



THE  
AMBARVALE  
HOTEL

FUNCTIONS & EVENTS



*Life is an event. Make it memorable.*

www.ambarvalehotel.com.au



# The GREENHOUSE

The Greenhouse reveals a stunning hanging garden oasis set upon a backdrop of beautiful potted plants, custom mosaic floor & contemporary seating all bathed in natural sunlight & scenic views.

Ideal for a sit down function



80 Seated | 80 Cocktail

## The Lounge

If you are looking for a more relaxed setting see our beautiful Lounge space which is perfectly suited for cocktails and canapes.



40 Seated | 60 Cocktail



# THE GARDENS



Our stunning bright manicured outdoor spaces provide a sense of dining within a lush green patio. The Gardens offers four versatile event areas, suitable for all weather conditions with clear retractable blinds and temperature control equipment, all just steps away from the shaded kids playground and outdoor bar.



## *The Canopy*

50 Seated  
70 Cocktail



## *The Pavilion*

70 Seated  
100 Cocktail



# THE GARDENS

If you are looking for more of a casual setting we have a range of smaller spaces hidden within our gardens. Reach out to our delightful functions manager for further details.



## *The Picnic Tables*

30 Seated  
40 Cocktail

## *The Undercroft*

60 Seated  
60 Cocktail



## *The Playground*

Book your little one's birthday  
Accessible from all areas in the  
Gardens where adults can  
mingle while the kids play!





# Canapé Packages

**Standard - \$32pp**  
6 canapés

**Classic - \$42pp**  
4 canapés + 2 substantial

**Premium - \$52pp**  
6 canapés + 2 substantial



## CANAPES

- Sydney rock oysters with mignonette (GF)
- Tomato & basil bruschetta (VE)
- Mushroom and parmesan arancini with garlic aioli (V / GF)
- Vegetarian springs rolls (VE)
- Mexican chicken empanadas
- Cocktail beef sausage roll with tomato chutney
- Cocktail beef pie with tomato chutney
- Satay chicken skewers with peanut sauce (GF)
- Mac & cheese croquettes with special sauce (V)
- Tempura prawns with lemon & tartare
- Moroccan popcorn cauliflower (VE / GF)
- Cheeseburger spring rolls
- Barramundi bites (GF)
- Cocktail chicken chardonnay pie

## SUBSTANTIALS

- Salt & pepper calamari served with chips & lemon aioli (GF)
- Mediterranean lamb souvlaki with pita bread & tzatziki
- Mini buttermilk fried chicken slider, house slaw & chipotle mayo
- Beer battered fish & chips with tartare sauce
- BBQ pulled pork taco & creamy slaw
- Mini pumpkin, cashew & lentil slider with avocado, sour cream & sweet chilli (V)
- Middle eastern bowl, falafel, dolmades, hummus & pickles (VE)

## DESSERT CANAPES

- Yuzu curd meringue tart
- Chocolate ganache & hazelnut tart
- Red velvet slice

**UPGRADE  
YOUR PACKAGE  
WITH A  
PIZZA BOARD**  
FOR \$70





# Banquet Menu

**Two Course Meal - \$60pp**  
Entree & Main

**Three Course Meal - \$70pp**  
Entree, Main & Dessert



## STARTERS

Charcuterie board: A selection of cured meats, cheese, olives, dips & wood-fired bread  
Salt & pepper calamari, taramasalata, wood-fired bread, chilli & lemon aioli

## MAINS

Parmesan herb crumbed chicken breast schnitzel, chips, salad and classic gravy  
Crispy skin salmon, quinoa & roquette salad, grilled lemon, charred broccolini  
Wood-fired grilled rump steak, chips, salad & classic gravy  
Prawn linguine, cherry tomatoes, garlic chilli, roquette & white wine  
Beets, crispy kale, roquette, slivered almonds & goats cheese (V) (GF)  
Pumpkin, cashew & lentil burger, avocado, sour cream & sweet chilli (V)

## DESSERTS

Sticky date pudding, butterscotch & vanilla bean ice cream  
Passionfruit cheesecake  
Chocolate mud cake, Cointreau poached strawberries  
Seasonal fruit salad (VE)



# Experience Stations

## GRAZING TABLE

Grazing Package - \$30pp

Minimum 20 guests

A selection of cured meats,  
Australian and International cheeses served with  
an assortment of bread, olives and condiments.



