

Minimum of  
30 people

**OPTION 1**  
Choose 6 from  
Section A  
\$28 per head

**OPTION 2**  
Choose 6 from  
Section B  
\$22 per head

**OPTION 3**  
Choose 3 from  
each Section  
\$25 per head

Purchase can be  
made from our  
ground floor bar if  
your selection is not  
available from this  
bar

Bar Staff from  
\$25 per hour  
(higher on weekends)

## FUNCTION COCKTAIL & BAR MENU

### COCKTAIL MENU

#### Section A:

- Asparagus & Guacamole Dip
- Dates Wrapped in Smoked Bacon
- Deep fried Mini Cheese Bites & Sweet Chilli Sauce
- Prawn & Chorizo Skewers
- Mini Fishcakes & Lemon Mayonnaise
- Mini Scones, Smoked Salmon & Chive Cream
- Roast Beef & Horseradish on Toast
- Caramelised Red Onions & Goat Cheese Vol Au Vent

#### Section B:

- Seasoned Chicken Wedges
- Mini Spring Rolls
- Salt 'n' Pepper Squid
- Chorizo Sausage Rolls
- Minted Lamb Bites
- Tempura Fish Bites
- Mini Beef Dim Sims
- Mini Vegetable Dim Sims

### BAR MENU

#### Softdrinks:

- Coke, Diet Coke, Lemon Squash,  
Lemonade, Lemon Lime and Bitters, OJ \$3.50

#### Bottled Beer:

- Carlton Dry or Tooheys Extra Dry \$5.50
- Pure Blonde Naked (Midstrength) \$5.50
- Light Beer \$4.50

#### Wine:

- |  | glass  | bottle  |
|--|--------|---------|
| (choose up to 2 still wines & 1 sparkling) |        |         |
| - Rothbury Semillon Sauvignon Blanc        | \$5.50 | \$19.00 |
| - Rothbury Cabernet Merlot                 | \$5.50 | \$19.00 |
| - Wolf Blass Bilyara Chardonnay            | \$6.00 | \$22.00 |
| - Wolf Blass Bilyara Shiraz                | \$6.00 | \$22.00 |
| - Angel Cove Sauvignon Blanc               | \$7.00 | \$29.00 |
| - Stillsbury Lane Cabernet Sauvignon       | \$7.00 | \$29.00 |
| - Killawarra Brut Sparkling                | \$6.50 | \$23.00 |
| - Yellowglen Pinot Noir Chardonnay         | \$7.50 | \$30.00 |

## Booking Guidelines

### FUNCTION ROOM

**\$198.00**

plus table linen

maximum 10 people  
per round table

maximum 60 guests  
seated

maximum 90 guests  
standing

### BOARD ROOM

**\$88.00**

plus table linen

Maximum 10 - 12 guests

(room capacity  
will vary subject  
to equipment  
requirements if any)

## UPSTAIRS AT Shenanigans

### Confirmation of Booking

- A tentative booking for your function will be held for 12 days.
- To guarantee your booking, a deposit equal to the room hire is required.
- In the event of no deposit being made, the management of the hotel reserves the right to cancel the booking.

### Food and Beverage

- Your menu selection must be finalised 14 days prior to the function.
- Vegetarian and special diet menus are available on request. Please advise our function co-ordinator of your special requirements when choosing your menu.
- Beverages will be charged on a consumption basis and bar staff at \$25 per hour, \$30 per hour on Saturdays & \$35 per hour on Sundays and Public Holidays.
- Food and beverage may not be brought into or removed from the hotel without prior consent from the management.

### Number of Guests

- The number of guests must be notified no later than 7 days prior to the date of your function. The minimum number for the function room is 30 people.
- Numbers may increase but not decrease after this time.

(continued over)

# UPSTAIRS AT Shenanigans

## Chef Designed 2 & 3 Course Menu

*Choose any 2 from each course.  
Your choices will be served alternately*

### **Entrees:**

- Chicken Liver Parfait, Fig & Apple Chutney, Toasted Bread
- Smoked Salmon, Chives & Lime Cream Cheese, Blinis Pancake
- Warm Ratatouille Tartlet, topped with Brie, Red Capsicum Dressing
- Potted Duck Rillettes, Port Jelly, Warm Brioche

### **Mains:**

- Pan Fried Barramundi Fillet, Braised Fennel, Cherry Tomatoes, New Potatoes
- Crispy Duck Leg Confit, Moroccan Cous Cous, Mango, Mint Dressing
- Char Grilled Chicken Breast, Broad Bean, Tomato & Pearl Barley Risotto
- Fresh Pappadele Pasta, Broccoli, Roasted Cherry Tomato & Gorgonzola

### **Desserts: all Chef-made**

- Amaretto Tiramisu & Lime Sorbet
- Passionfruit Crème Brulee
- Dark Chocolate Tart & Banana Ice Cream
- Apple & Red Berry Crumble, Fresh Cream

### **2 COURSE OPTION**

**\$45.00 per head**

### **3 COURSE OPTION**

**\$55.00 per head**

*A fresh bread roll  
is included in both  
options*

**Finger Food & Bar  
Menus over the page**

## **Equipment Available**

**5 disc CD Player  
& CD selection  
or  
BYO CD's**

### **Payment**

- Payment in full for your meals and any ancillary costs are to be made seven days prior to the function.
- Your beverage account may be settled at the conclusion of your function.
- Function prices and menus are subject to change. Where possible management will advise the client prior to the function.

### **Damage / Responsibility**

- The client is financially liable for any damage sustained to hotel property, fixtures or fittings, be it through their own actions or the actions of their guests, contractors or sub contractors.
- Under no circumstances is any item to be fixed to any surface in either room.

### **Cancellations**

- Cancellation of a confirmed booking up to 60 days before a function will forfeit 50% of the room hire fee.
- Cancellation of a confirmed booking with 60 days or less notice will forfeit the full room hire fee.

### **Conditions of Hire**

- For the comfort of guests, the Function and Board Rooms are non-smoking areas.
- Guests under the age of 18 years of age will not be served alcohol. Please note: children are your responsibility, not ours.