



West's Ashfield

FUNCTIONS & EVENTS PACKAGES

FORMALS

WEDDINGS

SOCIAL

WAKES

CORPORATE





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01

FUNCTION SPACES

WESTS ASHFIELD

WESTS ASHFIELD OFFERS VERSATILE FUNCTION SPACES TO SUIT EVENTS OF ALL SIZES, MAKING IT THE PERFECT VENUE FOR YOUR NEXT EVENT.

THE LOUNGE



RATE

OPTION A

HALF DAY (4HRS) - \$400

FULL DAY - \$1000

Incl: Room Hire & Setup, Stage, AV Equipment

+ Add Charge: Table Linen \$15 each

OPTION B

HALF DAY (4HRS) - \$600

FULL DAY - \$1200

Incl: Room Hire & Setup, Stage, AV Equipment

Table Linen & Seating Chart

CAPACITY

BANQUET - 250

COCKTAIL - 300

THEATRE - 300

CLASSROOM - 200

EXECUTIVE MEETING ROOM



RATE

HALF DAY (4HRS) - \$150

FULL DAY - \$300

Incl: Room Hire & Setup, Projector, Table Linen, White board, Flip-chart

CAPACITY

THEATRE - 25

BOARDROOM - 25

CLASSROOM - 20

SPORTS BAR



RATE

HALF DAY (4HRS) - \$500

MON-FRI ONLY

\$250 up to 4hrs (10am-6pm)

MON-FRI AFTER 6PM & WEEKENDS

\$500 up to 4hrs peak time (6pm-11pm)

Require a minimum bar tab of \$500

FULL DAY - N/A

CAPACITY

COCKTAIL - 70

VILLAGGIO ATRIUM



RATE

HALF DAY (4HRS) - N/A

FULL DAY - N/A

CAPACITY

BANQUET - 50

COCKTAIL - 50

FOR VILLAGGIO ATRIUM BOOKINGS, PLEASE CONTACT THE VILLAGGIO TEAM DIRECTLY ON 02 8752 2071

ADD ON

+ DANCE FLOOR (THE LOUNGE): \$50
+ EVENT STAFF/ BARISTA / IT SUPPORT / SECURITY:
\$50 PER HOUR FOR 4 HOURS MINIMUM

02

PRIVATE FUNCTION PACKAGES

ALTERNATE DROP MENU 1

MINIMUM OF 50 PAX

CHOOSE FROM 2-COURSE | 3-COURSE | 4-COURSE

VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

ENTREE

SEAFOOD \$23PP

SALT & PEPPER CALAMARI
SALT & PEPPER KING PRAWNS
FRESH KING PRAWNS (GF, N)
SMOKED SALMON BOWL (GF, N)
OYSTERS (GF, N)

MEAT \$23PP

CHICKEN SKEWERS
PENNE BOLOGNESE (GF, N)
LAMB SKEWERS (GF, N)
BEEF TORTELLINI (N)

VEGETARIAN \$21PP

SALT & PEPPER CAULIFLOWER
MUSHROOM OR PUMPKIN RISOTTO (V, N)
PENNE VEGETARIAN (V, N)
CHEESE & SPINACH RAVIOLI (V, N)

MAINS

All mains with 1 x side
2nd side \$7

SEAFOOD \$36PP

BARRAMUNDI FILLET (GF, N)
SALMON FILLET (GF, N)

MEAT \$35PP

LAMB CUTLETS (GF, N)
LAMB SHANKS (GF, N)
BEEF CHEEKS (GF, N)

CHICKEN \$35PP

SPATCHCOCK CHICKEN (GF, N)
CHICKEN KIEV
FLORENTINE CHICKEN (GF, N)
GREEK CHICKEN THIGH (GF, N)

VEGETARIAN \$33PP

MUSHROOM OR PUMPKIN RISOTTO (V, N)
PENNE SICILIANO (V, N)
RAVIOLI SPINACH & PUMPKIN (V, N)

SAUCE OPTIONS

MUSHROOM (VG, V, GF, N)
GRAVY (VG, V, GF, N)
PEPPERCORN (VG, V, GF, N)
LEMON DRESSING (VG, V, GF, N)

SIDES

VEGETABLES (VG, V, GF)
ROASTED POTATO (VG, V, GF)
MASH POTATO (V, GF, N)
SALAD (VG, V, GF, N)
RICE (VG, V, GF, N)

