

# SAWTELL *Hotel*

SURF • DINE • STAY

## EVENTS PACKAGE



# FUNCTION SPACES

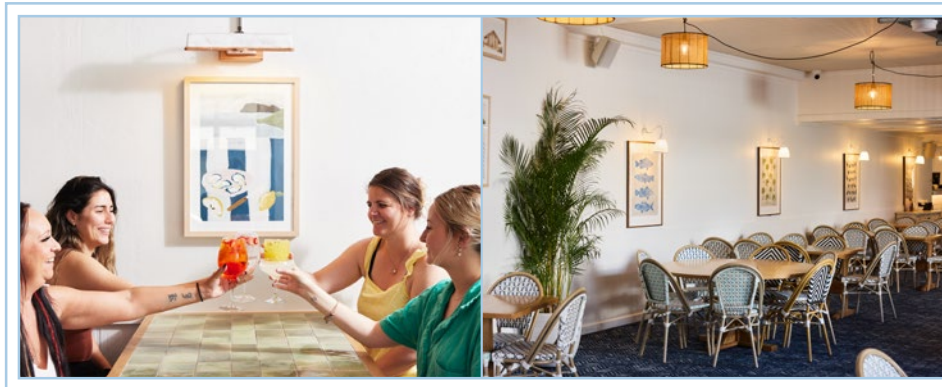
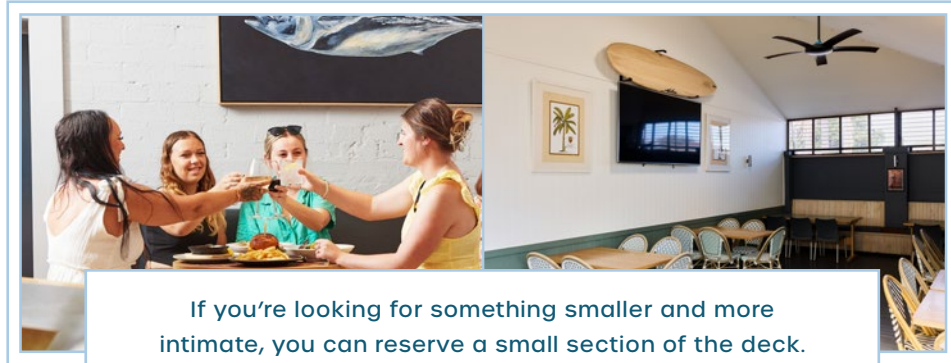
## THE MIDDLE DECK

Perfect for celebrations and small presentations.

Enjoy an alfresco atmosphere, fully protected from the elements.

Seated 35 guests

Cocktail 60 guests



## LOUNGE BAR

Ideal for large gatherings and big presentations, our space is perfectly equipped with multiple TVs, HDMI connections, and plenty of room to accommodate big groups. Whether it's a corporate meeting or a social event, we've got the setup to make it a success!

Seated 80 guests

Cocktail 150 guests

## COCKTAIL BAR

Perfect for casual drinks and intimate gatherings, our cocktail bar offers a cosy and inviting space for 15 to 25 guests, making it the ideal spot to enjoy a more personal experience.

15 - 25 guests



# FUNCTION PLATTERS

SUITABLE FOR 8-10 GUESTS

## PARTY PLATTER \$80

42 PIECES

SAUSAGE ROLLS

MINI BEEF PIES

CRUMBED MOZZARELLA STICKS

VEGETABLE SPRING ROLLS

## TOASTIE PLATTER \$80

36 PIECES | CHOICE OF 3

CHICKEN + CHEESE TOASTIE

PHILLY CHEESESTEAK TOASTIE

HAM + CHEESE TOASTIE

HALLOUMI + GRILLED VEGGIE TOASTIE

## DIY BAO \$80

15 BUNS | CHOICE OF 2 MEATS

CHIILI GARLIC

PULLED CHICKEN BREAST

HONEY SOY PULLED PORK

MONGOLIAN PULLED BEEF

SERVED WITH SIDES & CONDIMENTS:

Hoisin mayo, shallots, crispy slaw, sliced pickles

## MEDITERRANEAN GRAZING BOARDS

### BREAD + DIP PLATTER gfo \$45

Three dips + assorted breads

Smoked labneh, hummus,  
sundried tomato pesto

### MEZZE PLATTER \$90

Hummus, sundried tomato pesto, lamb kofta, shish  
tawook, bouyiourdi, falafel, flat bread, sourdough,  
herbs, sumac onions, mint yoghurt

