

Castello's

Long Beach Hotel

Events Package



WELCOME

Set just moments from the bay in Chelsea, Castello's Longbeach Hotel offers a relaxed coastal setting for events of all sizes. With versatile function spaces and contemporary interiors, the venue suits milestone celebrations, corporate gatherings and intimate occasions alike.

Longbeach combines flexibility, comfort and attentive service to ensure your event runs smoothly.

📍 380 Nepean Hwy, Chelsea Victoria 3196

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Castello's



EVENT MENUS

Castello's Longbeach Hotel offers a range of event menus to suit every style of gathering, from relaxed cocktail-style celebrations to formal sit-down dining. Each menu is crafted using fresh, quality produce and can be tailored to your event, giving your guests a dining experience as memorable as the occasion itself. Whether you're planning an intimate gathering or a larger celebration, our team will work with you to create the perfect menu.



Castello's

COCKTAIL

Savoury Canapés

Cold

Vietnamese rice paper rolls (AGF, N)

Choose from either vegan, chicken, or prawn filling (I)

Caprese salad skewers (AGF, V)

Cherry tomatoes, bocconcini, basil, with aged balsamic

Cucumber & cream cheese (V)

Herb bites

Ribbon sandwiches (AV)

Assorted fillings available, e.g. chicken dijonaise, egg & mayo, ham & cheese & tomato, cucumber & cream cheese, or salad

Hot

Vegetarian

Gourmet quiche (V)

Spinach & cheese

Arancini (V)

w/ beetroot aioli

Vegetable tempura (V, AGF, DF)

w/ soy sauce

Spring roll (V)

Vegetable filled, w/ sweet soy

Vegetable samosa (V)

w/ sweet chilli

Meat

Gourmet chunky beef mini pie

w/ old fashioned tomato sauce

Gourmet sausage roll

w/ smokey BBQ relish

Steamed beef dim sim

w/ soy sauce

Baked potato skins (AGF)

w/ bacon, cheese, & salsa filling

Lamb kofta meatballs

w/ yoghurt dipping sauce (AGF)

Chicken

Honey soy chicken skewers (AGF, DF)

Tandoori chicken skewers (AGF)

w/ yoghurt dipping sauce

Herb crusted chicken bites

Gourmet chicken mini pie

w/ tomato ketchup

Seafood

Steamed ginger & prawn dumpling (I)

w/ Chinese black vinegar

Panko crumbed prawns (I)

w/ garlic mayo

Crumbed calamari rings (I)

w/ tartare sauce

Savoury Substantials

Roast duck spring roll

w/ Vietnamese dipping sauce

Popcorn fried chicken in a cup

w/ chipotle mayo

Pulled pork slider

w/ coleslaw

Angus beef slider

w/ American cheddar, burger mayo, & ketchup

Fish & chips in a cup (I)

w/ tartare sauce

Lime pepper calamari in a cone (AGF) (I)

w/ aioli

Sweet Canapés

Chocolate & raspberry baked cheesecake bite

Chocolate brownie

w/ fudge sauce

Castello's

Pricing Options

Additional canapé items **\$6 ea**

Additional substantial items **\$9 ea**

SILVER..... **\$36 p.p.**

Choose 6 x canapé items

GOLD..... **\$42 p.p.**

6 items—choose 4x canapé items, & 2x substantial items

PLATINUM..... **\$57 p.p.**

9 items—choose 5x canapé items, & 4x substantial items



Dietary Key: (ADF) Available dairy free | (AGF) Available gluten friendly | (AV) Available vegetarian | (AVGN) Available vegan (N) Contains nuts | (DF) Dairy free | (V) Vegetarian | (VGN) Vegan

Seafood origins: (A) Australian | (I) Imported | (M) Mixed

Please notify upon booking if your guests have any dietary requirements, as we can provide customised items where needed.

