EST. 1885

WENTWORTH

HOTEL

FUNCTION MENU

195 PARRAMATTA RD, HOMEBUSH WEST 2140 | (02) 9746 6400

THE GAZEBO

A wonderful space for an alfresco event during any season. This beautifully constructed outdoor pavillionesque area is situated away from the main hub of the hotel. Leaving you and your guests to feel completely exclusive in your private surrounds. Transform this space from day to night with the tailored layout to perfectly fit the style of your event. An excellent choice for a versatile space for any layout and style of event you can dream of. Equipped with ceiling fans for those warmer days, and heaters for cooler nights. Located adjacent to the kid's playground, perfect for the little ones events.

(EXCLUSIVE USE: COCKTAIL 150 PAX / SIT DOWN 100 PAX)

MINIMUM SPEND $3000

OUTDOOR COURTYARD

The perfect location to catch up with friends, whether it's an informal lunch or larger scaled event. Watch on carefree as the youngsters are entertained in our kids play area, situated alongside the twinkling lights of our dazzling outdoor entertainment area. Take note, you will never miss another game again with the big screens on live and loud. Sunshine or shade, we can allocate the perfect area for you and your guests.

(EXCLUSIVE USE: COCKTAIL 120 PAX / SIT DOWN 70 PAX)

MINIMUM SPEND $5000

THE ORIGINAL SPORTS BAR

The Sports Bar is situated at the front of the hotel within the layout of the original 1932 site. Ideal for a casual, relaxed setting for an informal event. The room features its own bar which can be tailored for exclusive use, two jumbo 98” screens to never miss your favourite sports action with HDMI connectivity, air-conditioning, fireplace and relaxed atmosphere.

(COCKTAIL 50PAX)

MINIMUM SPEND $2000

THE PRIVATE RESIDENCE ROOM

This room is located within the original layout of the hotel; however, it has been given a fresh new look to suit its more modern counterparts. Boasting a more traditional and homely feel, this is a secluded escape from the more social hub of the venue. The perfect space for presentations, meetings or a cocktail party.

(COCKTAIL 60 PAX / SIT DOWN 40 PAX)

MINIMUM SPEND $2000

FACILITIES

KIDS PLAYGROUND

Located in the rear terrace adjacent to the Gazebo, the perfect area for the little ones to enjoy whiles mum & dad unwind.

CROWD DJ

With connection to the venues Nightlife audio system, you have access to tens of thousands of songs and playlists all from the comfort of your mobile device.

CAR PARK

The venue offers a large car park providing ease of access into venue for you & your guests.

SET MENU

TWO COURSE $50
THREE COURSE $65

ENTREES *choose two options, served alternate*

Prawn Avocado
Pan seared prawns with roasted capsicum, avocado, Roma tomato, onion, coriander, and drizzled with pesto.

Arancini (V)
Four cheese, nap sauce and parmesan cheese.

Veggie Stack (V)
Sweet potato, beetroot, mozzarella, walnut, drizzled with extra virgin olive oil.

Ricotta and garlic Bruschetta (V)
Sourdough, Roma tomato, fresh basil, Spanish onion, balsamic glaze, ricotta cheese drizzled with extra virgin olive oil.

Squid
Golden fried calamari dusted with our inhouse seasoning, served with aioli.

MAINS *choose two options, served alternate*

Barramundi
served with dauphinoise, broccolini & lemon beurre blanc.

Chicken supreme
sweet potato mash, Spinach and creamy mushroom sauce

Pork belly
with braised cabbage, apple puree, mash, and red wine jus.

Chargrilled Rump
served with mash potato, seasonal vegetables and red wine jus.

Pasta Alla Norma (V)
Rigatoni pasta, eggplant, fresh basil, napolitana sauce topped with and parmesan cheese.

DESSERT *choose two options, served alternate*

Pavlova
our loved pavlova made inhouse served seasonal berries.

Tiramisu
served with fresh cream & strawberries.

Apple Crumble
freshly baked inhouse served with vanilla ice cream and caramel sauce.

Brownie
The house favourite brownie served with vanilla ice cream, walnuts, and caramel sauce.

(GF) GLUTEN FREE | (V) VEGETARIAN | (VE) VEGAN

ALL IMPORTED SOURCED SEAFOOD

CANAPE MENU

Minimum 20 guests

Choice of 4 items $40
Choice of 5 items $45

Smoked Salmon & Ricotta Crostini

Ricotta and Garlic Bruschetta

Mixed Quiches

Gourmet Beef Pie

Sausage Rolls

Cheeseburger Sliders

Chicken Sliders

Satay Chicken Skewers

PLATTER MENU

Serves 10 guests

Assorted Sandwiches $120
(vegetarian/chicken/ham cheese)

Party Platter $120
beef pie & sausage rolls served with tomato & BBQ sauce.

Arancini $100
four cheese arancini balls served with aioli.

Mixed Sliders $120
assorted chicken and cheeseburger sliders

Chicken Skewers $120
satay marinated chicken skewers

Seafood Platter $150
fish cocktails, golden fried squid, panko prawns & tartare sauce

Antipasto $140
salami, ham, prosciutto, artichoke, olives, semi-dry tomato, pickles, zucchini, roast capsicum & grissini

Favorites Platter $130
samosa cocktail, spring roll, goujons, squid, fish cocktail and tomato sauce

Seasonal Fruit Platter $140 (V)
freshly prepared and served seasonal fruits

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ALL IMPORTED SOURCED SEAFOOD

GRAZING TABLE

Minimum 30 people

$50/person

Salads:

Garden Salad (V) (GF)

Greek Salad (V) (GF)

Pastas:

Chicken Fettuccini Boscaiola

Pasta Penne with spinach,
cherry tomato & creamy pesto (V)

Pizzas:

Margherita (V)

Hawaiian

BBQ Chicken

Vegetarian

CELEBRATION OF LIFE

Minimum 30 people

$40/person

Assorted sandwiches

Gourmet Beef Pie & Sausage roll platter

Mixed Quiche platter

Traditional scones served with jam and cream

Coffee & Tea Station

(GF) GLUTEN FREE | (V) VEGETARIAN | (VE) VEGAN

TERMS & CONDITIONS

Thank you for selecting Wentworth Hotel to host your upcoming function. Please take the time to read through the following terms and conditions applicable to holding an event with our group.

CONFIRMATION, DEPOSITS & FINAL PAYMENT

Bookings are not confirmed until signed paperwork, credit card details and a deposit are received as security within 7 days of a tentative hold being placed. Credit cards will not be charged unless otherwise specified. Wentworth Hotel reserve the right to cancel any tentative holds placed after 7 days.

A deposit of $250.00 is payable within 7 days of a tentative hold being placed. Number of final guests and payment of pre-ordered items listed on event order is due 10 days prior to the scheduled date of the event. Any additional purchases after this time or on the day of the event are subject to availability and must be settled at the conclusion of the event (time specified on the event order provided). If a booking is made within 10 days of the function date, the full amount is payable as per the event order at the time of booking.

FUNCTION SPECIFICATIONS

Final guest numbers are due 10 days out from the function date. Changes to the menu selections after this date are subject to availability. Please notify us of special requests or any dietary requirements when menu selections are chosen.

MINIMUM SPEND

Minimum spend on pre-ordered food from the function menu and either a bar tab or beverage package applies for exclusive use of all function spaces as specified at the time of booking. If the actual spend on food and beverage at the event is less than the minimum spend on food and beverage quoted, the deficit is payable by the client on the day of and immediately after the conclusion of the event. The $250 deposit is only redeemable once the minimum spend requirements have been reached.

CANCELLATION

The deposit will be forfeit if the function is cancelled within 30 days of the booking date. Any cancellation within 10 days of the event date there is no refund, the full amount is payable. Management reserves the right to cancel or conclude a reservation if deemed necessary.

CONDUCT OF EVENT

The client shall conduct the event in an orderly manner compliant with the venue that is hosting their events in house policies and in accordance with all applicable laws. BYO is not permitted. The Wentworth Hotel is a fully licensed venue. One cake per function is permitted, there will be a $30 cakeage fee for the staff to cut and serve the cake for the guests. No further food or beverage items are permitted to be brought into the venue. The client is liable for this reservation; including any costs associated with the cancellation, consumption during the night that are incurred during the above reservation, and for the actions of their invitee's and any damages or losses incurred during the event. Any costs will be invoiced directly to the client.

CAKEAGE

A Cakeage fee of $30 is applicable for all celebration cakes being brought into the venue, no other desserts are permitted without written authorisation from the coordinator. The venue accepts no responsibility for damage to the cake or other brought in items whilst being stored or presented in the venue. A lollies table is acceptable, we do not allow for desserts to be brought in.

EXTERNAL SUPPLIERS

Wentworth Hotel management must be made aware of any external suppliers and provided with the contact details and any relevant information prior to the function. External suppliers may be granted early access subject to area availability.

DAMAGE TO PROPERTY

The client is financially liable to any damage caused to the Wentworth Hotel or property of that venue by guests attending their function. A cleaning/damage fee will be applied at the conclusion of the function should the event space booked, or surrounding area be left in an unacceptable condition.

VARIATIONS

On occasion, price variations may occur. Wentworth Hotel will endeavor to maintain prices as originally quoted. The client will be notified of any price changes no later than 30 days prior to the date of the function.

BUMP IN & DECORATIONS

Guests are requested to arrive no earlier than their designated set up time, as per the runsheet. All placement of decorations & personal items is to be arranged and carried out by the host. Storage of decorations in the venue needs to be approved by the coordinator with written consent.

The hotel can arrange to set up the event for you, please speak to the coordinator for more information for this additional service. Decorations are permitted with consideration that the area must be returned to original state by the conclusion of the event. The event host is responsible ensuring the removal or all décor and acknowledges that any décor not removed will be disposed of by venue. In any circumstance, the use of sticky tape is not permitted in any area.

SECURITY

Onsite security is provided in house by a contracted company. Additional security is required for all 18th & 21st Birthdays and where Management deem necessary. The client is required to employ security guard/s for the duration of their event (minimum of 4hrs) plus ½ hour prior and post the required access at the rate of $40 per guard per hour. All ½ hour periods are rounded up. The number of required guards is dependent on the venue; function security is 1:100.

DRUGS

The Wentworth Hotel is a drug free venue, and any guests found under the influence or in possession of illicit substances will be asked to vacate the premises and the appropriate authority will be notified

RESPONSIBLE SERVICE OF ALCOHOL

The Wentworth Hotel and its staff practice and enforce the Responsible Service of Alcohol (RSA). Management and employees will always be bound by state licensing laws and NSW Liquor Act (1982) and are under obligation to refuse entry and/or service of alcoholic beverages to persons identified as being intoxicated or present themselves inappropriately.

ACKNOWLEDGEMENT

I have read and understood the terms and conditions outlined. I authorise the Wentworth Hotel to process a deposit of $250 in line with the terms in conditions. I acknowledge that my deposit will be forfeit if my function is cancelled within 30 days of my booking date. By completing this form, I authorise Wentworth Hotel to charge the full amount indicated on the function event order provided, in the event of a no show or failure to provide notice of cancellation as per the cancellation policy in the terms and conditions. I acknowledge that any damage caused to the venue will be my liability if proven that the damage was caused by either myself or one of my guests.

FULL NAME: _____

SIGN: _____ **DATE:** _____