

Functions Package

THE
• SALISBURY •
HOTEL

Thank you for considering the newly renovated Salisbury Hotel for your next function!

The Salisbury has the answer for all of your Function needs.

With 2 spaces, multiple areas and a large number of food options available, we have the perfect space for your next event. We have a variety of function packages available to suit your needs; whether it be a breakfast meeting, catch up with family or friends, Birthdays, Christenings, Engagements or even an informal Wedding we have a package that will suit.

If you would like more information, or to book your next function, please don't hesitate to contact us on 8258 2722 or email us at functions@thesalisbury.pub



Spaces Available

THE PATIO

Cocktail: 220 Seated: 100

The Patio is a fresh, bright fully enclosed outdoor area with heating and cooling for year round comfort; ideal for both seated and cocktail style functions. With its own fully stocked bar, The Patio is available for exclusive hire, or can be sectioned into your own private area.

**Exclusive room hire \$POA. Conditions apply.*



THE ASSEMBLY BISTRO

Cocktail: N/A Seated: 50

Our Main Dining Area adjoining the Sports Bar is non-private area perfect for Family Dinners, Corporate or Club Meetings or Dining Functions.



THE ASSEMBLY ROOM

Cocktail: 180 Seated: N/A

The Assembly Room is where it all comes together! This space is informal and is an excellent choice for casual birthdays, social club get togethers and after work gatherings. The bar includes two 8-ball tables, a number amusement machines, full UBet facilities (which can be switched off during private functions), a digital music system and large screen LCD's TV's.

**available after 7.00pm on Saturday nights for exclusive hire.*

\$POA. Conditions apply



Equipment Available

THE PATIO

132" Big Screen

64" HD TV's with SD card, USB and HDMI ports, Laptop and iPod plugins

BISTRO

2x 64" HD TV's with SD card, USB and HDMI ports, Laptop and iPod plugins

THE ASSEMBLY ROOM

64" HD TV with SD card, USB and HDMI ports, Laptop and iPod plugins

FOX Sports and Music Channels

WiFi Connectivity

Stage (\$POA)

Cordless Microphone (\$POA)

THE

SALISBURY

Inclusions

HOTEL

ALL SEATED FUNCTIONS INCLUDE

- Personalized table menus
- Food orders taken at table
- Fresh Bread and Butter
- Salad and Vegetables to Share
- Table linen, cloth napkins and chair covers available on request (\$POA)

CAKEAGE

Cut and served by guests \$No Charge

Plates and cutlery supplied

Cut and served by Chef \$2/ serve

Served with berry coulis and cream

*Must be served by 9.30pm

Coffee & Tea Station \$2 /person

Breakfast, Morning & Afternoon Tea

BREAKFAST

Available 7-11am

CONTINENTAL BREAKFAST

\$13.90 per person (*minimum 10 guests*)

- Seasonal Fruit
- Natural Yoghurt and Toasted Muesli
- Assorted Mini Muffins & Danishes
- Ham & Cheese Croissants
- Coffee, Tea and Juice Selection

COOKED BREAKFAST

\$19.90 per person (*minimum 10 guests*)

- Seasonal Fruit
- Natural Yoghurt and Toasted Muesli
- Plus a full breakfast plate: Bacon, Scrambled Eggs, Grilled Tomato, a Hash Brown, Spinach and Thick Buttered Toast
- Coffee, Tea and Juice Selection

MORNING OR AFTERNOON TEA

Available 9-11am or 2-4:30pm

\$18.90 per person (*minimum 20 guests*)

- Chef's selection of Gourmet Sandwiches
- Scones with Jam and Cream
- Mini Quiches and Muffins
- Selection of Sweet and Savoury Pastries
- Selection of Cakes
- Coffee, Tea and Juice Selection

**a variety of sweet and savoury options are available, please do not hesitate to ask if there is something specific you would like.*

Platters

**all platters are 20 portions*

THE SIMPLE THINGS

\$50

Cocktail Pies, Pasties and Sausage Rolls. *Served with a selection of Sauces.*

FISH & CHIPS

\$65

Fish Goujons (Mini Beer-Battered Butterfish and Crumbled Barramundi portions) and Chips
Served with Lemon wedges, House-Made Tartare Sauce and Sweet Chilli Aioli.