DESSERT \$16PP

ASSORTED GELATO (2 SCOOPS)

MANGO (VG, V, GF, N)
CHOCOLATE (VG, GF, N)
VANILLA (V, N)
HAZELNUT (GF, V)

ASSORTED CAKE

CHOCOLATE MOUSSE
TIRAMISU (V)
BAKED CHEESE CAKE
FRUIT TART

ALTERNATE DROP MENU 2

LESS THAN 50 PAX | \$59 PER PERSON

PLEASE CHOOSE 2 OPTIONS FROM EACH CATEGORY BELOW

VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

ENTREE

SALT & PEPPER CALAMARI

LAMB SKEWERS WITH MINT
YOGHURT (GF, N)

PENNE CHICKEN PESTO (N)

FRESH COOKED PRAWNS (GF, N)
(\$5 extra p/p)

MAINS

CHICKEN SCHNITZEL WITH
VEGETABLES (V, GF, N) &
MUSHROOM SAUCE (N)

GRILLED SALMON & MASH (V)
WITH LEMON DRESSING (GF, N)

LAMB SHANK WITH MASH &
NAPOLETANA SAUCE
(GF, N)

LAMB CUTLETS (\$5 extra p/p)
(GF, N)

SCOTCH FILLET (\$5 extra p/p)
(GF, N) (only cooked medium)

DESSERT

CHOCOLATE MOUSSE

STRAWBERRY CHEESECAKE

GELATO

BUFFET-STYLE MENU

MINIMUM OF 50 PAX

DIETARY REQUIREMENTS CAN BE ACCOMMODATED

VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

BUFFET MENU 1 \$65PP

3 CHOICES OF PROTEIN
3 CHOICES OF CARBS
2 CHOICES OF SALAD
1 FRUIT PLATTER
BREAD ROLLS

BUFFET MENU 2 \$75PP

4 CHOICES OF PROTEIN
3 CHOICES OF CARBS
1 CHOICE OF SEAFOOD
2 SALADS
1 FRUIT PLATTER
1 ASSORTED CAKE
BREAD ROLLS

PROTEIN ITEMS

CHICKEN TENDERS WITH
MUSHROOM SAUCE (V, GF, N)
ROAST LAMB WITH GRAVY SAUCE
(GF, N)
KAFTA SAUSAGES (GF, N)
SATAY CHICKEN SKEWERS
LEMON HERB CHICKEN SKEWERS
LAMB SKEWERS (GF, N)
BEEF SKEWERS (GF, N)
PORK SKEWERS (GF, N)

CARB ITEMS

ROASTED MIXED VEGETABLES
(seasoned to your liking)
FRIED RICE
PENNE BOLOGNESE
PENNE BOSCAIOLA
BEEF TORTELLINI WITH CREAMY
MUSHROOM SAUCE

SEAFOOD ITEMS

SALT & PEPPER SQUID (fried)
GRILLED SALMON
(Lemon dressing) (GF, N)
GRILLED BARRAMUNDI
(Lemon dressing) (GF, N)

SALAD ITEMS

MEDITERRANEAN SALAD
CAESAR SALAD
ROCKET SALAD
FRUIT PLATTERS
CAKE BITES

YEAR 6 GRADUATION MENU

MINIMUM OF 50 PAX

2-COURSE MEAL - \$30 | 3-COURSE MEAL - \$35

ALTERNATE DROP SET MENU

VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

ENTREE

RECEIVE 3 OPTIONS

CHIPS TO SHARE (V, VG, GF, N)

SALAD TO SHARE (V, VG, GF, N)

CHOOSE ONE OUT OF:

BREAD ROLL, GARLIC BITES, HERB BITES (V, VG, GF, N)

DESSERT

SELECT 2 OPTIONS

CHOCOLATE MOUSSE

TIRAMISU

BAKED CHEESECAKE

FRUIT TART

NUTELLA PIZZA TO SHARE

ICE CREAM SCOOPS:

VANILLA, STRAWBERRY,
CHOCOLATE

MAIN

SELECT 2 OPTIONS

FISH & CHIPS (N)

CHICKEN STRIPS & CHIPS (N)

CALAMARI & CHIPS (N)

SPAGHETTI BOLOGNESE (N)

