



Functions and Events



CNR BARRY RD & MAFFRA ST
COOLAROO, VIC, 3048

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Functions at the Coolaroo Hotel

Here at the Coolaroo Hotel we offer great service paired with quality food and beverage. Our private and versatile function space can cater for corporate or private events and parties of any occasion and size.

With a private bar, dance floor, AV facilities, on-site accommodation and plenty of on-site parking, we are equipped to make your event a success.

Our friendly and professional team understands that every event is unique and will work with you to ensure your event is one to remember.

For bookings and enquiries please contact -
P: (03) 9309 3211
E: coolaroohotelfunctions@alhgroup.com.au



Cocktail Party Packages

BOOK THE FULL ROOM FOR UP TO 300 PEOPLE STANDING, OR HALF ROOM FOR UP TO 120 GUESTS

*Additional platters can be added to every package. See next page for pricing.

PLATINUM PACKAGE - \$4500

- 20 platters of your choice (catering for 150 guests)
- \$1500 starting bar tab
- Room hire for 5 hours
- Linen tablecloths
- Use of AV facilities, including data projector, screen, microphone
- Food and beverage staff
- Security (dependant on the number of guests)

GOLD PACKAGE - \$3500

- 14 platters of your choice (catering for 100 guests)
- \$750 starting bar tab
- Room hire for 5 hours
- Linen tablecloths
- Use of AV facilities, including data projector, screen, microphone
- Food and beverage staff
- Security (dependant on the number of guests)

SILVER PACKAGE - \$2500

- 10 platters of your choice (catering for 80 guests)
- \$200 starting bar tab
- Tea and coffee station for 80 guests
- Room hire for 5 hours
- Linen tablecloths and napkins
- Use of AV facilities, including data projector, screen, microphone
- Food and beverage staff
- Security (dependant on the number of guests)





Cocktail Platters

GOURMET PLATTER \$100

- Mini arancini balls
- Prawn twisters
- Mini meatballs
- Assorted quiche

ASIAN INSPIRATION \$90

- Mini dim sims
- Vegetarian spring rolls
- Prawn twisters
- Vegetable samosas
- Served with sweet chilli and soy sauces

BOWL OF HOT CHIPS \$10

- Served with tomato sauce and aioli

COOLAROO FAVOURITES \$90

- Party pies
- Sausage rolls
- Mini pasties
- Assorted pizza

CHEESE & DIPS \$90

- Selection of dips
- Selection of local cheeses
- Warm bread
- Assorted crackers

BOWL OF POTATO WEDGES \$12

- Served with sour cream and sweet chilli sauce

VEGETARIAN PLATTER \$90

- Cocktail spring rolls
- Vegetable samosa
- Spinach and ricotta pastizzi
- Vegetarian pizza

MIXED SKEWERS \$110

- Malaysian beef
- Satay chicken
- Teriyaki lamb

ASSORTED SANDWICHES AND WRAPS \$100

ASSORTED MINI CAKES AND MUFFINS \$80

ANTIPASTO PLATTER \$110

- Assorted cured meats
- Marinated vegetables
- Feta cheese and olives
- Warm bread

SEAFOOD PLATTER \$120

- Crumbed calamari
- Battered scallops
- Fish bites
- Tempura prawns
- Served with tartare sauce

FRESH SEASONAL FRUIT PLATTER \$100

Set Menu – Gold

2 COURSE \$38pp 3 COURSE \$48pp

2 items can be selected from each course, to be served on a 50/50 basis

Minimum of 30 guests

ENTREE

Soup of the day

Grilled cajun chicken with garden salad

Pumpkin and mushroom arancini balls with truffle oil (v)

Lemon pepper calamari, rocket salad, lemon, aioli

MAIN

Grilled barramundi, creamy potato mash, asparagus, cherry tomatoes, lemon butter sauce

Hand-crumbed chicken schnitzel or parmigana with chips and salad

Grilled chicken breast, roast potatoes, seasonal vegetables, creamy basil pesto sauce

Traditional beef lasagne with garden salad and garlic bread

Pumpkin and spinach risotto (v)

