



HQ HOTEL KEW

*What you've been
looking for*

FUNCTION FACILITIES & MENU'S



- ❖ Birthday's
- ❖ Corporate Functions
- ❖ Engagement Parties
- ❖ Christmas Parties
- ❖ Private Dining
- ❖ Conferences
- ❖ Club Meetings
- ❖ Special Occasions

With terrific facilities and flexible menu's, let the experienced staff at Hotel Kew help make your next event...
extra special

THE JUNCTION ROOM

Situated on level 2, The Junction Room has a superb position overlooking Kew Junction. It's unique layout and private location make it perfect cocktail parties, sit down dinners, meetings and conferences



FEATURES:

- ▶ Private Area (Level 2)
- ▶ Men's & Ladies Toilets
- ▶ Plasma TV (PC Inputs)
- ▶ Fully Stocked Bar (inc Tap Beer)
- ▶ Sound System & PA (Ipod Compat)
- ▶ Couches / Break Out Area

CAPACITIES:

- ▶ Cocktail Parties
- ▶ Sit Down Lunch/ Dinner
- ▶ Conference (Tables/ Theater Style)

	Min	Max
Cocktail Parties	40	80
Sit Down Lunch/ Dinner	20	30
Conference (Tables/ Theater Style)	10	25/ 30

ROOM HIRE:

- ▶ Cocktail Parties \$100
- ▶ Lunch/ Dinner (No charge if Min numbers)
- ▶ Conferences \$200 (Full Day)
\$125 (Half Day)

THE ESTATE ROOM

Tucked away on the ground floor, the Estate Room is ideal for private dining on special occasions, smaller club meetings & conferences or 'working' lunches.



FEATURES:

- ▶ Private Area (ground floor)
- ▶ Close to Men's & Ladies Toilets
- ▶ Plasma TV (PC Inputs)
- ▶ Easy Access to Bistro Bar

CAPACITY:

- ▶ Lunch / Dinner
- ▶ Conference/ Meeting

Min	Max
10	20
8	15

ROOM HIRE:

- ▶ Conferences \$125 (Full Day) \$75 (Half Day)
- ▶ Lunch/ Dinner (No Charge if Min numbers)

THE BEER GARDEN and LOUNGE BAR

The Beer Garden or Lounge Bar can be booked for less formal functions and gatherings. Part of these areas can be reserved but may still remain open to the general public



BEER GARDEN FEATURES:

- ▶ Reserved area or tables
- ▶ Close to Men's & Ladies Toilets
- ▶ Easy Access to Bistro Bar
- ▶ Outdoor Heaters
- ▶ Outdoor Plasma TV
- ▶ Up to 50 people

LOUNGE BAR FEATURES:

- ▶ Reserved area
- ▶ Close to Men's & Ladies Toilets
- ▶ Mix of Comfy Couches & Tables
- ▶ Direct Bar Access
- ▶ Plasma TV
- ▶ Up to 40 people

ROOM HIRE:

Not applicable these areas. However: \$100 deposit is required to confirm you function

CONFERENCE PRICING/ FACILITIES

Tea, Coffee and Biscuits:

- ▶ \$12.00 Per Person (Full Day)
- ▶ \$9.00 Per Person (Half Day)

Morning and Afternoon Tea:

A selection of bakery fresh muffins and slices:

- ▶ \$5.00 Per Person Morning
- ▶ \$5.00 Per Person Afternoon
- ▶ Fruit Juices \$12.00 Per Jug



Lunch

A selection of mixed sandwich platters, fruit platters, juices and soft drinks (served in the function/ breakout room)

- ▶ \$18.00 Per Person Per Day

OR

- ▶ Select from our Bistro Menu or Set Menu's (can be served in your conference room or bistro)

Facilities Included

- ▶ Plasma Screen with AV connection (suitable for lap tops)
- ▶ White Boards with Pens
- ▶ Conference tables set-up to suit your configuration
- ▶ Other Equipment (eg projector, flip charts) can be hired on your behalf (POA)

Room Hire:

- ▶ See Junction and Estate Room details

FINGER FOOD MENU

All platters are served with 1 selection per platter. The number of platters required will depend on (a) number of people (b) type of function (c) duration and timing of your function. Our experienced staff can recommend quantities

