

Welcome to the Royal Hotel

Thank you for considering the Royal Hotel 'Annie's Room' as the venue for your special function.

'Annie's Room' will offer you a regal and elegant setting for your event, whether it be a birthday party, wedding reception, cocktail networking evening or boardroom meeting.

We take great pride in our ability to offer you a friendly and informative service to help make your function go exactly as you planned.

To discuss your function further, please contact our Functions Manager, Kim on (07) 5462 1029 or email kitchen@royalhotelgatton.com.au





**Open daily for Breakfast from
9am Weekdays and 8am Saturdays & Sundays**

With our Head Chef
Sue Major

Fat Breakfast

\$6.00

Lunch Specials

Monday to Friday, 11:00am – 2:00pm

2 For 1 Meals

Mondays

\$10 Pizza or Pasta

Tuesdays

\$10 Rump, Chips and Gravy

Wednesdays

\$7.95 Roast Lunch

Thursdays

Weekly Chef Specials

Host your next party in our beautiful, recently extended
and refurbished Functions Room

PLATTER MENU

Each platter will serve 10 people

Sandwich Platter

Variety of fresh assorted sandwiches
\$55

Asian Platter

An assortment of dim sims, spring rolls, satay chicken skewers, money bags, prawn crackers and a myriad of dipping sauces
\$60

Pizza Platter

Four pizzas of your choice from the following meatlovers, hawaiian, pumpkin, supreme, margherita, and prawn
\$60

Deli Platter

Kabana, smoked ham, salami, olives, assorted cheeses, crackers, and assorted dips
\$65

Party Platter

Assorted pies, sausage rolls and quiches served with a variety of accompaniments
\$65

Seafood Platter

Prawn skewers, Thai fish cakes, crumbed fish goujons, lemon pepper calamari and prawn toast with fries and an assortment of accompaniments
\$100

BUFFET MENU \$35 per person

Minimum 20 people

All Buffets are served with seasonal vegetables, roast potatoes, warm bread rolls, mixed leaf and herb salad, tangy coleslaw and potato salad

MAINS Choice of three

Roast Meats your choice of beef, lamb, pork or ham served with gravy

Chicken Tenderloins served in a wholegrain mustard, white wine & cream sauce

Battered Fish Fillets freshly battered fillet of fish

Beef Bourgeois tender stewed beef, baby onion, mushrooms, red wine & thyme

Stir Fried Chicken and cashews served with steamed rice

Penne Carbonara with ham, bacon, garlic & cream

Spinach & Ricotta Cannelloni with tomato & basil sauce and parmesan (V)

Butter Chicken Curry served with steamed rice

Beef Stroganoff served with fettuccine

Traditional Beef Lasagne with your choice of chips or wedges

DESSERTS Choice of two

Apple and Rhubarb Crumble served with vanilla custard

Dark Chocolate Mousse with cream and choc shavings

Mini Pavlovas with fresh fruit

Cheesecake served with chantilly cream

A selection of tea and coffee

SET MENU 2 Courses \$25 per person or 3 Courses \$35 per person
Minimum of 20 people. Meals are 'alternate serve'

ENTREES Choice of two

Roast Pumpkin Soup served with crusty herb bread (v)

Butter Chicken served with steamed rice

Garlic Cob warm with melted parmesan cheese (v)

MAINS Choice of two

Roast Meat served with roast vegetables, and gravy

Fish Fillets served with garden salad, steak fries and tartare sauce

200g Rump Steak served with creamy mash potato and mushroom sauce

Pecan Chicken served with creamy mash potato, roast carrot, avocado and hollandaise sauce

DESSERTS Choice of two

Apple & Rhubarb Crumble served with vanilla custard

Warm Chocolate Pudding served with vanilla ice-cream

Cheesecake served with chantilly cream

SET MENU 2 Courses \$30 per person or 3 Courses \$40 per person

Minimum 15 people. Meals are 'alternate serve'

