



# FUNCTION PACKAGES

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[beerwahhotel.com.au/functions](http://beerwahhotel.com.au/functions)

2023-2024

## HERE'S A BIT ABOUT US

Nestled in Sunshine Coast Hinterland, the iconic Beerwah Hotel is family owned, and has an enviable reputation for its great food, magnificent atmosphere and quality entertainment.

The Beerwah Hotel is the Sunshine Coast's home of live music with great touring, local live music playing every Friday and Saturday night. Check out our website or Facebook page for more information.

We are conveniently located opposite the Beerwah train station and just off Steve Irwin Way with ample on site and street parking available

With a dynamic mix of spaces; from the sleek main bar, to the warm and comfortable bistro or the sun-soaked beer garden, Beerwah Hotel is a popular choice for celebrations and special events.

Being a family friendly hotel, we have a fully equipped kids play area to keep the little ones entertained while you relax. It features the latest in video games and an active play gym – all at no cost.

Our succulent food features the freshest in local produce. This includes premium steaks and mouth-watering seafood!

We are only too happy to discuss other menu options to meet your specific needs.



### THE BEER GARDEN

Tucked away in this semi private space and surrounded by greenery and conveniently located near our kids play area, this space could be the perfect place for your next function.

Undercover- 70pax

Whole Beer Garden- 90pax

### PRIVATE DINING

Looking for a cozy indoor space? You and your guests can have the space all to yourselves without losing the social bistro atmosphere. This space is perfect for more intimate dinners, training sessions and meetings.

Seated- 30pax

Cocktail Style- 50pax

### MAIN DINING

Step into our main dining area, a space designed to immerse you in the beauty of natural light and create a warm and inviting atmosphere for your special occasion.

Seated- 60 pax

Cocktail Style- 90pax

Needing a bigger function space?

Our private dining and main dining can be joined to create a larger space. Speak to our lovely staff and we will help find options that suit your numbers.



FUNCTION  
SPACES

Perfect for a more relaxed cocktail style function, corporate events and training sessions. Gluten free, vegetarian and vegan options are available at request. Please let us know of any dietary requirements when booking.

### **SLIDER PLATTER \$105**

(recommended for 10-20 people)

Served on a toasted slider bun (8 of each)  
-Marinated beef served with lettuce, cheese and tomato relish  
-Southern fried chicken with creamy slaw  
-Pulled Pork with apple slaw

### **PARTY PLATTER \$105**

(recommended for 10-20 people)

A variety of quiches, party pies, sausage rolls, fish cocktails, chicken wings, calamari and samosas served with dipping sauce

### **DELUXE PARTY PLATTER \$130**

(recommended for 20-30 people)

Just like the party platter above, but bigger and better

### **AUSSIE CHEESE PLATTER \$80**

Assorted selection of Australian cheese served with a variety of crackers

### **ANTIPASTO PLATTER \$80**

-Perfect platter awaiting your guest's arrival-

A selection of deli meats, marinated olives and crostini served with marinated grilled vegetables

### **FRESH FRUIT \$80**

(recommended for 10-20 people)

\*fruit is subject to seasonal changes and availability

A selection of locally sourced seasonal fresh fruit

### **SANDWICHES & WRAPS \$70**

(recommended for 10-20 people)

A divine selection of assorted sandwiches and wraps served on white and multigrain bread

### **CAKES & SLICES \$60**

(recommended for 10-20 people)

Mixed selection of delicious cakes and slices

### **SCONE PLATTER \$45**

(recommended for 10-20 people)

Baked fresh, accompanied with butter, strawberry jam and cream (24 halves)

### **MUFFIN PLATTER \$45**

(recommended for 10-20 people)

Mixed assortment of sweet and savoury



Our senior lunch menu caters for those 60 and over by offering a selection of our favourite lunch items in a smaller portion size, at an affordable price.

**\$18 PER PERSON**

~ minimum 15 people ~

125g rump steak (cooked medium or well done only) served with salad and chips and your choice of gravy


Chicken schnitzel served with salad and chips and your choice of sauce or gravy

Lemon pepper calamari (5) served with salad and chips and a side of chilli, lime and dill mayonnaise

Beer battered Spanish Mackerel (2) served with salad and chips and a side of tartare sauce

**Why not add dessert?**

**Just \$7 per person  
extra**



# SENIORS LUNCH MENU

Alternate drop ~ please select two options

- Only available during lunch hours

# \$25 per person

~ minimum 15 people ~

Grilled chicken breast with smoked ham, Swiss cheese and mornay sauce served with salad and chips

House- made pork and chorizo sausage roll served with salad and chips and a side of seeded mustard aioli

House- made smoked chicken, bacon and mozzarella quiche served with salad and chips

Herb crumbed veal schnitzel served with salad and chips and a side of mushroom gravy

Beer-battered flat head with salad and chips with a side of dill and gherkin aioli

Why not add dessert?

