



CROYDON HOTEL FUNCTIONS MENU

SAVOURY COLD PLATTERS

- Vietnamese rice paper rolls** \$60
Choose from either vegan, or chicken filling, w/ hoisin dipping sauce (AGF) / 20p
- Caprese salad skewers** \$60
Cherry tomatoes, bocconcini, basil, with balsamic drizzle (V) / 20p
- Bruschetta** \$65
Tomato, Spanish onion, basil & fetta on crostini with balsamic glaze (V) / 25p
- Mini open steak sandwich** \$90
Rare seared beef, onion jam, rocket & aioli / 25p
- Assorted fresh sandwiches** \$60
/ 30 points
- Chilled prawn & avocado cocktail** \$80
In a baby lettuce cup (AGF) / 20p
- Fruit platter** \$80
Fresh seasonal fruit (VGN, AGF)
- Cheese platter** \$90
3 assorted cheeses, mixed nuts, dried fruit & quince paste with crackers (AGF, N)
- Sichuan chicken salad** \$65
In a baby lettuce cup (AGF, N) / 20p
- Smoked salmon blini** \$80
w/ crème fraiche & dill / 20p
- Antipasto skewers** \$70
Salami, olives, bocconcini, basil, medley tomato (AGF) / 20p

SAVOURY HOT PLATTERS

- Traditional beef pies / 24p** \$70
- Traditional sausage rolls / 24p** \$70
- Asian favourites platter** \$70
Spring rolls (V), samosa (V) & beef dim sims, with sweet chili & sweet soy / 60p
- Chefs arancini / 25p** \$65
- Lamb kofta skewers** \$75
w/ yoghurt dipping sauce / 25p
- Seafood platter** \$80
Crumbed fish goujons & lime pepper calamari, w/ tartare & lemon
- Coconut crumbed prawns** \$80
w/lime, ginger, & coriander dipping sauce / 30p
- Crispy fried rolled taco** \$70
Vegetable filled, w/ guacamole (VGN, AGF) / 25p
- Cocktail vegetable curry puffs** \$65
w/ tamarind yoghurt (V) / 30p
- Sweet potato croquettes** \$75
w/ Indian tomato relish (VGN, AGF) / 30p
- Cheese burger sliders** \$90
Beef pattie, cheddar, pickle & relish / 20p
- Chicken satay skewers** \$75
w/ peanut satay sauce (AGF, N) / 25p
- Spinach & ricotta rolls** \$70
w/ tomato relish (V) / 24p

- Buffalo wings** \$70
w/ your choice of Frank's hot sauce or chipotle BBQ sauce / 20p
- Mini chicken kiev balls** \$70
w/ saffron aioli / 25p
- Vegetable quiches** \$80
Filled with sun-dried tomato & fetta (V) / 20p
- Pulled pork sliders** \$90
Cheddar, slaw, BBQ sauce / 20p

KIDS PLATTERS

- (Able to cater for up to 10 children)
- Nuggets & chips** \$50
 - Mini beef pies & chips** \$50
 - Mini sausage rolls & chips** \$50
 - Crumbed fish bites & chips** \$50
 - Fairy bread** \$25

DESSERT PLATTERS

- Mini custard filled cream puffs** \$75
w/ chocolate coating (V) / 40p
- Macarons** \$95
w/ assorted flavours (V, N) / 30p
- Seasonal fruit shashliks** \$80
w/ margarita sherbet (VGN) / 30p
- Cake platter** \$80
Chef's selection of bite size cakes (V) / 40p

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.



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.