TRADITIONAL SIT-DOWN

Starters

Choose 2 items to be served 50/50 alternate drop

Risotto (AGF, N)

Honey pumpkin, chicken, pine nuts, parmesan

Ravioli (V)

Jumbo ravioli filled with spinach & ricotta, with cherry tomatoes, broccolini, lemon, olive oil

Crispy coconut prawns (I)

Vietnamese salad w/ sweet chilli dressing

Arancini balls (V)

Beetroot aioli, w/ salad of rocket, pear, parmesan, aged balsamic

Chicken caesar salad

Baby cos lettuce, crispy bacon, croutons, shaved parmesan, Caesar dressing

Pork belly bao buns

w/ hoisin sauce & Wombok slaw

Lime pepper calamari (AGF) (I)

w/ green Goddess sauce, leafy garden salad, & lemon

Mains

Choose 2 items to be served 50/50 alternate drop

Lamb shank

Truffled potato mash, ratatouille, shank sauce

Barramundi (AGF) (I)

Confit fennel, leek fondue, green peas, & buttermilk dressing

Angus eye fillet

Served medium, w/ rustic scallop potatoes, seasonal vegetables, red wine jus

Gnocchi napolì (V)

Grana Padano, basil

Roast chicken mignons (AGF)

Spinach, sundried tomato, & cream cheese filled, w/ rosemary potatoes, & an olive, lemon, caper sauce

Desserts

Choose 2 items to be served 50/50 alternate drop

Berry cheesecake

w/ strawberries & cream

Sticky date pudding

Warm caramel sauce, & vanilla ice cream

Tiramisu slice

Frangelico spiked custard, oreo crumbs

Black forest brownie

w/ sticky cherry glaze, Chantilly cream

Smashed pavlova (AGF)

w/ Chantilly cream, seasons best fruits, passionfruit coulis

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Pricing Options

All Sit-Down menu events come with freshly baked dinner rolls and butter.

SILVER.....\$65 p.p.

2 courses. Either starters/mains, or mains/desserts

GOLD.....\$80 p.p.

3 courses. Starters/mains/desserts

PLATINUM.....\$90 p.p.

Pre-meal canapés to start, followed by 3 courses



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BRONZE LEVEL (SET)

Stand-Up Cocktail Event

Gourmet mini beef pies

w/ old fashioned tomato sauce

Tandoori chicken skewers (AGF)

w/ yoghurt dipping sauce

Vegetable spring rolls (V)

w/ sweet chilli & soy

Steamed prawn & ginger dumplings (AGF) (I)

Angus beef & cheese sliders

Lime pepper calamari in a cone (AGF) (I)

w/ aioli

Sit-Down Event

Menu A

Starters

Lime pepper calamari (AGF) (I)

w/ green goddess sauce, & rocket salad

OR

Ravioli of spinach & ricotta (V)

Served in classic Vodka sauce, shaved parmesan

Mains

250gm porterhouse (AGF)

cooked medium w/ gratin potatoes, green beans, & red wine jus

OR

Thyme roasted chicken breast

w/ truffle mushroom sauce, baked chats, & broccolini

Menu B

• *Grazing boards centre of table, followed by plated mains*

• *50/50 alternate drop*

Antipasto grazing boards to share

Shaved ham, salumi, bocconcini, olives, sundried tomatoes, breads

Mains

Slow cooked beef brisket (AGF)

w/ Tennessee BBQ glaze, farmhouse potato salad, & chimichurri

OR

Texan BBQ chicken breast (AGF)

w/ corn ribs, Idaho potatoes, chive sour cream

Menu C

• *Grazing boards centre of table, followed by plated mains*

• *50/50 alternate drop*

Starter bites boards to share

Arancini, lime pepper calamari (I), BBQ chicken wingettes, tomato bruschetta

Mains

Traditional roast beef

w/ Yorkshire pudding, baked & steamed vegetables, beef gravy

OR

Roast chicken breast wrapped in prosciutto (AGF)

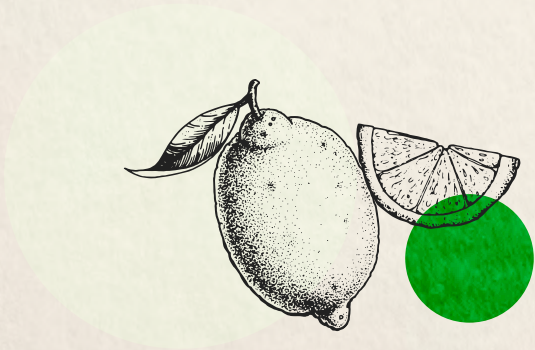
w/ creamy mash, green beans, mild peppercorn jus

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Pricing Options

STAND-UP COCKTAIL EVENT \$36 p.p.
4x canapé items. 2x substantial items

SIT-DOWN EVENT \$55 p.p.
2 courses. 50/50 alternative drop



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TERMS & CONDITIONS



Confirmation/Deposit

In order to secure a function date, a minimum payment of the room hire cost and a signed Booking Form will be required (this will in turn accept these Terms & Conditions listed on this document). Tentative bookings will only be held for a period of 7 days.

