

• COMMERCIAL HOTEL •

FUNCTIONS

9635 8342 • functions@thecommercialhotel.net.au • thecommercialhotel.net.au

Planning an event has never been easier



The beautifully renovated Commercial Hotel offers everything the perfect venue should.

With sumptuous food, and stunning areas, it's not hard to see why people are flocking to the Commercial Hotel.

The venues dynamic design boasts a large, sun drenched beer garden, large dining area, lounge bar and large wrap around balcony.

Whether you are holding a small office gathering, or a large birthday party, our Functions Manager will assist you through every step of your event, to ensure nothing is missed, and your party is one to remember.

With impeccable service, affordable options and stunning areas, the choice is simple.

Contact us today to learn about your next unforgettable event at the Commercial Hotel.

We look forward to meeting with you.

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Our Spaces

LOUNGE BAR

The Lounge Bar oozes style and charm. With a private bar, and gorgeous wrap around balcony, it is a stylish and sophisticated area.

Encompassed by a historic wrought iron balcony with a view of the local business district, a fire place and warm features.



VERANDAH BAR

The Verandah Bar a stunning area, filled with beautiful lighting and great atmosphere. The Verandah features a fabulous bar, a and outlook over the entire venue. Guaranteed to make the big occasion even more special. The Verandah is perfectly suited for corporate cocktail functions and large events such as anniversaries or birthdays.



Exclusive Minimum Spends

All minimum spend includes food and beverage

	MONDAY TO THURSDAY	FRIDAY
LOUNGE BAR	\$1000 MIN SPEND	\$2000 MIN SPEND
VERANDAH BAR	\$1500 MIN SPEND	\$4000 MIN SPEND
	SATURDAY	SUNDAY
LOUNGE BAR	\$2000 MIN SPEND	\$1500 MIN SPEND
VERANDAH BAR	\$3000 MIN SPEND	\$3000 MIN SPEND
SECURITY	MON TO SAT \$40 PER HOUR	MON TO SAT \$45 PER HOUR
END OF YEAR PRICING NOVEMBER AND DECEMBER		
	MONDAY TO THURSDAY	FRIDAY
LOUNGE BAR	\$2000 MIN SPEND	\$3000 MIN SPEND
VERANDAH BAR	\$3000 MIN SPEND	\$10,000 MIN SPEND
	SATURDAY	SUNDAY
LOUNGE BAR	\$2500 MIN SPEND	\$1500 MIN SPEND
VERANDAH BAR	\$4000 MIN SPEND	\$2500 MIN SPEND

Jan - Oct \$200 deposit & difference between actual spend and minimum spend to be charged to the customer

Nov - Dec \$1000 deposit & difference between actual spend and minimum spend to be charged to the customer

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FOOD

Canape Menu



Bronze \$25pp

Includes one starter, one nibbles, two substantial and two chef's selection

Silver \$35pp

Includes one starter, two nibbles, three substantial and three chef's selection

Gold \$50pp

Includes one starter, three nibbles, four substantial and four chef's selection

Platinum \$60pp

Includes two starters, three nibbles, five substantial and five chef's selection

STARTERS

- Spicy Crisp Cajun Wedges (v)
- Roma Tomato and Basil Bruschetta (v)
- Trio of Dips (gluten free option available)

NIBBLES

- Pumpkin and Thyme Arancini Balls (v)
- Vegetarian Spring Rolls (v)
- Cucumber Cups with Chive Cream Cheese (v)
- Mini Vegetarian Nacho Cups (v)
- Beer Battered Mushrooms with French Onion Dip (v)

