



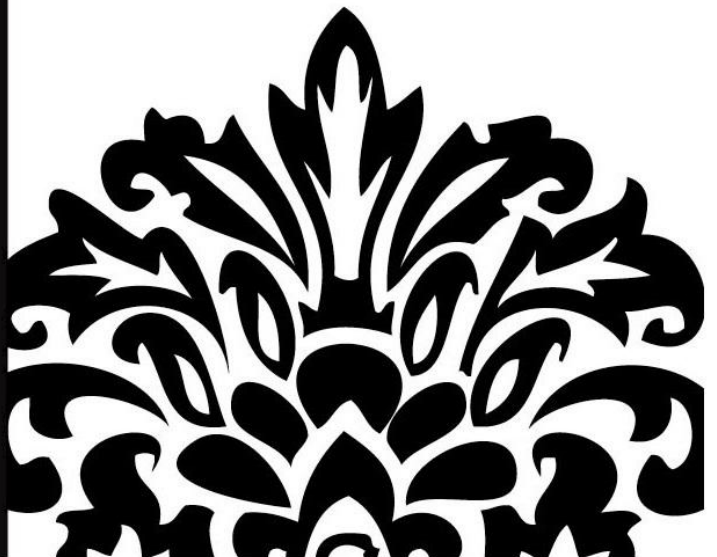
Peakhurst Inn 



functions



events





NO ROOM HIRE - PRIVATE BAR* - ENTERTAINMENT

*conditions may apply

Our dedicated professionals work personally with you to ensure the success of your events. From your original idea, our friendly team will take care of all aspects to create your ideal event. Our flexible conditions mean we specialise in developing packages to suit each event and budget.

Function Spaces

Our newly renovated bistro/ function room is the perfect place to hold your event, with versatile spaces able to suit any type of function and all the features needed to create the perfect setting for a memorable event.

Features

- Seating for up to 80 people
- Standing room for up to 150 people
- Spacious outdoor area with generous seating
- Stage area for entertainment
- Large screen tvs and sound system
- Own bar facilities (conditions may apply)

Beverage Packages

Popular & cost effective option that enables "unlimited consumption" of specified beverages for a set duration. Basic and premium options available. Alternatively, packages can be tailored to your event.

Standard Beverage Package:

Draught Beer VB, New, Carlton Draught, Cascade Light, Reschs

House Wine

House Sparkling Yellow Sparkling

Non-Alcoholic Soft drinks

On Consumption:

Beverages can also be charged on a consumption basis, that is guests purchase their own drinks.

Bar Tab:

A bar tab can be set up for your function to a pre-determined selection & limit. Once the bar tab limit is reached, your guest can then pay for their own drinks.



Catering

The selection of menus from platters, cocktail, buffet and sumptuous 2&3 course sit down meals are available at competitive prices. From intimate occasions to large events, our caterers have the expertise and experience to ensure your event is a great success. We are more than happy to tailor our menus to suit your specific requirements. Please contact our events team to view the full menu range or see catering menu over page.

Entertainment

Peakhurst Inn is renowned for its guaranteed party atmosphere, friendly crowd and pumping dance floor. Our resident DJs mix it up with a blend of commercial to more progressive dance tracks, funky house and disco classics, combined with a massive dance floor and plenty of comfortable seating and chill out areas every Friday & Saturday till late. At other times our background music system plays a mix of dance, funky house, radio and top 100 chart hits and classic favourites, plus the music videos clips playing on multiple screens.

DJs

DJs can be hired on your behalf to applicable areas only, or you are free to book your own. Due to the function area also being used as a dining room there may be restrictions on times DJs are allowed to play, please liaise with our Events team prior to your event for more information.

Additional Information

Decorations

You are welcome to bring in your own decorations. Please liaise with our Events team prior to your event. Some restrictions may apply.

Legal Requirements

- Persons under the age of 18 are to be in the direct company of a parent or legal guardian and must vacate the premises by the time specified by management.
- All guests must carry valid and current proof of ID. The only legally accepted forms of ID are 1) Photo Driver's License 2) Passport 3) RTA Identification Card
- All guests must comply with Responsible Service Of Alcohol laws
- Venue management/ security reserves the right to intervene where it sees fit, particularly in instances where a patron is deemed to be nearing intoxication. The venue management's decision is final.

Confirmation

Bookings are deemed confirmed when the Booking Confirmation & Conditions form is signed and returned to the venue's Event's Manager.

Contact Details

Please contact our events team for availability and further information on 9534 6251 or info@peakhurstinn.com.au



Catering

Canape Menu

Cold Canapes

Caesar Salad Rolls
Oyster Shots w/ Bloody Mary
Smoked Salmon Rosette on toasted brioche
Chickpea Roulade w/ a herb crepe
Rare Roast Beef w/ Asparagus
Poached Chicken Tartlets w/ Sundried Tomato Pesto
Bruschetta Tartlets w/ Goats Cheese
King Prawn Skewers
Vegetable Rolls

Hot Canapes

Vegetable & Pesto Arancini
Thai Green Chicken Filo
Sweet Potato & Onion Corn Fritters
Thai Fish Cakes
Assorted Gourmet Pies
Assorted Quiche
Prawn & Seafood Parcels
Lamb Souvlaki with Lemon & Tzatziki
Crumbed Crab Claw
Peppered Beef Fillet with Polenta & Herb Glaze
Pork and Prawn Wonton w/ Crispy Noodles
Chicken Wings in Honey Soy Marinade
Mini Wagyu Beef Burgers

Noodle Boxes

Classic Caesar Salad
Fish & Chips
Mushroom & Chicken Risotto
Hokkien Noodles & Asian Vegetables
Salt and Pepper Squid & Chips
Beef Stroganoff w/ steamed rice
Thai Green Chicken Curry w/ Rice