PENNE CARBONARA (N)

PENNE BOSCAIOLA (N)

CHICKEN SCHNITZEL MASH &
SALAD

FISH WITH MASH & SALAD

LAMB ROAST WITH MASH & SALAD

LASAGNE WITH CHIPS

LAMB SKEWER WITH CHIPS OR
CHICKEN SKEWER WITH CHIPS

PIZZA SUBS SERVED WITH CHIPS

(CHOOSE FROM MARGHERITA,
VEGETARIAN, HAWAIIAN, BBQ
CHICKEN, PEPPERONI)



HIGH TEA MENU

MINIMUM OF 50 PAX

3-TIERED STAND (3 DIFFERENT VARIETIES)

ONE STAND SERVES 5 PPL (2 STANDS FOR 10 PPL)

EACH STAND PRICE \$150

LAYER 1: MINI SANDWICHES

CUCUMBER & CREAM CHEESE | SMOKED SALMON & DILL CREAM CHEESE
EGG & CRESS | CHICKEN & AVOCADO | VEGETARIAN (ROASTED VEGIES &
HUMMUS)

LAYER 2: PETITE QUICHES

SPINACH & RICOTTA | LORRAINE (BACON & CHEESE) | TOMATO,
BASIL & FETA

LAYER 3: MINI WRAPS

CHICKEN CAESAR WRAP | GRILLED VEGIE WITH HUMMUS
SMOKED SALMON & CREAM CHEESE WRAPS

LAYER 4: VEGETARIAN TARTLETS

GOAT CHEESE & CARAMELISED ONION | MUSHROOM & PARMESAN

LAYER 5: STUFFED MUSHROOMS

MUSHROOMS STUFFED WITH A VARIETY OF FILLINGS SUCH AS CHEESE,
HERBS, OR CREAM CHEESE & GARLIC

LAYER 6: MINI MEATBALLS OR SAUSAGE ROLLS

MINI MEATBALLS WITH A TANGY DIPPING SAUCE |
PORK OR BEEF SAUSAGE ROLLS, SERVED WITH TOMATO SAUCE OR
MUSTARD.

LAYER 7: PLATE OF KIBBEH BALLS, SAMBUSAK PUFFS

LAYER 8: ASSORTED SCONES OR CLASSIC SCONES

CLASSIC SCONES OR FRUIT SCONES (CHOOSE FROM SULTANAS OR
CURRANTS) SERVED WITH JAM & CLOTTED CREAM

LAYER 9: MINI CAKES & CUPCAKES

LEMON DRIZZLE CAKE | CARROT CAKE WITH CREAM CHEESE FROSTING
MINI CHOCOLATE CUPCAKES WITH GANACHE OR BUTTERCREAM FROSTING

LAYER 10: ASSORTED MACARONS

LAYER 11: MINI PASTRIES

ECLAIRS FILLED WITH VANILLA CREAM | PROFITEROLES WITH CHOCOLATE
GLAZE | FRUIT TARTS WITH PASTRY CREAM & FRESH FRUIT

LAYER 12: MINI CHEESECAKES

LEMON OR RASPBERRY CHEESECAKE BITES | CHOCOLATE CHEESECAKE BITES

LAYER 13: BISCUITS & COOKIES

SHORTBREAD BISCUITS | OATMEAL & RAISIN COOKIES | CHOC CHIP
COOKIES

LAYER 14: FRESH FRUIT PLATTERS

A SELECTION OF FRESH, SEASONAL FRUITS

LAYER 15: ASSORTED LEBANESE SWEETS

LAYER 16: CHOCOLATE-COVERED STRAWBERRIES

COCKTAIL FUNCTION MENU

PACKAGES | TRAY SERVICE

OPTION 1 | \$40PP

MINIMUM OF 30 PAX

1.5 HOUR DURATION

CHOOSE 5 DIFFERENT CANAPES

MAXIMUM 2 SEAFOOD CHOICES

(NOT A SUBSTANTIAL MEAL)

OPTION 2 | \$60PP

MINIMUM 50 PAX

2-HOUR DURATION

CHOOSE 8 DIFFERENT CANAPES

MAXIMUM 3 SEAFOOD OPTIONS

(NOT A SUBSTANTIAL MEAL)

