

# Functions



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Functions Manager : Juliana Hatherly



# Functions

## GENERAL INFORMATION

### FUNCTION FACILITIES

The Feathers Hotel caters for private corporate and social functions, We offer a complete service for every aspect of your function

- The Doulton Room 10 to 30 people
- The Alfresco Room 40 to 60 people
- The Georgian Room 65 to 110 people
- Combined Rooms 130 to 200 people

Birthday Celebrations, Formal Wedding Receptions, Cocktail Parties, Conference Facilities, Breakfast Meetings, Working Lunches,

Flowers, cakes, entertainment and other special requirements can be organised through our functions department.

Specially co-ordinating floral arrangements in your choice of colours to compliment your function can be organised, prices begin at \$20.00 per table arrangement and \$30.00 for a larger centre piece for the head table. Serviettes and candles in your choice of colour are included in your price.

### BOOKINGS

A tentative booking may be made on a date although preference will be given to bookings with paid deposits.

A deposit of \$300.00 is required to secure the booking, A cancellation fee will apply for any function cancelled within three months of the event, unless the date is resold.

### CONDITIONS

A **guaranteed** minimum number of guests attending the function is required 48 hours prior to the event.

Organisers are financially responsible for any damages sustained to hotel property during the function.

All prices are based on current costs , but may be subject to increases at the management's discretion in order to meet rising costs.

Payment is required in full on conclusion of the event, unless other arrangements are made prior with management.



# Functions

## SET MENU

<b>2 Course</b>	Entrée / Main or Main/Dessert	\$36.50 pp
<b>3 Course</b>	Entrée / Main Course /Dessert	\$42.00 pp

Additional \$3.00 per choices per course	Example	2 : 2 =	\$42.50 pp
		1 : 2 : 1 =	\$45.00 pp
		2 : 2 : 2 =	\$51.00 pp
		1 : 3 : 2 =	\$51.00 pp

Include fresh bread rolls, tea, coffee and chocolates

**SMORGASBORD** ( min 60 people ) \$45.00 pp  
Soup, Entree, Salads, Cold Buffet, Hot Carvery Desserts, Coffee

**PRE DINNER CANAPÉS** 4 per person \$ 7.00 pp  
Assortment of Chefs cold canapés served with pre-dinner drinks

## BEVERAGES

<b>OPTION A</b>	3 Hours	House Bottle Wine, Beer & Soft Drinks	\$27.00 pp
<b>OPTION B</b>	4 Hours	House Bottle Wine, Beer & Soft Drinks	\$32.00 pp
<b>OPTION C</b>	4 Hours	Premium Wine, Beer & Soft Drinks	\$37.00 pp

All spirits purchased will be on a consumption basis and paid for individually or at the end of the function

## CORKAGE

Corkage is available by arrangement. A corkage fee of \$14.00 per wine bottle will be charged. This must be pre arranged with the functions manager and the bottles delivered to the hotel a minimum of two day before the date of booking

## CAKES

Cakes may be brought into the hotel for celebratory purpose at a cost of \$4.50 per person. The cake will be refrigerated in the kitchen. The cake will be presented at an agreed time, then taken away for cutting, plating and garnished with fresh cream and berries, then served to guest

**N.B.** All prices include G.S.T

All prices quoted are subject to change to meet any unforeseen rising costs that may be incurred by the hotel



# Functions

## FUNCTION MENU

### Soup

Sweet Potato and Pumpkin with coriander and coconut

Roasted Tomato with basil oil and shaved parmesan

Farmhouse Chicken and vegetable soup

Cream of Celery with stilton crouton

### Entrée

Spiced Chicken Salad with a mild chilli and lime dressing served over mesculin greens with julienne of seasonal vegetables.

Seafood Veronique, Prawns, smoked fish and scallops in chardonnay cream sauce with Puff Pastry Fleuron.

King Prawn with smoked salmon and avocado timbale served with lemon and chive cream dressing

Spinach and ricotta ravioli with rose sauce

Pork Fillet Mignons with green peppercorn and white wine cream sauce

Butter Chicken with basmati rice and papadams

### Main Course

Fillet of Beef rolled and filled with leg ham, spinach, sun dried tomato and cheese served with a red wine jus

Roasted Scotch Fillet with Yorkshire pudding, pan gravy and horseradish sauce

Baked Barramundi Fillet served with capers, tomato, dill and vermouth cream sauce

Atlantic Salmon oven baked with cajun spices served with pineapple and mint salsa

Chicken Macadamia pocketed with camembert cheese, coated in macadamia nuts and served with mango puree

Pork Fillet Calvados with red cabbage and apple brandy sauce

### Dessert

Massinis with Berries Vanilla sponge filled with chantilly cream, topped with burnt sugar, spun toffee, served with fresh berries and coulis

Rich Chocolate Genache Torte with raspberry coulis and chocolate cream

Brandy Snaps with fresh seasonal fruits and chantilly cream

Coconut and Passionfruit Pannacotta, delicate Italian cream pudding served chilled with a selection of forest berries

Sticky Date Pudding served with butterscotch glaze and whipped cream

Coffee, Tea and Mint Chocolates



# Functions

## **CARVERY SMORGASBORD**

### **SOUP**

The Feathers Daily Kettle  
with Fresh Baked Breads

### **ENTREE**

A selection of hot entrees including  
Curries, Crumbed Fish, Spring Rolls  
and Pasta are an example of the type  
of dishes served.