Classics

Tempura Chicken Nuggets
Mini Gourmet Pies
Sausage Rolls
Vegetarian Spring Rolls
Samosas
Mini Sausage Sandwich
Spicy Meatballs
Spinach & Ricotta Triangles

\$15 Per Person

Any 5 Items
from the Classics
Menu

\$20 Per Person

1x Classic
1x Cold Canape
1x Hot Canape
& 1 Noodle Box

\$23 Per Person

1x Classic
2x Cold Canape
3x Hot Canape
& 1 Noodle Box

\$27 Per Person

1x Classic
3x Cold Canape
4x Hot Canape
& 1 Noodle Box



Platters & Extras

Mezze Platter

Serves 6

Chorizo, Olives, Assorted Cheeses, Prosciutto, Mediterranean Vegetables, Variety of Dips, Breads & Lavosh

\$65

Cheese & Fruit Platter

Assorted Australian Cheeses w/ Seasonal Fresh Fruit and Nuts

\$35



Buffet Menu

Buffet
Option A

\$30 Per Person

Salads (Choose Two)

Garden Salad
Potato Salad
Asian Coleslaw

Roasts (Choose One)

Beef Sirloin – w/ red wine jus
Leg of Lamb- w/ mint jelly
Loin of Pork- w/ apple sauce
Marinated Roasted Chicken

Buffet Options come with a selection of steamed vegetables, oven roasted potatoes, bread varieties and assorted condiments.

Desserts (Choose One)

Mini Pavlovas – w/ seasonal fruit and berry coulis
Chocolate ganache cake- w/ whipped cream
Apple & Blueberry Strudel w/ crème Anglaise



Buffet Menu

Buffet
Option B

\$45 Per Person

Salads (Choose Two)

Garden Salad
Potato Salad
Asian Coleslaw
Tomato Bocconcini Salad

Cold Platters (Choose One)

Tasmanian Smoked Salmon – with capers and Spanish onion
Eggplant and Zucchini Roulade

Roasts (Choose One)

Beef Sirloin – w/ red wine jus
Leg of Lamb- w/ mint jelly
Loin of Pork- w/ apple sauce
Marinated Roasted Chicken

Choose ONE of the following:

Tortellini Boscaiola- w/ bacon, mushrooms and cream
Arancini- with tomato salsa
Vegetarian Curry

Buffet Options come with a selection of steamed vegetables, oven roasted potatoes, bread varieties and assorted condiments.

Desserts (Choose Two)

Mini Pavlovas – w/ seasonal fruit and berry coulis	Crème Caramel- with strawberries and double cream
Chocolate ganache cake- w/ whipped cream	Chocolate Mousse Cups
Apple & Blueberry Strudel w/ crème Anglaise	Australian Cheese & Seasonal Fruit Platter





Terms & Conditions

- 1. CONFIRMATION OF ROOM HIRE BOOKING:** Bookings are deemed confirmed when the Booking Confirmation & Conditions form is signed and returned to the Events Manager.
- 2. EVENT DETAILS:** The venue assumes that those event details provided by the Client are honest and accurate. All conditions below apply in conjunction with the other relevant conditions outlined in this document.
- 3. PAYMENTS:** Beverage and catering payments are to be paid in full 7 days prior to and any outstanding amounts incurred during the event to be settled at the conclusion of the event. All payments are to be settled by one of the following methods – cash; company or bank cheque; accepted credit cards.
- 4. CANCELLATION:** Cancellation of booking must be notified in writing to the Events Manager no less than seven days prior to the date booked.
- 5. CLIENT'S RESPONSIBILITIES:** The client will assume responsibility for ensuring the orderly behaviour of your event's guests/patrons; any and all damages caused by patrons attending your event; any damage to or loss of equipment hired on your behalf.
- 6. BEVERAGE CONDITIONS:** For drink orders to contribute to an event's Minimum Bar Spend, orders must be placed at the bar located within the room hired. All beverage requirements must be finalised with the venue no less than 7 days prior to the event date.
Per-Person Beverage Packages apply to all persons in attendance at the event during the time of the package. At least 7 days prior to the event, the client is to confirm with the venue the number of persons attending the event & provide payment for this number.
- 7. CATERING CONDITIONS:** Catering for all events is to be done by the venue's resident caterers. Clients are not permitted to provide any food for event unless previously authorised by the venue's management. All catering orders must be finalised with the Events Manager no less than 7 days prior to the event date & payment provided at this time.
- 8. VENUE REGULATIONS:** In accordance with the venue's Restricted Premises and Liquor Licensing laws, any persons under the age of 18 years is permitted on the premises on the provision they are in the direct company of a parent or legal guardian.
Upon request by the venue's staff or security personnel, any guest/patron must produce valid and current proof of age identification.
Accepted ID is Current Driver's Licence, RTA Proof of Age card or Passport.
Failure to provide valid ID will result in refusal of entry or immediate dismissal from the venue. The Responsible Service of Alcohol laws govern venue personnel, which gives staff the right to refuse service of alcohol to any person/s they deem intoxicated.
Venue management reserves the right to intervene where it sees fit, in particular any guest/patron deemed in breach of liquor licensing laws or willfully causing undue damage or disturbance. The venue management's decision is final.
- 9. ENTERTAINMENT, DECORATION AND TECHNICAL PRODUCTION:** Room hire does not include audio, lighting, sound or any other technical production. The client is to inform the venue at least 7 days prior to the event, of all details for entertainment and technical production activities including music, sound, lighting, staging, decoration and/or other equipment & design set-ups.