



Christmas Package | Gold Cocktail



ST ANDREWS
CONSERVATORY



CHRISTMAS GOLD COCKTAIL PACKAGE

\$110.00 per head

16 choices from the menu

- Your chosen canape menu from our selection
- 5.5 hour maximum function duration
- 5 hour beverage package
- Freshly brewed coffee and tea service
- Dance space
- 42 inch wall mounted plasma screen
- Roving microphone and lectern
- In-built audio system with MP3 + laptop connectivity
- Flower centrepieces
- White table linen
- Complimentary room hire

A minimum of 80 guests is required for a Friday and Saturday during December.

CHRISTMAS GOLD COCKTAIL PACKAGE MENU

COLD SELECTIONS

Fresh oysters – (GF)

Served natural

Served with smoked salmon, crème fraîche

and salmon roe

Served as a “bloody mary” shooter

Sushi rolls – (GF) (V)

Crab omelette

Spicy prawn

Vegetarian

**All served with wasabi, pickled ginger and soy sauce*

Light rye, smoked salmon, rocket and lemon mascarpone roulade

Truffled Persian fetta, marinated mushroom and rocket bruschetta (V)

Tuna, kingfish and salmon sashimi, served with cress and roe (GF)

Citrus cured Kingfish ceviche, with vodka, coriander and chili (GF)

Local scallops served in the shell with Asian coleslaw and Japanese mayonnaise (GF)

Peking duck pancakes with hoison and sesame seed dipping sauce

Vietnamese vegetarian rice paper roll, vermicelli noodles, mint and nuoc cham (GF) (V)

SERVED IN A BOWL

Risotto of shaved smoked chicken, roasted sweet corn, basil and goats cheese (GF)

Risotto of roasted sweet potato, sweet corn, basil and goats cheese (GF) (V)

Gnocchi in a slowly braised lamb shoulder ragu, topped with gremolata

Citrus dusted calamari served on a tropical fruit compote, with salad leaves and dill dressing (GF)

Marinated Thai beef salad with bean shoots, chilli, Asian greens and spicy nam jim (GF)

Green chicken curry with coriander and bamboo shoots served on a bed of saffron rice sprinkled with golden shallots (GF)

CHRISTMAS GOLD COCKTAIL PACKAGE MENU

HOT SELECTIONS

- Porcini and taleggio arancini served with a green pea aioli (GF) (V)
- Slowly braised beef, mint and pea empanada topped with spicy tomato chutney
- Chicken tikka sliders with a mint and apple slaw and mint aioli
- Marinated chicken skewers served with traditional spicy satay sauce
- Crispy fried prawn tails with lime and fried parsley served in a tobasco and tomato dressing
- Mini Beef burger with cheddar cheese, onion jam and bush tomato chutney
- Paprika and cumin spiced lamb cutlets served with a lime aioli (GF)
- Steamed vegetarian dumpling served with an Asian dipping sauce (V)
- Tartlet of wild mushrooms, goats curd and asparagus spears (V)
- Crispy pork belly served on parsnip puree with petite herbs and glazed with black vinegar (GF)
- Thai fish cakes on a bed of sweet chilli scattered with coriander leaves (GF)

DESSERTS

- Seasonal fruit buffet
- Local and imported cheese buffet

Selection of teas & freshly brewed coffee

CHRISTMAS GOLD COCKTAIL PACKAGE MENU

BEVERAGES

TAP BEERS

Carlton draught

Coopers Pale Ale

Brunswick Bitter

Bulmers Apple Cider

Cascade premium light (bottled)

BOTTLED WINE

Rothbury Estate Chardonnay

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Rothbury Estate Shiraz Cabernet

SPARKLING WINE

Rothbury Estate Cuvee Brut

SOFT DRINKS

Coke

Sprite

Lift

Soda water

Mineral water

Ginger ale

Tonic water

Diet coke

JUICES

Orange

Pineapple

Tomato

Apple

Cranberry

ADDITIONAL SERVICES

BEVERAGE PACKAGE EXTENSION

\$10.00 per person, per hour.

