

The Terrigal Hotel is located in the heart of Terrigal by the most beautiful beach on the Central coast of NSW.

A Gallagher Hotels venue which prides itself on being able to manage your function from the start right through to the finish. Our range of versatile spaces, private rooms and menus mean we are able to cater to all your needs; a decadent cocktail style event, a sumptuous sit down dinner, board meetings or something bespoke.

To arrange a viewing of our function rooms and areas or to make an enquiry/booking kindly call our team on (02) 4384 1033 or email info@terrighotel.com.au

OUR ROOMS & SPACES

LAGOON DECK

As the largest of our spaces, The Deck boasts a style to suit all occasions, whether it be a conference, party or wedding reception, it is an ideal space for entertaining guests.

This outdoor space, overlooks the beautiful Terrigal Beach & Lagoon. AV facilities including iPod connection, free wireless internet.

Capacity

Cocktail 220 guests Banquet 120 guests

FREE ROOM HIRE

*Minimum Spend of \$2000.00 on food & beverage is required to book the entire Deck exclusively

LAGOON LOUNGE

A beautifully positioned area that overlooks Terrigal Beach & Lagoon. With a fireplace to provide the ambience make it a cosy and popular choice. AV facilities including iPod connection and free wireless internet.

Capacity

Cocktail 150 guests Banquet 100 guests

FREE ROOM HIRE

*Minimum Spend of \$2000.00 on food & beverage is required to book the entire Lounge exclusively

HAVENVIEW PRIVATE ROOM

The Havenview Room is the smallest and most intimate offering a dynamic and contemporary space for board meetings, intimate dinner parties and client drinks. The

Room is fully equipped with iPod connection, data projection and free wireless internet.

Capacity

Cocktail 50 guests Banquet 40 guests Boardroom 30 guests

PRIVATE DINING ROOM FREE ROOM HIRE

*Minimum Spend of \$1000.00 on food & beverage is required. Staffing charges may apply.

CANAPE PACKAGES

All packages come with bread and dip stands on arrival

EVENT PACKAGE ONE \$22pp - Choose 4 Bronze canapés

EVENT PACKAGE TWO \$26pp - Choose 4 Bronze and 2 Silver canapés

EVENT PACKAGE THREE \$30pp - Choose 3 Bronze, 2 Silver and 2 Gold canapés

EVENT PACKAGE FOUR \$36pp - Choose 3 Bronze, 3 Silver, 2 Gold canapés and 1 Fork Food Item

EVENT PACKAGE FIVE \$42pp - Choose 2 Bronze, 4 Silver, 2 Gold canapés and 1 Fork Food Item

EVENT PACKAGE SIX \$48pp - Choose 2 Bronze, 3 Silver, 3 Gold canapés and 1 Fork Food Item

EVENT PACKAGE SEVEN \$55pp - Choose 2 Bronze, 3 Silver, 3 Gold canapés, 1 Fork Food and 1 Dessert

Minimum of 20 guests on all canapé packages

BRONZE

Roast Beetroot, Walnut & Goats Cheese Tartlet **V**
Vegetarian Spring Rolls & Poon Chun **V**
Mini Gourmet Beef Pie
Satay Chicken Skewers **GF**
Baked Ricotta, Pumpkin, Pine Nut & Thyme Tartlet **V**
Mushroom, Parmesan & Rocket Tartlet **V**
Crispy Chicken Wings with Blue Cheese Sauce **GF**
Mini Homemade Sausage Rolls
Margarita Wood fired Pizza Squares **V**
Caramelised Honey Onion Puff Pastry Tarts **V**
Pork Belly Scratchings, Apple Ketchup & Crispy Thyme **GF**

SILVER

Chilli Salt & Pepper Prawns with Rouille **GF**
Chilli Prawn & Coriander Spring Rolls
Natural Oysters **GF**
Salt & Pepper Squid **GF**
Chipotle Chicken Salsa on Crispy Corn Chips
Semi Dried Tomato Arancini & Shaved Pecorino **V**
Pork Belly, Sweet Lime & Lemongrass Dressing **GF**
Spiced Haloumi with Honey Labne & Lime **V**
Home Made Meat Ball & Provencal Sauce
Shepherds Beef Pie
Flammenkuche with Philly Beef, Cheddar & Crème Fraiche

