



CANAPÉ FUNCTION

We offer three cocktail menu choices, ranging from the inexpensive to self indulgent.

CHOICE 1

\$24 per person.

CHOICE 2

\$38 per person.

CHOICE 3

\$52 per person.

PLEASE NOTE

- Duration is 4 hours with beverages ceasing 30 minutes prior to finish.
- **The minimum number of persons refers to adults, who are defined as those older than 12 years.**
- Additional room hire fee of \$220 for less than 55 persons.
- Our staff will mingle amongst your guests with food and drink providing careful and attentive service from trays and platters.
- You can incorporate either of our Beverage packages with your choice.
- **If you require an alternate menu our chef is more than happy to sit down and discuss your requirements.**



CHOICE 1

MENU

CANAPÉ MENU (CHOICE OF 6)

Wood fired mini gourmet pizzas.

Mini Pies Assorted.

Mini Quiche Assorted.

Lamb Kofta with dipping sauce.

Chicken satays with peanut sauce.

Thai Vegetable Spring Roll.

Bruschetta with Tomato, Red Onion and Basil.

Mushroom/Sun Dried Tomato Arancini.

Mini Chicken and Mushroom fillos.

OPTIONAL PLATTERS OF WANDERING DESSERTS \$5.50 PER PERSON (CHOOSE 3)

Fresh Fruit skewers.

Chocolate mud cake.

Assorted Slices.

Passionfruit Cheese cake.

Strawberry Cheese cake.

CAKE

Your Celebratory cake can

- Be presented as a dessert for an additional charge of \$4 per person.

OR

- Cut and placed in a bag for an additional charge of \$2.50 per person.



CHOICE 2

MENU

CANAPÉ MENU (CHOICE OF 8)

Smoked Salmon with Dill Crème Fraiche on Buckwheat Blinis.

Tomato and Brie tartlet.

Wild Mushroom tartlet.

Japanese herb crusted calamari.

Thai Chicken Satays with peanut sauce.

Olives stuffed with Fetta.

Chicken Empanada.

Mini Beef Burger.

Thai vegetable Spring Roll.

Vegetarian pizzella.

Chicken liver pate on toasted brioche and chilli onion jam

Lamb and Rosemary pies.

OPTIONAL PLATTERS OF WANDERING DESSERTS \$6.50 PER PERSON (CHOOSE 3)

Fresh Fruit skewers.

Chocolate dipped Profiteroles.

Mini lemon meringue tartlet.

Assorted Mini cakes.

Assorted Petit-fours.

Assorted Mini Muffins.

CAKE

Your Celebratory cake can

- Be presented as a dessert for an additional charge of \$4 per person.

OR

- Cut and placed in a bag for an additional charge of \$2.50 per person.

Unless otherwise stated all prices are GST inclusive. Menus and prices are subject to change without prior notice.



CHOICE 3

MENU

CANAPÉ MENU (CHOICE OF 8)

Smoked Salmon with Dill Crème Fraiche on Buckwheat Blinis.

Wild Mushroom Tartlets.

Asian Duck cones.

Thai Chicken Satays with Peanut sauce.

Turkish Pide.

Kataifi Prawns.

Mini Lamb Mignon.

Thai vegetable Spring Roll.

Cha Su Pork puff.

Veal Terrine with chilli onion jam.

Goat cheese and Cranberry Tarts.

Mini Beef Wellingtons.

Pan seared Scallops with Pesto served with Chinese spoons.

OPTIONAL PLATTERS OF WANDERING DESSERTS \$8.00 PER PERSON (CHOOSE 3)

Petite desserts.

Mini lemon meringue tartlet.

Assorted Mini cakes.

Mixed European Profiteroles.

Petit-fours.

CAKE

Your Celebratory cake can

- Be presented as a dessert for an additional charge of \$4 per person.

OR

- Cut and placed in a bag for an additional charge of \$2.50 per person.

Unless otherwise stated all prices are GST inclusive. Menus and prices are subject to change without prior notice.



BEVERAGE PACKAGES

We offer two beverage packages.

PLEASE NOTE

- You will need to choose a sparkling wine along with one white and one red wine.
- Staff will provide service of your selection of beer, wine and soft drink.
- Spirits can be purchased at bar prices.

PACKAGES AVAILABLE

CHOICE 1 - \$29 PER PERSON.