Includes venue hire and staff.

Include basic spirits \$15.00 per person.

No shots, 5 hour duration.

**Spirits are not included in the function fee.*



CHRISTMAS GOLD COCKTAIL PACKAGE TERMS & CONDITIONS

- 1 Entertainment is restricted to either iPod or MP3 playlists, DJ's, or acoustic bands*. The Conservatory is equipped with an in-house audio system complete with surround sound. You may bring your compatible music device to connect to the audio system and have full control of your music throughout your event.
- 2 Minimum guest numbers and prices are based on adult guests.
- 3 A deposit of \$1,000 (one thousand dollars) is required within two weeks of confirming the function date and is payable by cash, cheque, credit card or bank transfer.
- 4 DJ's, Band members are photographers can be catered for at a reduced price.
- 5 Final guest numbers are required 7 (seven) days prior to the event. Any guest cancellations after this time cannot be accommodated.
- 6 Function organisers are financially responsible for any damages or theft sustained to the premises or equipment.

FUNCTION AGREEMENT

The Pumphouse Hotel Function Provider – Jmaer Pty Ltd trading as The Pumphouse Hotel
ABN 29 810 361 372



ST ANDREWS
CONSERVATORY

CLIENT (PERSON / COMPANY)

Name:	Address:
Telephone: (h) _____ (m) _____	Email: _____
Date of Function: _____	Type of Function: _____
Type of Catering: _____	

DURATION OF FUNCTION

The duration of a function is either defined by the function package chosen or by the function coordinator. Please note, we cannot guarantee that the function period can be extended if this later becomes necessary.

- The latest finishing times are 12.30am Monday – Saturday and 11.00pm Sundays.
- The maximum duration of this function is _____ hours and the finishing time is _____ am/pm.

GUESTS

Guests include everyone who is attending the function including you, your guests, or invitees, employees or contractors.

Minimum numbers are dependent on the style of function and what day of the week the function is being held as stated in the function packages.

- A minimum of _____ guests is required to secure to the client the exclusive use of The “Conservatory”.
- The function fee is based on the minimum number of guests and if less than the stated number of guests attends the client will be charged a function fee based upon the agreed minimum number of guests.
- The client must inform The Pumphouse Hotel of the precise number of guests to be attending at least 7 days before the function date.
- Even though there is a fixed menu a limited number of meals may be supplied by The Pumphouse Hotel to guests with special dietary requirements. The client must inform The Pumphouse Hotel of any special dietary requirements.

BEVERAGES

Basic beverages consist of tap beer, bottled house wine, champagne, soft drink and juices and are included in the function fee only when an inclusive package has been selected.

When an inclusive package has not been selected beverages are charged on a consumption basis at current bar prices.

- Basic beverages will be supplied for a maximum continuous period of _____ hours.
- Additional beverages may be purchased by guests at the bar at current bar prices.

ROOM HIRE FEE

A \$330.00 room hire fee is a part of all function charges unless already stated to be included in a function package.

Room hire fee is applicable / non applicable.

STAFF AND SECURITY

The Pumphouse Hotel will provide adequate waiting and reception staff. Security staff will be provided by The Pumphouse Hotel if deemed necessary at the expense of the client.

ENTERTAINMENT

- Entertainment is restricted to DJ's and acoustic two piece bands only.
- Unfortunately restrictions prohibit larger bands from performing at the premises.
- DJ's must be connected into our sound system as we reserve the right, in our absolute discretion, to alter the volume setting at any time.
- Bands must be pre approved by The Pumphouse Hotel, without our prior consent and then only in accordance with the terms of that consent we reserve the right, in our absolute discretion, to alter the volume setting at any time.

