

Function Pack



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OUR *Function* SPACE



THE LOUNGE BAR AND BEER GARDEN

This modern and versatile function room can cater for cocktail parties of up to 80 guests, or for intimate dinner parties of up to 35 guests. With plenty of natural light, the room comes equipped with a cosy adjoining beer garden, great for the summer months, and a fireplace for the colder winter months. The room also features a fully stocked bar, wall mounted TVs and iPod connectivity.

Please note that the outdoor Beer Garden area remains completely uncovered

All Inclusive **PACKAGES**

STANDARD - \$1,500

INCLUDES:

Room Hire for up to 5 hours

Food & Beverage Staff

Security as required

Access to AV facilities - including bluetooth &

TVs

Cocktail style room setup

Your choice of 6 small bites, suitable for up to

40 guests

\$300 Bar Tab

PREMIUM - \$1,850

INCLUDES:

Room Hire for up to 5 hours

Food & Beverage Staff

Security as required

Access to AV facilities - including bluetooth &

TVs

Cocktail style room setup

Your choice of 6 small bites, suitable for up to

50 guests

\$400 Bar Tab

PLATINUM - \$2,200

INCLUDES:

Room Hire for up to 5 hours

Food & Beverage Staff

Security as required

Access to AV facilities - including bluetooth &

TVs

Cocktail style room setup

Your choice of 6 small bites, suitable for up to

60 guests

\$500 Bar Tab

Catering can be increased within the package offerings - speak to our Functions Manager for more information!

Canape MENU

CANAPE PACKAGES

Something Light - 6 Small Bites - \$25 p.p

Something in the Middle - 6 Small Bites & 2 Big

Bites - \$35 p.p

Something Substantial - 8 Small Bites & 3 Big

Bites - \$45 p.p

Additional Big Bites \$5 p.p per item

SMALL BITES

Vietnamese rice paper roll, coriander dip, lime

Smoked Salmon on blini, cream cheese, dill

Chicken kofta, tzatziki

Lamb & Rosemary pie, tomato relish

Beef sausage roll, tomato sauce

Spinach & artichoke tartlet (v)

Mushroom arancini, aioli (v)

Vegetarian spring roll, sweet chilli sauce (v)

Teriyaki chicken

Tomato and Brie bruschetta, fresh basil & balsamic
glaze (v)

BIG BITES

Chili Salt squid, chips, tartare sauce, lemon

Mushroom sliders (v)

Beef sliders - beef patties with tomato, lettuce,
cheese & relish

Gnocchi boats, sugo, capers, red peppers,
parmigiano (v)

Lightly Battered fish, chips, tartare sauce, lemon

Hot dogs, american mustard, tomato sauce &
caramelised onion

Mexican chicken empanada with guacamole

Chicken bao buns

Tofu Bao buns (v)

SET Menu

2 COURSE - ENTREE & MAIN or MAIN & DESSERT - \$50 P/HEAD

3 COURSE - ENTREE, MAIN & DESSERT - \$60 P/HEAD

ALL COURSES ARE SERVED ON A 50/50 ALTERNATE DROP

ENTREE - SELECT 2

Mushroom arancini, rosemary aioli, watercress (v)

Peking duck spring roll, nam jim dipping sauce

Beef meatballs, tomato sugo, turkish bread & parmesan cheese

Crumbed prawn cutlet, rocket, honey soy sauce

Grilled tofu, asparagus & cauliflower rice (v)

MAIN - SELECT 2

Pan Fried Barramundi, roasted kipfler potatoes, grilled asparagus, fried pineapple salsa, & lemon butter sauce

250gm Rump, cooked Medium, served with potato gratin, sauteed green beans & red wine jus

Chicken Supreme, served with pumpkin wedges, grilled broccolini & mustard gravy

Gnocchi Bolognese, parmesan cheese, parsley & extra virgin olive oil

Nourish bowl, rice, lettuce, tofu, pickled veg, edamame beans, avocado and green goddess dressing (v)

DESSERT - SELECT 2

Lemon tart, whipped cream

Sticky Date pudding, ice cream & mint

Creme Brulee

Panna Cotta

*Set menus are for a minimum of 15 guests and a maximum of 35 guests.

(v) Vegetarian. other dietary requirements can be catered for with prior notice.

Corporate FUNCTIONS

The Lounge Bar is fully equipped to host a range of corporate events including all day conferencing, staff training days, business meetings, networking nights at more. The room comes equipped with a large wall mounted plasma screen, whiteboard and markers, microphone and complimentary WiFi. Create your own catering package from the below.

MORNING / AFTERNOON TEA SELECTIONS

Freshly baked scones with jam and cream - \$4.50 per person

Mini croissants with ham and cheese - \$5.0 per person

Assorted sweet danishes and mini muffins - \$5.50 per person

Assorted cakes and slices - \$4.50 per person

LUNCH SELECTIONS

Chef's selection of 4-point sandwiches - \$7.50 per person

Gourmet wraps - \$9.0 per person

Fresh seasonal fruit platter - \$75 each

Chef's selection of hot finger food - \$75 each

Jugs of soft drink - \$ 12.0 each

Jugs of orange juice - \$ 15 each