

FUNCTIONS 2020



8347 1133 / INFO@WOODVILLEHOTEL.COM.AU 878 PORT ROAD, WOODVILESOUTH

WELCOME

THE BISTRO

GUESTS STANDING 100 / GUESTS SEATED 90 / GUESTS THEATRE 20

THE BISTRO CURVE & OUTDOOR AREA

GUESTS STANDING 80 / GUESTS SEATED 45

THE LOUNGE

GUESTS STANDING 50 / GUESTS SEATED 50

THE YARD

GUESTS STANDING 130 / GUESTS IN 1/2 YARD 40

THE TOWER

GUESTS STANDING 15 / GUESTS SEATED 10

WHATS INCLUDED?

personalised reserved & drink signs full room set up, tables clothed tealight candles, kids activities data projector data screen

Hire fees and deposit may apply. Please see our friendly staff for details.*





COCKTAIL PLATTERS

ASIAN PLATTER (60) \$45

An assortment of mini beef dim sims, veg cocktail spring rolls, Samosa and Veg money bags served with sweet chilli sauce and soy sauce

ANTIPASTO PLATTER \$55

An assortment of house made dips, cured meat, grilled pitta, warm marinated olives and grilled vegetables, baked Ciabatta, Dukkha and Cheese of the day

SKEWERS (30) \$60

Your choice or a combination of marinated chicken, beef or vegetable skewers served with BBQ glaze

PASTRY PLATTER (36) \$65

An assortment of party pies, pasties, sausage rolls served with Tomato & BBQ sauce

PIZZA PLATTER (40) \$65

An option of 2 pizzas; vegetarian, bbq chicken, margarita, pulled pork or Hawaiian

CHEESEBURGER SLIDER PLATTER (20) \$70

mini American cheeseburgers in a Brioche burger bun

VEGETARIAN OR CHICKEN SLIDER PLATTER (20) \$70

choice of mini Brioche sliders of either marinated vegetables or grilled chicken

WRAPS PLATTER (18) \$75

An assortment of salad wraps incl; chicken, ham and vego in a lightly toasted tortilla

SEAFOOD PLATTER (45) \$80

squid and fish bites served with tartare, aioli and lemon



SET MENU 2 COURSE \$40PP 3 COURSE \$45PP

YOUR CHOICE OF 2 ITEMS PER COURSE ADD ADDITIONAL ITEM FOR \$2.50 PER ITEM ALL MENUS INCLUDE DINNER ROLLS & GARDEN SALAD

ENTREE

GRILLED BANANA PEPPERS tomato salsa, blue cream sauce PARMESAN CRUMBED CHICKEN TENDERLOINS chipotle aioli WARM PRAWN COCKTAIL salsa verde, rocket & pico de gallo BEEF CARPACCIO horseradish cream, kalamata olives & micro herbs SMOKED SALMON pickled vegetables dill & caper aioli

MAIN

250G STONEGRILL RUMP moroccan sweet potato mash & broccolini with choice of gravy **CHICKEN BREAST** stuffed with spinach, brie & capsicum wrapped in bacon with creamy leak & chorizo mash, grilled asparagus & garlic sauce (gf)

CRISPY SKIN ATLANTIC SALMON collard greens, garlic kippfler & smokey hollandaise sauce **HERB CRUMBED MURRAY VALLEY PORK CUTLET** seeded mustard potato rosti, apple & dill slaw & roast apple gravy

MUSHROOM RISOTTO parmesan, roast hazelnut crumble & white truffle oil **200G CHAR GRILLED MSA PORTERHOSE** cooked medium with garlic & herb butter, smashed bacon & sour cream potatoes, honey glazed carrots & your choice of gravy

DESSERT

CINNAMON CHURROS chocolate ganache sauce, chantilly cream & fresh strawberries TRIPLE SEC POACHED PEAR coffee glaze vanilla bean ice cream & fresh strawberries (gf) WARM APPLE CRUMBLE hazelnut praline & citrus infused double cream WHITE CHOCOLATE MOUSSE BRANDY SNAP berry compote BEETROOT BROWNIE vanilla bean ice cream & chocolate beetroot glaze



BEVERAGE PACKAGES

STANDARD PACKAGE	Sparkling - Angus Premium Sparkling Brut
\$26 for 2hrs pp \$34 for 3hrs pp \$41 for 4 hrs pp	White - Tomich Hill Red Label Sauvignon Blanc Red - Tomich Hill Red Label Shiraz Beer - Hahn Super Dry, Hahn 3.5 & Hahn Premium Light Soft Drink + Juice
DELUXE PACKAGE	Sparkling - Squealing Pig Prosecco Choose one white & one red from the following:
\$35 for 2hrs pp \$42 for 3hrs pp \$49 for 4 hrs pp	White - Thorn-Clarke Riesling, D'arenberg Chardonnay, Squealing Pig Sauvignon Blanc Red - Down the Babbit Hole Shiraz, Shaw Family Vintners Cabernet

