



DERRIMUT HOTEL FUNCTIONS MENU

PLATTERS

COLD PLATTERS

Assorted fresh sandwiches \$60
/ 30points

Cheeseboard \$90
Artisan cheeses, crackers, & condiments

Fruit platter \$80
Fresh seasonal fruit (VGN, AGF)

Cake platter \$80
Chef's selection of bite size cakes / 40p

HOT PLATTERS

Tasmanian bakery beef pies \$70
w/ tomato ketchup / 24p

Tasmanian bakery sausage rolls . \$70
w/ Smokey BBQ relish / 24p

Buffalo wings \$70
w/ your choice of Frank's Hot Sauce or
Chipotle BBQ sauce (AGF) / 20p

Chicken satay skewers \$75
w/ peanut dipping sauce (N) / 30p

Petite quiches \$75
/ 24p

Arancini balls \$70
Pumpkin, semi dried tomato, & cheese
filled, with aioli / 25p

COMBO PLATTERS

Fisherman's platter \$100
Fish bites, salt & pepper squid, with
tartare sauce, lemon / 60p

Asian favourites platter \$70
Mini spring rolls (V), samosas (V), and
beef dim sims, with sweet chilli & sweet
soy sauces / 60p

Gluten Friendly Combo platter ... \$90
Satay chicken skewers, BBQ beef
meatballs, pumpkin arancini, with
Napoli & peanut sauces / 45p

SIT-DOWN OPTIONS

Choose 2 options from each course, and they will be served as 50/50 alternate drop

2 courses (Entrée & Main OR Main & Dessert) \$50 pp

3 courses (Entrée, Main, & Dessert) \$60 pp

Additional sides for sharing +\$15 ea

ENTREES

Pumpkin soup

Chicken & corn soup

Garlic bread

Garlic & cheese bread

Crumbed calamari
w/ tartare sauce

Tomato Bruschetta

DESSERTS

Sticky date pudding
w/ butterscotch sauce

Lemon curd tart
w/ vanilla ice cream

Decadent Chocolate mousse
w/ cream

MAINS

Classic chicken parma
w/ chips & salad

Grilled barramundi
w/ chips & salad

Roast of the day (beef, lamb, or pork)
w/ roasted & steamed vegetables

Penne Carbonara

Vegetable stir fry
w/ steamed rice

SIDES

Bowl of chips
w/ garlic aioli & tomato sauce

Potato wedges
w/ sweet chilli & sour cream

Onion rings
w/ BBQ sauce & hot chilli sauce

Garden salad

Steamed vegetables

Castello's

~ great food, good times ~

(VG) Vegan, (V) Vegetarian, (AGF) Available gluten friendly, (N) Contains nuts

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

These prices apply everyday save and except a public holiday.



FEES, CHARGES & ADDITIONAL SERVICES

Room Hire - Function Room

- 5 hour hire
- Up to 70 guests seated, up to 120 guests standing
- Monday - Thursday **\$300**
- Friday - Sunday **\$400**
- Public Holiday **\$500**
- Additional hours **\$150 per hour**

Room Hire - Back Bar

- 5 hour hire (Depending on the time & day, may not be exclusive room hire. Please check availability with Management)
- Up to 60 guests seated, up to 150 guests standing
- Monday - Thursday **\$300**
- Friday - Sunday **\$400**
- Public Holiday **\$500**
- Additional hours **\$150 per hour**

Room Hire - Nook Cafe

- 5 hour hire (available from 5pm, 7 days a week)
- Up to 60 guests seated, up to 100 guests standing
- Monday - Thursday **\$300**
- Friday - Sunday **\$400**
- Public Holiday **\$500**
- Additional hours **\$150 per hour**
- Security Guard **FROM \$200** (for any event or celebration where the majority of guests is under the age of 25, or as the Manager sees fit)
- Extension of function room hire 1 hour **\$150**
- Business Meetings **\$75**

Bringing in a Celebratory Cake?

- Cake cutting complimentary for one cake*
- Additional cake cutting **\$50**

Extra Items Available

- Self-serve tea & coffee station **\$10**
- Linen tablecloths **\$3.50** per tablecloth
- Portable PA hire **\$40**
- Projector & screen hire **\$50**

Signage & Menus

Castello's venues are more than happy to create a complimentary semi-custom welcoming sign & menus to match if you would like for your function or meeting.

Please discuss your requirements with our Functions Manager. Should you wish to provide your own, the sized for the function sign is A3.

Should you have any other requirements for your function that are not listed in this brochure, please contact our Functions Manager who can assist with your enquiries.





TERMS & CONDITIONS

Confirmation/Deposit

In order to secure a function date, a minimum deposit of \$250 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.

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 Contactors

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.

