

SOCIAL — FUNCTIONS



ABOUT THE VENUE:

Celebrate your unforgettable occasions at *The Flying Horse* – a cutting-edge venue offering five dynamic function spaces and an impressive range of features designed to wow your guests. Perfectly positioned at the gateway to Warrnambool, we're just five minutes from the town centre & local accommodation. To make your night even easier, our complimentary courtesy bus is always on standby to get you home safely and hassle-free.

CONTACT US:

Functions Manager: Felicity Broughton



0437 622 555



functions@theflyinghorse.com.au



10691 Princes Hwy,
Warrnambool



<https://www.theflyinghorse.com.au>

PANORAMA FUNCTION ROOM



Looking to host a party your guests will never forget? The Upstairs Room offers the perfect setting for an unforgettable celebration! With space for up to 180 guests standing or 120 seated, it's the ideal venue for everything from intimate gatherings to large, lively events. Featuring a private bar, top-tier sound system, and projection facilities, your party will have all the tech and style it needs. Plus, with upstairs restrooms and lift access for added convenience, everyone will be able to join the fun.

Whether you're planning a casual cocktail and canapé style event or a full sit-down dinner, The Upstairs Room provides the flexibility to match your vision and create the perfect atmosphere for your celebration.

BREWERY FUNCTION ROOM



The Brewery Room is the perfect place to host your next party. With space for up to 100 standing or 50 seated guests, this room features its own private bar, a large smart TV screen for entertainment, and a sound system where you can connect your own device to keep the music flowing all night.

Whether you're enjoying a sit-down meal or a more casual cocktail grazing with canapés, The Brewery Room offers the ideal setting to make your celebration one to remember.

THE CONTAINER BAR

Looking for a unique venue to host your next event? TheContainer Bar combines charm, style, and versatility, offering the ideal setting for any occasion. With the ability to cater for 50 to 400 guests, it's perfect for everything from intimate gatherings to large celebrations. Enjoy the best of both worlds with a spacious beer garden featuring cute umbrellas, perfect for soaking up the sunshine, and festoon lights to create a warm, inviting atmosphere. .



With a private bar and a variety of finger food options; like mouth-watering canapés and show stopping grazing tables, your guests will be treated to delicious bites throughout the event. Plus, you can bring your own live music or connect to our in-house sound system to keep the vibes flowing.

GALLERY FUNCTION ROOM

For a truly memorable experience, The Gallery Private Dining Room offers an intimate and stylish setting for up to 36 guests. With its beautiful lighting and cozy atmosphere, it's perfect for any special occasion. Enjoy a set menu or select from our restaurant menu, with drinks available from the main bar. For larger gatherings, we also offer exquisite canapé packages for up to 50 guests, ideal for a more relaxed and social event.



THE CORPORATE BOX

For sports enthusiasts who want to catch all the action in style, The Corporate Box delivers the ultimate game day experience. Perfect for betting, watching & cheering on your team, it offers unbeatable atmosphere and energy. Enjoy tailored food and beverage packages while you soak up every moment of the game with your group. It's the ideal space to entertain, celebrate, and feel part of the action.



THE FLYING DART

Step up to the darts game taking over the world and experience the ultimate social showdown. Featuring two lanes with electronic dart boards, this fast-paced and interactive experience is perfect for grabbing your mates and settling the score to see who will be crowned dart board champ.

Whether you're in it for the friendly competition or just looking for a fun night out, enjoy our Flying Dart Package; which includes two hours of darts alongside a delicious food platter and two jugs of beer in a lively atmosphere built for good times and great rivalry.



GRAZING TABLES

30-50 people \$600

50-80 people \$900

80-100 people \$1200

A show stopping edible statement at your next function. Designed to encourage guests to interact and mingle while catering to each person's needs. Offering meats, cheeses, antipasti, crackers, nuts, fruits, dips, sweets & savouries, guests can pick the items and quantities they prefer. The perfect way to make a lasting impression on your friends and family.