White - Thorn-Clarke Riesling, D'arenberg Chardonnay, Squealing Pig Sauvignon Blanc Red - Down the Rabbit Hole Shiraz, Shaw Family Vintners Cabernet Sauvignon, Claymore Never Walk Alone GSM Beer - All Tap Beer & Hahn Premium Light Soft Drink + Juice

PLATINUM PACKAGE

\$43 for 2hrs pp \$50 for 3hrs pp \$57 for 4 hrs pp Sparkling - Howard Vineyard Sparkling Choose two white & two red wines from the following: White - Mitchell Watervale Riesling, Grant Burge Summers Chardonnay, Grant Burge Moscato, Shaw and Smith Sauvignon Blanc, Paracombe Pinot Gris Red - Pepperjack Shiraz, Wynns The Gables Cabernet Sauvignon, Mr Mick Tempranillo, Grant Burge 5th Gen Merlot, Rockford Alicante Beer - All Tap Beer, Tap Cider & Hahn Premium Light Soft Drink + Juice

NON ALCOHOLIC	Continuous Filtered Coffee & Tea \$3
	Continuous soft drink & juice \$8.9

BAR TAB · SUBSIDISED DRINKS · CASH DRINKS



TERMS & CONDITIONS

TENTATIVE BOOKINGS We will hold for a maximum of 7 days.

DEPOSIT To secure your Function, a deposit of \$10 per person is required. Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

CONFIRMATION OF BOOKINGS Booking numbers are required upon deposit payment for the function with final guarantee of attendance essential 5 days before the function. This number will represent the minimum invoicing amount for function menus, cocktail food or drinks packages. A change of numbers, without sufficient notice of 5 days, will result in the loss of deposit for those cancelled seats.

PAYMENT Hire fees must be paid 4 weeks prior to the booking date, this payment will be considered a deposit to secure the booking. Functions must be paid in full on the day of event by cash or credit card. Cheques are not accepted. We are unable to invoice for later payment. Entertainment Cards and other discounts are not applicable with function menus.

MENU SELECTION Menu details, function menus and beverage options must be confirmed 7 days prior to the function. Please inform us of any dietary requirements prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and beverage option.

CAKES You may bring a cake and we will refrigerate it until you wish to have it displayed. For parties held in a private area we will also provide a display table. A \$2.50 per guest cakeage fee applies. We are happy to present the cake on individual plates with freshly whipped cream and coulis.

CAKES - COCKTAIL FUNCTION You may bring a cake and we will refrigerate it until you wish to have it displayed and plated for a flat fee of \$40.

CANCELLATION POLICY Written notice is required to cancel a booking.

DECORATION You are welcome to decorate your hired space. We request that you use blu tac if planning to hang things from the walls. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate.

INCLEMENT WEATHER We are able to offer limited protection for inclement weather for bookings in The Yard and Courtyard area. We will discuss with you an alternate option should weather intervene.

AV FACILITIES & ENTERTAINMENT It is the organisers responsibility to ensure that all external AV equipment is compatible with the hotels' in-house equipment. Organisers are more than welcome to test equipment on site prior to the function. Approval from management is required should you wish to hire a band, DJ or any other form of entertainment.

RESPONSIBILITY Organisers are financially responsible for any loss or damage sustained to The Woodville Hotel by the organiser or caused by guests attending the function. The hotel claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function.

DUTY OF CARE At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. The Woodville Hotel reserves the right to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

BOOKING FORM

PLEASE EMAIL THIS FORM TO INFO@WOODVILLEHOTEL.COM.AU ONCE IT HAS BEEN COMPLETED.

BOOKING DETAILS

Booking Name:	Contact Nan	ne:
Telephone:	EMAIL:	
Date of Event:	Booking Time:	Number of Guests:

PAYMENT DETAILS

Payment Method (please circle):			
CASH	CHEQUE	CREDIT CARD	

Payment \$_____

If paying by credit card, please complete the below details:

TYPE OF CARD (please circle):	VISA	MASTERCARD	DINERS	AMEX
Name on card:				
Card Number:				
Card Expiry:	cv	V:		
Signature:				
Date:				

By signing this document I agree with the terms and conditions of The Woodville Hotel.		
Name (please print):	Date:	
Signature:		

ELECTRONIC FUNDS TRANSFER <

Please be sure to outline the DATE and NAME of your function so we can allocate your payment correctly. Please send remittance when payment is made.

Account Name: The Woodville Hotel BSB:035000 Account Number: 216522