

GOLDEN FLEECE HOTEL

FUNCTIONS & EVENTS

Our private function room is an ideal space that caters to both small & large functions offering food & beverage packages to suit all occasions. Delivering quality customer service & attention to detail, our experienced staff will ensure your next event is one to remember.

FUNCTION ROOM

A versatile space, perfect for any occasion.

- Audio / Visual
- Bluetooth music access
- Smoking area
- Private bar
- Disable access
- Complementary tea & coffee station

SIT DOWN COCKTAIL ROOM HIRE

60 max | tables of 8-10

80 max

Minimum spend applies (Food & beverage)

Friday - Saturday (5 hrs) - \$2,000

Sunday (4 hrs) - \$2,000

All above included plus welcome signage & table linen.

For weekday hire, speak to our function team for more information.



COCKTAIL PACKAGES

MENU

PARTY PIES (35 pcs)	95.0
BEEF SAUSAGE ROLLS (40 pcs)	95.0
THAI CHICKEN SAUSAGE ROLLS (40 pcs)	95.0
MINI HOT DOGS (40 pcs)	95.0
NUGGETS (60 pcs) & CHIPS	95.0
CRUMBED CALAMARI RINGS (50 pcs)	95.0
TRIO PLATTER (v)	75.0
Wedges, chips and onion rings	
SPINACH & RICOTTA PASTIZZI (v) (40 pcs)	95.0
VEGETABLE EMPANADA (vg) (40 pcs)	95.0
CHICKEN SKEWER (40 pcs)	95.0
Moroccan	
CHICKEN & CHORIZO CROQUETTES (40 pcs)	95.0
ARANCINI (av, avg) (50 pcs)	95.0
Chicken & mushroom OR Pumpkin	
QUICHES (v) (40 pcs)	95.0
Lorraine OR Florentine	
SUSHI PLATTER (avg, gf) (50 pcs)	95.0
Teriyaki chicken / Tuna & avo / Vego	
ORIENTAL COCKTAIL SELECTION (av) (60 pcs)	95.0
PEKING DUCK SPRING ROLLS (35 pcs)	95.0
LEMON PEPPER FISH GOUJON (50 pcs)	95.0

PULLED BEEF SLIDERS (25 pcs)	120.0
PULLED PORK SLIDERS (25 pcs)	120.0
FRESH ASSORTED SANDWICHES (36 pcs)	80.0
Curried egg / Chicken, mayo & chive / Ham & cheese	
FRESH ASSORTED WRAPS (36 pcs)	80.0
Curried egg / Chicken, mayo & chive / Ham & cheese	

SOMETHING SWEET

MINI APPLE PIE BITES (vg) (40 pcs)	85.0
SEASONAL FRUIT PLATTER (vg)	100.0
DONUTS (v) (40 pcs)	85.0
CHOCOLATE MOUSSE CUPS (v) (40 pcs)	85.0
CHEESECAKE PILLOW (v) (40 pcs)	85.0

ADD A LITTLE EXTRA

Why not have some platters on arrival for your guests to enjoy...

ANTIPASTO	95.0
DIPS (3) & BREAD (30 pcs)	60.0
CELEBRATION CAKE CUTTING FEE	30.0

MINIMUM REQUIREMENTS

Based on approx. 6-8 pcs per person.

Number of guests	Platter quantity
20-30	4-5
30-40	5-8
40-50	8-9
50-60	9-11
60-70	11-13
70-80	13-14
80-90	14-15
90-100	16+

SIT DOWN — PLATINUM

2 COURSE \$55 per head

3 COURSE \$65 per head

Please choose 2 options for each course,
served as alternate 50/50 drop.

ADD A LITTLE EXTRA

Serves 8-10 pax

GARDEN SALAD	30.0
GREEK SALAD	30.0
WALDORF SALAD	40.0
STEAMED GREEN BEANS with roasted almonds	30.0
DUCK FAT ROASTED KIPFLER POTATOES	30.0
CAKE CUTTING FEE platters on tables	30.0
served with cream & strawberry	2.0 per plate

ENTREE

MARINATED CHICKEN SKEWERS
served on coconut rice with nam jim dressing

BEEF AND PORK MEATBALLS (gf)
served in a rich red sugo sauce, fresh basil
with house made focaccia

TOM YUM INFUSED RISOTTO (gf)
topped with marinated prawn cutlets

RICOTTA AND SPINACH RAVIOLI (v)
tossed in a creamy mushroom sauce
with parmesan & roquette

MAIN

GRILLED CHICKEN BREAST (gf)
with roasted kipfler potatoes, sauteed broccolini,
sweet corn puree & chicken jus

250G PORTERHOUSE STEAK (gf)
chargrilled with scallop potatoes, chimichurri
& café de Paris butter

TWICE COOKED PORK BELLY (gf)
with seeded mustard mash, chilli caramel
& crispy slaw

CRISP BARRAMUNDI FILLET
served on risoni pasta, pesto, cherry tomatoes
& baby spinach

DESSERT

HOMEMADE STICKY DATE PUDDING (v)
with butterscotch sauce & vanilla ice-cream

CHOCOLATE BROWNIE (v)
topped with a rum and raisin ice cream
& a rich chocolate sauce

PAVLOVA (gf, v)
served with passionfruit curd, cream & strawberry



SIT DOWN — CRYSTAL

2 COURSE \$75 per head

3 COURSE \$85 per head

Please choose 2 options for each course,
served as alternate 50/50 drop.