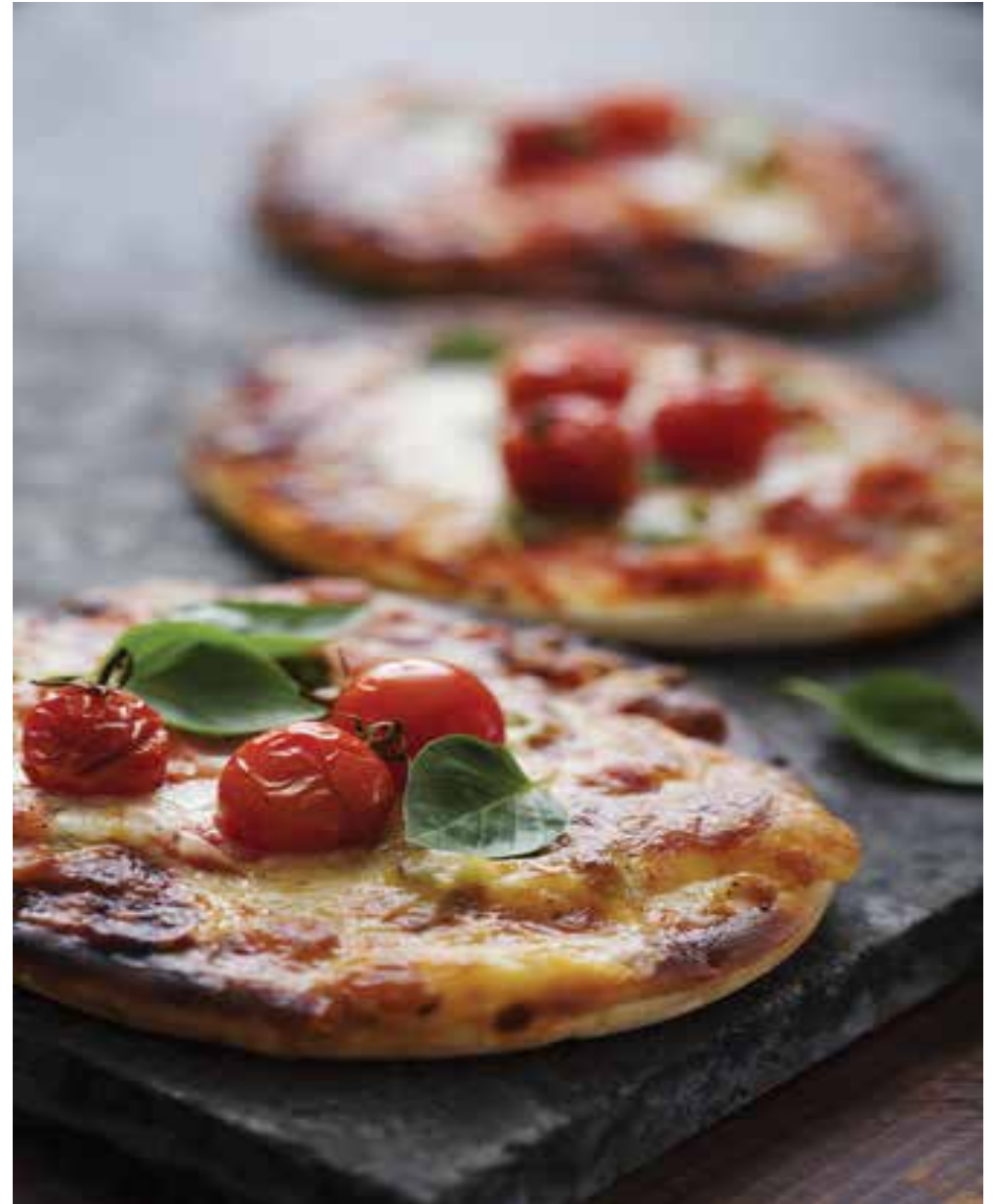
Canape Menu

SUBSTANTIAL

- Fish Cocktails
- Insalata Caprese Canapés
- Pigs in Blankets
- Salt and Pepper Squid
- Grilled Zucchini Rolls with Roast Peppers and Herbs (v)
- Mini Pepperoni Pizzas
- Mini Hawaiian Pizzas
- Mini Tacos with Sour Cream and Guacamole
- Mini Vegetarian Pizzas (v)

CHEFS SELECTION

- Mini Beef Pies with Rosemary Salt
- Mini Beef Cheese Sliders
- Mini Peri Peri Chicken & Bacon Sliders
- Mini Pulled Pork Sliders
- Beef and Red Wine Jus Skewers
- Beef Spicy Harissa Skewers
- Chicken and Honey Soy Skewers
- Chicken Lemon, Garlic and Herb Skewers
- Smoked Salmon and Chive Canapies
- Smoked Salmon Brioche Sliders with Chive Cream Cheese
- Tomato Consume with Prawn Chaser and Salsa



Function Platter Menu



STARTERS

- Spicy Crisp Cajun Wedges (v) \$25
- Roma Tomato and Basil Bruschetta (v) (40 Pieces) \$60
- Trio of Dips (GF option available) \$50

NIBBLES

- Pumpkin and Thyme Arancini Balls (v) (40 Pieces) \$80
- Vegetarian Spring Rolls (v) (40 Pieces) \$80
- Cucumber Cups with Chive Cream Cheese (v) (40 Pieces) \$60
- Mini Vegetarian Nacho Cups (v) (40 Pieces) \$80
- Beer Battered Mushrooms with French Onion Dip (v)(40 Pieces) \$60