SNACKS & SMALL PLATERS

<input type="checkbox"/>	Smiths Chips 100g pkt	\$3.30
<input type="checkbox"/>	Nobby's pkt (Peanuts or Beer Nuts)	\$3.50
<input type="checkbox"/>	Dips & Turkish bread.	\$30.00
<input type="checkbox"/>	Antipasto platter	\$35.00
<input type="checkbox"/>	Assorted sandwiches	\$35.00
<input type="checkbox"/>	Biscuits / Slices (Each)	\$2.00/ \$4.00
<input type="checkbox"/>	Assorted cheese and biscuits	\$35.00
<input type="checkbox"/>	Assorted fruit platter	\$35.00

OPTION A PLATERS - 70 Pieces (\$70.00 per platter)

<input type="checkbox"/>	Mini spring rolls & dim sims ŵ soy sauce (meat & veg)
<input type="checkbox"/>	Fish bites & homemade tartare sauce
<input type="checkbox"/>	Party pies & sausage rolls ŵ tomato sauce
<input type="checkbox"/>	Spinach and ricotta pastries (veg)
<input type="checkbox"/>	Flame grilled meat balls ŵ smokey bbq sauce
<input type="checkbox"/>	Prawn or Veggie gyoza ŵ soy sauce
<input type="checkbox"/>	Crumbed chicken dippers ŵ sweet chilli sauce
<input type="checkbox"/>	Beef or Veggie samosas ŵ soy sauce
<input type="checkbox"/>	Assorted Sandwiches (note 45 pieces)

OPTION B PLATERS - 50 Pieces (\$70.00 per platter)

<input type="checkbox"/>	Beef skewers ŵ plum sauce
<input type="checkbox"/>	Chicken skewers ŵ satay sauce
<input type="checkbox"/>	Salami, fetta & roast capsicum quiches
<input type="checkbox"/>	Beef chipolitas ŵ tomato relish
<input type="checkbox"/>	Asparagus & tomato quiches (veg)
<input type="checkbox"/>	Thai fish cakes ŵ sweet chilli sauce
<input type="checkbox"/>	Assorted risotto balls (meat & veg)
<input type="checkbox"/>	Sushi – assorted rolls ŵ soy sauce (meat & veg)
<input type="checkbox"/>	Grilled Bruschetta (veg)

OPTION C PLATERS - 36 Pieces (\$70.00 per platter)

<input type="checkbox"/>	Tempura Vegetables ŵ plum & soy sauce
<input type="checkbox"/>	Wonton wrapped Prawn (tail on) ŵ a coriander & ginger sauce
<input type="checkbox"/>	Flathead goujons ŵ homemade tartare sauce
<input type="checkbox"/>	Tasmanian Smoked Salmon on a chive fritter ŵ cream cheese
<input type="checkbox"/>	Oysters - Chilli vodka, Natural or Thai (all served chilled)
<input type="checkbox"/>	Fresh baguette with rare roast beef and horseradish cream

SET MENU'S - LUNCH & DINNER

Set menu's are available for 2 or 3 courses and are recommended for groups as it guarantees that all meals are served together. Meals are set down alternatively for guests (50/50) - excluding the \$28.50 menu

Set Menu Pricing

2 Courses

	Standard	Premium
(a) Selection of any 2 Mains plus any 2 Entrees or any 2 Desserts	\$30.00	\$40.00
(b) Soup of the Day and Selection of 1 Main	\$28.50	

3 Courses

	Standard	Premium
Selection of any 2 Entrees, 2 Mains & 2 Dessert	\$38.00	\$48.00

Christmas Menu

	2 Course	3 Course
Set menu with entrée & mains served 50 /50	\$30.00	\$38.00

Christmas Menu Selections

Prawn & Avocado Salad with crisp iceberg lettuce and tangy seafood sauce

Fresh Pumpkin Soup with a dash of cream and garlic bread

- - -

Roast Turkey Breast with cranberry sauce, gravy and the usual trimmings

Roast Pork with crunchy crackling, apple sauce, gravy and the usual trimmings

- - -

Christmas Plum Pudding served warm with brandy custard and cream

STANDARD MENU SELECTIONS

Entrees

Freshly Made Soup with roll (Creamy Pumpkin, Pea & Ham or Chicken & Veg)