MENU CHOICES

COLD CANAPES

SMOKED SALMON BLINI

PRAWN COCKTAIL SPOON

CAPRESE SKEWERS

TUNA TARTARE ON CUCUMBER

MINI BRUSCHETTA

GOAT CHEESE TARTLETS

BEETROOT & GOAT CHEESE
TARTLETS

PROSCIUTTO-WRAPPED MELON

AVOCADO & CRAB SALAD
TARTLETS

HOT CANAPES

MINI BEEF SLIDERS

CHICKEN SATAY SKEWERS

LAMB KOFTA

ARANCINI BALLS

MINI QUICHE LORRAINE

TERIYAKI CHICKEN SKEWERS

MISO EGGPLANT BITES

MINI LAMB PIES

TEMPURA PRAWNS

THAI FISH CAKES

ITALIAN BUFFET/SET MENU

MINIMUM OF 10 PAX PER TABLE
AVAILABLE FOR BUFFET-STYLE & SHARE PLATES

VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

SET 1

ADULT \$40PP
KID \$25PP (under 13 years old)

ENTREE

GARLIC BITES (V, VG, N)
BRUSCHETTA (V, VG, N)
MEDITERRANEAN SALAD (V, VG, N)

MAIN

CHOICE OF 2 PASTAS (unlimited) OR
CHOICE OF 4 PIZZAS (unlimited)

SET 3

ADULT \$65PP
KID \$40PP (under 13 years old)

ENTREE

GARLIC BITES
BRUSCHETTA
MEDITERRANEAN SALAD
ANTIPASTO
SALT & PEPPER CALAMARI
BBQ CHICKEN WINGS (GF, N)

MAIN

PIZZA & PASTA
CHOICE OF 2 PASTAS (unlimited)
CHOICE OF 4 PIZZAS (unlimited)

SET 2

ADULT \$55PP
KID \$35PP (under 13 years old)

ENTREE

GARLIC BITES
BRUSCHETTA
MEDITERRANEAN SALAD
ANTIPASTO

MAIN

PIZZA & PASTA
CHOICE OF 2 PASTAS (unlimited)
CHOICE OF 4 PIZZAS (unlimited)

SET 4

ADULT \$75PP
KID \$40PP (under 13 years old)

ENTREE

GARLIC BITES
BRUSCHETTA
MEDITERRANEAN SALAD
ANTIPASTO
SALT & PEPPER CALAMARI
BBQ CHICKEN WINGS (GF, N)

MAIN

CHOICE OF 2 PASTAS (unlimited)
MEAT PLATTER INCLUDES:
GRILLED LAMB (GF, N),
KOFTA (GF, N) AND CHICKEN (GF),
ON A BED OF ROASTED
POTATOES

PIZZAS

GARLIC & CHEESE
TRADITIONAL MARGHERITA (V, N)
SUPREME (N)
MEAT LOVERS (N)
HAWAIIAN (N)
PEPPERONI (N)
VEGETARIAN (V, N)
BBQ CHICKEN
CAPRICCIOSA (N)
PERI PERI CHICKEN
GARLIC CHICKEN
TANDOORI CHICKEN
PROSCIUTTO (N)
AQUA MARE (N)
GARLIC CHILLI PRAWN
SMOKED SALMON (N)

PASTAS

SPAGHETTI BOLOGNESE
PENNE SICILIANO (V, N)
FETTUCCINE BOSCAIOLA (N)
RAVIOLI FOUR CHEESES (V, N)
FETTUCCINE CHICKEN PESTO (N)
PENNE CARBONARA (N)
HOMEMADE BEEF TORTELLINI (N)
LINGUINE VILLAGGIO (N)
SPAGHETTI MARINARA (N)
HARRY'S SEAFOOD PASTA (N)
GNOCCHI

03

CORPORATE PACKAGES

MAXIMUM 25 PAX

INDIVIDUAL ITEMS

ADD COFFEE/TEA \$4.5PP

ADD FRUIT JUICES \$4.5PP

PLEASE NOTE THAT THE INGREDIENTS CANNOT BE
CHANGED FOR THESE ITEMS.

DAIRY FREE (DF)
VEGAN (VG)
VEGETARIAN (V)
NUT FREE (N)
GLUTEN FREE (GF)
ALL HALAL

SANDWICH \$8

HAM, CHEESE & TOMATO ON
WHITE

ITALIAN CLUB ON WHITE

TURKEY & SWISS CHEESE
ON MIXED GRAIN

PERI PERI CHICKEN
ON LIGHT RYE (DF)

EGG & LETTUCE
ON WHOLEMEAL (DF, V)

SUPER SALAD
ON MIXED GRAIN (V)

CHEESE & TOMATO
ON WHOLEMEAL (V)

CHICKEN MAYO (GF, DF) \$5.20

ROAST BEEF (GF, DF) \$5.20

TORTILLA \$9.5

BACON & EGG WRAP \$7.5

PESTO CHICKEN

CHICKEN CAESAR

ITALIAN CLUB

CHICKEN & AVOCADO (DF)

ROAST BEEF (DF)

PUMPKIN & FETA (V)

SPINACH, FETA & EGG
WRAP (V) \$7.5

CHICKEN & AVOCADO
WRAP (G, DF)

VEGAN RAINBOW
WRAP (GF, VG) \$10.5

FALAFEL VEGAN SALAD
WRAP (GF, VG) \$10.5

BAGUETTE \$9.5

SMOKED SALMON

GREEK CHICKEN & FETA

TURKEY & SWISS CHEESE

ITALIAN CHICKEN

HAM, CHEESE & TOMATO

CHICKEN & BACON CLUB (DF)

ROAST BEEF (DF)

ITALIAN ANTIPASTO (V)

PANINI \$9.5

PESTO CHICKEN

HAM, CHEESE & TOMATO

PERI PERI CHICKEN (DF)

CHICKEN & AVOCADO (DF)

CHICKEN & BACON CLUB (DF)

TOMATO, BOCCONCINI
& BASIL (V)

ADDITIONAL OPTIONS \$7.5

BACON, EGG, TOMATO RELISH
MILK BUN

HAM & CHEESE CROISSANT

DOUBLE CHOCOLATE CHIP MUFFIN

BLUEBERRY MUFFIN

COOKIES \$5.00

SNACK BOXES

ADD COFFEE/TEA \$4.5PP

ADD FRUIT JUICES \$4.5PP

PLEASE NOTE THAT THE INGREDIENTS CANNOT BE
CHANGED FOR THESE ITEMS.

SNACK POTS \$5.5

CARROTS, CELERY & HUMMUS POT (GF, VG)

EGG & SPINACH SNACK POT (GF, DF, V)

FRUIT SALAD POT (GF, VG)

BLUEBERRY & GRANOLA YOGHURT (V)

CHICKEN AVOCADO (GF, DF) \$6.5

DELI BOXES \$9

MIXED FINGER SANDWICH BOX
(4 FINGERS)

SMOKED SALMON, DILL & CREAM
CHEESE | BEEF, HORSERADISH
AIOLI, SEMI-DRIED TOMATO |
CHICKEN & AVOCADO | SMASHED
EGG & CRACKED PEPPER PESTO

VEGETARIAN FINGER SANDWICH
BOX (4 FINGERS)

SMASHED EGG & CRACKED BLACK
PEPPER PESTO | BOCCONCINI,
SPINACH & SEMI-DRIED TOMATO

AUSTRALIAN CHEESE BOX

CHEDDAR, BRIE & BLUE CHEESE
| LAVOSH CRACKERS | DRIED
APRICOTS & PITTED DATES

ANTIPASTO DELI BOX

SMOKED HAM | SOPRESSA SALAMI
| BASIL | SEMI DRIED TOMATO |
OLIVES | FETA CHEESE | CHERRY
TOMATO | LAVOSH CRACKERS

HEALTHY DELI BOX

CARROT | CELERY & CAPSICUM
BATONS | FETA CHEESE | CHERRY
TOMATO | HUMMUS | AVOCADO DIP

DAIRY FREE (DF)

VEGAN (VG)

VEGETARIAN (V)

NUT FREE (N)

GLUTEN FREE (GF)

ALL HALAL

CATERING BOX PACKAGES

ADD COFFEE/TEA \$4.5PP

ADD FRUIT JUICES \$4.5PP

PLEASE NOTE THAT THE INGREDIENTS CANNOT BE
CHANGED FOR THESE ITEMS.

LARGE CATERING BOXES

LARGE CATERING BOX 1 \$139

10 X BABY PANINI:
2 X CHICKEN AVO | 2 X ITALIAN
CLUB | 2 X TOMATO BOCCONCINI |
2 X HAM | 2 X TURKEY

4 X SANDWICH:
2 X EGG | 2 X CHICKEN MAYO

4 X WRAPS:
2 X PESTO CHICKEN | 2 X ROAST
BEEF

LARGE CATERING BOX 2 \$81

10 X SANDWICH:
2 X CHICKEN AVO | 2 X EGG | 2
X HAM CHEESE & TOMATO | 2 X
ROAST BEEF | 2 X TURKEY & BRIE

LARGE CATERING BOX 3 \$146

18 X FINGER SANDWICH:
3 X WALNUT CHICKEN | 3 X
TURKEY | 3 X EGG | 3 X BEEF | 3
X SALMON | 3 X HAM & SWISS
CHEESE

LARGE CATERING BOX 4 \$108

6 X SANDWICH:
2 X CHICKEN AVO | 2 X HAM | 1 X
EGG & LETTUCE | 1 X TURKEY &
BRIE

6 X WRAPS:
2 X CHICKEN CAESAR | 1 X ROAST
BEEF | 1 X ITALIAN CLUB | 1 X
PUMPKIN & FETA | 1 X FALAFEL

LARGE CATERING BOX 5 \$114

59 X PIECES SWEET TREATS:
CHOCOLATE BROWNIES | MINI
MUFFINS | LEMON DRIZZLE CAKES
| CARAMEL SLICE | LAMINGTONS |
ANGEL SLICE

MEDIUM CATERING BOXES

MEDIUM CATERING BOX 1 \$110

8 X BABY PANINI:
2 X CHICKEN AVO | 2 X HAM | 2 X
ITALIAN | 2 X TURKEY & BRIE

2 X SANDWICH:
1 X EGG | 1 X CHICKEN MAYO

4 X WRAPS:
2 X PESTO CHICK | 1 X BEEF | 1 X
FALAFEL

MEDIUM CATERING BOX 2 \$63

3 X SANDWICH:
1 X CHICKEN AVOCADO | 1 X HAM |
1 X EGG

4 X WRAPS:
1 X CAESAR | 1 X BEEF | 1 X ITALIAN |
1 X PUMPKIN & FETA

MEDIUM CATERING BOX 3 \$49

6 X SANDWICH:
2 X CHICKEN AVOCADO | 1 X EGG,
1 X HAM CHEESE & TOMATO | 1 X
ROAST BEEF | 1 X TURKEY & BRIE

MEDIUM CATERING BOX 4 \$98

12 X FINGER SANDWICH:
3 X WALNUT CHICKEN | 3 X EGG &
LETTUCE | 3 X SMOKED SALMON | 3
X HAM & SWISS CHEESE

MEDIUM CATERING BOX 5 \$85

43 X PIECES SWEET TREATS:
CHOCOLATE BROWNIES | MINI
MUFFINS | LEMON DRIZZLE CAKES
| CARAMEL SLICE | LAMINGTONS |
ANGEL SLICE

GRAZING PLATTERS

ADD COFFEE/TEA \$4.5PP

ADD FRUIT JUICES \$4.5PP

PLEASE NOTE THAT THE INGREDIENTS CANNOT BE
CHANGED FOR THESE ITEMS.

GRAZING PLATTERS

FRUIT PLATTER \$90

CRUDITE PLATTER \$90

ANTIPASTO PLATTER \$117

ASSORTMENT OF CHEESE, NUTS &
DRIED FRUIT \$99



04

**BEVERAGE
PACKAGES**

BEVERAGE LIST

SOFT DRINKS

COKE, SPRITE, LIFT, DIET COKE, DRY GINGER ALE

JUICES

ORANGE, PINEAPPLE, APPLE

STANDARD DRAUGHT BEER

VB, CARLTON DRAUGHT, CARLTON DRY,
GREAT NORTHERN MID, RESCHES, PURE BLONDE

BOTTLED BEER

GREAT NORTHERN CRISP LAGER
CROWN LAGER

CIDER

BULMERS

HOUSE WINE

WILLOWGLEN CABERNET MERLOT
WILLOWGLEN SEMILLION SAUVIGNON BLANC

SCHMIDDY 	SCHOONER 	JUG 	BOTTLE 	150ML GLASS 	250ML GLASS 	BOTTLE 
\$4.50	-	\$10.00	-	-	-	-
\$5.00	-	\$16.00	-	-	-	-
-	\$7.50	-	-	-	-	-
-	-	-	\$7.50	-	-	-
-	-	-	\$9.00	-	-	-
-	-	-	\$9.00	-	-	-
-	-	-	-	\$7.50	\$10.00	\$29.00

STANDARD PACKAGE

\$40PP 2 HOURS | \$50PP 3 HOURS | \$60PP 4 HOURS

SPARKLING

WILLOWGLEN BRUT CUVEE,
SOUTH EASTERN AUSTRALIA

WHITE WINE

WILLOWGLEN SEMILLION
SAUVIGNON BLANC,
SOUTH EASTERN AUSTRALIA

ROSE WINE

LA BOHEME ROSE,
YARRA VALLEY VICTORIA

RED WINE

WILLOWGLEN CABERNET MERLOT,
SOUTH EASTERN AUSTRALIA

DRAUGHT BEER

CARLTON DRAUGHT
CARLTON DRY
PURE BLONDE
GREAT NORTHERN SUPER CRISP
VICTORIA BITTER

BOTTLED BEER (CHOICE OF 2)

PURE BLONDE
GREAT NORTHERN SUPER CRISP
VICTORIA BITTER
CASCADE PREMIUM LIGHT

SOFT DRINK (POST MIX)

COKE
COKE NO SUGAR
SPRITE
LIFT
LEMON LIME BITTERS
SODA
GINGER DRY

PREMIUM PACKAGE

\$50PP 2 HOURS | \$60PP 3 HOURS | \$70PP 4 HOURS

SPARKLING

SADDLER'S SPARKLING
CHARDONNAY PINOT NOIR,
SOUTH AUSTRALIA

WHITE WINE

OYSTER BAY SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND
TIER ONE CHARDONNAY,
HUNTER VALLEY CHARDONNAY,
NEW SOUTH WALES

ROSE WINE

TERRE DE SAINT LOUIS ROSE,
PROVENCE, FRANCE

RED WINE

VASSE FELIX FILIUS CABERNET
SAUVIGNON,
MARGARET RIVER, WESTERN
AUSTRALIA
TIER ONE SHIRAZ BY NEIL
MCGUIGAN,
HUNTER VALLEY, NEW SOUTH
WALES

DRAUGHT BEER

BALTER XPA
PERONI

BOTTLED BEER

CROWN LAGER
CASCADE PREMIUM LIGHT

SOFT DRINK (POST MIX)

COKE
COKE NO SUGAR
SPRITE
LIFT
LEMON LIME BITTERS
SODA
GINGER DRY

05

**TERMS AND
CONDITIONS**

TERMS & CONDITIONS | 01

The Registered Clubs Act requires that any person holding an event with Holman Barnes Group must be a member of the Club. The member is then responsible for all non-members of the Club & anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by Holman Barnes Group within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date & premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs.

The quoted prices include GST & upon receipt of your confirmation & deposit, fixed prices will be confirmed in writing.

FINALISING EVENT DETAILS | 02

Holman Barnes Group require all event details to be finalised ten (10) days prior to the event date.

At this time our Functions Team will discuss & confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment & any miscellaneous expenses or special instructions required.

FINAL NUMBERS & PAYMENT | 03

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date.

Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required ten (10) days prior to the event date. Only credit card or direct deposit payment method accepted. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser & will be charged accordingly. The resulting balance owing must be settled on the day of the event.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding & to indemnify us & pay all costs & expenses on a solicitor & own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The payment by any person of any fees & charges for such facilities, & the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement & acceptance by such person of the conditions contained herein.

The Client agrees that beverages will be charged according to Holman Barnes Group records of

consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Please note that the membership discount cannot be applied to any beverage package/bar tab/bulk bill.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time & any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Holman Barnes Group final menu choices & numbers of guests attending the event in writing no later than ten (10) Days prior to the event date.

FOOD & BEVERAGE | 04

Holman Barnes Group offers clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food & beverage on the premises.

Clients are also advised that due to food safety liability standards, surplus food & beverage not consumed during the event is unable to be removed from the premises.

Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils & plates for you to cut & serve the cake yourself.
2. Cake service, for our chef to cut & place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate & garnish a \$3.00 per person charge will apply.

Children aged between five (5) & twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a buffet menu).

Where events require the use of external contractors not employed by Holman Barnes Group, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup & break down of equipment.

AUDIO-VISUAL & PUBLIC ADDRESS | 05

The hirer is solely responsible for covering the setup fee associated with live music performances held at HB Group Venues. Any costs related to additional AV & PA equipment beyond the standard setup will be the responsibility of the client. This includes but is not limited to specialized lighting, projection equipment, or any other audio-visual requirements specific to the event.

DELIVERY & COLLECTION OF GOODS | 06

All deliveries & collections of goods to or from Holman Barnes Group on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event.

Holman Barnes Group will take all reasonable care but accept no responsibility for items delivered or left for collection.

SECURITY PERSONNEL | 07

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Holman Barnes Group & charged back to the client / Event Organiser at cost. All 18-21 birthday parties are required to have security. The club reserve the right to request security for any function & to be charged to the client.

Holman Barnes Group will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Holman Barnes Group prior, during or after functions/exhibitions. The client & client contractors/suppliers must remove from Holman Barnes Group immediately after the conclusion on the event all gifts, equipment & other items they may have brought onto or had delivered to the Club. Holman Barnes Group shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment & items whilst they are on Holman Barnes Group property. Holman Barnes Group may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Holman Barnes Group without being liable for consequential damages of any nature for any reason whatsoever.

EVENT CANCELLATION | 08

For cancellations or postponements of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event & the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food & beverage component.

Where circumstances beyond Holman Barnes Group control prevent Holman Barnes Group from fulfilling any obligations under this contract, Holman Barnes Group will be released from this contract without penalty.

Organisers are financially responsible for any damage or excessive clutter caused to their property or that of the Holman Barnes Group by the client or their guests before, during, or after functions/exhibitions. The use of drawing pins, staple guns, or any fastening materials on walls is strictly prohibited. Repair & replacement costs will be charged to the client, with a minimum fee of \$500, depending on the extent of the damage or cleaning required.

Organisers are financially responsible for any damage sustained to their property or that of Holman Barnes Group that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair & replacement costs will be passed on to the client.

Public Holidays – 10% overall surcharge.

For an event in the Lyceum a Sound & lighting operator is required & this is supplied at an hourly rate of \$50.00 for a minimum of four hours. If the event is cancelled within 3 weeks from your event then a minimum 4 hour call out fee for the Audio Visual Technician will be charged.

Holman Barnes Group reserves the right to adjust any setup to ensure fire, life & safety codes are met. Holman Barnes Group reserves the right to charge for security on events as it deems necessary.

ROOM ACCESS | 09

Access to the room is 1 hour prior to your start time. If you require access earlier, a room hire fee will be charged, or you can contact the event coordinator for further assistance.

DRESS REGULATIONS & CONDUCT | 10

The appearance of all members & guests must be neat & tidy at all times.

The following dress is not permitted at any time; thongs, bare feet, singlets, swimwear, offensive t-shirts & caps. The Management's decision will be final.

SMOKING AT VENUES | 11

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests & staff may use the designated smoking areas which are easily accessible from all Event areas.

INDEMNITY | 12

The Client uses & occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Holman Barnes Group & agrees to keep Holman Barnes Group indemnified, against all actions, suits, proceedings, claims & demands, damages, costs & expenses whatsoever which may be taken or made against Holman Barnes Group and/or incurred arising out of injury or damage to any person or property from or during the use of Holman Barnes Group's facilities referred to in this agreement & the Event Confirmation.

EMERGENCIES & INDUSTRIAL ACTION | 13

Holman Barnes Group may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger).

Similarly this agreement may be cancelled at any time by Holman Barnes Group if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

GOVERNMENT BY-LAWS | 14

The Client shall confirm to the requirements of the Local Government Act & any other relevant act, by-laws, rules or regulations & shall be liable for any breach of any such act, by-laws, rules or regulations.

RESPONSIBLE SERVICE OF ALCOHOL | 15

Holman Barnes Group is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines.

Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises.

Holman Barnes Group has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication & as such Holman Barnes Group reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age & Holman Barnes Group reserves the right to request suitable identification to this end. If a guest or organiser is asked to leave no monetary compensation will be given & the client will be charged the full amount for the event.



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