SUBSTANTIAL

- Fish Cocktails (40 Pieces) \$80
- Insalata Caprise Canapés (40 Pieces) \$80
- Pigs in Blankets (40 Pieces) \$80
- Salt and Pepper Squid (40 Pieces) \$60
- Grilled Zucchini Rolls with Roast Peppers & Herbs (v) (40 Pieces) \$60
- Pepperoni Pizzas (40 Pieces) \$60
- Mini Hawaiian Pizzas (40 Pieces) \$60
- Mini Tacos with Sour Cream and Guacamole (40 Pieces) \$50
- Mini Vegetarian Pizzas (v) (40 Pieces) \$60

Function Platter Menu



CHEFS SELECTION

- Mini Beef Pies with Rosemary Salt (20 Pieces) \$60
- Mini Beef Cheese Sliders (20 Pieces) \$80
- Mini Peri Peri Chicken & Bacon Sliders (20 Pieces) \$80
- Mini Pulled Pork Sliders (20 Pieces) \$80
- Beef and Red Wine Jus Skewers (20 Pieces) \$80
- Beef Spicy Harissa Skewers (20 Pieces) \$80
- Chicken and Honey Soy Skewers (20 Pieces) \$50
- Chicken Lemon, Garlic and Herb Skewers (20 Pieces) \$50
- Smoked Salmon and Chive Canapes (20 Pieces) \$50
- Smoked Salmon Brioche Sliders with Chive Cream Cheese (20 Pieces) \$80
- Tomato Consume with Prawn Chaser and Salsa (20 Pieces) \$60

Set Menu

\$30 PER PERSON

2 course meal

Main + Dessert OR Entree + Main

\$40 PER PERSON

3 course meal

Entree + Main + Dessert

ENTREES

Soup Options

- Pumpkin, Bacon, Sour Cream and Chives

- Roasted Cream Cauliflower
- Spicy Prawn and Tomato

Grilled Vegetable Stack with Pesto, Pasatta and Balsamic Glaze

Pork Roulade Stuff with Feta and Rolled in Prosciutto on a Bed of Stir Fried Cucumber

MAINS

Black Angus Steak with Beer Battered Onion Rings, Baked Potato Jacks and Seasonal Vegetables with 4 optional sauces which include Béarnaise, Red Wine Jus, Plain Jus or Gravy

Crispy Skin Salmon with a Garlic Lemon Bur Blanc, Chive Mash Potato and Slow Roasted Cherry Tomatoes

Chicken Supreme Frenched with Chive and Eshallot Jus, Roasted Herb Chat Potatoes and Parsnip Puree

16 Hour Slow Roasted Lamb Shank with Red wine and Roast Vegetable Jus, Brocollini and Garlic and Chive Mash Potato

Warm Israel Cous Cous Salad with Roasted Vegetables, Fresh Herbs and Fresh Pomegranate

DESSERTS

Sticky Date Pudding with Butterscotch Sauce

Chocolate Brownie and Ice Cream

Grandmas Christmas Trifle

*Functions over 20 people will be alternate drop

Buffet Menu

2 mains + 2 sides = \$25 per head

3 mains + 2 sides + 1 dessert = \$30 per head

3 mains + 3 sides + 2 desserts = \$35 per head

4 mains + 3 sides + 3 desserts = \$40 per head

MAIN MEALS

- Premium Baked Honey Glazed Leg Ham
- Roast beef
- Roast Lamb with Garlic & rosemary
- Roast Turkey with lemon Thyme & Lemon, honey sauce
- Butter Chicken Curry
- Lamb Rogan Josh
- Traditional Bangladesh Beef Curry
- Traditional Thai Green Curry with Paste Bamboo Shoots & Coconut Cream
- Vegetarian Curry
- Massaman Beef Curry
- Chicken Mushroom Penne with Creamy White Sauce
- Roasted Vegetable Penne with roasted Vegetables & Neapolitan Sauce
- Zucchini & Chorizo Linguini with Chilli & Basil Sauce
- Spaghetti Prawn w/ Chilli, Garlic & Neapolitan Sauce

SIDE DISHES

- Mashed Potatoes & Roasted Vegetables
- Roasted chat Potatoes with Rosemary
- Green Salad
- Steamed Vegetables
- Spring rolls
- Salt & pepper Squid
- Onion Rings
- Creamy Scalloped Potatoes
- Potato salad
- Roasted Sweet Potato Salad
- Boiled Rice
- Fried Rice

DESSERTS

- Sticky Date pudding with Butterscotch Sauce
- Caramel Slice
- Apple Crumble
- Chocolate Brownie

Drink Options

ON CONSUMPTION

Individual accounts can be set up to suit your needs. Choose from our range of beers, wines and spirits.