Just \$10 per person  
extra



## LUNCH MENU

Alternate drop ~ please select two options

- Only available during lunch hours

**\$35 per person**

(1 course)

**\$45 per person**

(2 course with main and dessert)

**\$52 per person**

(2 course with entrée and main)

**\$60 per person**

(3 course)

**~ minimum 15 people ~**

**If you select one course- it must be from the main menu**

Field mushroom stuffed with vegetable ragu and grilled halloumi served with a rocket and roast capsicum coulis

Sri Lankan prawn curry with Asian greens and sticky coconut rice

Lemon and herb crusted Humpty-Doo barramundi served with a bocconcini, asparagus and heirloom tomato salad with salsa verde

Veal fillet rolled with smoked ham, spinach and mozzarella on roast chat potatoes and asparagus served with your choice of gravy

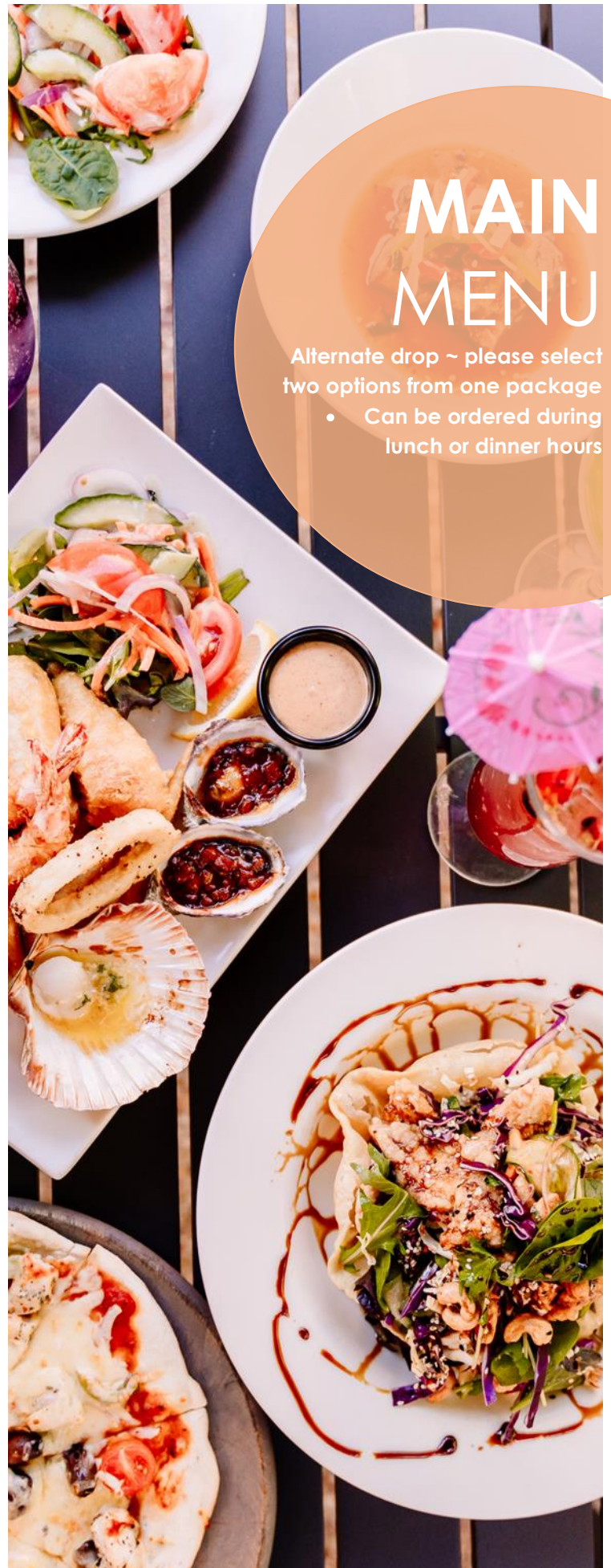
250g Wagyu rump served with fondant potato, garlic green beans with flaked almonds and a side of red wine gravy

Chorizo and cheese stuffed chicken breast served with pesto mash potato, broccolini and garlic butter