DECORATIONS AND FLORAL ARRANGEMENTS

The Pumphouse Hotel will supply floral arrangements that are standard for each function as discussed with the function coordinator.

Other specific decorations and floral arrangements that may be required by the client will be at the client's expense.

FUNCTION FEE

The function fee is \$ _____ per function guest for food only or food and beverage packages is payable as follows:

- A deposit of \$1,000.00 payable upon the signing of this agreement.
- The balance of the function fee is payable 5 working days prior to the function date by cash, bank cheque or credit card. Credit card payments will incur a credit card transaction fee based on the function fee payable multiplied by 1.5% for Visa or MasterCard and 3.0% for Diners and Amex cards.

If the period between the date of the Agreement and the function date is more than 6 months a price increase may be imposed (see additional conditions).

If the function fee is not paid strictly on time the client must pay interest on the amount outstanding from the date it was due until the date the outstanding amount is paid at the rate equal to 2% higher than the rate prescribed by the Penalty Interest Rates Act at the time of default.

If any payments are not made on time The Pumphouse Hotel may treat the client as having cancelled the function and the deposit paid will be forfeited to The Pumphouse Hotel.

ADDITIONAL CONDITIONS

1. Price Increase

If the period between the date of this Agreement and the function date is more than 6 months Pumphouse may at its discretion increase the fee payable in the same proportion as the increase in the Consumer Price Index for Melbourne published by the Australian Bureau of Statistics between the date of the Agreement and the date upon which The Pumphouse Hotel proposes to increase the fee payable under this clause (“price increase”). In some cases these price increases are already stated in the function packages.

The Pumphouse Hotel will give written notice to the client prior to imposing a price increase.

2. Cancellation

If the client cancels the function less than six (6) months before the function date the entire deposit will be forfeit to The Pumphouse Hotel.

If the client cancels the function less than twelve (12) months but more than six (6) months before the function date 50% of the deposit will be forfeit to The Pumphouse Hotel.

If the client cancels the function more than twelve (12) months before the function date the deposit will be refunded in full to the client less \$50.00 retained by The Pumphouse Hotel as an administration fee.

3. Damage to the Venue

The client accepts responsibility for any damage to The Pumphouse Hotel, its surrounds, fittings and equipment caused by you, your guests or invitees, employees or contractors and you will, on demand, pay the full amount for any repairs, replacements or other financial loss resulting from that damage.

4. Right to exclude

We reserve the right to exclude or eject any person or persons from The Pumphouse Hotel for any reason whatsoever without liability.

5. External service providers

You may only engage another person to provide a service at The Pumphouse Hotel in connection with your function with our prior consent and providing that person holds insurance which is satisfactory to us. Our consent may be withheld in our absolute discretion.

6. Use of the The Pumphouse Hotel

You cannot use The Pumphouse Hotel for any purpose other than the Type of Function stated. You will comply with our directions and policies in respect of your use of The Pumphouse Hotel and your use of The Pumphouse Hotel must not obstruct ordinary business activities in any other area of the premises of which The Pumphouse Hotel forms a part. We reserve the right to veto the use of any unauthorized photographs or film shot in or around The Pumphouse Hotel.

7. Indemnity

The client indemnifies The Pumphouse Hotel for any loss or damage sustained or suffered by The Pumphouse Hotel as a result of the actions of the function guests.

The client indemnifies The Pumphouse Hotel against all loss and damages suffered or incurred by any guest including but not limited to personal injury damage to property and economic loss unless that loss or damage is suffered as a direct result of the negligence of The Pumphouse Hotel.

The Pumphouse Hotel is not liable for any loss or damage suffered or incurred by the client or any other person that such loss or damage is due to circumstances beyond the control of The Pumphouse Hotel including acts of God, strikes and power failures.

SIGNATURES

Signed by / for the Client on _____ / _____ / _____

Client

Client

Signed by / for The Pumphouse on _____ / _____ / _____

The Pumphouse Hotel / St Andrews Conservatory

