



FUNCTIONS PACKAGE

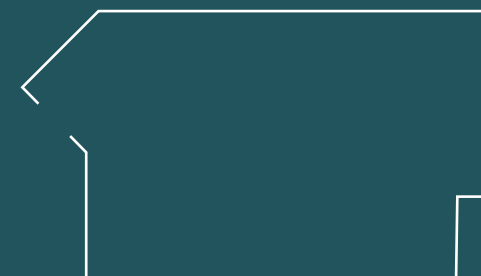




ATRIUM

The Atrium is located on the main floor - as an extension of the bistro - and although not completely enclosed, is the perfect room for any type of celebration. This private area suits groups of 50 seated.

Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	80	50	✗	✓	✗	✓





MEZZANINE

Situated on the Mezzanine level, with views across the lake. With retractable doors we can offer completely private functions with your own decking space, TV and music facilities.

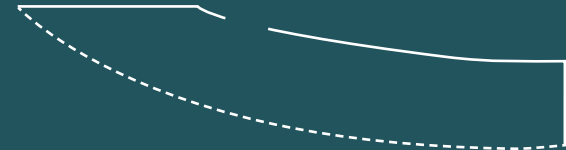
Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	130	80	✗	✓	✗	✓





THE DECK

The Deck is the perfect function space to sit back and relax with friends and family overlooking the beautiful view of the lake. This space can be fully enclosed with outside blinds, and has heating for the colder days and fans for the warmer days.

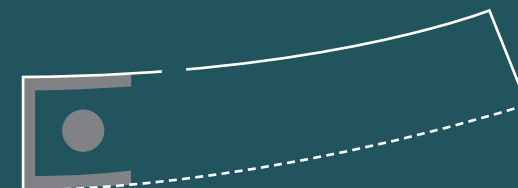


Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	60	40	✓	✓	✗	✗



BEER GARDEN

With an open fire place, large TV and retractable blinds it's the perfect area for any occasion.



Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	60	30	✓	✓	✗	✓



FUNCTION ROOM

Comfortably seating 65 people or 100 people standing, this space is perfect for an engagement party, intimate wedding, birthday or christening. This space is also suitable for corporate functions, with access to TVs, audio system and an abundance of space for projector screens and displays.



Excl. hire	Cocktail	Seated	Private Music	Wheelchair Access	Priv. bar + amenities	TV
✓	100	65	✓	✓	✗	✓

PLATTER MENU

Antipasto Platter | 70

Cured meat, brie and smoked cheddar, cornichons, marinated olives, dips, crackers, char grilled bread

Bowl of Chips | 6.90

Bowl of Wedges | 10.90

Yum Cha (60 pc) | 75

Dim sims, cocktail spring rolls, mini samosa with our house made Thai dressing

House Made Garlic Bread (25pc) | 50

Turkish bread toasted with our house made herb & garlic butter

Pies, Pasties & Sausage Rolls (36 pc) | 70

with tomato sauce

Cocktail Spring Roll (v) (40pc) | 60

with house made Thai dressing

Crumbed Halloumi Pieces (25 pc) | 100

with aioli & lemons

Panko Prawns (30 pc) | 60

with aioli & smoked paprika salt, lemons

Salt & Pepper Squid (25 pc) | 60

with home made tartare sauce, lemons

Char Grilled Tandoori Chicken Skewers (25 pc) | 100

served with raita, lemons

Cheese Burger Sliders (20 pc) | 100

beef patty, cheese & tomato sauce

Pork Belly Bites (20 pc) | 100

served with thai dressing & sesame seeds

Pizza: Meat Lovers | 24 / Hawaiian | 20 / Margherita | 20 / Chicken Supreme | 22

Dessert Platter | 100

Mini Pavlova served with cream & freezer dried raspberries (25 pc)

Seasonal Fruit Platter | 75

*all items subject to change

**images for illustration purposes only



SET MENU OPTIONS

OPTION 1

27.9 per person

ENTRÉE:

Garlic Bread

MAIN - your choice of:

Chicken Schnitzel

Crumbed chicken breast served with chips, gravy, salad

Slow Roasted Pork

Honey roasted carrots, potatoes, salad, crackling, gravy, apple sauce

Lemon Pepper Barra Fillet

Served with fried capers, romesco, salsa verde, herb roast potato, lemon & salad

Salt & Pepper Squid

Fried squid served with chips, salad, lemon, tartare sauce

OPTION 2

2 course entrée & mains | 35 per person

2 course mains & desserts | 35 per person

3 course entrée, mains & desserts | 45 per person

ENTRÉE - your choice of:

Panko Prawns

Served with aioli & smoked paprika salt

Grilled Chicken Tenderloins

With Eggplant dip, pomegranate, herbs, pickle onion

MAIN - your choice of:

Tandoori Chicken Skewers

Grilled tandoori chicken, rice pilaf, raita, salad

Lemon Pepper Barramundi

Served with fried capers, romesco, salsa verde, herb roast potato, lemon, salad

Slow Roasted Pork

Honey roasted carrots, potatoes, salad, crackling, gravy, apple sauce

Warm Chicken Salad

Grilled chicken, crispy bacon, mixed salad leaf's, cherry tomatoes, cucumber, red onion, honey mustard dressing

DESSERT - your choice of:

Pavlova

Served with mixed berry compote, cream, freezer dried raspberries

Belgium Waffle

Warm waffle served with butter scotch sauce, ice cream, strawberries



DRINKS PACKAGE

4 hours | \$55 per person

5 hours | \$60 per person

BEER - select 4 from the following

West End Draught

Coopers Pale Ale

Carlton Dry

Hahn Super Dry

Great Northern Mid Strength

Somersby Apple Cider

WINE

Squealing Pig Rosé

The Lane Lois Blanc De Blancs

Squealing Pig Sav Blanc

Grant Burge Moscato

Little Berry Shiraz

Rymill Dark Horse Cab

SOFT DRINK



PREMIUM DRINKS PACKAGE

4 hours | \$65 per person

5 hours | \$70 per person

BEER - select 4 from the following

West End Draught

Furphy

Coopers Pale Ale

Peroni Nastro

Hahn Super Dry

Great Northern Mid

Pirate Life South Coast Pale

Somersby Apple Cider

WINE

Squealing Pig Rosé

Squealing Pig Sauvignon Blanc

The Lane Block 1A Chardonnay

Leo Buring Riesling

Bird In Hand Sparkling Pinot Noir

Henley Farm Villain And Vixen Shiraz

Fickle Mistress Pinot Noir

SOFT DRINK



TERMS & CONDITIONS

BOOKING CONFIRMATION

Your tentative booking is held for 14 days only. To confirm your booking we require a signed copy of the function reservation form along with the specified deposit. Tentative bookings, without a deposit made within 14 days will be cancelled without consultation. Deposits will be held until the conclusion of your event & can be deducted from your final account. If the minimum spend is not met, the difference will be charged as room hire.

For set menus no individual payments will be accepted and the total bill will be issued upon the completion of the function.

CANCELLATION

In the unfortunate event that a confirmed function is cancelled or transferred to another date, the following conditions apply:

28 days prior or more - full deposit refund

21 days prior - 50% deposit refund

10 days or less - no deposit refund

MINIMUM SPEND

Minimum spends apply to all rooms & areas. They are for the total food & beverage spend at your function, not including room hire fees. If your function does not reach the specified amount, the hotel may apply a surcharge to reach the required amount.

FINAL NUMBERS & PAYMENT

Final numbers and full payment is required 7 days prior to the event date. Bar tabs and any additional charges must be settled at the conclusion of your function. If for unforeseen circumstances, the numbers must be altered after this time there will be no refund for any cancellations and charges will be rendered for late inclusions. Any additional charges from the function must be settled on the day/night of the event via cash or credit card. Personal cheques are not accepted. Prices are subject to change without notice. All menu selections must be made 10 days prior to your function. Menu items may change slightly due to seasonal requirements.

DELIVERY / PICK-UP OF GOODS

Any personal items left for a function such as photo albums / boards must be clearly labelled with the function's name and date of the event. The Bartley

Hotel will not be held liable for any loss or damage of any goods or equipment. Goods must be picked up within 24 hours after the event finish time.

STYLING & DESIGN

Our preferred event stylist is Alyse Fantasia from The Stylist's Guide. Please ask our function manager for more details.

ADDITIONAL LINEN

Additional linen is available from \$10. Please enquire with the Function Manager if you have specific linen requests.

CAKE, TEA & COFFEE

We are happy for you to provide a cake. However, The Bartley Hotel holds no responsibilities for the transport/delivery of your cake should your cake get damaged. For a fee of \$2 per person we will serve cake with coulis & cream in addition to plates, knife, cutlery & napkins. A tea & coffee station can be provided for \$2 per person.

If you require this option, please let our Function Manager know at the time of booking.

ALLERGIES

Please notify staff of all allergies & dietary requirements at least 14 days prior to your event. Please be aware that while some meals are free of gluten or nuts, there are other food sources used in our kitchen. There may be traces of gluten, nuts or nut oils or food may have been alongside/on machinery that may have products containing gluten/nuts.

BYO

Wine may be brought into the venue however a corkage charge of \$15 per bottle applies. No external food is to be brought in to the venue.

ENTERTAINMENT

The Function Room has facilities to play your choice of music through usb or laptop. The hotel reserves the right to control all sound levels at your function.

CLEANING & DAMAGES

Any material damage to the hotel, guests property or neighbours will result in forfeit of deposit. This includes damages to any walls or inappropriate fixings.

The use of scatters will result in a cleaning charge of \$100. This includes party poppers and confetti balloons (if they pop).

DRESS CODE

Management reserves the right to refuse entry in line with the hotel's dress code.

BEHAVIOUR & UNDER 18's

The Bartley Hotel practices the responsible service of alcohol. Hotel management/security reserve the right to eject any individual that is deemed to be intoxicated, misbehaving or behaving in an objectionable manner. Children must be supervised at all times and it is preferred that they remain seated. Please note: due to Liquor Licensing Laws, all minors under 18 years of age must have vacated the venue by midnight or at the venues' discretion.

LEGAL OBLIGATIONS / DAMAGES

The Bartley Hotel hold the clients financially responsible for any damages sustained to the hotel and/or hotel property by the clients, guests or outside contractors prior, during or after the function. The Bartley Hotel will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors.

SECURITY

Security is not provided as standard for your function. We can arrange security for your event and at your own cost. Functions may attract a non refundable security fee if deemed necessary by management, to ensure the safety of function guests, other guests & hotel staff. All 18th birthday functions must have security organised in addition to parental supervision at all times.

SMOKING

Smoking throughout the venue is prohibited. There are designated areas outside the hotel for smokers.