FUNCTION PIZZAS

All made on a Rustic Pizza Base

Margherita

Topped w San Marzano tomatoes, roasted cherry tomatoes, fior de latte, Basil
(vegan on request, vegetarian)

\$60.00

Hawaiian

Topped w tomato passata, honey leg ham, pineapple, mozzarella

\$60.00

Cheesy Garlic

Topped w confit garlic, herbs, mozzarella (vegetarian)

\$60.00

Three Little Pigs

Topped w San Marzano tomatoes, caramelised onion, smoked ham, salami, bacon, fior de latte, basil

\$80.00

BBQ Chicken

Topped w Smokey BBQ sauce, chicken, bacon, red onion, mozzarella

\$80.00

Grilled Vegetable

Topped w an eggplant and garlic paste, grilled eggplant, buffalo mozzarella, tomato concasse, oregano, basil

\$80.00

PLATTERS

CHEESE

Selection of cheeses, grapes, dried fruit
quince paste, crackers, & crisp breads

\$120

CHEESE & CHARCUTERIE

Selection of cheeses, sliced cured
meats, pickled vegetables, dried fruit,
grapes, crackers & crisp breads

\$200

SEASONAL FRESH FRUIT

Assorted seasonal fruits

\$125

ANTIPASTI

Selection of cured meats, cheese, grilled
Mediterranean vegetables, olives, pickled
vegetables, crackers & crisp breads

\$250

MIXED SANDWICHES

An assortment of fresh mixed sandwiches
(50 pieces)

\$100

SWEETS

A delicious assortment of sweet treats &
pastries decorated with fresh berries

\$200

CANAPE PACKAGES

BRONZE PACKAGE - Choice of 5 Classics - \$25 pp

SILVER PACKAGE - Choice of 5 Deluxe - \$35 pp

GOLD PACKAGE - Choice of 5 Deluxe & 1 Platinum - \$38 pp

PLATINUM PACKAGE - Choice of 4 Deluxe & 2 Platinum - \$42 pp

CLASSICS

1. Cocktail Sausage Rolls served w Tomato Sauce
2. Cocktail Pies w Tomato Sauce
3. Crumbed Coconut Prawns w a Honey Chili Dipping Sauce
4. Mini Hawaiian Pizzas
5. Southern Fried Chicken Tenders w Siracha Mayonnaise
6. Mini BBQ Chicken Pizzas
7. Bolognaise Arancini topped w Aioli and Parmesan Shavings
8. Vegetable Spring Rolls w Sweet Chili Dipping Sauce
9. Asian Platter of Mini Dim Sims, Samosas, Money Bags

CANAPE PACKAGES

PREMIUM DELUXE

10. Housemade Sausage Rolls w Tomato Relish
11. BBQ Duck Spring Rolls w Hoisin Dipping Sauce
12. Roasted Pumpkin, Semi-Dried Tomato & Spinach Arancini
13. Mac N Cheese & Bacon Croquettes w Chipotle Aioli
14. Tomato & Fetta Bruschetta w Balsamic Glaze
15. Corn & Coriander Fritters, Guacamole, Fried Haloumi
16. Prawn Twisters w Lemon & Garlic Aioli
17. Slow Cooked BBQ Pork Shoulder Slider w Creamy Slaw & Carolina BBQ Sauce
18. Reuben Toasty filled w Corned Beef, Pickles, sauerkraut, Gruyere, Dijon Mustard

19. Smoked Salmon Crepes w Cream Cheese, Dill & Capers
20. Thai Vegetable Rice Paper Rolls w Roasted Peanuts, Teriyaki Dipping Sauce
21. Rare Roast Beef & Horseradish Cream Crostini
22. Woodfired Stuffed Mushrooms w Goats Cheese, Spinach, Semi Dried Tomatoes, Garlic Butter
23. Chicken Satay Skewers w Spicy Peanut Sauce
24. Woodfired Beef Skewers w Chimichurri Sauce
25. Karaage Chicken Sliders, Avocado Creme, Pickled Slaw & Chili
26. Savoury Crab Doughnuts, Fennel, Rosemary Salt
27. Woodfired Lamb Cutlet w Mint Basil Pesto

SET MENU

***Set menu is served alternating selecting two choices from each course**

2 Courses - \$55pp

3 Courses - \$68pp

ENTREE

- Bolognaise Arancini, pea & mint puree, parmesan
- Salt n Spice Calamari, coriander, chili, lime aioli
- Roasted field mushroom, herbed goats cheese, pesto, roquette, Italian glaze
- Crispy pork belly, apple slaw, sticky soy sauce

