

GREGORY HILLS
HOTEL

function
pack

gregoryhillshotel.com.au





the patio

COCKTAIL | 40 MINIMUM, 60 MAXIMUM
SEATED | 40 MINIMUM, 45 MAXIMUM

This is the perfect space for a relaxed and informal event. Outside and partially protected from the elements, heaters and fans are also available so this space can be utilised during all seasons. Gatherings such as reunions, birthdays, bridal showers and milestone celebrations are ideal for this space.



the corner

SEATED | 25 MINIMUM, 36 MAXIMUM

Featuring low seating on luxe leather armchairs, The Corner provides you with the perfect amount of atmosphere and functionality for any intimate celebration or corporate dinner.

Please note, this space is not suitable for cocktail events.

the outlook

COCKTAIL | 40 MINIMUM, 100 MAXIMUM
SEATED | 40 MINIMUM, 60 MAXIMUM

This versatile, elevated space is the perfect spot for an array of different events. With a mix of mid-height and low seating, it comfortably caters for both sit-down and cocktail functions.



the deck terrace

CAPACITY | 40 STANDING, 20 SEATED

The Deck Terrace is an indoor-outdoor private dining space with access to it's own section of the Main Bar and comes with its own designated bartender when booked exclusively.

The honeycomb woodwork that encases this space provides more privacy for your guests whilst also being close to the action in the vibrant Main Bar.

This space is the perfect function room for gatherings such as reunions, birthdays, bridal showers and milestone celebrations.



the kids area

CAPACITY | 20 MINIMUM, 45 MAXIMUM

Situated near our playground, this is the best space for your next children's party.

Heaters and fans are available in the area so we can accommodate your function through all seasons.

The picnic tables in the space create a homely feel and enable your guests to be comfortably seated whilst watching the kids in the playground.

Please note: this space is only available on Fridays to Sundays between 11am – 3pm.



debbie's bar

COCKTAIL | 100 MINIMUM, 250 MAXIMUM.

SEATED | 100 MINIMUM, 180 MAXIMUM.

ROOM HIRE FEES APPLY WHEN RESERVING
DEBBIE'S BAR EXCLUSIVELY

An exceptionally versatile space for large events, Debbie's Bar features contemporary architecture, floor-to-ceiling windows that offer an abundance of natural light and is equipped with audio visual capabilities to help your events entertainment go off without a hitch.

Available with cocktail or sit-down seating options, this is the perfect space for private social events, weddings, wakes, large corporate presentations or those times when you want the ability to host a relaxed, uninterrupted event.