GOLD

Crispy Korean Chicken Sliders
Mini Chickpea Burgers with Green Chilli Jam & Honey Labne **V**
Mini Beef Burgers with Caramelised Onions & Cheddar
Duck & Slaw Steamed Buns
Pea & Parmesan Croquettes **V**
Seared Alaskan Scallop with Cauliflower Puree & Baby Herbs
Dagwood Dogs with Ketchup
Little Crab Finger Sandwiches
Beef Tataki with Soy
Lamb Kafta with Tzatziki Dip **GF**
Potato Rosti with Smoked Salmon, Chives & Roe

FORK FOOD

Orrechiette with Peas & Gorgonzola **V**
Battered Flathead & Fries
Grilled Chicken Caesar Salad with Croutons, Maple Bacon, Cos Lettuce & Parmesan
Ratatouille & Lamb Ragu **GF**
Roast Pumpkin, Pine nut, Chevre & Rocket Salad **V**
Beef Bourguignon Pies & Truffle Mash **GF**

DESSERT ITEMS

Vanilla or Chocolate Cupcakes
Mini Tartlet Selection
Ice Cream Petit Fours
Flourless Chocolate Cake Squares **GF**
Pimms Jelly with Strawberries & Cream
Chocolate Brownies, Salted Caramel Cream & Peanut Praline
Lemon Brioche, Orange Blossom Mascarpone & Mint
Banoffee Pots
Mini White Peach Brulee

PRIVATE DINING & BANQUETS

2 choice - 2 courses (Entree & Main or Main & Dessert) \$39.00pp*

2 choices - 3 course \$45.00pp*

*For all events over 20 people, guests are served alternately

ON ARRIVAL- Garlic Bread

ENTRÉE- Your choice of 2

Salt & Pepper Baby Calamari, Lemon Cheek & Chipotle Aioli GF

Handmade Duck Spring Rolls, Chilli soy sauce

Cous Cous Salad, Cumin Roasted Carrots, Feta, Parsley, Baby Rocket, Spanish Onion, Sumac toasted flat bread & Harissa Dressing V

MAIN COURSE- Your choice of 2

250g Rump Steak with Peppercorn Sauce & Creamy Mash

150 Lashes Beer Battered Fish & Chips, homemade Tartare

Southern Fried Chicken, ½ a chook & coleslaw,

Savoury Crepe, Asparagus, Cauliflower & Mornay V

SIDES- Additional side options available at a per head cost, please ask your function coordinator

DESSERT-

Chocolate Brownie, toffee almonds & Vanilla Bean Ice Cream V

Sticky Date Pudding, Salted Caramel Sauce & Vanilla Bean Ice Cream V

New York Style Baked Cheesecake, Candied Orange Compote

GF & V- denote Gluten Free & Vegetarian

FAMILY GATHERINGS, CELEBRATIONS & CASUAL AFFAIRS

Perfect for Kitchen Teas, Hens Parties, Birthday Parties, Baptisms, Christenings and Sunday Lunch with the girls. All packages are minimum 20 guests.

CELEBRATIONS PACKAGE 1 - \$40pp

Served on 2 Tiered Stands- 1 per 4 guests

On Arrival

Glass of Cruse Blanc De Blancs

Fresh Cut Finger Sandwiches

Roast Chicken with Cucumber & Mayonnaise
Ham, Cheese & Tomato
King Crab & Mayo

Assorted Treats

Mini Scones with Raspberry Jam & Double Cream
Homemade Brownie Squares
Pimms Jelly with Strawberries & Cream
Mini Vanilla Cupcakes with pretty pink icing

CELEBRATIONS PACKAGE 2 - \$45pp

On Arrival

Bread & Dip Stands

Fresh Cut Finger Sandwiches

Roast Chicken with Cucumber & Mayonnaise
Ham, Cheese & Tomato
King Crab & Mayo

Nibbles

Roast Beetroot, Walnut & Goats Cheese Tartlet V
Mini Gourmet Beef Pie with Tomato Sauce
Vegetarian Spring Rolls with a Sweet Chilli Dipping Sauce (V)
Prawn Twists with a Sweet Chilli Dipping Sauce

SWEET

Flowerless Chocolate Cake (GF & V)
Mini Muffins (V)

OPTIONAL EXTRAS

Tea & Coffee Station - \$3.50 per person*

**Complimentary Tea & Coffee Station with an assortment of biscuits for all events over 40 people.*

SHARE PLATTERS - \$175.00

Perfect for groups of smaller gatherings to enjoy a yummy nibble! Each platter serves 8 – 10 guests only.

