

THE GOLDEN CITY HOTEL

Functions with a view

Thank you for your enquiry regarding functions at the Golden City Hotel. We have two amazing function rooms available to accommodate for your special function. We will work with you to design the most memorable experience for your event with us while sustaining your budget expectations.

The Adelphi



This beautiful space has been refurbished with a decor to suit small intimate weddings and the ability to have both ceremony and reception. We can also cater for large celebrations more suited for a cocktail style evening. It is fully equipped with a bar and balcony which overlooks Ballarat's main street and gardens and has the capacity to hold up to 150 guests.

What is included:

- ✓ Full private access to room and balcony
- ✓ Live bands or DJ's welcomed
- ✓ Professional bar/wait staff for your event
- ✓ Your selection of food & bar delivered to your expectations
- ✓ IPod connectivity & AV equipment and additions required
- ✓ Set up and clean up provided

Zillies Bar



The ideal room for smaller functions. The bi-fold windows which open up onto Dawson St make this room very appealing during the warmer months. It has a bar and the capacity to hold up to 100 guests.

What is included:

- ✓ Complete privacy from other patrons
- ✓ Full access to room and street-side areas
- ✓ Professional bar/wait staff for your event
- ✓ Your selection of food & bar delivered to your expectations
- ✓ AV equipment and additions required
- ✓ Set up and clean up provided

These rooms offer great ambience and privacy for your event with our goal to make all guests comfortable and relaxed so that the experience can be truly enjoyed and remembered by all attending.

Please see over for the Menu options available to your event and we will be pleased to outline a clear quote for your function to further meet your budget and expectations.

Thank you for choosing The Golden City Hotel Ballarat for your experience.

For any further enquiry or to confirm your booking please call Brad on (03) 53316211 or Email: functions@goldencityhotel.com.au

COCKTAIL MENU \$14.00 pp (5 pces pp) or \$20.00 pp (8 pces pp)

Choose 5 selections from below options:

- ✧ Party pies
- ✧ Sausage rolls
- ✧ Sweet chilli chicken tenders
- ✧ Calamari rings
- ✧ Vegetarian spring rolls (V)
- ✧ Shepherds pies
- ✧ Mini quiche (vegetarian or bacon)
- ✧ Mini dim Sims
- ✧ Baby tempura Whiting fillets
- ✧ Herb or garlic pizzas (V) (GF)
- ✧ Spinach and ricotta rolls (V)
- ✧ Moroccan lamb pies
- ✧ Prawn money bags
- ✧ Chicken and leek pies
- ✧ Chicken and garlic balls

FORK FOOD \$6 per fork with a minimum order of 25 per option

- ✧ Fish & Chips
- ✧ Risotto (of the day)
- ✧ Pumpkin and Chickpea Curry

CANAPÉS \$4 per canape with a minimum order of 25 per option

- ✧ Smoked salmon & pesto bruschetta with lemon crème fraiche
- ✧ Pork spring rolls with Asian green & hoi sin sauce (GF)
 - ✧ Chicken & avocado on garlic & herb bread
 - ✧ Semi dried tomato & mushroom bruschetta
 - ✧ Smoked salmon & asparagus spears (GF)
- ✧ Fillet of beef with honey and sesame seeds (GF)

PLATTERS start from \$55 a platter with aims of 20 persons per platter

- ✧ Sandwich platter
- ✧ Dips, bread & crackers platter
 - ✧ Seasonal fruit platter
 - ✧ Cheese platter
- ✧ Asian combination platter
 - ✧ Tapas platter
- ✧ Crumbed seafood platter
 - ✧ Dessert platter

***Gluten free breads are also available at extra cost.*

PIZZA PLATTERS *start from \$55 a platter with aims of 15 persons per platter*

MARGHERITA

Tomato base, Basil, sea salt, cracked pepper, mozzarella on a tomato base

TROPICAL

Tomato base, shaved leg ham, pineapple & mozzarella

VEGETARIAN

Pesto base, spinach, feta, cherry tomatoes, red onion & mozzarella

BBQ CHICKEN

BBQ Base with chicken, red onion, bacon, mushrooms & mozzarella

TANDOORI CHICKEN

Marinated Chicken, spinach, red onion & yoghurt

PUMPKIN

Pumpkin base with bacon, feta, pine nuts

GLUTEN FREE BASE \$12 extra per platter

Our aim is to make the variety of selections accommodating to tastes and diets for your guests. We are flexible in our offerings, so please feel free to discuss any additional selections or needs with us.

Your Menu options are designed for your best value of budget and also aiding our kitchen and staff in providing the highest quality for your occasion so please be open to working with us through this process to avoid any disappointments.

We will be able to provide a more detailed cost once we have your preferences outlined.

Thank you for your consideration.

WHOLE CAKE PRICE LIST

Please note these prices are set for cakes to be sold whole at the standard size. Any variations, other cakes or special requests will be quoted as requested. * A minimum surcharge of \$10 applies for personalized cake decorations

\$60

Honeycomb Cheesecake

Mars bar Cheesecake

Chocolate Mud Cake

Choc Ripple Cake

Lemon Meringue Pie

\$50

Lemon Cheesecake

Lemon & Lime Cheesecake

Orange Cake

Banana Cake

Carrot Cake

\$45

Pav Roll

\$55

Lemon Tart

Sponges

Sponges with fresh strawberries and cream

Small Round Sponge (serves 12) - \$35

Large Round Sponge (serves 30-35) - \$55

BALCONY BARBEQUE *Minimum guests 35pax

Standard Barbecue Menu

@ \$ 28.00 per person

Your choice of:

- ✧ Two gourmet meats
- ✧ Two Salads
- ✧ One Side
- ✧ Served With a Selection of Fresh Breads and House Condiments

Dessert:

Assorted Mini Desserts

Selection BBQ options from List below:

Meat Options

Hamburgers
BBQ Sausages
Pork Sausages
Lamb & Rosemary Sausages
Beef Kebabs
Beef & Vegetable Kebabs
Minute Steaks
Vegetable Skewers (V)
Chicken Skewers
Chicken Drumsticks
Lamb Chops
Kofta Kebab
Pork Spare Ribs
Veggie Burgers (V)

Premium Barbecue Menu

@ \$ 37.00 per person

Your choice of:

- ✧ Four gourmet meats
- ✧ Three Salads
- ✧ Two sides
- ✧ Served With a Selection of Fresh Breads and House Condiments

Dessert:

Assorted Mini Desserts & Fruit Platter

Salads

Coleslaw
Potato & Chive Mayonnaise Salad
Roast Vegetable & Pesto Pasta Salad
Golden City House Salad
Greek Salad
Rocket, Pear & Parmesan
Caesar Salad
Quinoa & Pumpkin Salad

Sides

Corn on the Cob
Jacket Potato
Grilled Onions
Garlic & Herb Mushrooms
Roast Baby Chat Potatoes

SET MENU OPTIONS

Formal dinners, weddings and corporate events; our set menus have all occasions covered.

Please select up to two options per course from each section to your liking from our selections below.

Please note you have the option of a Main Course, two courses or three courses set menu. We will design a cost per head for your special event that will allow for a clear budget expectation as pricing indicated is a guide only and may vary based on selections or climate of supply. We are always happy to discuss any special requirement you may have also.

**Minimum guests 30pax (GF) – Gluten Free (V) - Vegetarian*

ENTREES (\$12 pp estimated)

Soup of the day (V) (GF)

Tomato & pesto bruschetta with a rocket & balsamic salad (V) (GF)

Wild mushroom & truffle risotto cake topped with homemade onion jam (V) (GF)

Chicken spinach & pumpkin salad with cherry tomatoes red onion & toasted pine nuts (GF)

Prawn toast, Thai money bag, samosa & spring roll with sweet chilli dipping sauce

Smoked Salmon terrine with beetroot salad (GF)

Steak Tartare with crispy bread (GF)

Slow cooked pork belly served on a Asian salad (GF)

MAINS (\$30 pp estimated)

Pan fried Chicken breast resting on capsicum mash with fresh asparagus topped with a honey & mustard sauce (GF)

Grilled Red Snapper Fillet on a bed of chive & Parmesan risotto with wilted spinach & finished with a roasted cherry tomato sauce (GF)

Roast Pork Medallion with roast potatoes, pumpkin, parsnips & carrots with red wine gravy & homemade apple chutney (GF)

MAINS *(CONTINUED)*

Poached Fillet of Salmon on saffron crushed potatoes with honey glazed carrots & green beans finished with a champagne sauce (GF)

Rosemary & Thyme Lamb Rump on a bed of roast garlic mash with broccolini & a port wine jus (GF)

Grilled Scotch Fillet of Beef cooked medium with roast kipfler potatoes steamed vegetables & red wine gravy (GF)

Pan Fried Rare Kangaroo Fillet on a bed of beetroot risotto with broccolini & a red wine jus (GF)

Eye Fillet of Beef cooked medium rare resting on sweet potato mash with asparagus spears finished with a creamed wild mushroom sauce (GF)

(V)Pumpkin, mushroom, zucchini & cherry tomato risotto topped with a wild Rocket & parmesan salad (GF)

(V)Chickpea and pumpkin curry served with scented rice & roti bread (GF)

DESSERTS *(\$10 pp estimated)*

Eton Mess-vanilla whipped cream with fresh strawberries, mint & meringue served in a glass (GF)

Sticky Date Pudding with Butterscotch Sauce

Warm Chocolate Brownie with fresh cream

Lemon Tart

Cheese plate

The Business end of your function

We will endeavour to make all inclusions of quality and service our priority to your event and budget yet as in any business the details of quoting and conditions of use are required to make your event affordable, safe and enjoyable for all involved. The below outlined information will be incorporated into your quoted cost for your event but it is important that you re aware of these inclusions if your event falls under the required expenses below.

