



Functions & Events Packages 2017/2018

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Thank-you for considering the Vale Hotel for your upcoming event, we are dedicated to making your next event with us a success and a memorable experience.

At the vale hotel we offer a variety of spaces perfect for celebrating family functions through to business conferences, with amazing food and service to match.

It is with great pleasure that we submit the following information regarding your upcoming event with us. Please find attached all food and beverage offerings available and event space information.

On behalf of the team here at the Vale Hotel we look forward to working with you and having a successful and memorable experience.

Should you require any further information, or wish to discuss the details of your upcoming event, please do not hesitate in contacting us.

Warm Regards,
Shane Howard
Assistant Manager
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The Terrace

Adjacent to the indoor dining area of the Bistro, this space has close access to all areas of the venue with a capacity of Cocktail style up to 150 and Sit Down gatherings of up to 100 guests.

Graziers Bistro

Our Bistro is the perfect space for all your festive celebrations. It is ideal for large or small groups of guests. Our Bistro has a capacity for up 300 guests cocktail style and sit down for up to 200 guests.

The Barra Bar

Our casual and relaxed bar is the perfect place to celebrate your end of year function with juke box pool tables and dedicated bar service area. The bar has capacity for up to 100 guest cocktail style.

The Vale Room

Ideal for corporate events and conferences, the vale room is the perfect space for small meetings and presentations with a capacity of up to 20 delegates and for your own exclusive use.



Room Capacity

| | Cocktail | U Shape | Banquet | Boardroom |
|-----------|----------|---------|---------|-----------|
| Barra Bar | 100 | 30 | 50 | n/a |
| Terrace | 150 | 70 | 100 | n/a |
| Graziers | 300 | n/a | 200 | n/a |
| Vale Room | 20 | 20 | n/a | 20 |



Platters & Canapes Menu

Ideal for small groups of 10-20 guests

Aussie platter \$70

A platter filled with Aussie favorites including mini sausage rolls, mini pies, mini meatballs and assorted mini quiches on a bed of freshly cooked hot chips along with dipping sauces

Asian platter \$70

A selection of deep fried Samosas, Dim-sims, spring rolls and a side of prawn crackers, served on a bed of crispy hot chips with sided with dipping sauces of soy and sweet chilli

Hot Seafood Platter \$100

A tasty selection of battered fish, crumbed prawns, tempura prawns, homemade fishcakes, crumbed calamari served with fresh lemon wedges and tartare sauce

Cold Seafood Platter \$160⁴

Simply the best best fresh prawns and oysters

Sandwich & Wraps Platter \$ 70

chefs selection of of fresh made warps and sandwiches

Trio of Dips \$50

served with a variety of dips toasted breads and crackers

Dessert Platter \$60

Selection of freshly made desserts



Buffet Menu

Minimum 30 guest required
35.00pp Deluxe upgrade 45.00pp

Hot Selection

Roast Pork and apple sauce
Roast Chicken supreme
Oven baked market fish with a creamy lemon sauce
Roast Lamb with mint jelly

Accompanied sides

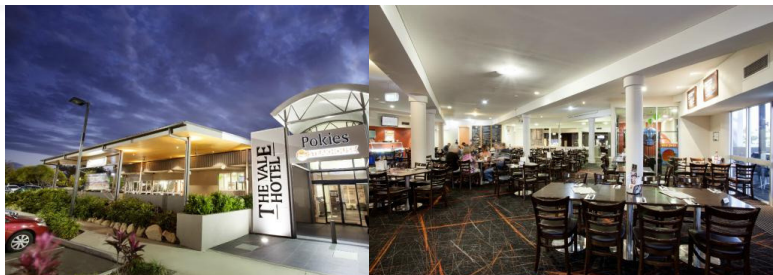
Bread rolls and butter
Garden Salad
Roasted pumpkin and potato
Medley of steamed seasonal vegetables

Desserts

Pavlova with cream and berry compote
selection of cheesecakes
Apple crumble
Brownie Chocolate and macadamia
Mudcake

Deluxe Upgrade options

Beef Lasagne
Chefs House curry
Vegetarian Stir Fry



Alternative Drop Menu

35.00 pp choice of one entree 2 mains and two desserts

40.00 pp choice of 2 entree 2 mains 2 desserts

Entree

Pumpkin Soup served with a warm roll

Smokey BBQ Buffalo wings served with ranch sauce

Taco filled with con carne, lettuce tomato, cheese and sour cream

Marinated chicken skewers served with salad and satay sauce

Lamb Lollipop served with roquette salad and tzatziki

Torpedo prawns served with chilli sauce and prawn crackers

Mains

Lamb rump served with smashed potato, broccolini, carrots finished with a red wine jus

Pan fried atlantic salmon served with baby carrots, beans and mashed potato and hollandaise sauce

Vegetable stack with roquette salad tomato chutney and finished with a balsamic glaze

Chicken breast served with smashed potato, broccolini, blistered tomato and finished with garlic cream sauce

Oven baked duck breast served with sweet potato mash, bok choy and orange sauce reduction

Fillet mignon cooked medium served with mushroom sauce, smashed potato wilted spinach and blistered tomatoes

Dessert

all served with cream and ice cream

Traditional Pavlova

Sticky Date Pudding

Apple Crumble

Mud Cake

lemon Meringue



Schnitzel Menu

Minimum Guest 10

\$25 per person

Your choice of schnitzel topping served with your choice of two sides, sides include chips, garden salad, caesar salad, mash potato or seasonal vegetables and dessert of your choice

Moo-ha-ha

beef chilli con carne, sour cream, guacamole and mozzarella

King Avocado

bacon, avocado, hollandaise sauce & mozzarella

Garlic Prawn

prawns in a creamy garlic sauce, Bacon and mozzarella

Parmigiana

leg ham, napoli sauce & mozzarella cheese

Chicken Schnitzel

plain or topped w/ gravy, mushroom, pepper or dienne sauce

Bull Dust

bacon chorizo, beef bolognese mushrooms & mozzarella

Wedgie

prawns, avocado, mozzarella and hollandaise sauce

Desserts

Pavlova with cream and berry compote

selection of cheesecakes

Apple crumble

Brownie Chocolate and macadamia

Mudcake



BBQ Buffet Menu

Minimum 25 guest required
25.00pp Deluxe upgrade 30.00pp

150 Gram Rib Eye Fillet
Sausages
Marinated Grilled Chicken
Beef Burger Pattie
Grilled Onion

Fresh bread basket
with butter
Garden Salad
Pasta Salad
Coleslaw
Betroot
Selection of condiments and sauces

Deluxe Upgrade option

Dessert Platter
Selection of freshly made desserts



Conference Day Delegate Package

Minimum 10 guest required

\$40.00 per delegate, package is inclusive of the following

Room and Hire and Data Projector and Screen
Pens, pads iced water and mints

Continuous tea, coffee and Orange Juice

Morning Tea

Trio of Dips

served with a variety of dips toasted breads and crackers

Lunch

Chef's Selection of sandwiches and warps

Afternoon Tea

A selection of deep fried Samosas, Dim-sims, spring rolls and a side of prawn crackers, served on a bed of crispy hot chips with sided with dipping sauces of soy and sweet chilli