Cancellation

A minimum of thirty days notice must be received in the event of a cancellation to be entitled to a full refund of deposit. If cancellation occurs 14-30 days out from scheduled function date, 50% of refund will be retained. If cancelled within 14 days, 100% of the deposit will be retained. If cancelled within 7 days 50% of food bill and 100% of hire costs will be retained. In the event of mandatory government restrictions, a refund or rescheduling can be discussed.

Duration

All functions are based on a five hour duration. The allocation of this five hour time frame will be confirmed upon liaison with Management. The function room can only be hired until 12:00am. Additional hours incur a charge of \$150 per hour, or part thereof. Additional hours must be pre arranged with Management prior to the event date. Should the host wish to book on, or the weekend of a public holiday, higher room hire rates will apply.

Room Hire

The room hire fee will cover the cost of set-up, staffing, and general cleaning.

Monday–Friday	\$250
Saturday	\$300
Sunday	\$350

Security

In accordance with our liquor licence, security is a compulsory requirement and will be provided by Castello contracted personnel. Guards will be on charged at a rate of \$55 per hour per guard (minimum 5 hours per guard) and at a ratio of 50:1

Room Access

Room access outside allocated function start and finishing times is dependant and only permitted on prior agreement with Management. For security reasons, guests and hosts are not permitted in the function room at any time without the supervision of a staff member.

Décor and Entertainment

All entertainment and décor prices are quoted from external providers and are subject to change. Should any Hotel décor be borrowed by the Host for their function a \$100 bond will be required. The bond will be returned at the end of the function once all décor has been accounted for. If any décor is missing or damaged the \$100 bond will be retained by the venue.

Catering and Guest Confirmation

Confirmation of menu selections must be given no later than 14 days prior to the function date. Confirmation of final guest numbers must be given no later than 7 days prior to the function date and any reduction in number of guests within 7 days, 50% of guest costings will be retained. Whilst all care is taken and respect is given to dietary requirements that you bring to our attention, The venue cannot be held accountable for any traces of ingredients that may be found in our dishes.

Payment

Full payment is required no later than seven days prior to the function date. Full payment does not apply to bar options unless the host has selected to have a beverage pack. Bar Tabs must be paid in full on the day of the function. We accept all major credit cards, except American Express.

Public Holidays

A surcharge of 15% will be added to the food and beverage total for any event booked on a public holiday.

Responsible Service of Alcohol

The venue practices the responsible service of alcohol, as specified in the *Liquor Control Reform Act 1988*. Hotel management authorises staff to cease the service of alcohol to any individual showing signs of intoxication. I.D will be required, “no proof-no service”. Underage drinking will not be permitted, nor will unacceptable behaviour be tolerated. Guests who fail to adhere to this will be asked to leave the premises. Shots are not permitted in the function room. Management reserves the right to refuse entry and/or service. Bar service closes thirty minutes before the end of the function.

Beverage Packages (where applicable)

All attendees of a function with a beverage package need to be in the final numbers and paid for 7 days prior to the function. If there is more guests than have been paid for, the host will be given the option to pay the variance immediately. If this does not occur the attendee/s will be asked to leave.

Food and Beverage

Under no circumstance is food or beverage allowed to be brought into the venue or taken home for consumption; with the only exceptions being bonbonnières, lollies, potato chips and the celebration cake. Complimentary cake cutting applies for one cake; each additional cake will incur a \$50 cake cutting fee. Price does not include individual plating.

Damage & Insurance

The organiser of the function will be held responsible and charged for any damages caused to property during the course of the function by the attendees. There will be additional cleaning charges if there is an unreasonable amount of cleaning required following the function. The venue accepts no responsibility or liability for any lost or damaged property left in the function room and/ or bridal room prior to, during or after the function. Reasonable care is taken at all times.

Outside Contractors

Any products or services arranged externally to the Hotel are the sole responsibility of the Host. Any outside contractors must liaise with management in all matters such as delivery, set up and pack downs and will adhere to any direction given by the venue. Set up and pack down of such items also remain the sole responsibility of the host.

Linen

Will be quoted and charged according to your function room setup & requirements. Costing is subject to external provider rates and are subject to change.