

# Celebrations Menu



**HEXHAM  
EVENTS**

# CLASSIC COCKTAIL

Minimum of 40 Adult Guests - \$35 per head

The Cocktail Package includes the following:

- Complimentary room booking for 4 hours.
- A selection of cocktail items to be served to your guests over 1½ hour period
- Coffee & Tea station.

## Classic Cocktail Menu

Your Choice of 6 of the following

Served over 1½ hours

Bloody Mary Oyster Shooters

Moroccan Chicken skewers w lemon & mint yoghurt

Handmade quiches w smoked leg ham & cheese

Chinese spoons w chicken, coriander, avocado, mint & chilli

Stuffed baby chat potatoes w sour cream, crispy bacon & chives

Bruschetta w vine ripened tomatoes, crumbled feta, basil, garlic, red onion, parmesan & olive oil

Crunchy Prawn twists w aioli

Thai beef noodle spoons

Slow roasted beef & rosemary pies

Char grilled chicken satay skewers

Mini Cheeseburgers w caramelised onion

# CLASSIC BUFFET

Minimum of 40 Adult Guests - \$50 per head

The Classic Buffet package includes the following:

- Complimentary room booking for 4 hours.
- Classic Roast Buffet: including your Choice of Dessert
- Coffee & Tea station.

## Classic Roast Buffet

Mustard crusted slow roasted side of beef in a red wine gravy

Tender slices of boned and rolled roast pork w crackling & granny smith apple sauce

Crunchy baked potatoes w sea salt

Maple glazed roasted pumpkin & baked honey carrots

Steamed beans & broccolini

Dinner Rolls & butter

## Dessert

Speak to our Chef about options

# DELUXE PACKAGE

Minimum of 40 Adult Guests - \$65 per head

**The Deluxe package includes the following:**

- Complimentary Reception Room booking for 5 hours.
- Alternate Drop Menu
- Canapés
- Main Course
- Coffee & Tea station.

**Package also includes**

- Round Tables (seating 8 or 10)
- Linen tablecloths
- Chair Covers
- Stage w Microphone & Lectern
- iPad Music linked to sound system
- Dancefloor



# DELUXE PACKAGE

## Deluxe Menu

Your choice of 4 of the following Canapes  
Served to your guests for 1 hour prior to your Main  
Followed by seated Main

### Canapes

Moroccan Chicken Skewers w lemon & mint yoghurt  
Bloody Mary Oysters Shooters  
Crunchy Prawn twists w lemon dill aioli  
Smoked Salmon & dill tarts  
Teriyaki steak kebabs  
Chinese Spoons w chicken, avocado, chilli, coriander & lemon.  
Bruschetta w roasted cherry tomatoes, crumbled feta, basil,  
garlic, red onion, parmesan & olive oil.

### Choice of 2 Mains

#### Mains

Roasted Rack of Lamb w rosemary & garlic rub on sweet potato mash, pan fried beans & crispy leek.

Bacon wrapped Chicken breast, stuffed w` sundried tomatoes & fetta, served w seasonal greens, creamy potato stack & butter mushroom sauce.

Seafood beef medallion chargrilled fillet, grilled prawns, crispy salted Kipfler potatoes, pan fried green beans & a garlic sauce.

Crispy Skin Salmon w rosemary roasted chat potatoes, steamed broccolini,  
Grilled lemon & a dollop of yoghurt

# ADDITIONAL INFORMATION

## Children's Meals

Children under 12 years of age ~ \$15.00 per person

## We Cater for all Dietary Needs.

Please advise when finalising numbers and where these guests will be sitting. There will be no extra charge for this service.

## Catering Optional Extra's Costing

Fruit Platter serves 15 - \$90 per Board

Cheese Station - \$7 per person

Antipasto & Cheese Station - \$12 per person

Cheese Board serves 15 - \$100 per Board

Sweet Station from \$7 per person

Platters of Prawns & Oysters (Seasonal Price)

## Bar options

### Standard Package \$25pp

Bubbly on arrival,

Morgan Bay Wines,

Hartog's Plate Moscato,

Standard Tap Beers: Tooheys, VB, XXXX,

Soft Drink, Juice, & Water

### Premium Package \$35pp

Sparling on arrival: Seppelt Fleur de Lyse Chardonnay/ Pinot Noir

White Wines: 821, South Sauvignon Blanc, Devil's Lair Chardonnay

Red Wines: Devil's Lair Cabernet/Merlot, Wolf Blas Private Release Shiraz

Rose` : Devil's Lair Rose`

Standard Beer varieties plus Craft Beer

Soft Drink, Juice, & Water

*Spirits will be available at an additional cost of \$7.50 to the package or Guests can pay for their own Spirit purchases.*



# FREQUENTLY ASKED QUESTIONS

## Entry Options to the Club

Yes, we are a licensed club and have to adhere to the law regarding signing in, we have simplified this process by having a sign in register at entry to your reception.

For those unable to climb stairs, lift access is available from inside the club to the event centre.

## Smokers

There is a Smoking Deck adjacent to the Reception room.

No Smoking inside Club at any time. NO E-cigarettes inside Club.

## What you can/can't bring into the Club

As licensed premises you cannot bring in any form of alcohol

No food other than a cake

Assistance dogs are permitted but no pets.

No smoke machines.

No naked flames such as lit candles

# BOOKING INFORMATION

Please provide the following details to assist us in coordinating your event

## FUNCTION DETAILS

Type of Event:

Date of Function:

Approx. no of guests :

Adults

Children

Room access required (after 8.00am)

Event start time:

Event End time:

Contact Name:

Group/Company Name:

Phone Number:

Mobile Number:

Email:

Facilitators Name:

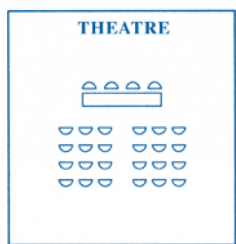
Catering Required:  Yes  No

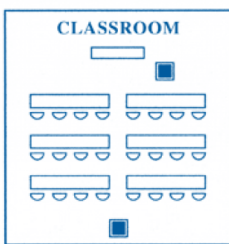
Bar Required:  Yes  No

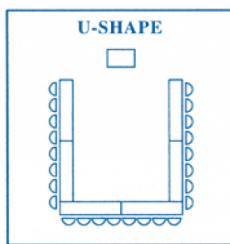
Menu Selected:  Casual  Finger Food  Conference  BBQ  Salad & Hot Boxes  
 Optional Extras

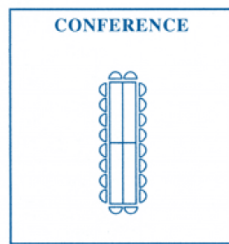
Time for Food Service: Morning Tea \_\_\_\_\_ Lunch \_\_\_\_\_ Afternoon Tea \_\_\_\_\_  
 Dinner \_\_\_\_\_ Dessert \_\_\_\_\_

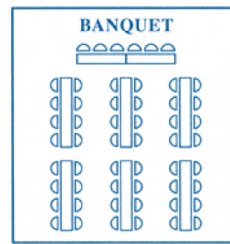
	Board Room	Heritage Room	Half Auditorium	Full Auditorium
	Seats 10	Seats 20	Bar end Stage end	Round tables up to 150ppl Trestle tables up to 250ppl
< 4hr Venue Hire	\$70	\$80	\$80	\$150
4+hrs Venue Hire	\$130	\$140	\$150	\$250

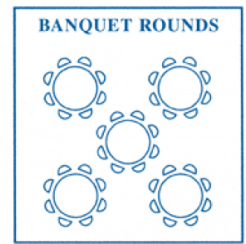













## EQUIPMENT AVAILABLE FOR YOUR EVENT

*This equipment is available free of charge, however all damages must be paid for.*

- Data Projector     Projector Screen     Microphone     Whiteboard  
 Flipchart     Presenter Table     Stage     Lectern  
 Powerboard     Extension Cord     Wi-Fi access from 9.00am

OFFICE USE:

Room Hire Cost:

Catering Cost:

