

Seaford Hotel

Function Information

Thank you for considering the Seaford Hotel as a venue for your upcoming function.

I am pleased to provide you with our function information for your perusal. Please note we are happy to cater to individual requirements.

The private function area is located upstairs, with an outside balcony, bar, lounge area and toilet facilities.

From the initial planning of your function we can assure you that our outstanding team of chefs, our exceptional customer service and professional approach, will provide a complete commitment to quality and a constant level of service. This will ensure that your event/function will run smoothly.

If you have any questions or queries please don't hesitate to contact me at the hotel on 08 8386 2211 or email admin.seaford@indpg.com.au

I look forward to being of further assistance.

Vanessa Cock
Functions Co Ordinator

Platter Food Options

You can choose platters from the list or you can create your own from the selection. The platters will be offered to your guests by our staff for minimum of 1 hour.

Minimum spend of \$700.00 on platters. Room Hire \$300.00

Includes

Use of the the full upstairs area which includes outside balcony, foyer area with lounges, bar, and function room with stage.

Set Up of the function room to your individual requirements.

Our stage can be open and is suitable for a DJ, Jukebox or Band

Present table

Cake table

Tables and Chairs

Linen tablecloths on all tables

Wooden dance floor

Staff to cater to your function

Any other special arrangements can be catered for.

Set Platter Choices

Homemade Dips With vegetable crudities and char grilled pita bread	\$70.00
Cheese, Kabana & Crackers	\$90.00
Antipasto Platter Assorted continental meats, roasted vegetables, breads	\$90.00
Local Cheeses Served with fresh fruits, mixed nuts, crackers	\$90.00
King Prawn Platter Whole tiger prawns with lime aioli and lemon wedges	\$POA
Tropical Fruit Platter Chefs selection of seasonal tropical fruits	\$80.00
Fresh Natural Oyster Platter Served with lemon wedges, lime aioli shallot vinegar	\$POA
Sandwiches With assorted fillings	\$80.00
Chips, Nuts and Pretzels	\$40.00
Tomato Salsa with bread sticks and vegetable crudities	\$60.00
Spicy Potato Wedges served with sweet chilli sauce and sour cream	\$50.00
Danishes, Pastries and Cream Filled Indulgences	\$100.00
Own Cake cut put on a platter	\$30.00

Create your own Platters

\$90.00 Per Platter

60 Portions Per Platter / Maximum 3 Choices Per Platter

Tempura Vegetables
Crispy Fried Chicken
Assorted Mini Gourmet Pies
Assorted Mini Quiches
Spinach & Fetta Triangles
Homemade Pizza's
Shashlik (Beef Satay, Chicken Tandoori, Moroccan Lamb)
Dim Sims
Spring Rolls
Samosas
Cooper Beer Battered Fish Pieces
Crumbed Calamari
Pies
Pasties
Sausage Rolls
Mini Burgers (Beef or Chicken Patties)
Tartlets (Bocochini, tomato and basil)
Frittata

Sit Down Meals

2 Main Courses	\$20.00
1 Entree - 2 Main Courses	\$30.00
2 Entrée - 2 Main	\$31.00
2 Mains - 1 Dessert	\$27.00
2 Mains - 2 Dessert	\$28.00
1 Entrée - 2 Main - 1 Dessert	\$37.00
2 Entrée - 2 Main - 2 Dessert	\$39.00
2 Entrée - 3 Main - 2 Dessert	\$40.00
3 Entrée - 3 Main - 3 Dessert	\$42.00

The Function room can provide seating for 50 - 110 people.
We use round tables which seat 10 guests at each.

To serve you best we strive to offer choice and versatility to suit individual needs and requirements. Our experienced team of quality chefs have prepared traditional and connoisseur choices for you to create your perfect personalised menu that will suit all your guests.
Complimentary Tea & Coffee.

Wedding Receptions

We can provide the following inclusions for \$100.00. Skirting for bridal and cake table, use of our cake knife, setting of place cards, table decorations and bonbonniere, personalized menus and a drink on arrival for bridal party

Entrées

Grilled Zucchini and Smokey Bacon Soup

Salt & Pepper Calamari Salad

Salt and pepper squid served with salad greens accompanied with a chilli and lime aioli

Cauliflower and Blue Cheese Soup

Satay Beef or Chicken Skewers

with steamed saffron rice and peanut sauce, finished with fresh coriander

Creamy Pumpkin Soup

Caesar Salad

with lettuce, croutons, parmesan cheese, coddled egg and caesar dressing

Indian Vegetable Pakoras

served with mescaline lettuce and chickpea salad with a yoghurt and mint dipping sauce

For the Connoisseur

Replace a choice \$3.00 per person — per choice

Thai Baked Chicken Tenderloins

on a salad of mescaline greens julienne vegetables, bean shoots and drizzled with an Asian dressing

Roasted Pumpkin and Goats Cheese Tart

with a wild rocket and walnut salad

Chargrilled Chorizo and Haloumi Salad

with rocket and sundried tomato aioli

Half Dozen Oysters Served

Natural or Kilpatrick or Coriander and lime salsa

Potato Gnocchi

with Napolitano sauce, crumbled goats cheese and fresh basil

Prawn Cocktail

Served on a bed of lettuce with Seafood Sauce

Main Course

Chicken or Beef Schnitzel
with chips and your choice of gravy

Thai Baked Chicken Tenderloins
on a salad of mescaline greens julienne vegetables, bean shoots and drizzled with an Asian dressing

Battered or Crumbed Fish
and chips with tartare sauce and salad

Penne Pasta
with roasted fennel and pumpkin, garlic, spinach and finished in a light cream sauce

Mediterranean Lamb Salad
with mescaline greens kalamata olives and fetta with a herb and balsamic dressing

For the Connoisseur
Replace a choice \$5.00 per person — per choice

Oven Roasted Chicken Breast
rested on roasted pumpkin mash with poached asparagus and a creamy peppercorn sauce

Oven Baked Atlantic Salmon Fillet
served on roasted new potatoes, wilted bok choy & finished with a honey and citrus beurre blanc

Chargrilled 300gm Sirloin
on mashed potato with sweet potato chips and salsa verde

Prosciutto Wrapped Pork Fillet
served on a celeriac and green pea puree with watercress and red wine jus

Chargrilled 300gm Rump Steak
served on a potato and sage rosti, sautéed baby spinach & finished with a red wine jus

Oven Baked Barramundi Fillet
rested on roasted lemon potatoes, sautéed zucchini threads and finished with a saffron and lemon
beurre blanc

Chicken and Asparagus
with fusilli pasta in a blue cheese and spinach cream

Pappardelle Pasta
with roasted fennel, tiger prawns, garlic, spinach and finished in a light cream sauce

Seafood Basket
crumbed prawns, scallops, and fish with tartare sauce and lemon

Vegetarian options available on request

Dessert

Chocolate Mousse
with chantilly cream and fresh berries

Apple and Rhubarb Crumble
served with vanilla bean ice-cream

Pavlova
topped with chantilly cream seasonal fruit and passion fruit coulis

Caramel Sin Mud Cake
with chocolate gnash and chantilly cream

Your Cake
Served with raspberry coulis and cream

For the Connoisseur
Replace a choice \$2.00 per person — per choice

Chocolate and Raspberry Parfait
with raspberry coulis and chantilly cream

Orange and Grand Marnier Pannacotta
with orange syrup and almond biscotti

Sticky Date Pudding
with butterscotch sauce and vanilla bean ice-cream

Cheese Plate
with assorted cheeses, muscatels, crackers and fruits

Black Forest Cake
with mixed berry coulis and chantilly cream

Children's Meals

Children's Meals \$20.00 per child
Includes Main Course, Dessert and a Soft Drink

Main Choices

1/2 Schnitzel
Served with chips and gravy

Chicken Nuggets
Served with chips and tomato sauce

Pasta
Penne Bolognaise

Fish
Served with chips and tomato sauce

Dessert

Ice Cream Sundae
With a choice of chocolate or strawberry topping

Beverages

Beverage Packages

(includes pre dinner drinks)

Duration

3 Hours	\$38.00pp
4 Hours	\$42.00pp
5 Hours	\$46.00pp

Drink's Package

Tap Beers

West End Draught, Coopers Pale Ale, Hahn Light, Hahn Super Dry

Bottled Wines

Stony Peak Chardonnay, Stony Peak Shiraz /Cabernet, Stony Peak Brut

Soft Drinks

Lemon Squash, Pepsi, Lemonade, Orange Juice

Tab on bar

An amount you nominate to be used on beverages of your choice

Purchase Own Drinks

All your guests purchase their own drinks

Split Sales

All your guests pay a portion of the drink price and the remaining amount is charged to your nominated amount

Special Beverage Requirements can be Catered for on request

Please Note the Responsible service of alcohol is practiced at the Seaford Hotel as set out in "The 1997 Liquor Licence Act"

Conference Pricing

Room Hire	\$100.00
Continuous Tea, Coffee, Water and Orange Juice	\$5.00 per person
Biscuits	\$3.00 per person
Morning Tea	\$6.00 per person
Light Lunch Upstairs	\$10.00 per person
Lunch Downstairs	A la Carte Menu
Afternoon Tea	\$6.00 per person
Lollies & Mints	\$5.00 per table
Sit Down Meals Upstairs	\$15.00 per person

Set Up of the function room to your individual requirements

Conferences Choices

Morning/Afternoon Tea Choices

Choose 2 for each

additional choice add \$1.00 per person

Scones with Jam & Cream
Carrot Cake
Muffins
Vienna Éclair
Danishes
Custard Tart
Local Cheeses Platter

Banana Bread
Raspberry Friand (Gluten Free)
Iced Donuts
Rocky Road Cake
Chocolate Cake
Fresh Seasonal Fruit Platter
Blueberry Friand (Gluten Free)

Light Lunch Choices

Choose 2

additional choice add \$2.00 per person

Caesar Salad Wraps
Assorted Sandwiches
Mini Quiches
Fresh Seasonal Fruit Platter

Open Sandwiches
Pies, Pasties, Sausage Rolls
Assorted Pizzas
Rolls with assorted fillings

Biscuit Choices

Choose 1

additional choice add \$.50 per person

Double Choc Smartie
Florentine (Gluten Free)
Melting Moment
Jam Daisy

Melting Moment
Peanut Toffee (Gluten Free)
Almond Bread
Passionfruit Shortbread

Sit Down Meal Choice Alternate Drop

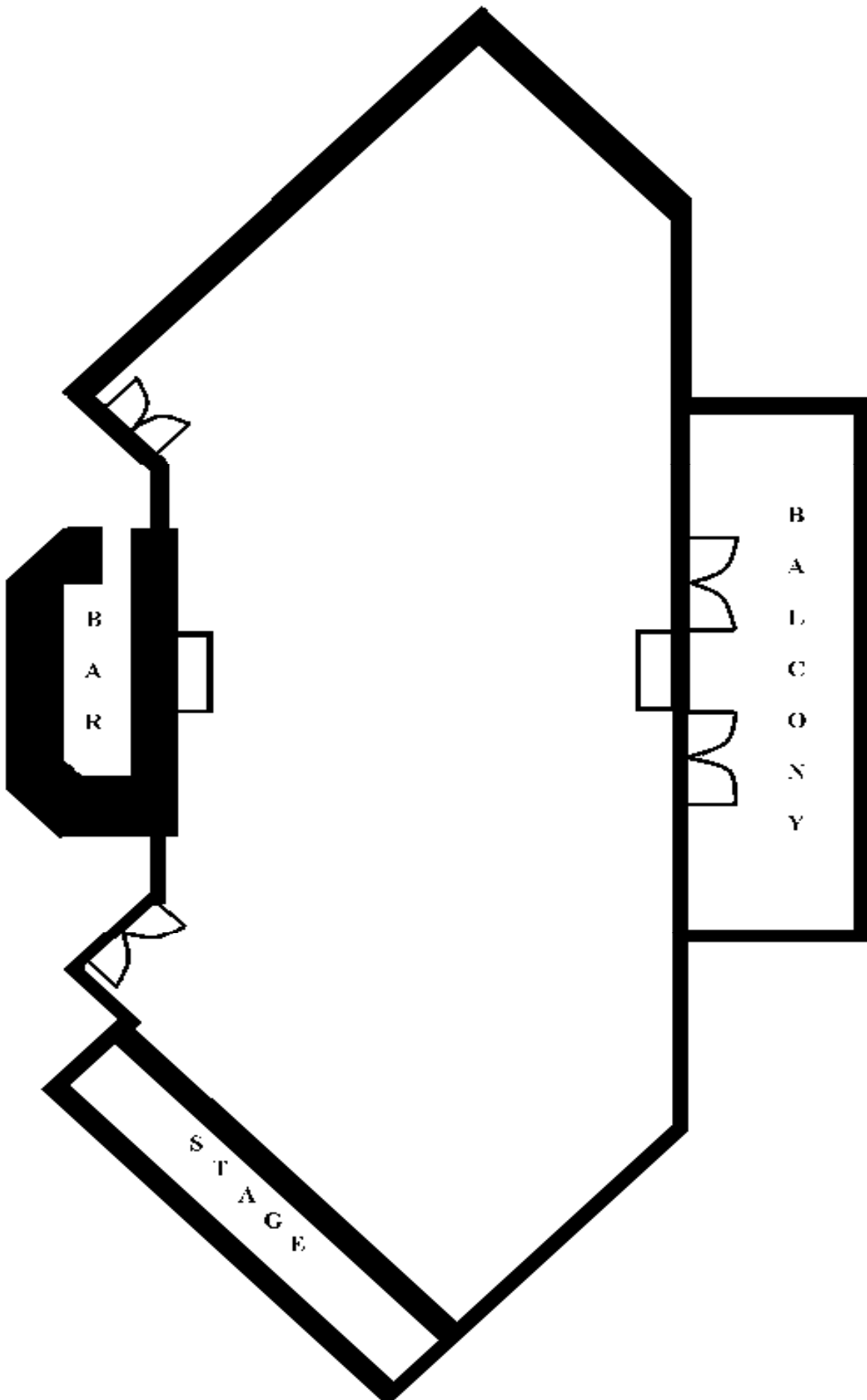
Choose 2

Maximum 40 people

Crumbed Calamari
Roast of the Day
Chicken Schnitzel

Battered Fish
Caesar Salad
Beef Schnitzel

Floor Plan



Terms & Conditions

- All functions conclude at midnight (at Managements discretion)
- To confirm your tentative booking we require the terms and conditions be signed and accompanied by the deposit. The minimum deposit amount is \$300.00. Please note that the deposit amount will be deducted from your final payment.
- No reservation is deemed confirmed until the deposit and terms and conditions has been received by the Hotel. If no contact has been made with the hotel in the 14 day tentative booking period the booking will become void and the function room will become available to other parties of interest.
- Confirmation of menus and anticipated numbers needs to be finalised with the hotel 21 days prior to the function. Final numbers are due 7 days prior to your function. Numbers given at this time will be considered final and the client will therefore be deemed responsible to pay the full amount
- Food component (or room hire fee) of all functions to be paid in full 48 hours prior to function
- Should the numbers decrease by half the original numbers booked, an additional charge of 15% of the total originally anticipated will be charged, or a additional room hire fee administrated.
- Should a cancellation occur after the deposit has been paid, the deposit shall only be refunded if the room can be resold on similar or better conditions
- Organisers are financially responsible for any damage sustained to Hotel property / equipment during a function or exhibition
- All prices listed on this, and other supporting documents, include gst and are subject to alteration without notice
- Persons under the age of 18 Must be supervised by an adult at all times
- The Hotel will adhere to Responsible Service of Alcohol at all times
- The Hotel dress code applies in the function area
- Any decorations that are put up or affixed to the walls are not to leave any damage or marks to the interior of the building
- If excessive cleaning is required an additional cost will be charged

Booking Confirmation

Name of Booking:.....

Contact Person:.....

Street:.....

Suburb:.....Post Code:.....

Phone:..... Mobile:

Email:.....

Date of Function:.....

Guest Numbers:.....

Type of Function:.....

Catering:.....

Beverages:.....

Deposit Amount:.....

Date Paid:.....

Account Number:.....

To confirm your booking, please sign this booking confirmation to acknowledge you have agreed to the terms and conditions and accompany this with your deposit payment.

Name:

Signature:

Today's Date: