



EVENTS PACKAGE

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THE **COMMERCIAL** HOTEL

DUBBO . EST 1859

Out

SPACES

The Mersh offers a range of spaces to cater to every occasion from small, intimate gatherings to large social events.

COURTYARD | 40 seated | 70 standing

RESTAURANT | 50 seated | 70 standing

TOP DECK | 50 seated | 70 standing

BEER GARDEN | upon consultation

SALOON | 30 seated | 40 standing

Courtyard



Top Deck



Beer Garden



Saloon



Casual D I N I N G

PLATTERS APPROX. 30 PIECES

Housemade mini sausage rolls w/ tomato jam | \$90

Assorted mini pies w/ tomato jam | \$90

Chicken skewers - satay, bbq or chilli | \$95

Assorted mini quiches | \$80

Vegetable samosas & spring rolls | \$80

Salt & pepper squid | \$110

Grazing platter | \$130

Seasonal fruit platter | \$75

Assorted sandwich platter | \$80

Assorted wraps platter | \$85

Assorted dessert platter | \$85

Arancini w/ aioli | \$95

Mixed kids hot platter | \$60

Mixed kids cold platter | \$60

PIZZA SLABS APPROX. 24 SLICES

Ranging from \$65.00 - \$85.00

Please speak with our staff in regards to seasonal flavours

Canapé

PACKAGE

STANDARD | \$35pp | 6 x standard canapé

PREMIUM | \$40pp | 4 x standard canapé & 2 x substantial canapé

DELUXE | \$50pp | 6 x standard canapé & 2 x substantial canapé

STANDARD CANAPÉ MENU

- Mini bruschetta with fetta & italian glaze (V)
- Pork & prawn gyoza with ginger soy sauce
- Marinated chicken skewers | satay, honey soy or morrocan spiced (GF)
- Szechuan fried squid (GF)
- Pumpkin & basil arancini (V)
- Peking duck spring rolls with plum sauce
- Caramelised onion tart with goats cheese (V)
- Jalapeno poppers (V)



SUBSTANTIAL CANAPÉ MENU

- Beef sliders with pickles, cheese & tomato relish
- Mini loaded hotdogs
- Battered fish tacos with coriander salsa
- Sticky pork belly bites (GF)
- Bacon & cheese croquettes
- Tempura prawns with wasabi mayonnaise
- Grilled lamb cutlets with chimichurri sauce (GF)

ADDITIONAL STANDARD CANAPÉ | \$6 each

ADDITIONAL SUBSTANTIAL CANAPÉ | \$8 each



Set MENU

2 COURSE | \$49pp

3 COURSE | \$59pp

Please choose 2 dishes from each section to be served alternatively

ENTRÉE

- Heirloom tomato bruschetta & italian glaze served on warm sourdough (NF,DF,V)
- Crispy szechuan squid, chilli mango salsa, toated coconut & caramelised lime (GF,NF,DF)
- Honey, soy & sesame chicken kebabs, rainbow slaw & rice noodle salad (DF,NF,GF)
- Grilled king prawns with chilli garlic butter & chargrilled turkish bread (NF) **(add \$7pp)**
- Oyster trio served 3 ways | Mornay, Bacon & worcester jam, Classic mignonette (GF,NF) **(add \$9pp)**

MAINS

- Herb & parmesan crusted barramundi fillet with chunky tartare sauce, chips & salad (NF)
- Red wine braised lamb shank with onion gravy, steamed greens & garlic cream potatoes (GF,NF)
- Crispy skinned atlantic salmon with potato, chorizo & roquette salad topped with chilli capsicum jam (GF,DF,NF)
- Grilled chicken breast with chips, salad & drizzled hollandaise sauce (GF,NF)
- Pork cutlet with cinnamon baked sweet potato, grilled broccolini & ginger plum sauce (GF,DF,NF)
- 250g rump steak with garlic creamed potatoes, seasonal vegetables & peppercorn sauce (GF,NF) **(add \$5pp)**
- Garlic & rosemary marintated lamb cutlets, moroccan spiced couscous, wild roquette & parmesan salad (GF,NF) **(add \$12pp)**

DESSERTS

- Cookies & cream cheesecake with raspberry coulis (NF)
- Hot chocolate pudding with dark chocolate sauce & double cream (NF)
- Apple rhubarb crumble with warm maple custard (NF)
- Stickydate pudding with warm butterscotch sauce & whipped cream (NF)
- Tiramisu with espresso gel & chocolate soil (NF) **(add \$3pp)**
- Baileys Crème Brûlée with fresh seasonal fruit (GF,NF) **(add \$5pp)**

Food

STATIONS

MINIMUM 15

BURGER BAR | \$28PP

A selection of beef, vegetable & chicken burger patties served with a range of cold salad toppings & condiments | **add hot chips \$3pp**

TACO BAR | \$30PP

A selection of warm fillings including mexican beef, spicy chicken tenders, cajun cauliflower served with salsa, lettuce, cheese, sour cream & guacamole

