



# EVENTS PACKAGE

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THE **COMMERCIAL** HOTEL

DUBBO . EST 1859

# Our 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*



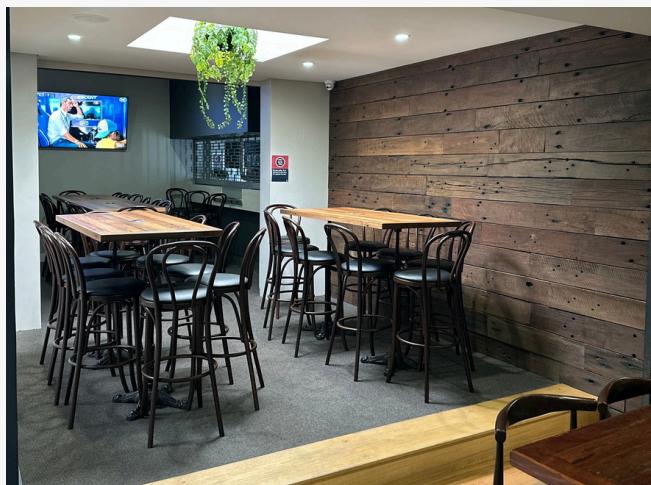
*Top Deck*



*Beer Garden*



*Saloon*



# Casual DINING

## PLATTERS APPROX. 30 PIECES

### **Spinach & cheese triangles | \$95**

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**

Fried pork & prawn dumplings w/ nam jim | \$85

### **Arancini w/ aioli | \$95**

Mini sliders - Chefs selection | \$95

### **Mini chicken garlic balls | \$95**

Grazing platter | \$130

### **Assorted sandwich platter | \$80**

Assorted wraps platter | \$85

### **Assorted dessert platter | \$85**

Seasonal fruit platter | \$75

### **Mixed kids hot platter | \$60**

Mixed kids cold platter | \$60

# Pizza SLABS

APPROX. 24 SLICES

## **Pepperoni | \$55**

*napoli sauce, pepperoni, cheese & rocket (add hot honey +\$2)*

## **Hawaiian | \$55**

*napoli sauce, bacon, pineapple & cheese*

## **Chicken Aioli | \$60**

*napoli sauce, bacon, chicken, red onion, cheese & aioli*

## **Carnivore | \$75**

*BBQ sauce, bacon, chorizo, chicken, beef & cheese*

## **Simply Cheese | \$40**

*napoli sauce & cheese*

## **BBQ Chicken | \$75**

*BBQ sauce, bacon, chicken, red onion, pineapple & cheese*

## **Mersh Special | \$75**

*napoli sauce, bacon, chorizo, red onion, pineapple, capsicum, olives & cheese*

## **Margherita | \$50**

*napoli sauce, cherry tomatoes, cheese & basil*

## **Double Bacon Cheeseburger | \$75**

*napoli sauce, beef, bacon, red onion, cheese & mersh special sauce*

## **Garlic Prawn | \$80**

*garlic sauce, juicy prawns, baby spinach, diced tomato & cheese*

# 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
- Griled lamb cutlets with chimichurri sauce (GF)

ADDITIONAL STANDARD CANAPÉ | \$6 each

ADDITIONAL SUBSTANTIAL CANAPÉ | \$8 each



# M E N U

**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 marinated 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 | \$15 PP

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

## LIGHT REFRESHMENTS | \$30 PP

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 | \$40 PP

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

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## 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

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## 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

# Terms & 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

- 18<sup>th</sup> & 21<sup>st</sup> 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: \_\_\_\_\_



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