canapé packages

6-Piece standard | \$30

Six standard canapés

6-Piece premium | \$32

Five standard & one substantial canapés

7-Piece | \$36

Six standard & one substantial canapés

8-Piece | \$42

Six standard & two substantial canapés

9-Piece | \$46

Seven standard & two substantial canapés

10-Piece | \$50

Eight standard & two substantial canapés

*Minimum requirement of 20 adults per package



standard canapés

PESTO & MOZZARELLA ARANCINI
aioli

SPINACH & FETA ROLLS

SMOKED SALMON
sour cream & chive crostini

SPICY BUFFALO WINGS
blue cheese sauce

SMOKY BBQ WINGS
ranch dressing

PANKO CRUMBED CHICKEN WINGS
satay sauce

DUCK SPRING ROLLS
chilli & soy dipping sauce

**LEMONGRASS & CORIANDER
CHICKEN SKEWERS**

CHILLI SQUID
aioli

PANKO CRUMBED PRAWNS
citrus aioli

STEAMED PRAWN DUMPLINGS
chilli & soy dressing

STEAMED PORK DUMPLINGS
chilli & soy dressing

SEARED SCALLOPS
cauliflower purée & mint dressing

SOUTHERN FRIED CHICKEN TENDERS
Grego sauce

**PROSCIUTTO WRAPPED
BOCCONCINI & BASIL**

PORK & FENNEL SAUSAGE ROLLS

LAMB & HARISSA SAUSAGE ROLLS

MINI BEEF BOURGUIGNON PIE

BANOFFEE BITES

CHOCOLATE BROWNIE
whipped cream



substantial canapés

**WILD MUSHROOM, SPINACH
& FETA RISOTTO**

PEPPERED BEEF SKEWERS
bearnaise dipping sauce

PRAWN & CHORIZO SKEWERS
lemon yogurt dipping sauce

CHEESEBURGER SLIDERS

SOUTHERN CHICKEN SLIDERS
slaw & Grego sauce

SPANNER CRAB LINGUINE
chilli, garlic & toasted bread crumbs

MINI PORK BELLY BAO BUNS
hoi sin, coriander & shallots

pizza slabs



Margherita

tomato sauce, mozzarella & basil oil

Vegan Mushroom Pizza

tomato base, vegan mozzarella & basil oil

Double Smoked Leg Ham & Pineapple

tomato sauce & mozzarella

Supreme

tomato sauce, ham, mushroom, olives, pineapple, capsicum & mozzarella

BBQ Chicken

smoky BBQ sauce, mozzarella, red onion, Mushrooms & Sriracha mayo

Spicy Chicken & Prawn

tomato sauce, chilli, capsicum & aioli

Meat Feast

smoky BBQ sauce, chorizo, bacon, smoked ham & salami

Nutella Pizza

mixed berries

SLAB – 24 x 5" SLICES

\$50
PER SLAB

kids platters

\$55 PER PLATTER

CHICKEN NUGGETS*

BATTERED FISH*

PARTY PIES & SAUSAGE ROLLS

*Served with either chips or cucumber & carrot sticks



platters

SERVES 8 PEOPLE PER PLATTER

VEGETARIAN ANTIPASTO PLATTER \$45

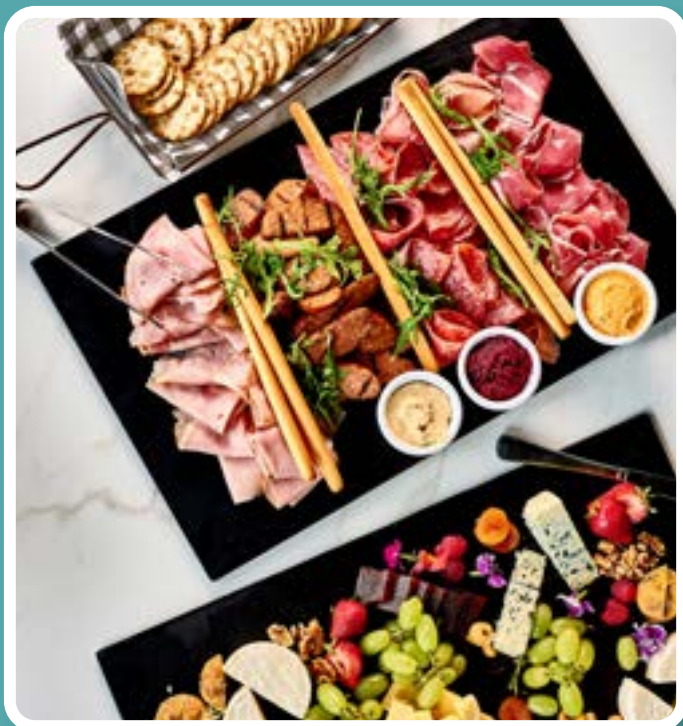
CURED MEATS, DIPS & GRISSINI \$65

CRUDITÉS & DIP PLATTER \$55

CHEESE BOARD \$55

quince paste, grapes & crackers

SEASONAL FRUIT PLATTER \$55



Pizza and Pasta

\$45 per person

MINIMUM 12 PAX

A SELECTION OF PIZZAS, PASTAS & SALADS TO SHARE

CHOOSE 4 PIZZAS & 4 PASTAS OR RISOTTO FROM THE BELOW TO BE SERVED WITH CAESAR SALAD & MIXED LEAF SALAD

pizza

GARLIC ROSEMARY & CHEESE PIZZA (V)

MARGHERITA

tomato sauce, mozzarella & fresh basil (V)

MEDITERRANEAN DELUXE

tomato sauce, artichoke, mushrooms, capsicum, red onion, cherry tomato, olives, oregano & mozzarella (V)

DOUBLE SMOKED LEG HAM & PINEAPPLE

tomato sauce & mozzarella

SUPREME

tomato sauce, ham, mushroom, olives, pineapple, capsicum & mozzarella

BBQ CHICKEN & MUSHROOM

BBQ sauce, red onion & mozzarella

GARLIC PRAWN

tomato sauce, chilli, capsicum, mozzarella & aioli

MEAT FEAST

smoky BBQ sauce, chorizo, bacon, smoked ham, salami & mozzarella

pasta

SPINACH & RICOTTA RAVIOLI

cherry tomatoes, spinach, chilli, garlic & shaved parmesan

RIGATONI NAPOLITANA

rich tomato sauce, basil & parmesan

RIGATONI PUTTANESCA

rich tomato, chilli, capers, olives, garlic & anchovies

PRAWN LINGUINE

chilli, garlic, white wine, butter, spinach, lemon, cherry tomatoes & toasted breadcrumbs