PLOUGHMAN

Smoked Ham, Pies, Pickled Onions, Vintage Cheddar, Chutney & Baked Breads

FISHERMAN

Smoked Trout, Remoulade, Blinis, Baked Breads, Horseradish Crème Fraiche & Herbs

ANTIPASTO

Prosciutto, Salami, Chorizo, Char Grilled Veggies, Chilli & Feta, Caper Berries & Baked Breads

ASIAN INVASION

Duck Spring Rolls, Steamed Gow Gees, Korean Fried Chicken, Asian Slaw, Soft Buns, Poon Chun & Soy Sauces

WOODFIRED PIZZA SLABS - \$45.00

Each pizza serves approx 25 pcs per slab

MARGARITA

Buffalo Mozzarella, Basil & Tomato

CHIPOTLE CHICKEN

Chipotle Chicken, Roast Peppers, Corn & Sour Cream

PEPPERONI

Pepperoni, Buffalo Mozzarella & Tomato

HAWAIIAN

Ham, Pineapple & Buffalo Mozzarella

CONFERENCE PACKAGES

The Terrigal Hotel is also an ideal venue for corporate events such as:
 Training Days | Meetings | Launches | Lectures | Workshops | Presentations

MORNING / AFTERNOON PACKAGE - \$30.00 per person per day

- Audio Visual:** Projector & Screen* / Microphone / Complimentary Wi-Fi
- Available All Day:** Mints, Chilled Water, Freshly Brewed Coffee & Tea Selection
- Morning / Afternoon Tea:** *Please choose:* Assortment of Mini Muffins **or** Pastries

FULL DAY PACKAGE 1- \$55.00 per person per day

- Audio Visual:** Projector & Screen* / Microphone / Complimentary Wi-Fi
- Available All Day:** Mints, Chilled Water, Freshly Brewed Coffee & Tea Selection
- Morning Tea:** Assortment of Pastries with Butter & Jam
- Lunch:**
 - Fresh Mini Gourmet Baguettes:**
 - Char Grilled Vegetables with Creamy Goats Cheese & a Pesto Sauce
 - Grilled Chicken & Celery with Mayo
 - Leg Ham, Cheddar Cheese, Avocado, Fresh Tomato & Grained Mustard
- Lunch Beverages:** Fresh Orange Juice & Soft Drinks
- Afternoon Tea:** Biscuit Selection

FULL DAY PACKAGE 2- \$65pp per person per day

- Audio Visual:** Projector & Screen* / Microphone / Complimentary Wi-Fi
- Available All Day:** Mints, Chilled Water, Freshly Brewed Coffee & Tea Selection
- Morning Tea:** Assortment of Pastries with Butter & Jam
- Lunch:** **A selection of 3 Choices from our Seasonal Bistro Menu. Please ask your Function Coordinator for the current menu options.**
- Lunch Beverages:** Fresh Orange Juice & Soft Drinks
- Afternoon Tea:** Cheese & Biscuits & Petit Fours

*Please supply your own cabling & adapters. Venue has both HDMI & VGA inputs.

Upgrade your packages:		Additional AV Available:
Fresh Seasonal Fruit Platter	\$5.00 pp	Flip Charts: \$55.00
Bread & Dip Stand - 3 x Homemade Dips & Toasted Bread	\$8.00 pp	75" LED Plasma: \$165.00
Cheese Board - 2 x Cheeses, Quince & Crisp Bread	\$10.00 pp	

BEVERAGES

There are three options for beverage service at your function.

1. **Bar Tab** - Nominate the amount you wish to spend on drinks, & let us know what beverages you would like made available to your guests
2. **Cash Bar** - Guests pay for their own beverages
3. **Beverage package** - All guests are on a per person package for unlimited alcohol for the designated time (see below for prices).

Premium Package *Conditions apply

Tap Beers- Carlton draught, VB, Carlton dry, Tooheys new, Reschs, Cascade light, Great northern, Pure blonde
Wine- Austin Chardonnay, PJ's SSB, Sophia Sauvignon Blanc, Patrizio Pinot Gris, Aingeal Tears Moscato, Maximus Shiraz, Jacks Cabernet Merlot & Bubbly Sparkling.
Non Alcoholic- Fresh Juices, Mineral Water & Post Mix Soft Drinks

Deluxe Package *Conditions apply

Tap Beers – Carlton draught, VB, Carlton dry, Tooheys new, Reschs, Cascade light, Great northern, Pure blonde
 Coopers pale ale, Wild Yak, Lazy Yak, Fat Yak, Peroni, & Bulmers
Wine- Austin Chardonnay, JJ's SSB, Sophia Sauvignon Blanc, Patrizio Pinot Gris, Aingeal Tears Moscato, Maximus Shiraz, Jacks Cabernet Merlot & Bubbly Sparkling.
Non Alcoholic- Fresh Juices, Mineral Water & Post Mix Soft Drinks