ADD A LITTLE EXTRA

Serves 8-10 pax

GARDEN SALAD	30.0
GREEK SALAD	30.0
WALDORF SALAD	40.0
STEAMED GREEN BEANS with roasted almonds	30.0
DUCK FAT ROASTED KIPFLER POTATOES	30.0
CAKE CUTTING FEE	
platters on tables	30.0
served with cream & strawberry	2.0 per plate

ENTREE

CHICKEN BALLENTINE

filled with chorizo & flame roasted capsicum
served with chipotle aioli & wild rocket salad

ROSMARY BRAISED LAMB SHOULDER (gf)

on a beetroot and endive lettuce salad with honey
& mustard glaze

HOMEMADE PRAWN & GINGER TORTELLINI

served in a coconut laksa broth topped with
an Asian herb salad & coconut shavings

SALMON TRIO (gf)

smoked salmon roulade, confit salmon
& hot smoked salmon timbale

MAIN

GRILLED CHICKEN BREAST (gf)

served on a sweet corn risotto, sauteed asparagus
& cajun chicken jus

12-HOUR GIPPSLAND BEEF CHEEK (gf)

creamy herb polenta with heirloom baby carrots
& raspberry shiraz jus

CRISPY SKIN SALMON (gf)

served with sweet potato galette with
dill cream sauce & avruga caviar

BRAISED DUCK LEG & CRISP BREAST (gf)

turmeric & coconut broth, lychee, greens
& Vietnamese Mint

DESSERT

COFFEE AND CARAMEL CRÈME BRULEE (gf, v)

SELF-SAUCING CHOCOLATE PUDDING (v)

with vanilla bean ice cream & raspberry compote

PEACH MELBA (gf, v)

with chantilly cream, fruit coulis, vanilla bean
ice cream topped with flaked almonds



SIT DOWN — *KIDS MENU*

2 COURSE \$20 per head

3 COURSE \$25 per head

ENTREE

GARLIC BREAD

GARLIC BREAD with cheese

MAIN

LINGUINE BOLOGNESE topped with shaved parmesan

CHICKEN NUGGETS served with chips

LEMON PEPPER CALAMARI served with chips

DESSERT

ICE CREAM served with sprinkles

CHOC BROWNIE served with cream



TERMS & CONDITIONS

The following terms and conditions apply in respect of the above-listed function to the exclusion of any other terms & conditions:

STANDARD BOOKING CONDITIONS

- Room hire may apply.
- Window covering is not permitted and any items that you wish to adhere to windows must be pre-approved by the functions coordinator.
- To book 18th, 21st or an underage Birthday/event, the host must meet with the functions coordinator to discuss the hotel criteria for such occasions e.g. security cost
- Blu tac and/or 3M hooks are only to be used on walls.
- Glitter, confetti or table sprinkles are not permitted. A \$100 clean up fee will apply if used.
- Additional charges apply for Public Holidays.
- Prices are subject to change.
- Pegasus Membership is not valid for functions.

CONFIRMATION OF BOOKINGS

Tentative bookings are held for a maximum period of 7 days after which the booking will automatically be released.

To confirm the Client's booking, the Client is required to pay a deposit of \$300.00 and return to the Venue a copy of this Agreement signed by the Client. Deposits are non-refundable. At any time, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's licence) upon its request.

COMMENCEMENT / VACATION OF FUNCTION AREA / ROOMS

The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time. Please make allowances when booking to include set-up and breakdown times of all function areas, as a surcharge may apply to extend the booking.

CANCELLATION

In the event of cancellation of function or a breach of these terms by the Client, all deposits are non-refundable.

FINAL NUMBERS

Final guest numbers on which all charges will be based must be given 7- 10 days prior to the day of the function. Any changes made after this period may not be accommodated or incur a charge.

FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

SECURITY

The Venue reserves the right to charge the Client a Security fee of up to \$350.00 (depending on duration) as security against the Client's liabilities to the Venue under this Agreement.

FOOD SAFETY

Clients are not permitted to bring any outside catering besides a celebration cake onto the premises unless otherwise approved by Venue management and outline in the event order.

DAMAGE / INJURY

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

SMOKING

Smoking is not permitted within the venue. Outdoor smoking facilities are available.

PERSONAL BELONGINGS

The Venue will not accept responsibility for damage or loss of the Client's, its accessories', agents' and or guests' property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk and if unclaimed, the Venue may elect to donate or discard such goods.

LIQUOR LICENSING REQUIREMENT

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behavior will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Staff will offer to call a taxi for any guests requesting this service. Should the function be closed down and/ or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be

released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement.

TERMS OF PAYMENT

Payment can be made by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

The balance payment for the function's minimum spend plus any additional extras (including for all food catering for the final number of guests) is required 7 days prior to the date of the function. Any extra beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function.

ACCEPTANCE

I (Client) accept the terms and conditions as set out above:

Date: _____

Client Signature: _____

Client Name: _____

Function Date: _____

CONTACT DETAILS

BOOK AN APPOINTMENT WITH OUR FUNCTION MANAGER TODAY

PHONE (03) 9743 5220
EMAIL fleeceinfo@mrc.net.au
WEBSITE goldenfleecehotel.com.au

ON SOCIALS

FACEBOOK GoldenFleeceMelton
INSTAGRAM [golden.fleece](https://www.instagram.com/golden.fleece)

Terms and conditions applicable for all functions

