

BEACH HOTEL

SEAFORD

CELEBRATIONS & CORPORATE FUNCTIONS PACK



Ideally situated close to beautiful beaches, the Beach Hotel is perfect for your special event. We offer a stylish and private function room with all facilities which can cater for up to 115 guests sit down and 190 guest cocktail and a variety of options of menus that suits all budget.

The exceptional and professional team at the Beach Hotel will ensure that your event will be an event to remember.

The private function area is upstairs, with a private outdoor balcony, bar, lounge area and toilet facilities.

To serve you best we strive to offer choice and versatility to suit your individual needs and requirements.

FIND US AND FOLLOW US...

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E: functions.beachhotelseaford@gmhotels.com.au

A: Cnr Commercial Rd & Griffiths Drive. SEAFORD SA 5169

 www.facebook.com/beachhotelfunctions/

 instagam.com/beachhotelseaford

Please do not hesitate to contact us if you have any questions or would like to arrange a venue tour

We look forward to speaking with you soon





WHAT WE OFFER

Room hire fee of only \$400, which includes the following:



Use of the upstairs area which includes outside private balcony, foyer area with lounges, bar and function room with stage.

- Set up of the function room to your individual requirements
- Present table
- Cake table
- Tables and chairs
- Linen tablecloths on all tables (choice of white or black)
- Staff to cater to your function
- Pack up and general cleaning
- Our stage area which is suitable for a DJ, Juke box or Band
- Any other special arrangements can be catered for. P.O.A
- Personalized menus, setting of place cards (Set plated function)



- Air-Conditioning
- Free car parking
- Free projector and screen
- personalised entrance board
- Wireless microphone available on request
- DJ available at an additional charge
- Minimum spend of \$1500 applies on Friday & Saturday nights



CONTINENTAL BREAKFAST \$18PP

- Apple and orange juice
- Fruit platter with seasonal berries
- Mini croissants and petite muffins
- Baked bread with potted preserves

Additional options

- Selection of cereals – corn flakes, nutri-grain and weet-bix - \$3.50 per person
- Assorted Danishes – \$2.50 per person
- Individual yoghurt – \$3.00 per person



SWEET SELECTIONS \$12PP

- Scones with jam and cream
- Lamingtons
- Carrot cake
- White chocolate and macadamia nut
- cookies and chocolate chip cookies
- Petite muffins
- Assorted Danishes

COFFEE BREAKS

“Freshly brewed coffee and a selection of teas included”

SAVOURY SELECTION \$15PP

- Mini croissant with ham and cheese
- Selection of finger sandwiches
- Assorted gourmet pies

CORPORATE OPTIONS



WORKING LUNCH \$16PP

Selection of wraps, sliced bread varieties and baguettes

Please select three fillings

- Virginian ham with Swiss cheese and mustard pickle or honey mustard mayo
- Tuna, celery and cottage cheese with salad
- Caesar
- Chicken Caesar
- Curried egg and cos lettuce
- Roast beef and seeded mustard or horseradish mayonnaise with salad
- Grilled vegetables, fetta and basil pesto mayonnaise
- Salami with sun dried tomatoes and bocconcini with salad
- Pepperoni, ham and salami with tomato relish and salad
- Tandoori chicken and raita with salad



COFFEE BREAKS

"Freshly brewed coffee and a selection of teas included"

CORPORATE OPTIONS



Choose from selection below

\$60 ea

- Dips platter – chefs selection served with crudties & toasted pita bread (v)
- Pies, pasties, sausage rolls served with tomato ketchup
- Spring rolls and Samosa's served with sweet chilli sauce (v)
- Roast pumpkin, spinach & fetta frittata (v/gf)



\$70 ea

- Sea salt & Szechuan Pepper Squid served with rustic tartare (gf)
- Ricotta, parmesan & basil balls with aioli (v)
- Pulled Pork Sliders with coleslaw & BBQ sauce
- Southern fried Chicken Tenderlions with creole sauce



\$80 ea

- Mini Cheese Burgers with ketchup
- W.A half shell scallops topped with a Asian slaw & crispy shallots (gf)
- Gourmet Mini pizza's
- (vege options available)



\$90 ea

- Antipasto Platter- sliced cured meats, olives, pickled vegetables & sun blushed tomatoes
- Cheese platter- local cheeses, quince paste, lavosh & crackers. (v)
- Dessert Platter- Lemon tarts, mini pavlova with strawberries & cream, chocolate dipped profiteroles filled with vanilla cream

FOOD PLATTERS



STARTER

Antipasto- cured meats, olives, pickled vegetables & sun blushed tomatoes

MAINS

12 Hour Slow roasted Berkshire, crackling & caramelised apples

Beer braised Black Angus Beef brisket

Free Range Chicken boned, rolled & stuffed with confit garlic and thyme

SIDES SHARE

Roasted vegetables and buttered kale

Cheesy Potato & rosemary bake
Mixed green leaves

Tomato, mozzarella & basil salad



DESSERTS

Traditional Tiramisu - a blending of coca & espresso with savoury mascarpone cheese and marsala soaked lady finger biscuits.

Pavlova - meringue topped with crème chantilly, strawberries, kiwi fruit & passionfruit coulis

TWO COURSE \$39

(per head)

THREE COURSE \$49

(per head)

TABLE BANQUET



STARTER *(choice of two)*

Szechuan Pepper & Sea salt salad, apple, radish, snow pea tendrils

Ricotta, parmesan & Basil Balls with preserved lemon & garlic aioli

Prawn & Corn Fritters with harisa mayo and lemon



MAINS

Stuffed Free Range Chicken with leek, bacon, cheese with tarragon sauce

Atlantic Salmon with hollandaise sauce

Cape Byron Porterhouse Steak with red wine jus

Vegetarian options available.

Roast vegetables, Greek salad and condiments to be served per table.

2 COURSE \$42 PP

3 COURSE \$52 PP

DESSERTS (Choice of two)

Blue gum Honey pannacotta with mixed berry compote

Chocolate almond tart with vanilla bean ice cream

Pavlova with crème chantilly, kiwi, strawberries & passionfruit coulis

SET MENU



STARTER

Confit Garlic & Herb bread

MAINS \$28 PP

Porterhouse schnitzel served with chips, salad and choice of sauce

Chicken schnitzel served with chips, salad and choice of sauce

Eggplant Parmigiana served with chips and salad

Salt & Pepper Squid served with chips, slaw & chilli lime dressing (GF on request)

Beer Battered Barramundi served with chips, salad and tartare

Southern Fried Chicken served with Chips, salad, Sour Cream and Creole Sauce

Hawaiian, Bbq Chicken or Margarita Pizza

250g Grasslands Porterhouse Steak (\$5 surcharge)
Served with chips, salad and choice of sauce



“Sauces- Mushroom, gravy, pepper or Dianne, or Parmigiana topping”

AL LA CARTE

Suitable for casual or social occasions

TERMS AND CONDITIONS

BOOKING CONDITONS

To confirm your booking we require the terms and conditions be signed accompanied by the room hire fee paid as a minimum deposit. No reservation is deemed confirmed until the room hire fee and signed terms and conditions has been received by the Hotel. If no contact has been made with the hotel in the 14 day tentative booking period the booking will become void and the function room will become available to other parties of interest. Persons under the age of 18 must be supervised by an adult at all times

PAYMENT POLICY

Confirmation of menus and anticipated numbers needs to be finalised with the hotel 21 days prior to the function. Final numbers are due 14 days prior to your function. Numbers given at this time will be considered final and the client will therefore be deemed responsible to pay the full amount. Any additional guests attending will be charged accordingly.

Food component of all functions to be paid in full 14 days prior to function. Final account to be finalised on the date of the function.

CANCELLATIONS

In the unfortunate instance of cancellation, room hire paid within 90 days of the reception will be forfeited.

Should a cancellation occur after the room hire fee has been paid, the room hire fee shall only be refunded if the room can be resold on similar or better conditions.

CATERING

Should the numbers decrease by half the original numbers booked, an additional charge of 15% of the total originally anticipated will be charged, or an additional room hire fee administrated. All prices listed on this, and other supporting documents, include GST and are subject to alteration without notice

GENERAL CONDITIONS

The Hotel will adhere to Responsible Service of Alcohol at all times.

The Hotel dress code applies in the function area.

The function organiser will forward you a copy of your event order for you 7 days prior to your function, any changes made after this has been finalised may attract a fee.

Any decorations that are put up or affixed to the walls are not to leave any damage or marks to the interior of the building.

If excessive cleaning is required an additional cost will be charged.

TERMS AND CONDITIONS CONT.

DEPARTURE

Guest departure is to begin at midnight (12am) with the view of the function room being vacated by 12:30am. Any additional staff required beyond 12:30am will be charged accordingly.

SECURITY

The presence of security for 18th birthday parties is mandatory and is charged accordingly. Whilst we take every precaution, the Beach Hotel will not be held responsible for any damage, loss or theft of personal items.

DAMAGES

The Beach hotel maintains public liability and property damage policies, however, event hirers or organisers are financially responsible for any injury or damage to property during the event.

BEVERAGE SERVICE

Under the responsible service of alcohol legislation, no alcohol will be served to minors (less than 18 years of age) or intoxicated persons. It is mandatory in the event of functions that people under the age of 21 will be I.D checked, no acceptable I.D no service. Management reserves the right to exclude or remove any persons whose conduct is deemed inappropriate or unruly.

TERMS AND CONDITIONS AGREEMENT

Name: _____

Address: _____

Telephone: _____

Email address: _____

Function type _____

Date: _____ Start time: _____

Anticipated numbers: _____

Deposit paid amount _____

Receipt number _____

I have read and accept the terms and conditions outlined in the function package

Signature _____ Date _____

