



FUNCTION PACK

WHETHER ITS A RAUCOUS REUNION,
DISTINGUISHED DINNER, BIRTHDAY CELEBRATION
OR CASUAL COCKTAIL...

...WE HAVE THE SPACE AT THE PARKSIDE HOTEL

PARKSIDE HOTEL

space & numbers

bob & olives

EXCLUSIVE USE AVAILABLE

AUDIO VISUAL INPUTS AVAILABLE

PRIVATE BAR FACILITIES

ALE-CARTE, SET MENU & COCKTAIL AVAILABLE

SUGGESTED MINIMUM NUMBER OF GUESTS - 60

MINIMUM FOOD & BEVERAGE SPENDS APPLY

DEPOSIT REQUIRED - \$600

(FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT)



bob & olives garden

EXCLUSIVE USE AVAILABLE

PERFECT FOR CHILDREN BIRTHDAY PARTIES

SUGGESTED MINIMUM NUMBER OF GUESTS - 30

MINIMUM FOOD & BEVERAGE SPENDS MAY APPLY

DEPOSIT REQUIRED - \$400

(FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT)



space & numbers

dining room

EXCLUSIVE USE AVAILABLE (CONDITIONS APPLY)

12PM - 430PM, 730 - LATE

AUDIO VISUAL INPUTS AVAILABLE

A LA CARTE, SET MENU & COCKTAIL MENU OPTIONS AVAILABLE

PRIVATE BAR FACILITIES

CAPACITY 50 - 70

MINIMUM FOOD & BEVERAGE SPENDS APPLY

DEPOSIT REQUIRED - \$1500

(FULLY REFUNDABLE UP TO 7 DAYS PRIOR TO THE EVENT)



space & numbers

main bar & garden

PERFECT FOR GROUPS BETWEEN 10 - 100 GUESTS

AREAS RESERVED DEPENDANT UPON THE NUMBER OF GUESTS TO YOUR EVENT

IT'S LIKELY THERE WILL BE MORE THAN ONE FUNCTION

BY BOOKING SPACES ONLY AND NOT EXCLUSIVE USE OF THE MAIN BAR & GARDEN AREA WE ARE ABLE TO PROVIDE THE BEST ATMOSPHERE FOR YOU AND YOUR GUESTS

BAR TABS - NO MINIMUM BEVERAGE SPEND

YOU WILL BE SUPPLIED WITH WRISTBANDS TO PROVIDE YOUR GUESTS ACCESS TO YOUR BAR TAB. DRINK OPTIONS CAN BE LIMITED BY SELECTION OR PRICE RANGE IF REQUIRED. ALTERNATIVELY GUESTS ARE WELCOME TO PURCHASE THEIR OWN DRINKS

MINIMUM FOOD SPEND - REQUIRED AS A DEPOSIT

STARTING AT \$400 DEPENDING ON NUMBER OF GUESTS

EXCLUSIVE USE NOT AVAILABLE

AUDIO VISUAL NOT AVAILABLE

DEPOSIT REFUNDABLE UP TO 7 DAYS PRIOR TO EVENT





cocktail platter menu

PLATTERS CONTAIN 20 PIECES UNLESS OTHERWISE STATED

PLATTERS ARE ONLY AVAILABLE TO PRE BOOKED & PRE ORDERED FUNCTIONS
A MINIMUM OF \$400 MUST BE ACHIEVED WHEN ORDERING FROM THIS MENU
PLATTER OFFERING AVAILABLE BETWEEN 10:30AM & 9:30PM

for early starts

- \$80 SMASHED AVOCADO, CROSTINI, CRUMBLER FETA, DUKKHA (VEG)
- \$80 CRAB FRITTATA, BLUE SWIMMER CRAB, BABY SPINACH, CHILLI TOMATO CHUTNEY (GF)
- \$80 BACON AND EGG SLIDERS, BACON, OMELETTE, PICKLED ONION, KETCHUP
- \$80 EGGS ON TOAST, SOFT BOILED EGG, DUKKHA (VEG)
- \$80 GOATS CURD CROSTINI, BEETROOT, ROCKET, VINO COTTO (VEG)
- \$80 FRESH FRUIT PLATTERS, CHOCOLATE DIPPING SAUCE, HONEY YOGURT (VEG, GF)