FETTUCCINE BOSCAIOLA

bacon, mushroom & garlic cream sauce

PULLED PORK RIGATONI

tomato, chilli, parsley & parmesan

FETTUCCINE BOLOGNAISE

slow cooked beef & tomato sauce, parmesan

BEEF LASAGNE

rich tomato sauce, parmesan

PUMPKIN & WHIPPED RICOTTA RISOTTO

lemon, parmesan & chives

WILD MUSHROOM RISOTTO

parsley, parmesan & feta

Plated

\$65 per person

TWO COURSE

\$75 per person

THREE COURSE

PLEASE SELECT TWO OPTIONS FROM EACH COURSE FOR ALTERNATE DROP

*MINIMUM 20 PAX

entrée

**TOMATO, CHERRY BOCCONCINI,
FRIED CIABATTA, BASIL &
BALSAMIC GLAZE**

SPINACH & RICOTTA RAVIOLI
burnt butter, sage, lemon & parmesan

SEARED SCALLOPS
cauliflower purée & mint vinaigrette

BEEF TORTELLINI
napolitana sauce, basil oil & parmesan

CRUMBED LAMB CUTLETS
crushed minted peas & watercress

dessert

VANILLA CRÈME BRULÉE

MINI PAVLOVA
lemon curd & passionfruit

BANOFFEE PIE

CHEESE PLATTER
quince paste & crackers

mains

CRISPY SKIN BARRAMUNDI
green curry sauce, Bok choy & jasmine rice

ROASTED SALMON
romesco sauce, fried kipfler potatoes &
herb salad

ROASTED PORK BELLY
dutch carrots, broccolini & apple Jus

SOUS-VIDE CHICKEN BREAST
broccolini, crushed potatoes, sour cream, shallots
& thyme Jus

ROASTED LAMB RUMP
truffled mushroom & pea risotto

GRAIN-FED SIRLOIN
cauliflower purée, broccolini & lemon vinaigrette

ROASTED LAMB RUMP
wild mushroom risotto & rosemary jus

GRILLED GRAIN-FED SIRLOIN STEAK
garlic mash, green beans & mushroom sauce

A close-up photograph of two hands holding glasses of orange cocktails. The glasses are filled with ice, a slice of orange, and a black straw. The background is blurred, showing more of the same drinks.

beverage packages

spirits

Add house spirits for an additional \$20 per person, per hour.

bar tabs

On consumption bar tabs are available. Your bar tab can be designed with a selection of beers, wines and spirits from our beverage menus. You can specify the beverages available within the tab to a specific tab amount if you wish. We can also supply wristbands for on consumption bar tabs.

cash bars

Your guests are able to choose from our extensive beverage selection to purchase their drinks throughout the duration of your function.

cocktails

Speak to our events team about our delicious cocktails available and how we can serve these to add an extra flair to your event.

Standard

2hr \$40pp 3hr \$50pp 4hr \$60pp

BEER

Carlton Draught, Carlton Dry, Great Northern Super Crisp,
VB, Somersby Apple Cider

SPARKLING

Woodbrook Farm Cuvée Brut

WHITE

Hinton's Hundred Sauvignon Blanc, Woodbrook Farm Chardonnay

RED

Woodbrook Farm Shiraz, Hinton Hundred Cabernet Sauvignon

NON-ALCOHOLIC

Assortment of soft drinks & juices

Classic

2hr \$50pp 3hr \$60pp 4hr \$70pp

BEER

Carlton Draught, Carlton Dry, Great Northern Super Crisp, VB, Somersby
Apple Cider, Stone & Wood, 4 Pines Pale Ale, Balter XPA, Peroni, Asahi

SPARKLING

Emily by Redbank Prosecco

WHITE

Pikorua Sauvignon Blanc, Fiore Moscato,
Quilty & Gransden Pinot Gris

RED

Opawa Pinot Noir, Pitchfork Cabernet Merlot,
Cape Mentelle Marmaduke Shiraz

NON-ALCOHOLIC

Assortment of soft drinks & juices

Classic Package also includes
wines from the Standard Package.

CAN I ARRANGE FOR MY OWN EXTERNAL FOOD TO BE CATERED FOR MY FUNCTION?

No, we do not allow external food to be catered for your event. As we are a licensed venue, all food must be confirmed from our Functions Menu. This excludes a celebratory cake. We do allow for a cake to be brought in and we can cut and serve this for you. (additional charges may apply)

CAN YOU CATER FOR MY GUESTS DIETARY REQUIREMENTS?

Dietary requirements can be catered for and must be discussed at the time of menu confirmation. We cannot always guarantee that we are able to amend any menus on the day of your event.

CAN I BRING MY OWN ALCOHOL?

No, we do not allow any alcohol to be brought into the premises.

CAN I HAVE MY OWN ENTERTAINMENT OR MUSIC?

This can be discussed with our events team and is dependent on the style of event you are hosting.

AM I ALLOWED TO ARRANGE DECORATIONS FOR MY FUNCTION?

We love styling, but we do ask that no streamers, table scatters or glitter be used in your functions. We also ask that no items be nailed, screwed or stapled to any surfaces. If you are wanting to utilise the services of an external styling company, please speak with our events team and they can confirm the conditions for this.