DESSERT

Chocolate mousse with whipped cream and strawberries

Pavlova with whipped cream and passionfruit coulis

New York style cheesecake with whipped cream and strawberries

Sticky date pudding with butterscotch sauce and whipped cream

OPTIONAL EXTRAS

Bread roll and butter - \$3 per person

Antipasto platters to share - \$110 per table

Kids meal - \$15 for main and dessert





Set Menu - Platinum

2 COURSE \$45pp 3 COURSE \$55pp

2 items can be selected from each course, to be served on a 50/50 basis

Minimum of 30 guests

ENTREE

Lemon pepper calamari, salad, lemon, aioli

Falafel, hummus, spicy eggplant dip (v)

Arancini balls with napoli sauce and parmesan cheese

Chicken satay skewers with rice

MAIN

Crispy skin salmon, creamy potato mash, asparagus, cherry tomato, lemon butter sauce

Chicken supreme stuffed with cream cheese, sundried tomatoes and spinach, served with Mediterranean vegetables and a creamy mushroom sauce

Pork cutlet, crispy potato and asian vegetables with honey glaze

Spinach and cheese stuffed agnolotti, tomato and basil sauce, rocket leaves (v)

Butter chicken, jasmine rice, papadum, raita and salad

DESSERT

Sticky date pudding with butterscotch sauce and whipped cream

New York style cheesecake with strawberries and whipped cream

Chocolate mousse with whipped cream and strawberries

Pavlova with whipped cream and passionfruit coulis

OPTIONAL EXTRAS

Bread roll and butter - \$3 per person

Antipasto platters to share - \$110 per table

Kids meal - \$15 for main and dessert

Corporate Events

ROOM HIRE FEE - \$300

INCLUSIONS:

- Room hire for the duration of your event
- Wifi
- Whiteboard
- Data projector and screen
- Bluetooth music connection
- Free onsite parking
- Room set up for your preferred style
- Tea and coffee station

MORNING & AFTERNOON TEA SELECTIONS

- Freshly baked scones with jam and cream - \$4.0 per person
- Mini croissants with ham and cheese - \$4.50 per person
- Assorted sweet danishes and mini muffins - \$5.50 per person
- Assorted cakes and slices - \$4.50 per person
- Gluten-free or vegan option - \$7.50 per person

LUNCH SELECTIONS

- Chef's selection of 4-point sandwiches - \$9.00 per person
- Gluten Free option - \$10 per person)
- Gourmet wraps - \$10.0 per person
- Fresh seasonal fruit platter - \$100 each
- Chef's selection of hot finger food - \$90 each
- Jugs of soft drink - POA
- Jugs of orange juice - POA

ALL DAY DELEGATE PACKAGE - \$45

INCLUSIONS:

- Room hire for the duration of your event
- Self service tea and coffee station
- Morning tea: ham and cheese croissants
- Lunch: a selection of sandwiches, wraps, fresh fruit
- Afternoon tea: freshly baked scones with jam and cream

*Minimum 10 guests



Additional Information

ROOM CAPACITIES:

Theatre style - 200 guests

Board Room or U-Shape - 60 guests

Cabaret style - 120 guests

Stand-up cocktail - 300 guests

Seated lunch / dinner - 200 guests

OPTIONAL EXTRAS:

Tea and coffee station - \$50

ROOM HIRE FEES:

For those functions not opting for one of our package offerings a room hire fee will apply, starting at \$300 for a half room or \$500 for the full room. A minimum spend on food & beverage will also apply. Surcharges apply on public holidays.

ACCOMMODATION:

The Coolaroo Hotel has 17 on site accommodation rooms to cater for any interstate or international guests that may be attending your event. Chat to our accommodation team today regarding availability.



Terms & Conditions

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment. A bond of \$200 is required to confirm your booking. This amount will be refunded to you post event, provided that no damage has been done to the function room or any other part of the venue. * We accept EFTPOS, cash & all major credit cards.

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with final guest numbers, food service times and other specifics relating to your event. All catering must be paid upon confirmation of final numbers, fourteen (14) days prior to your event. There are no refunds given should your guest numbers decrease after this time. Additional bar tabs outside of the included package are payable at the conclusion of the event, and a credit card will be held against the tab for the duration of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function (and eight (8) weeks for December functions) will forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of fourteen (14) days prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS, ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I can confirm that I

Have read & understood the above terms & conditions & agree to comply

Signed _____

Date: _____