# MAIN MENU

Alternate drop ~ please select two options from one package

- Can be ordered during lunch or dinner hours



If you are wanting something a bit more than just a single course, why not add a second, or third?

choose two alternate drop options from the dinner menu and another course or two from our menus below

## ENTRÉE

Potato and leek soup topped with crispy bacon shards and a bread roll on the side

Fresh prawn Waldorf salad cocktail

Smoked chicken noodle salad with honey soy sesame dressing

Peking duck rice paper rolls with a side of Vietnamese dipping sauce

Spinach and ricotta ravioli with roast pumpkin sauce and toasted pine nuts

Mushroom and goats cheese arancini with Napoli sauce and parmesan



## DESSERT

Sticky date pudding with butterscotch sauce and vanilla bean gelato

Chocolate and macadamia brownie with vanilla bean gelato

Baked vanilla cheesecake with berry compote and Chantilly cream

Pavlova with seasonal fruit, passionfruit curd, berry coulis and whipped cream

Lemon meringue tartlet with praline shard and mango sorbet

Nutella mousse parfait with whipped cream and an Oreo crumble





# BEVERAGE OPTIONS

Speak with our friendly staff to find the perfect option for your event

## CONSUMPTION BAR \*most popular

Any combination of soft drink, beer, wine, spirits or cocktails can be ordered on a consumption-based tab. There is no minimum spend on drinks and tab limits can be tailored to budget. Wristbands will be supplied by the hotel so as to identify guests with access to the tab.

## CASH BAR

Standard bar style, pay as you go service for guests paying for their own drinks

## PARTY STARTER

If you're looking to provide a drink for your guests on arrival as a party favour, there are many options available including cocktails.



**\$30 per person**

(1 course)

**\$40 per person**

(2 course main and dessert)

**\$47 per person**

(2 course entrée and main)

**\$55 per person**

(3 courses)

~ minimum 15 people ~

If you select one course- it must be from the mains

## ENTRÉES

Seafood Chowder with barramundi, Tasmanian mussels and a Mooloolaba Prawn

Seafood plate; Mooloolaba prawn, grilled scallop and lemon pepper calamari with chilli, lime and dill mayonnaise and a fresh lemon wedge

Grilled chicken and capsicum skewers brushed with confit garlic served with a side of saffron aioli

Antipasto with selection of deli meats, mixed marinated olives, semi-dried tomatoes and crisp bread

## MAINS

Baked honey ham with coleslaw, roast pumpkin, potato, carrots, peas and gravy

Roast turkey with potato salad, green beans, corn on the cob, cranberry sauce and gravy

Grilled Atlantic salmon with potato, spinach and cherry tomato salad finished with hollandaise sauce

Roast pork loin with roast pumpkin, potato, steamed vegetables, apple sauce and gravy

## DESSERT

Christmas plum pudding with crème anglaise and vanilla bean gelato

Pavlova with mango pieces, berry compote, whipped cream and vanilla bean gelato

Lemon meringue pie with crème anglaise, fresh strawberries and whipped cream

Sticky date pudding with butterscotch sauce and vanilla bean gelato

# CHRISTMAS MENU

Alternate drop ~ please select two options

\*This menu is only available in December



# CONDITIONS OF HIRE

## CONFIRMATION OF BOOKINGS

A tentative booking will be held for two weeks (except for November- January where we will require an immediate deposit to confirm your booking). Beerwah Hotel retains the right to accept other bookings on the requested day until a booking is confirmed. Bookings will not be considered confirmed until Beerwah Hotel receives a non-refundable deposit and a *signed hard copy* of our Terms & Conditions, your deposit will be deducted from your final balance.

## SET UP AND ROOM HIRE FEES

Any function requiring the **exclusive** use of the main dining room area will incur a hire/setup fee of \$200.

Functions requiring the **exclusive** use of the private dining room will incur a hire/setup fee of \$100. Any function requiring **exclusive** use of both the main dining and private dining rooms will incur a hire/ set up fee of \$300.

Any function requiring the **exclusive** use outdoor area will incur a hire/set up fee of \$200. Please note when booking exclusive use for the outdoor area the kids' area must remain accessible to all patrons.

## MINIMUM SPENDS

Mon- Thurs		
Area	Minimum Spend	Deposit required
Private Dining	\$300	\$300
Main Dining	\$800	\$400
Combined	\$2000	\$1000
Outdoor	\$1400	\$700
Fri- Sunday		
Area	Minimum Spend	Deposit required
Private Dining	\$1000	\$375
Main Dining	\$3000	\$750
Combined	\$5000	\$1500
Outdoor	\$2100	\$1050

## CLEAN UP FEES

All decorations must be pre-approved by the function or bistro managers prior to the function. Any decorations smaller than 5mm such a glitter or confetti will incur a \$100 clean up fee. All decorations brought by the client are to be removed at conclusion of the function, or the next day if prior arrangements are made.