### **FRESH SALADS**

A selection of freshly dressed salads

### **COLD BUFFET**

Whole cooked Gulf Prawns with cocktail sauce  
Continental Meat and Leg Ham platter

### **HOT ROAST CARVERY**

Carved to you from our Carvery  
Roast Sirloin of Beef with Yorkshire Pudding and Horse Radish  
Rolled Seasoned Loin of Pork with Crackling and Apple sauce  
Roast Turkey Breast and Cranberry sauce

A selection of Seasonal Vegetables with Roast Potato

### **DESSERTS**

An array of Fresh Cream Gateaux, Pastries and  
Continental Cakes, Fresh Fruit Salad,  
Chocolate Mousse are just some of  
the delicious desserts served

International Cheese Board  
with Dried Fruits and Crackers

Tea or Coffee



# Functions

## COCKTAIL PARTY

### Cold Foods

Assorted Dips with Vegetable Crudities,  
Smoked Salmon and capers on herb croutons  
Rare Beef, Horseradish Cream and Lettuce  
Vietnamese Cold Rolls with Prawns  
Thai Chicken with coriander sprouts and chilli  
Chicken Finger Sandwiches with cream cheese and chives  
Smoked Salmon Finger Sandwiches with cucumber

### Hot Foods

Fried Spring Rolls and Vegetable Samosa  
with Asian Dipping Sauces  
Crumbed Fish Gadjons with Tartare Sauce  
Salt & Pepper Squid with Aioli sauce  
Savoury Cocktail Quiche  
Satay Chicken with Peanut Sauce  
Spinach and Fetta Filo Triangles  
Moroccan Lamb Kebabs with Minted Yoghurt  
Spicy Meatballs with BBQ sauce  
Potato and Vegetable Fritatta  
Gourmet Cocktail Pies and Sausage rolls  
Chicken and Mushroom Vol au Vent

### Cheese and Desserts

Intentional Cheese Board  
with Fruit, Greens and Pepper Crackers  
Assorted Continental Cakes  
and Pastries, Fresh Fruit Platter

\$30.00 per person

N.B. All prices include G.S.T

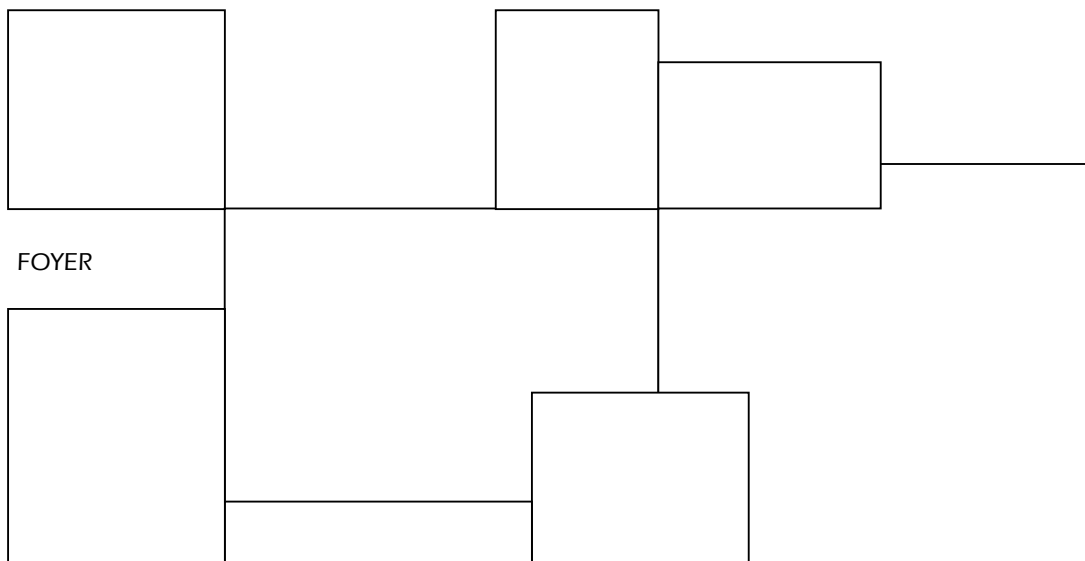
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## TABLE SETTINGS

	Straight	Rounds
Georgian Room	min 65 max. 100	min 60 max. 80
Georgian & Annex	min 95 max. 125	min 85 max. 110
Alfresco Room	min 45 max. 65	min 40 max. 55
Doulton Room	min 20 max. 30	min 8 max. 22
Georgian / Alfresco and Annex	min 140 max. 200	min 130 max. 160

(A surcharge of \$10.00 per table applies when setting round tables)



## FUNCTION INTERVIEW SHEET

Contact Name \_\_\_\_\_ Phone \_\_\_\_\_

Address \_\_\_\_\_

Type of Function \_\_\_\_\_ Date \_\_\_\_\_

Numbers Attending \_\_\_\_\_ Adults \_\_\_\_\_ Child \_\_\_\_\_

Ceremony Time \_\_\_\_\_ Place \_\_\_\_\_

Pre Dinner Drinks Time \_\_\_\_\_ Room \_\_\_\_\_

Pre Dinner Drinks \_\_\_\_\_

Dinner Time \_\_\_\_\_ Room \_\_\_\_\_

Menu \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Beverages \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Music \_\_\_\_\_ Speeches \_\_\_\_\_ M.C. \_\_\_\_\_

Head Table No \_\_\_\_\_ Floor Plan (P. T.O.) \_\_\_\_\_ Flowers \_\_\_\_\_

Welcoming Line \_\_\_\_\_ Present Table \_\_\_\_\_

Cake Table \_\_\_\_\_ Delivered On \_\_\_\_\_ Change Room \_\_\_\_\_

Microphone \_\_\_\_\_ Table Cards \_\_\_\_\_ Accommodation \_\_\_\_\_

Method of Payment Cash / Bank Cheque / Credit Card      Deposit \_\_\_\_\_

Functions Co-ordinator \_\_\_\_\_

Client Signature \_\_\_\_\_