Antipasto Platters A selection of cured meats, dips, marinated vegies and breads

Chicken Satay Skewers (2) with a mildly spiced peanut sauce on fragrant rice

Lightly Spiced Calamari on a salad of rice noodles with a lemon dressing

Mains

Chicken Parma Our popular plate sized parma with salad and chips

Fish n' Chips Beer battered fillets served with fresh salad and golden chips

Potato Gnocchi with a fresh tomato and spinach sauce

Beef & Guinness Pie with creamy mash & steamed vegies

Chicken Risotto with bacon pieces, sun dried tomato & fresh parmesan

Thai Beef Salad with a traditional dressing, rocket leaves, red onion & bean shoots

Dessert

Sticky Date Pudding with fresh cream and ice-cream

Chocolate Mousse Cake with fresh cream and ice-cream

Lemon Cheesecake with fresh cream and ice-cream

* Additional Vegetarian Options available on request

PREMIUM MENU SELECTIONS

Entrees

Premium Antipasto Platters with quality small goods, breads & dips

Tasmanian Oysters (6) Natural, Kilpatrick or Thai

Smoked Salmon Stack with crisp lettuce, red onion, capers & honey dill mayo

Salt & Pepper Squid lightly battered with a lime Aioli over a mixed salad

Wok Tossed Prawns with chilli, garlic & coriander on bed of glass noodles

Premium Beef Satay Skewers on fragrant jasmine rice

Mains

Flathead Tails in crispy salted beer batter with golden fries, homemade tartare and garden salad

Traditional Butter Chicken Curry with fresh coriander, with sides of saffron rice, yoghurt raita and pappadums

Grilled Fresh Atlantic Salmon on creamy mash, with buttered asparagus spears and a creamy wholegrain mustard sauce

Prime Porterhouse (350g) cooked medium with kipfler potatoes, seasonal vegetables and a red wine jus

Grilled Lamb Back Strap served on Mediterranean style cous cous with sweet potato chips a minted yoghurt sauce

Oven Baked Chicken Fillet stuffed with camembert served over saffron rice with a garlic and herb butter sauce

Dessert

Sticky Date Pudding with fresh cream and ice-cream

Chocolate Mousse Cake with fresh cream and ice-cream

Lemon Cheesecake with fresh cream and ice-cream

DRINKS PACKAGES / CONDITIONS

We recommend that all drinks should be charged 'on consumption'. A tab can be arranged with a pre-determined limit and the duty manager will update you of the amount remaining throughout your function

DRINKS PRICES AS AT SEPTEMBER 1st 2011

Product	Price	Size
Heavy Beer (Carlton Draught)	\$4.20	Pot
Light Beer (Cascade Premium)	\$3.80	Pot
Red/ White Wine (Bottled)	\$7.00	Standard Glass
Champagne	\$7.00	Standard Glass
Soft Drinks	\$3.20	Pot
Basic Spirits	\$7.50	30ml (plus mixer)

CONDITIONS

- A \$150 Deposit is required to confirm your function
- Deposits must be paid within 7 days of confirming your function or the date will be forfeit
- A minimum bar/ food tab of \$1,000 is required for Saturday night functions in the Junction Room
- Bookings are not taken for 18th Birthdays or Bucks Parties
- No Alcohol can be brought into the hotel and consumed
- No Food can be brought to the hotel and consumed (A cake for Special Occasions is an exception)
- No Decorations can be stuck onto painted surfaces (Hooks provided on window trims)
- Any wilful or deliberate damage to hotel property must be paid by the organiser on the day of the function
- No confetti or table scatters to be placed on the floor
- Patrons can not provide there own security attendants
- No drinks can be served or music played after the hotel's stated licence hours (Mon – Sat 1am and Sunday 11am).
- Patrons have 30 mins to vacate the premises once the bar closes.
- Children are welcome, but are not permitted to leave the function area without direct supervision
- Shoes are to be worn at all times during the function

NOTE: All prices listed are GST inclusive and are subject to change without notice