## FINAL NUMBERS

Confirmation of final numbers, and menu selections, will be required NO LESS than SEVEN DAYS prior to the function date. All details relating to your function must be confirmed with the Function Manager via email or in writing. This final number will be considered to be the "minimum number" for the purposes of determining the invoiced amount, and will not be subject to further reduction. In the event guest numbers exceed the "minimum number", the invoiced amount will be increased accordingly but discussion will need to be made with the function manager/ head chef regarding menu choices as chosen dishes may not be available under 7 days' notice. In the event the number of guests subsequently attending the function drops below the "minimum number", you will still be charged for the number of guests confirmed as your "minimum number".

## CANCELLATIONS

We would be disappointed if a function were to be cancelled, however we realise that circumstances occasionally make this necessary. In the event of a cancellation, the deposit may be refunded in full if notice is given no less than 7 days prior to the event.

## PAYMENT

Payment of your account can be made by cash, EFTPOS or bank transfer (if choosing to bank transfer, payment MUST be received into our account before your event). Your account is required to be settled immediately concluding the function, prior to your departure from the venue. If paying by credit card, please ensure your daily limit allows you to pay your account in full.

# CONDITIONS OF HIRE

CONTINUED

## DAMAGES

Beerwah Hotel will not accept responsibility for any damage or loss of merchandise incurred during the event. Wilful damages and breakages are not covered in the room hire fee. Damage must be paid for by the individual, group or company holding the function.

## CHILDREN

Children must be strictly supervised at all times by a parent or guardian and always wear shoes. Children are not permitted at bars or in the gaming room. Any damages caused by children or minors to the Hotel will be charged to the individual, group or company holding the function.

## ALCOHOL

The liquor act of 1992 provides for severe penalties associated with underage drinking. An individual may be asked for current and valid photo I.D if consuming alcohol. Any guests found to be drinking under the legal age (18), or consuming liquor purchased elsewhere will result in the function being ended without refunds.

## PRICING

Whilst we endeavour to maintain all prices at the time of the booking, they may be subject to price increases at our discretion.

## NOISE

While we make every effort to ensure your event is not disturbed by other events or the general public, our functions rooms are not completely sound proof.

## SMOKING

Smoking is not permitted inside the hotel. Smoking is permitted in the Designated Outdoor Smoking Areas (DOSAs) of the Beerwah Hotel. Please refer to venue signage for locations.

## SECURITY & LICENSING

For security & licensing purposes, our security and/ or duty manager staff may occasionally walk through the function room during your event. Our staff will do their best to not disturb your event.

## BEERWAH HOTEL HOUSE POLICY

This policy is to serve our patrons in a responsible, friendly & professional manner. Our staff will be on hand to assist patrons in their decision to consume alcohol in moderation and where appropriate avoid the dilemma of combining drinking and driving. Staff will not serve any persons under the age of 18, nor any person who staff deem to be unduly intoxicated. All minors must be accompanied by a parent or guardian at all times while at the hotel. Please be aware that this is not the full and complete House Policy, please refer to the official House Policy for full details (available upon request).



# BOOKING FORM

Function day and date: \_\_\_\_\_

Type of function: \_\_\_\_\_

## CONTACT DETAILS

Name: \_\_\_\_\_

Business/ Association Name (if applicable): \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Suburb: \_\_\_\_\_ Post Code: \_\_\_\_\_

Alternate Contact Name: \_\_\_\_\_ Alternate Phone: \_\_\_\_\_

Proposed Function Time: \_\_\_\_\_ Estimated Number of Guests: \_\_\_\_\_

Anticipated Catering Requirements/ Menu \_\_\_\_\_

Anticipated Times for Catering: \_\_\_\_\_

## TERMS & CONDITIONS CONFIRMATION

- I have read and agreed to all Terms and Conditions mentioned on the previous pages of this package.
- I understand that any additional charges not settled on the night of my function will be charged to the following credit card

# BOOKING FORM

## PAYMENT

Card Type: VISA/ MASTERCARD/ AMEX \_\_\_\_\_

Card Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry: \_\_\_\_\_ CVC: \_\_\_\_\_

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Please return to the Beerwah Hotel, Attn Functions Manager.  
Email: [functions@beerwahhotel.com.au](mailto:functions@beerwahhotel.com.au)