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## Spit Roast Special

WHOLE LAMB OR SUCKLING PORK SPIT - \$890.00

Gyro Upgrade - add chips and pita bread - \$5pp

Served with a smorgasbord of sides including  
Greek salad, slaw, roast vegetables & sauces

Serves 15 - 20 people | Requires 3 days pre-order in advance

Enquire with our Functions Manager for further details



# Platters

## UPGRADE YOUR PACKAGE

Platters to serve 30 guests

Fruit Platter - \$140

Sandwich Platter - \$120

Baguette Platter - \$150

Antipasto Platter - \$200

Dessert Platter - \$95

Vegetarian Spring Rolls - \$125

Cheeseburger Spring Rolls \$140

Salt & Pepper Squid - \$150

Mini Party Pies - \$140

Mini Sausage Rolls - \$130

Chicken Empanadas - \$150

Mixed Sliders Platter - \$210

Mixed Mini Quiches \$120

Large Salad Platter \$140

Greek / Caesar / Garden



# Kids Parties

\$15.00 PER CHILD

Fish & chips

Chicken nuggets & chips

Mini cheeseburger & chips

Ham & pineapple pizza

Cheese pizza







# Drinks Package

## STANDARD

2 hour package - \$40pp

3 hour package - \$50pp

Add House Spirits for an additional  
\$10pp per hour

Sparkling | SEPPELT Prosecco

White Wine | ROTHBURY Chardonnay

Red Wine | MORGANS BAY Cabernet Merlot

Rosé | MCGUIGAN Upside Down Rose

Local Australian Tap Beer | VB, Pure Blonde,  
Carlton Draught, Great Northern, Carlton Dry

Light Beer | Cascade Premium Light

This package includes soft drinks

## PREMIUM

2 hour package - \$50pp

3 hour package - \$60pp

Add House Spirits for an additional  
\$10pp per hour

Sparkling | SEPPELT Prosecco

White Wine | CAPE SCHANCK Pinot Grigio

Red Wine | FICKLE MISTRESS Pinot Noir

Rosé | MCGUIGAN Upside Down Rose

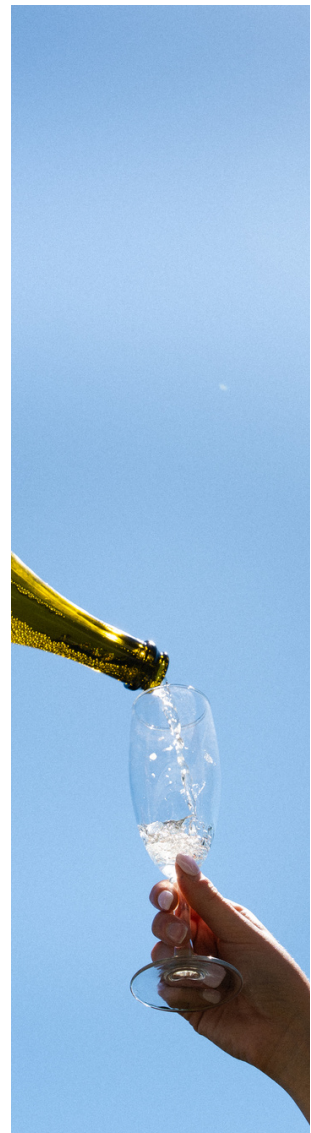
Premium Beer | VB, Pure Blonde,  
Carlton Draught, Great Northern,  
Carlton Dry, Peroni & Ambarvale Brewing Co.

Light Beer | Hahn Premium Light

This package includes soft drinks

Drinks available across our venue where bars permit.

Packages include soft drinks







## Cocktails

Impress your guests by serving cocktails on arrival. Speak to our functions manager about our seasonal cocktails.