Your Room hire/ deposit costs:

Monday-Thursday Day & Night /Friday Day \$150 room Hire or \$150 minimum spend

Friday Night No Room hire with \$1000 minimum spend \$250 dep required

Saturday Day No Room hire with \$500 minimum spend \$250 dep required

Saturday Night No Room hire with \$2000 minimum spend \$250 dep required

Sunday Day/Night No Room hire with \$500 minimum spend \$250 dep required

Peak Period costs apply from the last weekend of November through to 2nd January.

Additional costs are:

Monday – Sunday DAY - \$150 room hire with no minimum spend

Sunday-Thursday nights \$150.00 Room Hire with a \$1000 minimum spend

Friday nights \$250.00 Room Hire with a \$2000 minimum spend and \$1000 dep required

Saturday nights \$250.00 Room Hire with \$2500 minimum spend and \$1000 dep required

**Room hire, food purchased, cake and all drinks are included in the minimum spend.*

Please be aware that all catering orders and payments must be made two weeks prior to your function. Failure to do so will result in basic catering will be ordered on your behalf with an additional 5% surcharge added to your food cost.

Upon room hire payment, organisers acknowledge and accept the terms and conditions of room hire.

We are very excited to host your function and will strive to provide full satisfaction for your occasion with us. Please feel free to communicate any needs as they arise prior to your date and we look forward to serving you and your guests as requested.

Kind regards

Bradley Shaw

Venue Manager

The Golden City Hotel Ballarat

Function Agreement Form

Name: _____

Address: _____

City: _____

State: _____ Postcode: _____

Company: _____

Contact Phone: _____

Email: _____

Room Booked: _____ Date of Function: _____

Commencement Time: _____ Number of Guests: _____

Occasion (ie: 30th birthday, business meeting): _____

Other notes: _____

Credit Card Type (please circle): MasterCard Visa AMEX Diners

Name of Cardholder: _____

Card Number: ____/____/____/____

Expiry: __/__/__ CCV: _____

We require full catering payment a minimum of one week prior to the function "NO REFUNDS"

Signed:

Date:

Please print name:

Function Room Guidelines Conditions of Hire “Use”

Thank you for choosing to have your function at the Golden City Hotel. To ensure that your function is enjoyable, we ask that the following guidelines and conditions of use be adhered to.

1. Persons under the age of 18 years may attend but cannot, by law, consume any alcohol on these premises, whether or not accompanied by a parent or guardian.
2. The inside areas are to remain smoke free and provisions will be made on the balcony area only for smokers.
3. In accordance with our Food Safety Plan no food items are to be brought onto the premises.
4. Intoxicated and/or offensive behaviour will not be tolerated. Management reserves the right to refuse service and/or entry and to close down the function until individuals leave.
5. No alcohol purchased outside the premises is to be consumed on the premises. Management will confiscate any BYO alcohol.
6. Liquid and projectiles coming over balcony edge will not be tolerated. Persons found doing so will be kindly asked to leave.
7. A deposit of \$250 is required within 7 days of booking. – “No Refunds”
8. Any changes to your function date must be made at least 3 weeks prior to your original date. Changes made within the 3 week period will forfeit the deposit.
9. A minimum spend of \$2000 is required for all functions in Adelphi and Zillies on Saturday nights and minimum \$1000 for a Friday nights. Catering for at least half of the guests attending is required to be purchased from the hotel and will be included in the minimum.
10. For the month of December the minimum spend required is \$2000 on a Friday night in both Adelphi & Zillies and \$2500 for Saturday nights in Adelphi & Zillies. Sunday to Thursday we require a minimum spend of \$1000 for all functions in Adelphi & Zillies.
11. All decorations are to be temporarily affixed. We ask that you use blu-tac, not sticky tape. Also no confetti or glitter or rice is to be used due to OH&S.
12. For function purchases over \$500 on card you will be charged a 1.5% surcharge.
13. **Damages** – Any property or equipment damage caused by guest patrons will be invoiced at the cost of repair.

Our aim is to provide all patrons with a safe environment to be enjoyed by all. If our management feels that any of the above conditions are not being met, we reserve the right to close the function. Thank you for your co-operation.

BY SIGNING THIS FUNCTION AGREEMENT FORM I HAVE READ, UNDERSTOOD AND AGREE WITH ALL THE TERMS AND CONDITIONS OUTLINED IN THE FUNCTION PACK

Signed: _____ Date: _____ Print name: _____