MAIN

- Grilled Atlantic salmon, garlic mashed potatoes, sauteed beans, lemon & lime glaze
- Grain fed sirloin, roasted potatoes, sauteed broccolini, porcini mushroom & port wine jus
- Chicken breast wrapped in prosciutto, roasted rosemary kipfler potatoes, sauteed broccolini, glazed baby carrots
- Chargrilled lamb rump, sweet potato puree, sauteed broccolini, blistered cherry tomatoes, red wine & rosemary jus
- Potato & ricotta gnocchi, mixed mushrooms, pesto, spinach, toasted pine nuts

DESSERT

- Sticky date pudding, butterscotch sauce, vanilla bean ice cream
- Caramello cheesecake, caramel & chocolate fudge sauce
- Apple Strudel, vanilla custard, salted caramel ice cream
- Tiramisu, sponge fingers, coffee infused mascarpone, grated chocolate & cream Pavlova, lemon curd, cream, mixed berries, passionfruit coulis

TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS A tentative reservation will be held for a period of seven (7) days, within which a room hire fee must be paid. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms & conditions & the venue has received a payment of the room hire cost. We accept EFTPOS, cash, & all major credit cards. In some instances, at the discretion of the Functions Manager, (such as an 18th or 21st birthday) an additional \$200 will be required as a bond, & this will be returned post event (please allow at least 72 hours to be processed) provided that no damage has occurred to the function room or any other part of the venue

FINAL DETAILS AND PAYMENT The venue requires all food & beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times & other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event & this number will form the basis of your final charging. All catering costs must also be paid seven (7) days prior to your function date. There are no refunds given should your guest numbers decrease after this time. Drink tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, except for an occasion cake.

RESPONSIBLE SERVICE OF ALCOHOL The Flying Horse Hotel is fully licensed. Clients & guests are not permitted to bring any liquor into the venue, including all private function spaces. Liquor that is used for prizes or given as gifts may be held by the venue staff until the conclusion of your event. Alcohol will be served according to the requirements of our Liquor License & in accordance with Victoria's Responsible Serving of Alcohol guidelines. Alcohol will strictly not be served to persons under the age of 18. Staff will request proof of age, where appropriate & only photographic ID will be accepted. Persons under the age of 18 who are found consuming alcohol and/or persons who are providing it will be subject to immediate eviction from our premises. The Flying Horse Hotel is a strong advocate of the responsible service of alcohol & reserves the right to refuse supply of alcohol to intoxicated patrons under section 114 of the Liquor Licensing Act. The Flying Horse Hotel reserves the right to instruct patrons who are behaving in a quarrelsome manner to leave the premises at any time. Please note that any person under the age of 18 must leave the premises by 9:30pm.

ENTERTAINMENT External entertainment such as bands & DJ's are permitted, however there are a few guidelines & conditions that must be adhered to; All external entertainment is to be approved by the Functions Manager a minimum of one week before the function. All entertainment must be fully set up & sound checked before 4pm, and events will require all entertainment to conclude by 12:30am.

TERMS & CONDITIONS

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS Our rooms are laid out in neutral tones and decorations can be brought in to enhance your celebrations, however there are a few guidelines and conditions that must be strictly adhered to; Blu Tack is ALLOWED. pins, sticky tape, adhesive or glue are NOT PERMITTED. Table Sprinkles/Confetti/Party Poppers /Rice/ Flower Petals/ Glitter etc ARE NOT PERMITTED. A \$100 cleaning fee will be charged if any of the above items are used in the venue. Candy/lolly buffets are allowed; However, they must consist of confectionary only. No dessert items are permitted however you may bring a cake in! ALL decorations must be removed by the client on the conclusion of the function. Any additional equipment / entertainment / decorations or props required, other than those supplied by the venue, must be confirmed with Functions Manager a minimum of one (1) week prior to the date of the function. The Functions Manager must approve all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE Please be advised that organisers are financially responsible for any damage, theft, breakage, or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the conclusion of the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

CANCELLATION Cancelling a function after a deposit has been paid can only be done by consulting directly with our management team and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within three (3) days of the function will forfeit the full value of the function including all catering costs. If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.