All meals are served with warm bread and balsamic & olive oil

ENTREES Choice of two

Spicy Thai Prawns served on coconut rice

Pork Medallions served on fondant potato with a plum and lychee glaze

Ricotta & Spinach Cigars with a rich napoli sauce

Chicken & Melon Salad with a tangy lime and chilli aioli

MAINS Choice of three

Crispy Skin Salmon served on mash with asparagus and homemade hollandaise

Eye Fillet served on creamy mash with greens and red wine jus

Breaded Chicken Strips with chat served with a rich tomato & olive sauce with lemon cream

Herb Crusted Lamb Medallions served on a warm roasted potato salad with bourbon mint glaze

Warm Roasted Vegetable Stack with fetta and bell pepper sauce

Lemon Crusted Fillet of Fish served with a garden salad

DESSERTS Choice of two

Pavlova Roll served with white chocolate cream and berries

Bread and Butter Pudding Pots with sticky toffee sauce

White Chocolate and Raspberry Cheesecake served with cream and coulis

Butterscotch Panna Cotta served with toffee shards

Sticky Date Pudding served with butterscotch sauce

SET MENU 2 Courses \$35 per person or 3 Courses \$50 per person

Minimum of 15 people. Meals are 'alternate serve'

All meals are served with warm bread and balsamic & olive oil and complimentary tea and Merlo Coffee to finish

ENTREES Choice of two

Twice Cooked Pork Belly served on rice and asian greens

Lamb Medallion & Red Wine and Onion Tartlet

Thai Fish Cakes served with coconut jelly and dipping sauce

Crab & Watermelon Salad fresh crab & watermelon with a spicy asian sauce

Goats Cheese, Pear & Walnut Salad using fresh ingredients tossed and drizzled with olive oil

Pan Seared Scallops served on corn puree with chorizo

MAINS Choice of two

Crispy Skin Duck with asian greens and wild rice with a cranberry orange glaze

Rib Eye served on creamy mash with green beans and a red wine & pepper jus

Sesame Seed Crusted Atlantic Salmon served on a risotto cake with a coriander, orange spiced sauce

Chicken Supreme with creamy mash, greens and a white wine and mustard cream sauce

Macadamia Crumbed Lamb Cutlets with sweet potato mash and mango salsa

Risotto of pea and parmesan

DESSERTS Choice of two

Homemade Sticky Date with butterscotch sauce

Traditional Trifle served with vanilla bean ice cream

Vanilla Bean Panna Cotta with macerated strawberries

Lemon Tart served with cream and berry coulis

Chocolate Pots served with raspberry cream

Raspberry & White Chocolate Cheesecake served with cream and berry coulis

KIDS PARTY PACK

Includes room hire, cakeage fees, party bags, decorations, party games, food and 1 soft drink per child

MAINS

Spaghetti Bolognese

Fish Pieces served with chips and salad

Chicken Nuggets served with chips and salad

6" Ham, Cheese and Pineapple Pizza

Kid's Rib Fillet served with chips and sauce

Bangers and Mash

DESSERT Choice of one

Ice Cream with topping and sprinkles

Jelly Cups

Function & Event Terms and Conditions

Confirmation & Payment (if applicable)

A booking is confirmed by signing the Terms & Conditions Form and forwarding the requested deposit within three (3) days of receiving this documentation. If the Terms & Conditions Form and requested deposit are not received within this timeframe, management reserves the right to cancel the booking and allocate the space for another function.

A deposit is calculated at \$100.00 or 20% of the estimated function charge, whichever is greater. For functions held in November and December, 50% of the estimated function charge is required.

Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval).

Final numbers, menu, beverage details and room set up details are required a minimum of seven (7) days prior to the function. Function organisers are required to purchase catering for the confirmed attendance numbers and/or minimum numbers specified. Please note you will be charged for the confirmed numbers or actual attendance, whichever is greater.