PLOUGHMANS TABLE | \$25PP

A delicious spread of cold sliced meats, pickles, cheddar cheese & fresh vegetables accompanied with crusty dinner rolls, butter & assorted mustards

GRAZING TABLE | \$25PP

Chefs selection of cured meats, seasonal cheese, olives, grilled & fresh seasonal vegetables, pickles, fresh fruit, breads & crackers

SEAFOOD TABLE | \$45PP

A selection of fresh cooked & raw seafood including oysters, prawns, bugs & sashimi served with condiments

Memorial PACKAGES

MINIMUM 15

SOMETHING SIMPLE | \$15PP

Tea, coffee & hot chocolate station accompanied with assorted biscuits & fresh scones with jam and cream

LIGHT REFRESHMENTS | \$30PP

Tea, coffee & hot chocolate station accompanied with assorted biscuits, fresh scones with jam and cream and a variety of mixed sandwiches and wraps

HOT & COLD REFRESHMENTS | \$40PP

Tea, coffee & hot chocolate station accompanied with assorted biscuits, fresh scones with jam and cream, a variety of mixed sandwiches and wraps followed by an assortment of warm bites including pies, sausage rolls, quiches & lemon pepper squid

Beverage

PACKAGES

STANDARD PACKAGE

House | Sparkling, White Wine, Red Wine, Rosé, Tapped Beer, Light Beer, Cider & Non-alcoholic

2 HOUR | \$35pp 3 HOUR | \$45pp 4 HOUR | \$55pp

PREMIUM PACKAGE

Seasonal | Sparkling, White Wine, Red Wine, Rosé, Tapped Beer, Light Beer, Cider & Non-alcoholic

2 HOUR | \$55pp 3 HOUR | \$60pp 4 HOUR | \$65pp

ADD ON BOTTOMLESS COCKTAILS

Tapped | Blue Lagoon Fizz, Grapefruit Margarita, Pink Hibiscus Spritz

Only available in conjunction with purchase of standard or premium beverage package

2 HOUR | \$15pp 3 HOUR | \$20pp 4 HOUR | \$30pp



& CONDITIONS

1. Booking Confirmation

- A booking is only confirmed upon receipt of a signed copy of these Terms and Conditions and payment of a deposit.
- Provisional bookings will be held for 7 days, after which the hotel reserves the right to release the date.

2. Deposits and Payments

- A deposit of \$500.00 for exclusive hire of beer garden is required at the time of booking to secure.
- Functions held on Friday and Saturday nights are exclusive hire until 9:30pm.
- Deposits paid will be taken off the final invoice amount upon payment.
- All payments are non-refundable unless otherwise stated.

3. Cancellation Policy

- Cancellations must be made within a timely manner directly to the hotel.
- The following charges will apply:
 1. 1 month prior to the event: Refund of deposit available.
 2. 2 weeks prior to the event: Loss of 50% of deposit paid.
 3. 7 days prior to the event: Loss of full deposit paid.

4. Minimum Numbers and Charges

- Minimum spend or guest numbers may apply depending on the event type and date.
- Should actual numbers fall below the agreed minimum, the client will be charged based on the minimum.

5. Venue Access and Setup

- Access to the venue for setup and decoration must be pre-arranged with the Events Manager.
- All decorations and equipment must be removed at the end of the event unless otherwise agreed.
- Decorations can be hung by blu tac only.
- NO CONFETTI, if you use confetti a \$250.00 cleaning fee will be charged.

6. Security

- 18th & 21st Birthdays are required to have additional security for a minimum of 3 hours at the cost of \$100 per hour.
- Security can be extended if you choose.
- Patrons under 18 are welcome if they are accompanied by a responsible adult, they must not leave the function area and must vacate the venue by 10pm.

7. Catering

- All catering must be provided by the hotel unless prior consent is obtained.
- Final catering numbers and choices must be confirmed at least 10 working days before the event.

8. Audio Visual Equipment

- Basic audio & visual equipment is available for use.
- Testing of equipment for compatibility prior to the event is the responsibility of the event holder.
- Own musicians & DJ's allowed.

9. Conduct and Liability

- The client is responsible for the conduct of all guests and vendors associated with the event.
- Any damage caused to hotel property will be charged to the client.
- The hotel accepts no liability for loss or damage to personal property during the event.

10. Noise and Licensing

- The client agrees to ensure all activities comply with local licensing and noise regulations.
- The hotel reserves the right to reduce sound levels or end the event if noise complaints are received.

11. Force Majeure

- The hotel shall not be liable for any failure or delay in performing its obligations due to circumstances beyond its control, including natural disasters, government restrictions, or other unforeseen events

12. Signatures

- Both parties agree to the terms outlined in this Agreement and acknowledge their understanding and acceptance by signing below.

AGREEMENT

I/We have read, understood, and agree to the above Terms and Conditions for venue hire at Commercial Hotel Dubbo.

Client Name: _____

Event Date: _____

Event Type: _____

Contact Number: _____

Email Address: _____

Client Signature: _____ Date:_____

Hotel Representative Name: _____

Hotel Representative Signature: _____ Date:_____