HOW LONG CAN I HAVE THE FUNCTION SPACE FOR?

Bump-in and bump-out times are for an hour prior to and an hour after your agreed function time. At the conclusion of your event, all decorations and personal items must be removed from the hotel. We do not allow any items to be stored in the venue overnight.

CAN I RUN A SLIDESHOW OR PRESENTATION DURING MY EVENT?

This can be arranged in some areas of the venue. Discuss this with our events team at the time of booking so they can discuss the best function space to suit these requirements.

AM I ALLOWED TO HAVE UNDERAGE GUESTS AT MY FUNCTION?

Guests under 18 are allowed at functions. They must be accompanied by a parent or Guardian at all times and they must vacate the premises at 10.30pm.

terms & conditions

CONFIRMED DETAILS

Confirmation of your function must be made in writing by completing and signing our booking form and sending via email to: bookings@gregoryhillshotel.com.au. Please note, dates and function spaces are not held at the time of enquiry.

PAYMENT

A non-refundable deposit of \$250.00 is to be paid on confirmation of your function. The event balance is then required to be paid 7 days prior to your confirmed function date.

EVENT DETAILS

Confirmed guest numbers, menu selections (including dietary needs), beverage requirements and other relevant details pertaining to your function must be received in writing 7 days prior to your event date. Should your guest numbers increase after this time, we will charge accordingly. If your guest numbers decrease, your charges will still be applied to the total confirmed 7 days prior.

MINIMUM SPENDS

Minimum spends apply for the exclusive use of any of our function areas. These will be confirmed with you at the time of enquiry and confirmation. Public Holiday surcharges are applicable for events.

FUNCTION SPACES

It is our priority to ensure your function is a great success. In our endeavours to accommodate your needs, Management reserves the right to relocate your function to a more appropriate space should they deem necessary.

CANCELLATION

All deposits are non-refundable. Events cancelled within 14 days from your event date will incur a fee of 50% of the agreed minimum spend. Cancellations made within 7 days will be charged at the total agreed minimum spend.

DAMAGES

Clients are fully responsible for any and all damages caused during the function.

ZERO TOLERANCE POLICY

We do not tolerate aggressive and / or abusive behaviour. If such occurs, your event will be cancelled and guests asked to leave the venue. Further action may be taken if deemed necessary.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

*The Liquor Act aims to ensure that those who consume alcohol are to do so in a responsible manner. Gregory Hills Hotel is committed to the principals of this act. All employees and patrons must adhere to the following responsible service of alcohol practices; *No liquor to be served to minors (under 18 years of age). *Person exhibiting signs of intoxication will be refused service and removed from the premises.*

INSURANCE

Gregory Hills Hotel will not accept responsibility for the loss or damage to any equipment or merchandise left on the Hotels premises prior to, during, or after the function.

function booking form

To book your event please fill out the form below with the details of your function and email to: **bookings@gregoryhillshotel.com.au**.

FUNCTION CONTACT: _____

PHONE: _____

EMAIL: _____

function details

EVENT NAME: _____

EVENT DATE: _____ OCCASION*: _____

START: _____ FINISH: _____ FUNCTION SPACE: _____

* The Hotel does NOT host 16th / 18th or 21st Birthday Parties and Bucks Parties.

STYLE OF EVENT: ☐ COCKTAIL ☐ SIT-DOWN

NO. GUESTS: _____ UNDERAGE GUESTS: _____

* Underage guests must be supervised at all times by a legal guardian.

CONFIRMED FOOD MENUS:

☐ CANAPE ☐ BANQUET ☐ SEATED

DIETARY REQUIREMENTS: _____

BEVERAGES:

☐ BEVERAGE PACKAGE ☐ BAR TAB ☐ CASH BAR

BEVERAGE SPECIFICATIONS: _____

SIGNATURE: _____

By signing the above agree to the Function Terms and Conditions, along with the Hotel Policies.

payment details

The Hotel will require \$250.00 as a deposit to secure your event.

We offer different payment methods, please refer to the below.

PAYMENT METHOD:

☐ CASH ☐ CREDIT CARD* ☐ EFTPOS

credit card authorisation form

DATE: _____ PAYOUT AMOUNT: _____

CONTACT: _____

FUNCTION NAME: _____

COMPANY (IF APPLICABLE): _____

.....

CARD HOLDER'S NAME: _____

CARD TYPE: _____

CARD NUMBER: _____/_____/_____/_____

EXP: _____/_____ CVV: _____

*Surcharges apply to all credit card payments

SIGNATURE: _____

By signing the above you hereby authorise us to take the value as
listed above from your credit card.

Once payment has been confirmed, a Tax Invoice will be issued to you.