- East 8 Hold Up
- Sunset Boulevard
- Kinky Green
- Pink Angel
- Pop It Like Its Pomegrante
- The Gardens Iced Tea
- Chilli Margarita
- Watermelon Sugar High
- The Gentleman
- Raspberry Sex On The Beach
- Passionfruit & Vanilla Mojito
- Lychee Rose Martini
- French Martni
- Espresso Martini
- Frozen Cocktails



# Terms & Conditions

By booking at The Ambarvale Hotel, you consent to adhere to the following terms & conditions.

**NB:** Function terms and conditions are subject to change. Please review your booking form carefully before signing and confirming your booking.

**Confirmation Details:** Confirmation of functions must be made in writing by completing and signing the function contract attached.

**Payment:** A deposit payment of \$250.00 is to be charged on confirmation of your function. Balance payment is then required 10 days prior to your function date along with your final numbers. Should your guests increase, we will charge you accordingly. If your numbers decrease, there will be no refunds. If no alternate payment is made the total owing will be deducted from the credit card details provided on the booking form. For groups with pre-organised food and beverage menus, the full pre-ordered amount is due all other group will be invoiced for their full minimum spend requirements. Should you wish to extend your tab or purchase additional items on the night all payments are due by the conclusion of your event.

**Cancellations:** If you wish to cancel your event, we require 4 weeks written notice in order to provide a refund of your deposit.

**Menu Confirmation:** Confirmation of menu selection is due 10 days prior to your function date, along with your final invoice. This is when we will also need to be notified of any dietary requirements. Should you wish to increase food orders after this cut off time, we cannot guarantee availability due to stock levels and preparation time for our kitchen.

**Function Spaces/Areas:** It is our priority to ensure your function is a great success. In our endeavours to accommodate your needs management reserves the right to relocate your function to a more desirable or appropriate space based on weather, event requirements or other.

**Decorations:** All decorations must be approved by The Ambarvale Hotel and must not use any form of adhesives. Damages to our furniture will incur a damage fee.

**BYO:** No external food or beverages may be brought onto the premises for consumption. Providing your own cake for your function is permitted but must be approved by management prior to the day.

**Damages:** Clients are fully responsible for any and all damages caused during the function.

**Insurance:** The Ambarvale Hotel will not accept responsibility for the loss or damage to any equipment or merchandise left on the hotel's premises prior to, during or after the function

**Security:** The booking of additional security for functions over 75 people will be passed on to the client.

**Responsible Serve Of Alcohol (RSA):** The Ambarvale Hotel prides itself on its responsible service of alcohol policy and in turn the reputation of its hotel facilities. Please be aware that whilst you are in the hotel you are on a licensed premise and as such intoxication is not permitted. It is the responsibility of both staff and those present at the function to adhere to this policy and any intoxicated persons will be forced to leave the premises. We ask for your utmost co-operation in this matter to ensure an enjoyable evening for all guests.

We are happy to cater for underage guests at The Ambarvale Hotel. Please be aware that minors are required by law to be in the company and immediate presence of a parent or guardian at all times on licensed premises and must remain in an authorised area of the hotel. Minors must vacate the premises by 9pm unless approved by management. These include our function spaces, the bistro and outdoor areas. We require the names of all minors attending your function and the names of their legal guardians who will be responsible for them on the night.

Our bar staff are trained in the responsible service of alcohol and will definitely not serve alcohol to minors. If another adult attending the party supplies a minor with alcohol, they would have committed an offence under the liquor act as listed above.

We trust that you understand the responsibility the hotel is under in this respect.

**Minimum Spends:** Minimum spends may apply for the exclusive use of an area. Minimum spends may be made up of food and beverage purchases but must be reached across on payment. Minimum spends are subject to changed based on event requirements and time of year.

**Function Menus:** Function menus are available 7 days a week, provided they are pre-ordered.

Minimum capacity for a function menu is 20 guests.

**Disclaimer:** We do not host 18th birthday parties or buck's parties. Please speak to the functions manager if you wish to host a 21st birthday party.

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57 WOODHOUSE DRIVE AMBARVALE