for all day grazing

- \$90 ANTIPASTO, CURED MEATS, OLIVES, PICKLES, DIPS, CHEESE, CHARRED TOSCANO (GF AVAILABLE)
- \$90 CHEESE BOARDS, SOFT, HARD AND STINKY AUSTRALIAN CHEESE SELECTION (VEG)
- \$80 PRAWN TOASTS, SESAME, KEWPIE, SRIRACHA, HERB SALAD
- \$80 MUSHROOM ARANCINI, TOMATO TAPENADE, AIOLI, PARMESAN (VEG)
- \$70 HOUSE MADE FALAFEL, SPICY HOMMUS, POMEGRANATE (VEGAN, GF)
- \$80 SALT N PEPPER SQUID, KEWPIE, EDAMAME, CHILLI
- \$80 BEEF BRISKET SLIDERS, PICKLES, BBQ STOUT SAUCE, PROVOLONE, ROCKET
- \$60 HOUSE MADE SAUSAGE ROLLS, TOMATO SAUCE
- \$80 TWICE COOKED PORK BAO BUNS, PICKLED VEG, CHILLI
- \$80 CAULIFLOWER WINGS, SMOKED TOFU AIOLI (VEGAN)
- \$80 CHORIZO MINI DOGS, CHIMICHURRI, PICKLED ONION
- \$70 POPCORN CHICKEN, FERMENTED CHILLI, LIME, CURRY LEAVES (GF)
- \$80 TEMPURA SHITAKE MUSHROOMS, CUCUMBER, YAKATORI SAUCE (VEGAN, GF)
- \$240 SELECTION OF 12 WOOD OVEN PIZZAS (GF AVAILABLE)
- \$360 SELECTION OF 20 WOOD OVEN PIZZAS (GF AVAILABLE)

for little people

- \$60 HUMMUS & VEG STICKS, HUMMUS, CARROT, CELERY, CUCUMBER, PITA CHIPS (VEGAN, GF AVAILABLE)
- \$70 CHIP CUPS, TOMATO SAUCE
- \$60 CORN RIBS, GARLIC BUTTER, LIME SALT (VEG, GF)
- \$60 PIGS IN A BLANKET, WIENERS, PUFF PASTRY, TOMATO SAUCE
- \$60 FAIRY BREAD, SEASONAL FRUIT

for late finishes

- \$80 DOUBLE CHOCOLATE BROWNIES, DOUBLE CREAM
- \$80 BLUEBERRY CHEESECAKE, COCONUT GANACHE (VEGAN, GF)

GF - DISH IS GLUTEN FREE | VEG - DISH IS VEGETARIAN | VEGAN - DISH IS VEGAN

FOOD ALLERGIES & OTHER DIETARY NEEDS CAN BE CATERED FOR, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER - WHILST DUE CARE WILL BE TAKEN, ALLERGENS SUCH AS NUTS, GLUTEN & LACTOSE CAN BE PRESENT IN COMMERCIAL KITCHEN ENVIRONMENTS THUS WE CANNOT GUARANTEE THERE ARE NONE PRESENT



terms & conditions

BOOKING, CONFIRMATION & PAYMENT

- Parkside Hotel does not accept tentative bookings
- Bookings are made & confirmed upon payment of deposit equal to the minimum food spend
- If opting to order from main menu the deposit for the minimum food spend will be refunded to the payer once the required minimum amount has been reached
- All cases will be considered individually when determining the level of minimum food spend required
- Minimum food spend starts at \$400
- Payment for all goods purchased/hired must be finalised prior to or by the completion of function
- Under no circumstances will Parkside Hotel provide credit to any customer
- Payments may be made via cash, credit card or EFTPOS - cheque payment is not acceptable

CANCELLATION

- In the unfortunate event that a booking needs to be cancelled within 7 days of the date Parkside Hotel reserves the right to charge for the food component of the function. We are very reasonable & would consider all circumstance before holding a cancelled deposit.
- If a function is cancelled before this time The Parkside Hotel agree to refund the deposit paid at the time of booking

LIQUOR LICENCE RESPONSIBILITY

- State &/or Federal Government imposed restrictions MAY override your function conditions
- Parkside Hotel must maintain the following of stringent alcohol service guidelines in accordance with the conditions of its liquor license - this includes Responsible Service of Alcohol
- Intoxicated individuals cannot be served and Parkside Hotel reserves the right to expel anyone deemed intoxicated
- Any guests under the age of 18 must be accompanied and supervised by an adult
- Minors must be off premises by midnight
- Closing time may vary for your function and is at the discretion of management
- Parkside Hotel reserves the right to shut down a function if licensing conditions are not being met
- Please discuss with staff for any clarification

MENU & BEVERAGE SELECTIONS

- Food and beverage selections must be received 5 days prior to function date
- At this time final numbers must be set and any dietary requirements confirmed to ensure function is catered for adequately
- No food or beverage is to be brought into the hotel for consumption
- Cakes are exempt from this, customers are welcome to supply their own cake at no charge
- Parkside Hotel will take no responsibility for any food brought into the hotel & served to guests

CUSTOMER RESPONSIBILITY

- The Customer will accept responsibility for damages, breakages & loss of property or equipment & is financially accountable for any repair or replacement costs incurred by Parkside Hotel
- Parkside Hotel will not accept any responsibility for the damage or loss of items that are left in their care before, during and after the function

DECORATIONS

- The customer is welcome to decorate their function area as they wish WITH EXCEPTION of confetti, scatters, flower petals or any items attached to walls
- Parkside Hotel reserves the right to refuse the use of any material which may be deemed offensive