHDAYS Engagements ANNIVERSARIES
KITCHEN TEAS AND HENS NIGHTS
BAR / BAT MITZVAHS BUCKS PARTIES
Children's Parties NAMING CEREMONIES Christenings
MILESTONES • FAREWELLS • LAUNCHES
WAKES / MEMORIALS SPORTS PRESENTATION DAYS
// BOARDROOM MEETINGS // CORPORATE LUNCHES //
Team Building Days
THEME PARTIES AND SCHOOL REUNIONS
TRADE SHOWS • SHORT COURSES/CLASSES

Event not listed here? Ask our events team! We are usually able to shape a package to suit your needs, and are always willing to take on new experiences.

The Castle Hill Tavern caters for all occasions. With indoor and outdoor alfresco spaces, we can offer multiple spaces, all which differ in style and atmosphere.

For more information, or to make a reservation, please contact our friendly events team on 9634 5300 or email us at castlehilltavernfunction@alhgroup.com.au



functions and events



FACILITIES & FEATURES

All of our private functions include:

- Exclusive use of the room for up to five hours
- Experienced bar and wait staff
- Helium balloons
- Table linen
- Tea light candles
- Table scatters (confetti)
- Full coordination of your event



ENTERTAINMENT & EXTRAS

We can also arrange extra entertainment to make your event that little bit more special. Please see your functions coordinator for cost and availability of:

- DJ
- MC
- Juke Box
- Karaoke
- Live music
- Photo booth/ area
- Additional decorations
- Trivia
- Candy buffet
- Face painters
- Limousine transfers
- Clowns
- Caricature Artist



CAKE

You may bring your own cake to your function. Our chefs can cut this for you for \$20. Alternatively, you are welcome to cut it yourselves; we are able to provide a cake knife and serviettes.

TWENTY-FIRST BIRTHDAYS

We are happy to host 21st parties. Please see your functions coordinator for additional terms and conditions.



SPECIAL DIETS & REQUESTS

If you have a special diet, we will do our best to accommodate you. Please inform your coordinator if you have any special requests or allergies. We are happy to cater to vegetarian, gluten-free and vegan diets.



function spaces

BALCONY BAR

Our signature suite, the Balcony Bar is perfect for engagement parties, birthdays, christenings, wedding receptions and corporate events. Whether it be a cocktail party or banquet style event, the Balcony Bar is sure to impress every time. The room is equipped with a private bar, bathroom facilities, a projector screen, a large private balcony and spacious interior with modern design.

Capacity - Standing

| | |
|------------------|-----|
| Standing Indoors | 100 |
| Balcony | 200 |
| Combined | 300 |

Capacity - Sitting

| | |
|---------------|-----|
| Indoors | 75 |
| Balcony | 100 |
| Combined | 175 |
| Theatre Style | 80 |

BOURBON BAR

The Bourbon Bar is a fantastic location for a number of styles and events. Our Bourbon Bar has a private bar and hardwood dance floor and a large space which can be utilised in multiple ways. This room has a great relaxed feel and has been host to many birthdays, engagements and school reunions.

Capacity

| | |
|---------------|-----|
| Standing | 150 |
| Sitting | 100 |
| Theatre Style | 100 |

OTHER AREAS

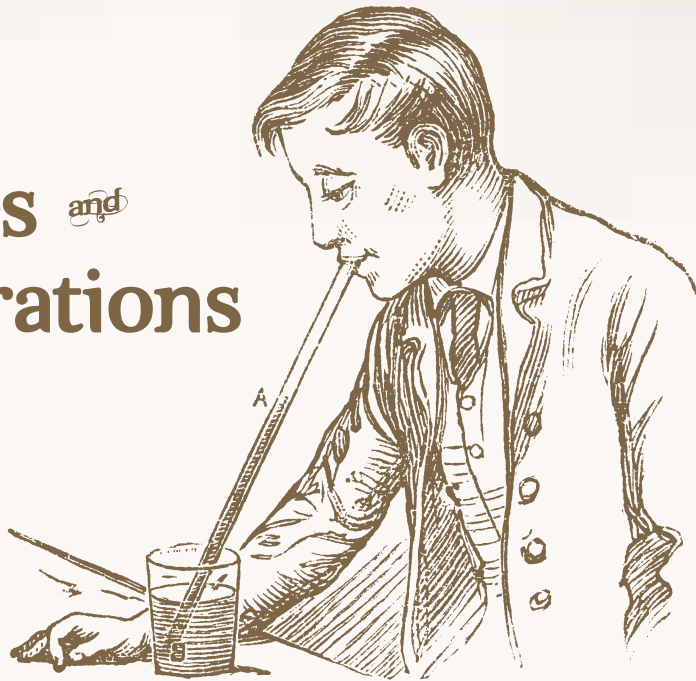
Castle Hill Tavern has other great areas to offer for smaller groups. To book a table in our bistro, or to reserve a booth in our public bar, please contact our events team. These areas are reserved free of charge and require no minimum guest numbers.

Combined Balcony Bar & Bourbon Capacity

| | |
|----------|-----|
| Standing | 450 |
| Sitting | 275 |

Either space can be hired out day and night midweek, Sundays and before 3pm on Friday or Saturday.

parties and celebrations



Your minimum spend can be allocated to food or beverage as you wish. We have the following food and beverage options, with detailed menus on the next pages:

Canape Platters

Our most popular party menu! Choose from a selection of favourites at a per platter price. No minimum order and sure to please even the fussiest of eaters.

Buffet

Great for family events with a minimum of thirty guests. Each buffet is served with: A fresh bread basket, a choice of two mains, a choice of three sides, a choice of three desserts and tea and coffee station.

Traditional Buffet (3 types)
\$39 per person

Barbecue Buffet

Cooked on the grill and served to your guests by one of our chefs on the Level One Bar Balcony. \$35 per person

Banquet

A sit down dinner with alternative servings of your choice of courses. Includes a tea and coffee station and a bread basket for each table.
\$45 per person for 2 courses
\$55 per person for 3 courses

Beverage Options

Guests to Purchase Own Drinks

(GPO) Your guests pay for their own beverages from the bar.

Bar Tab

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, you may increase your tab or your guests can pay their own way. You can choose to limit what drinks are included on the tab if required.

Beverage Packages

Discuss with the functions team your options and menus.





banquet

\$45 PER PERSON
for 2 courses

\$55 PER PERSON
for 3 courses

Minimum of 30 guests
All courses served alternatively

All our banquets come with
complimentary tea and coffee.

We are very keen to create a unique
event for every function – therefore
we are able to create special menus
to suit your exact needs.

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



ENTREE

Seafood antipasto oysters,
smoked salmon and prawns
served with 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

Chilli chicken fritter
on a cucumber salad

MAINS

Grilled 200g Rump Steak
with mashed potato, green beans
and red wine jus

Chicken breast and mushroom filo
with garlic cream and potato rosti

Sambal tiger prawns with coconut
rice and garlic green beans

Salmon fillet with saffron risotto,
asparagus, sun blush tomatoes and
hollandaise sauce

Pumpkin and ricotta ravioli with
baby spinach and napolitana sauce

DESSERTS

Chocolate mud cake
served with vanilla ice cream

**Lemon and passionfruit
cheesecake** topped with raspberry
coulis

Selection of cheeses and fresh
fruit

Pavlova with fruit salsa and
passionfruit dressing

Pear and ricotta tart



traditional buffet

\$39 PER PERSON

**Great for large family events with
a minimum of 30 guests.
Each buffet is served with:**

- A fresh bread basket
- A choice of two mains
- A choice of three sides
- A choice of three desserts
- Tea and coffee station

MAIN CHOICES

Slow roasted 42 days aged grazier
beef loin with mustard crust

Herb roasted chicken breast with a
garlic cream sauce

Roast pork with crisp crackling and
apple sauce

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

Spinach and ricotta ravioli with
fresh tomato and basil sauce

Beef lasagne with a rich bolognaise
and creamy béchamel sauce

Penne boscaiola with chicken,
bacon, mushroom and a rich garlic
cream sauce

Steamed fish with ginger, shallots
and sesame crackling sauce

Malaysian beef rendang in thick
coconut curry

Stir fried chicken and vegetables in
a soy sauce

SIDE CHOICES

Steamed Rice

Roasted potatoes and pumpkin

Steamed vegetables

Caesar crispy cos lettuce, bacon,
croutons, and Parmesan cheese

Garden mesclun, tomato, onion,
carrot, cucumber and capsicum

Rocket onion, Parmesan cheese,
pine nut and balsamic dressing

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

DESSERT CHOICES

American brownie

Caramel slice

**Lemon and passionfruit
cheesecake**

Rocky road

\$35 PER PERSON

Our BBQ Buffet is cooked on the grill
and served to your guests by one of
our chefs in our balcony bar.

Choice of 2 mains and 2 sides.

***BBQ Buffet only available
in our Balcony Bar Room**

- A fresh bread basket
- Sausages
- Fresh fruit platter or
Lemon and passionfruit
cheesecake
- Tea and coffee

As well as your choice of:

- Rump steak
- Grilled chicken breast
- Salmon Fillet

Sides:

- Steamed Rice
- Roasted potatoes and pumpkin
- Steamed vegetables
- **Caesar** crispy cos lettuce, bacon,
croutons, and Parmesan cheese
- **Garden** Mesclun, tomato, onion,
carrot, cucumber and capsicum
- **Rocket** onion, Parmesan cheese,
pine nut and balsamic dressing
- **Greek** iceberg lettuce, feta cheese,
olives, tomato and capsicum.



canape platter menu

Canape platters are
served with 30-35
pieces per platter

HOT

Mini garlic bread \$50

Mini herb bread \$50

Pizza ham pineapple, margarita,
bbq meat lovers \$65

Pastries mini pies, cocktail quiches
and party sausage rolls \$75

Samosas, mini spring rolls
and chicken dim sim \$75

**Spinach and feta filo pastry
triangles** \$80

Mixed seafood salt and pepper
calamari, tempura fish, prawns and
crab claws \$95

Salt and pepper calamari
with aioli \$90

**Arancini shiitake mushroom
mozzarella** with aioli \$95

Honey roasted pumpkin, haloumi
and cherry tomato skewers \$80

Grilled zucchini, sundried tomato,
olive and feta skewers \$80

Chicken and beef skewers
with satay sauce \$90

Moroccan lamb skewers with
a minted yogurt sauce \$90

Portuguese chicken skewers
with a peri peri aioli (hot) \$90

Mini tav dogs with bacon, cheese,
tomato sauce and mustard \$85

Cheeseburger sliders with
lettuce, tomato and BBQ sauce
\$85

Chicken sliders with schnitzel,
lettuce, tomato and mayonnaise
\$85

Pulled pork sliders with slaw
and spicy buffalo sauce \$85

COLD

**Gourmet dips, crudities, and oven
baked breads** chef's selection \$50

Mini bruschetta with fresh
tomatoes and basil \$50

Natural oysters \$90

Oysters kilpatrick \$95

SWEET

Seasonal fruit platter
chef selection \$55

Petite Danish
chef selection \$80

Cakes and slices
chef selection \$80

terms and conditions

Tentative Bookings. Tentative bookings will be held for a total of seven days after which the venue has the right to release the room without notice. Tentative bookings will only be confirmed once the Hotel as received a booking form, deposit and signed terms and conditions.

Confirmation/Deposit. Confirmation of a booking must be made in writing with signed terms and condition within seven days of the original reservation. A deposit of \$500 must be paid upfront to secure your reservation. Deposits can be made by cash, EFTPOS, Mastercard, Visa, American Express and Diners. No cheques.

Minimum Spend. A minimum spend fee applies for any Friday or Saturday night booking. Please consult with the functions manager for the minimum spend required for your booking. Minimum spends may include the catering from our functions menu, additional security requirements and any prearranged bar tab only.

Payment. Full payment is required seven days prior to the function. The Hotel accepts cash, EFTPOS, Mastercard, Visa, American Express and Diners. No cheques. In the case where full payment can not be made by this time of the function, instant late fees will be incurred every day payment is overdue. Late fees are charged at 10% of total bill owing. The Hotel has the right to cancel the event should payment not be made by the day of the event.

Guaranteed Numbers. A guaranteed number of guests attending the function are required one week prior to the event. Numbers can increase after this final number has been given but cannot decrease or fees will be incurred by the client. It is the responsibility of the client to contact the Hotel regarding final numbers. If less guests show up to the function than quoted, the guest will still be liable for payment for the full function guest list.

Date Changes. Date changes are permitted subject to availability with a minimum notice period of two weeks.

Final details. To ensure your requirements are met it is necessary to receive details of your function schedule and menu selection at least fourteen days prior to your function.

Cancellations. In the event of the confirmed function not taking place full reimbursement of deposit will be given, provided written notice is given twenty eight (28) days prior to the functions commencement date. Cancellation with (28) days will incur a loss of the deposit made.

Decorations/Signage. A detailed list of all decorations must be given to the Function Manager for approval prior to function. Under no circumstances are items/ decorations to be nailed, screwed, stapled or adhered to walls, doors or any other surfaces in any way unless approved by Function Manager. The client is responsible for collecting and taking home all decorations at the conclusion of the function, after which time any remaining items will be discarded. The client may set up decorations for the function no earlier than one hour before the commencement of the function unless there is prior arrangement with the Functions Manager.

Other events. Management reserves the right to book another function in the same area up to one hour before and after the scheduled function commencement and departure time.

Consumption. Under no circumstances will the Hotel allow for any food or beverages of any kind to be brought into the Hotel for consumption at the function by the client or any guest's, with the exception of birthday cakes. Any unauthorised food or beverages will be confiscated and discarded at the discretion of the hotel.

Compliance & Responsible Service of Alcohol. Clients are expected to conduct their function in an orderly manner in full compliance with the Hotel Management and with all applicable laws. Management reserves the right to intervene where it sees fit and it exercises its right to refuse entry or exclude. We practice Responsible Service of Alcohol at all times and reserve the right to refuse service of alcohol to any persons. The 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.

Security. Where the Function Manager sees fit, functions will be required to have a security guard present through the duration of the function at the cost of the client.

21st Birthdays. It is a requirement of all 21st birthday functions that a security guard is present for the duration of the function. Security guards will be hired through the hotel at a rate of \$45 per hour and are licensed and contracted to a government approved body. 21st birthdays must also purchase at least one platter per every eight guests if ordering of the cocktail platters menu.

Minors. As part of our Hotel Licence, minors are only permitted in certain areas of the Hotel. All minors must be accompanied by a parent or legal guardian. A minor is defined by law as any persons under the age of 18 years of age. Minors are not permitted in certain areas after 9pm, however they are permitted to remain the private function rooms provided they are in the presence of a sober and responsible parent or loco parentis. Minors will be removed from the premises should these conditions not be met.

Prices. Prices will be confirmed with final details. Every endeavour is made to maintain prices as printed but they are subject to change without notice due to any changes in or imposition of government charges, taxes, levies or other service charges. All prices shown include GST.

Damages. The client is responsible for any loss or damage to Hotel property caused by their own action or 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. Clients are responsible for arranging their own insurance.

Oral Advice. Any oral advice given on any matter is based on the best intention and information available at the time as a service, but is indicative only. Under no circumstances should oral advice be acted upon without written confirmation.

I, _____
have read and agree to Castle Hill Tavern's terms and conditions listed above.

Signed: _____

Date: _____