SPARKLING WINE

- Rothbury Estate Sparkling Cuvee.

WHITE WINE (CHOOSE 1)

- Rothbury Estate Semillon Sauvignon Blanc.
- Rothbury Estate Chardonnay.

RED WINE (CHOOSE 1)

- Rothbury Estate Cabernet Merlot.
- Rothbury Estate Cabernet Sauvignon.

BEER (CHOOSE 2)

- Carlton Draught.
- Victoria Bitter.
- Carlton Light.

SOFT DRINKS

- Coca cola
- Lemon Squash.
- Lemonade.
- Orange Juice.

CHOICE 2 - \$42 PER PERSON.

SPARKLING WINE (CHOOSE 1)

- Andrew Garrett Sparkling Pinot Chardonnay.
- Wolf Blass Sparkling Cuvee.

WHITE WINE (CHOOSE 1)

- Andrew Garrett Sauvignon Blanc Semillon.
- Wolf Blass Chardonnay.
- Shadow Fax Sauvignon Blanc.

RED WINE (CHOOSE 1)

- Wolf Blass Shiraz.
- Shadow Fax Shiraz.
- Andrew Garrett Cabernet Merlot.

BEER (CHOOSE 2)

- Carlton Draught.
- Victoria Bitter.
- Carlton Light.

SOFT DRINKS

- Coca cola
- Lemon Squash.
- Lemonade.
- Orange Juice.



TERMS AND CONDITIONS

Thank you for choosing "*Occasions at Williamstown*" for your function.

Acceptance of your booking is subject to the following terms and conditions.

CONFIRMATION & DEPOSIT

Please retain a copy of these terms and conditions as signing of the contract will serve as acceptance of same.

After you have accepted, signed and returned the Contract of Sale and forwarded a booking fee (10% of total function cost) your function is confirmed.

FINAL PAYMENT

The total cost of your function must be received by "*Occasions at Williamstown*"

2 weeks prior to the event. No refunds will be given after this date for any reduction in numbers.

Any additional costs incurred during the event (i.e. beverages on consumption or additional persons) are the clients responsibility and are payable in full on completion of the function. This payment can be made by cash, credit card, EFTPOS or company cheque.

Prices may be subject to change. All prices are inclusive of G.S.T. unless otherwise stated.

CANCELLATION

The deposit of 10% of total function cost is not transferable or refundable in the event of cancellation unless we are able to re book the date.

ROOM HIRE CHARGE

Any room hire charges that may be applicable are set out in your quotation.

All other costs incurred during your use of the venue are your responsibility.

There is an additional room hire fee of \$220 for less than 55 persons.

FUNCTION TIMES

Your function commences and ends at the pre arranged nominated times as contained on the booking form.

Please note that bar service ceases half an hour before your function ends to allow time for your guests to complete their drinks.

Unless otherwise stated all prices are GST inclusive. Menus and prices are subject to change without prior notice.



CLIENT RESPONSIBILITY

The Client accepts responsibility for any and all damage to the venue or part thereof caused by you, your guests, contractors or invitees. "*Occasions at Williamstown*" will accept no responsibility for the loss or damage to any personal property or injury to any person in or around the venue. It is the client's responsibility to ensure all relevant persons are aware of our terms and conditions.

CONDUCT

The client will conduct the event in an orderly manner in compliance with any directives from the management, including obeying all applicable laws, ordinances and regulations.

RIGHT TO EXCLUDE

We reserve the right to exclude or remove any person or persons from the premises for any reason whatsoever without liability.

MUSIC

Background music can be supplied for your function by us, however you are encouraged to bring along your own selection for us to play. Alternatively, it is possible to accommodate a DJ or band subject to prior agreement.

DECORATION

Any decoration of the room needs to be authorized by the Function Manager prior to the event. The attaching or gluing of any fixing whatsoever to any wall, door or other surface is strictly prohibited.

EXTERNAL PROVIDER

The service of an external provider is permitted only with the consent of the Functions Manager.

SMOKING

Our function room and foyer are non smoking. Tables and chairs are provided on the wide footpath apron at our entrance for your guests who smoke.

SECURITY

The function manager reserves the right to engage suitably qualified security staff at your expense to guarantee the safety of your guests and our staff. You will be notified of this request and it's costs prior to paying the deposit.