Premium Package Prices

1 Hour pp	\$32.00
2 Hours pp	\$35.00
3 Hours pp	\$38.00
4 Hours pp	\$40.00
5 Hours pp	\$44.00

Deluxe Package Prices

1 Hour pp	\$36.00
2 Hours pp	\$39.00
3 Hours pp	\$42.00
4 hours pp	\$45.00
5 hours pp	\$48.00

FUNCTION DETAILS FORM

In order to make the organisation of your function a little easier, you can fill out the form below with the details of your function, scan & email to info@terrighotel.com.au Once it has been received, we will prepare a running sheet that outlines all details & costs for the event & send it back for your approval.

Contact Person: _____

Phone Number: _____ Email: _____

Function Name/Occasion: _____ Guests: _____

Function Date: _____ Start: ____:____ Finish: ____:____

Type of Function: _____

Room (Tick): LAGOON DECK LAGOON LOUNGE HAVENVIEW

Preferred Room set up: _____

Menu choice: _____

Canapé Selections: _____

Dietary Requirements: _____

Beverages (Tick): Cash bar Tab Beverage Pack # _____

Beverage Restrictions: _____

Beverage Limit: _____

Special requests: _____

TERMS & CONDITIONS

Deposit, Prepayment & Confirmation of Bookings

- To confirm a function booking, a standard fee of \$500.00 is required as deposit along with the credit card authorisation and terms and conditions forms completed and signed. (Credit authorisation forms should be completed with the c/card details of the person responsible for the entire payment or balance)
- All booking deposits in the November to December period are \$1000.00.
- Should the above mentioned forms and deposit not be received by the due dates, the Terrigal Hotel reserves the rights to cancel all reservations held on the client's behalf.
- Minimum numbers of guests must be confirmed 7 days prior to the function.
- PAYMENT IS REQUIRED AT THE DURATION OF YOUR EVENT. Invoicing is only permitted if credit facilities have been established with the Terrigal Hotel
- All card payments are subject to a 1.5% surcharge, this relates to deposits & final bill payments

End of Function procedures

- All amplified music must cease at 11:30pm and all guests must have left the premises by 11:50pm.
- If the function extends beyond designated times, an additional late fee plus extra staff costs will be charged to the final bill.
- **All decorations & goods must be taken down at the conclusion of an event.**
- A cleaning levy will apply if professional cleaning is needed.

Cancellation

- If cancellation occurs within 4 weeks prior to the event date, the deposit is forfeit.
- If cancellation occurs within 14 days prior to the event date, the client will be charged 100% of the food costs.
- November to December period- If cancellation occurs the deposit is forfeit.

Entertainment

- The Hotel is happy to quote for and arrange any equipment that may be required for your function, e.g. audio visual, decorations, flowers etc. The cost of these will be added to the total function bill plus a 15% service fee

Bands, DJ's or other live entertainment are not permitted at any time anywhere within the Hotel. Breach of this will result in the cancellation of the function with no monetary compensation

Loss or Damage to Property

- The client shall remain responsible at all times for any loss or damage to the property of the Hotel caused by the client, guests and invitees
- **Please note no decorations are to be placed on walls or wallpaper furnishings**
- We are extremely careful when looking after guests and their property. Unfortunately, we cannot take responsibility for the damage, or loss of items belonging to guests before, during and after a function.

Disorderly Conduct

- The client shall conform to the requirements of Local Government Acts & the Union Hotels policies and will be liable for any breach of these.
- The management of the Hotel reserves the right to remove patrons attending functions from the premises for unruly behaviour and/or showing signs of intoxication as determined at management's discretion or by RSA regulations.
- Bucks parties and similar functions are at the sole discretion of management and the Hotel reserves the right to cancel any bookings for bucks parties

Children

- The client also undertakes to ensure that children are supervised by a legal parent or guardian at all times. It is illegal to serve alcoholic beverages to any person less than 18 years of age and the Hotel reserves the right to request suitable identification.

Unforeseen Circumstances

- In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity or gas supplies, plant or equipment failure, unavailability of food items, other unforeseen contingency or accident, the Hotel reserves the right to cancel any booking or refund any deposit without notice.
- Should the room/s reserved be unavailable, we reserve the right to substitute similar venues. Every effort will be made to advise you in advance.

Agreement

I hereby agree to the terms and conditions outlined above and I am aware the information supplied may be used in follow up communications.

Name & Signature: _____ Function Date: _____