### ANTIPASTO PLATTER gfo \$95

Three cured meats, three cheeses, marinated olives,  
marinated veggies, crackers, lavosh

## CHICKEN PLATTER \$90

40 PIECES

### SHISH TAWOOK CHICKEN SKEWERS n | gf

Sumac onions

### PERI PERI CHICKEN WINGS gf

Ranch

### CHICKEN KARAAGE

Ponzu sauce

### CHICKEN PARMI BITES

## SAWTY MIX PLATTER \$90

40 PIECES

### HERB CRUMBED CREAM DORY GOUJONS

### CRUMBED KING CRAB SURIMI

### TEMPURA PRAWN TORPEDO

### CHICKEN PARMI BITES

## SLIDER BOARDS \$120

24 SLIDERS | CHOICE OF 3

### BUTTERMILK CHICKEN BURGER

Fried chicken, cheese, harissa aioli

### CHEESEBURGER

Beef patty, cheese, tomato sauce

### STEAK SANDWICH

Scotch fillet steak, capsicum relish, rocket,  
tomato, Swiss cheese, aioli, Turkish bread

### ZUCCHINI FALAFEL BURGER v

Lettuce, tomato, Swiss cheese, hummus

# CANAPÉS

FOR GROUPS OF 10 AND ABOVE

.....

SELECT 6, 8, OR 10 PIECES

**6 PIECE | \$36PP**

**8 PIECE | \$48PP**

**10 PIECE | \$60PP**

WHIPPED FETA + ARTICHOKE TARTLET *v*

Capers

SHISH TAWOOK CHICKEN SKEWER *gf | n*

Sumac onion

FALAFEL *v | gf*

Hummus

COMPRESSED WATERMELON *v | gf*

Feta, mint + molasses

SERRANO + MANCHEGO ARANCINI

Mojo verde mayo

CHURRASCO BEEF SKEWER *n | gf*

Smoked labneh, chermoula

STEAK CROSTINI

Turkish crostini, capsicum relish, crumbled feta

BEER BATTERED BARRA BITES

Tartare, preserved lemon

THAI PRAWN SPRING ROLL

Nam jim

CHICKEN PARMI BITES

# GROUP MENU

FOR GROUPS OF 20 AND ABOVE

**\$65PP**

## SHARED *entrée*

### POTATO + LEEK CROQUETTE

Romesco, parmesan snow, leek dust

### PEKING DUCK SPRING ROLLS

Herb + peanut salad, chilli plum dipping sauce

### SALT + PEPPER SQUID

Harissa aioli

## CHOICE *mains*

### 250G BLACK ANGUS SIRLOIN ON POTATO GRATIN

Watercress, red wine jus

### CRISPY PORK BELLY

Parsnip purée, sage emulsion

### CHICKEN SUPREME

Creamy garlic sauce, smashed chats, shaved fennel

## SHARED *sides*

### CRUSHED POTATOES

Almond + chorizo butter

### CHARRED BROCCOLINI

Basil pesto

# TERMS *and* CONDITIONS

## CONFIRMATION

To secure the space, a credit card pre-authorisation is required for groups of 21 and above, which is stored securely through Stripe. The cardholder will not be charged at the time of booking. This pre-authorisation guarantees your reservation as we have limited space available.

Please give us a call on (02) 6653 1039 to provide card details or ask us to send through a secure link to supply them online.

## CANCELLATION

If cancellation occurs within 5 business days prior to the event, the client will be charged 100% of any prearranged catering.

## FINAL NUMBERS AND DETAILS

Please note we require a minimum of 5 business days' notice for final guest numbers & catering options, along with your serving time and event title. Final payment must be settled no later than 5 business days' prior to your event.

## PAYMENT

To confirm booking, all prearranged catering and beverage items must be paid prior to the event.

For any outstanding beverage tabs, these are to be settled at the conclusion of the event.

Payment can be made via a secure link, by telephone, using the credit card on file, or through an alternative payment method.

Credit card details and ID must be given as security for all beverage tabs.

## INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

## OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Sawtell Hotel's management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

## RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW State Government's RSA laws, The Sawtell Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Sawtell's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Sawtell Hotel or any part of it is closed due to circumstances outside the hotel's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Sawtell Hotel.
- The catering or beverages have not been paid by the due date.

By proceeding with your booking at The Sawtell Hotel, you acknowledge and agree to the above Terms and Conditions.