Half of the estimated value of the function must be paid a minimum of two (2) days prior to the function. Full payment for the function must be made prior to or upon immediate conclusion of the function or by prior arrangement with Management. Please note that company or personal cheques will not be accepted without prior approval from Management.

All 18th and 21st birthday parties may incur a \$200 charge to cover extra security requirements. We also have the right to request additional security to be paid by clients for other functions, should Management deem it necessary.

Cancellations

Notification of a cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

Thirty (30) days or more, deposit refunded in full.

Between thirty (30) and eight (8) days, 25% deposit is forfeited.

Seven (7) days or less, 100% deposit is forfeited.

No refund will be given for function cancellations during November and December.

Decoration & Theming

If you would like to undertake your own decorating, access to the function area can be arranged with our Manager. Table scatters and glitter need prior approval before use. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

Theme nights and dress up parties are to be approved by our Manager at least 48 hours before the function to ensure costumes meet the required dress code standards.

The client is liable for any damages incurred during your function and set up period.

Dress Code

A strict dress code policy applies and is to be followed by clients and their respective guests. Failure to comply with this policy may result in being evicted from specific areas of the Hotel. No thongs, singlets or industrial work wear are permitted after 6pm each night.

Entertainment & Equipment

All entertainment requested is at the cost of the client.

Management does not accept responsibility for damage or loss of any property left on the premises prior to, during or after a function. Please advise our Functions Manager of any deliveries being made for your function and safe storage will be arranged.

Any damage caused to the hotel property of fittings during a function is the financial responsibility of the client.



Venue Access & Curfew

All functions will be issued with a curfew time for guests to leave the function area. The venue hire (if applicable) allows you access to the function room prior to your function, depending on other functions booked. It is the responsibility of the client to advise our Functions Manager of any additional access requirements in writing prior to the function.

Responsible Service of Alcohol

All guests must adhere to the current laws of the Queensland Liquor Licensing Act. The Royal Hotel Gatton management and staff, including our contracted crowd controllers, support the responsible service of alcohol. Licensing Laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behavior will be refused service and will be asked to leave the premises. Management will not tolerate any harassment of patrons or staff of any kind. Management supports staff refusing service for unduly intoxicated patrons.

Minors

It is Hotel policy that minors are allowed to attend a function until 10pm, or prior to the start of live entertainment. We require notification at the time of booking of any minors attending your function. Clients are to complete and return to us a Minors Agreement Form prior to the function date.

Minors must be accompanied by their parent or legal guardian at all times. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate ID where there is any doubt that a person is under 18. Management will support staff that practice and enforce ID checking.

Acceptable ID:

A current Australian or International driver's licence or learner's permit (valid with photo)

A current passport (from any country, valid with photo)

An Australian Government issued Proof of Age card (18+ card)

Anyone found obtaining alcoholic beverages for consumption by minors will be asked to leave the venue immediately.

Prices

All prices are inclusive of GST and are valid to 30th June, 2011. Every possible effort is taken to maintain prices, but these are subject to change at Management's discretion to allow for CPI increases, market cost variations and the introduction of any statutory taxes.

I, the undersigned, confirm that I have read and understood the terms and conditions for holding a function at the Royal Hotel Gatton. I acknowledge the conditions and accept full responsibility for the function.

Client Name (please print)

Date

Client Signature

Function Date

Minors Agreement

If Management are not notified of any minors attending a function, the Royal Hotel Gatton can refuse entry even if the minor is with their parent(s) or legal guardian(s). To allow a minor to attend a function, please complete and return this form to the Functions Manager at least 48 hours prior to your function. The Royal Hotel Gatton has the final right of refusal in any situation.

I _____ understand and agree with the above policy and will provide the names and ages of all minors attending our function on ____ / ____ / ____.

I agree to the policy that all minors are not allowed to consume alcohol. If a minor is caught consuming alcohol or entering a prohibited area of the Hotel, I agree that he/she and their parent(s)/legal guardian(s) will be asked to leave the premises.

Minors Details

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____

Name : _____ Age : _____