SALT & PEPPER SQUID

\$65

Crispy Fried Salt & Pepper Squid and Chips
Served with Lemon wedges, House-Made Tartare Sauce and Sweet Chilli Aioli.

ASIAN ASSORTMENT

\$60

Cocktail Spring Rolls, Curry Samosas, Mini Dim Sims, Prawn Twisters and Prawn Crackers.
Served with a selection of sauces.

WEDGES

\$45

Spicy Wedges served with Sour Cream and Sweet Chilli Sauce

CHICKEN TRIO

\$70

Chicken skewers done three ways - Garlic and Rosemary, Honey Soy, Spicy BBQ Rub
Served with Garlic Aioli.

SLIDER STACK

\$60

Mini Beef Burgers with Cheese and Tomato Relish

ASSORTED SANDWICHES

\$55

Freshly made sandwiches filled with Shredded Chicken Breast, Shaved Leg Ham, Tuna, & Curried Egg; all with Salad Greens
Gluten Free and Vegetarian options available.

ANTIPASTO & CHEESE

\$75

A Selection of Shaved and Sliced Meats - Prosciutto, Salami, Mortadella & Ham; with Brie, Cheddar, Blue Cheese and a Garlic and Chive Cream Cheese.
Served with a selection of dried fruits, nuts and crackers.

THE DESSERT SELECTION

\$70

Freshly made Mini Apple & Cinnamon Muffins, Mini Bailey's Chocolate Tarts, Lemon Meringue Drops, Strawberry Mini Mousse, Cheesecake Bites.
Served with Berry Coulis and a White Chocolate Dipping Sauce

THE DIPPER

\$60

Seasonal Fruit, Marshmallows, Pretzels and Biscotti
Served with Milk Chocolate, White Chocolate and Salted Caramel Dipping Sauces.

Set Menu

Please inform staff of any dietary requirements when confirming food selections

A) \$22 / per person

ENTRÉE

Soup of the Day

MAIN COURSE

Roast of the Day with Roast Vegetables and Gravy

Chicken Schnitzel, Chips, Salad and Traditional Gravy or Creamy Mushroom Sauce

DESSERT

Pavlova with Berry Coulis & Cream

B) \$28 / per person

ENTRÉE

Soup of the Day

Salt & Pepper Squid with Chips, Lemon Wedges and Aioli

MAIN COURSE

Roast of the Day with Roast Vegetables and Gravy

Chicken Schnitzel, Chips, Salad and Traditional Gravy or Creamy Mushroom Sauce

Beer-Battered Fish with Chips, Salad and Tartare Sauce

DESSERT

Pavlova with Berry Coulis & Cream

Double Chocolate Mousse with Cream

**all menu selections have a vegetarian/vegan substitute available on request*

Set Menu

Please inform staff of any dietary requirements when confirming food selections

C) \$34 / per person

ENTRÉE

Soup of the Day

Chicken Satay Skewers & Rice

MAIN COURSE

Roast of the Day with Roast Vegetables and Gravy

Chicken Scaloppini - Pan Fried Chicken Breast with Black Pepper & Spring Onion in a Brandy Cream Sauce

DESSERT

Double Chocolate Mousse with Cream

Sticky Date Pudding with Ice Cream

D) \$45 / per person

ENTRÉE

Soup of the Day

Mushroom Arancini Balls with Cheese Dipping Sauce

Chicken Satay Skewers and Rice

MAIN COURSE

Lamb Shanks with a Rich Tomato Goulash and Mash

Herb Crusted Barramundi served on Smashed Baby Potatoes with Broccolini and a Citrus Hollandaise

Chicken Scaloppini - Pan Fried Chicken Breast with Black Pepper & Spring Onion in a Brandy Cream Sauce

DESSERT

Double Chocolate Mousse with Cream

Sticky Date Pudding with Ice Cream

New York Cheesecake with Cream

**all menu selections have a vegetarian/vegan substitute available on request*

Beverage Options

We recommend drinks be charged on consumption; whether by glass or bottle. In most cases, running a bar tab for your function is the most effective option.

Should you wish to have a drink package (charged per person), we have options for a 3 or 4 hour package that can be tailored to suit your needs

**all prices are per person*

BRONZE PACKAGE

3 Hour	\$38	4 Hour	\$48
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SPARKLING - Angus Brut NV

WHITE & RED WINE - Yalumba 'Y Series' Sauvignon Blanc & Chardonnay, Yalumba 'Christobel's' Moscato, Oxford Landing Cabernet Sauvignon Shiraz

TAP BEER - West End Draught, Coopers Pale Ale, Hahn Super Dry, Toohey's 5 Seeds Crisp Cider, Hahn Premium Light

SILVER PACKAGE

3 Hour	\$48	4 Hour	\$58
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SPARKLING - Angus Brut NV

WHITE & RED WINE - Wirra Wirra 'Mrs Wigley' Moscato, Opawa Sauvignon Blanc, Yalumba 'The Scribbler' Cabernet Sauvignon Shiraz, O'Leary Walker Cabernet Merlot

TAP BEER - West End Draught, Coopers Pale Ale, Hahn Super Dry, Toohey's 5 Seeds Crisp Cider, XXXX Gold, Hahn Premium Light

GOLD PACKAGE

3 Hour	\$54	4 Hour	\$64
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SPARKLING - Jansz NV

WHITE & RED WINE - Alasia Moscato, Dalrymple Sauvignon Blanc, Pewsey Vale Riesling, Chaffey Brothers Shiraz, Ringbolt Cabernet Sauvignon

TAP BEER - West End Draught, Coopers Pale Ale, Hahn Super Dry, Toohey's Extra Dry, Toohey's Old, Toohey's 5 Seeds Crisp Cider, XXXX Gold, Hahn Premium Light

Terms & Conditions

BOOKING CONFIRMATION

Tentative bookings will be held for 7 days. Confirmation of your booking will be accepted once the required deposit has been paid.

DEPOSITS

A deposit covering 10% of estimated costs (\$200 minimum) will be required within 7 days, payable by either Cash or EFTPOS. Personal Cheques cannot be accepted, sorry.

PAYMENT OF YOUR ACCOUNT

Payment of all food costs will be required before the commencement of your function. Any additional charges as well as drink/tab payment will be required at the completion of your function unless otherwise negotiated.

CANCELLATIONS

Cancellations of functions must be made in writing. Deposits will only be refunded for cancellations made at least 14 days prior to the event or if the space can be rebooked.

MINIMUM SPEND

A minimum spend on food and beverage will apply for bookings on Friday or Saturday nights if you wish to hire a space exclusively.

MENU SELECTION

We require all menu selections to be finalized 10 days before the event.

FINAL NUMBERS

Final guest numbers require confirmation 7 days before the event for Cocktail Functions, and 5 days for Seated Functions.

DECORATIONS

Decorations are allowed with prior negotiation with management.

CLEANING

General cleaning is included in the room hire fee. Additional charges will apply if the event has created cleaning considered above and beyond general cleaning. Table scatters/glitter/silly string cannot be easily cleaned, and therefore are not allowed; otherwise an additional cleaning fee will apply.

LIQUOR LICENSING

The Salisbury Hotel practices the Responsible Service of Alcohol.

- Management reserves the right to exclude or remove any person from a function in accordance with the Liquor Licensing Act.
- Management reserves the right to refuse admission to any/all other areas of the venue in accordance with the Liquor Licensing Act.
- Liquor must not be supplied to persons under the age of 18 and suitable ID must be provided on request.
- Persons under the age of 18 must be accompanied by a parent or guardian at all times and are not permitted on the premises after midnight.
- Alcohol that may have been given as a gift is not allowed to be consumed on hotel premises

DAMAGE/LOSS OF GOODS

Please note you are financially responsible for any damage sustained to the hotel or its fittings during your event. The Salisbury Hotel is not responsible for the loss or damage of any goods that are brought to or left at the hotel.

SECURITY

Should it be deemed by management that Security is needed for your event, guard/s will be booked at a cost of \$45/hour for a minimum of 4 hours.

ENTERTAINMENT

The hirer may arrange live entertainment upon the approval of management