BAR TAB

A pre-paid or nominated amount can be placed on a bar tab with selected beverages or an open bar.

CASH BAR

You can opt for a cash bar for the duration of your event where guests purchase their own beverages

BEVERAGE PACKAGES

We pride ourselves on delivering packages that are individually tailored to match all of your needs and requirements. Please speak to our lovely functions team for further details.

NOTE: Drink/Table Service provided at an extra charge. Please enquire within for further details.



Booking Terms

Booking and Confirmation

Function bookings are confirmed and secured upon receiving a signed booking form and payment of function room hire. Any tentative booking not confirmed within 14 days will be released at the discretion of The Commercial Hotel.

Cancellation

All cancellations must be made in writing. If a cancellation is received more than 21 days prior to the function date then the deposit will be returned in full, less any cost incurred on your behalf. If a cancellation is received less than 21 days prior to the function date then we will retain the deposit. The Commercial Hotel reserves the right to cancel any event without notice.

Payment

All accounts (excluding bar tabs) are to be paid on a minimum 7 days prior to the function date. A credit card and ID must be presented at time of arrival to begin bar tab. Bar tabs are to be paid at the cessation of the function.

Payments can be made in cash or by credit card. AMEX and Diners will incur a 3% surcharge. The Commercial Hotel does not accept payment by personal or company cheques.

Minimum Spend Requirements

Should you not meet the minimum spend requirements we regret to inform you that you will still be responsible for paying the shortfall to ensure the minimum spend is met. These minimum spend prices exclude November and December bookings.

Minors & Licence Restrictions

Children under the age of 18 years are permitted to attend the function in the company of a responsible adult up until 10pm. If you have any minors attending your function please advise management prior to the event.

Should spirits be included in a bar tab/package please note that they will only be served with a mixer i.e. no shots and single shots serves.

Behaviour

The Commercial Hotel reserves the right to refuse entry or service to any function guests. The Commercial Hotel adheres to strict Responsible Service of Alcohol rules and requires guests respect and adhere to these laws in relation to intoxication and responsible behaviour at all times whilst in the venue.

Dress Code

Smart casual dress code rules do apply. Please advise management of any themes you are planning to have at your event. Management reserves the right to refuse entry if deemed necessary.

Damage

The client is responsible for any loss or damages to hotel property caused by their own or guests actions. The Commercial Hotel will take all reasonable care to protect the property of the guests, but will not accept any responsibility or liability for the loss or damage of items left in the hotel prior to, during or after the function.

Security

Security guards are required for any exclusive function and must be present the entire duration of the event. You must have 1 guard on per 100 guests. Security guards are provided at \$40 per hour for a minimum of 4 hours.

Function Hours

The client agrees to begin the function and vacate at the scheduled times. Any set-up time required prior to the event must be arranged with management prior to the function date. E.g. Photo booths, DJ, decorations, etc.

Entertainment & Music

The Commercial Hotel has certain noise restrictions to adhere to. Any DJ or performance must connect to our internal speaker system. No external speakers are to be used within the venue. Due to various council and licensing regulations, management reserves the rights to monitor and adjust any sound level.

Decoration

Decorations are permitted subject to the approval of hotel management. Sticky tape and confetti are prohibited.

General

All prices shown include GST and are current at the time of printing but are subject to change. Prices are subject to change on public holidays, November and December period.

Frequently Asked Questions

Q. Do you host Bucks/Hens Parties?

A. No, unfortunately we do not allow any bucks or hens parties to be held at our venue.

Q. Do you host 18th Birthdays?

A. No unfortunately we do not allow any 18th birthdays to be held at our venue.

Q. When do you require the catering order?

A. At least 2 weeks prior to your event.

Q. How will my guests know where to go when they arrive?

A. We have personalised signs at every entrance to your function area. Simply let us know what you would like it to say!

Q. What forms of payment do you take?

A. We accept cash, Visa, Mastercard. AMEX (surcharges apply). We are able to do direct deposit but they must be done 3 weeks prior to your event and a remittance must be sent through.

Q. Are we allowed to B.Y.O. food or alcohol?

A. No, all catering and beverages must be purchased through the venue.

Q. When do we confirm final numbers?

A. We would appreciate it if you could confirm final numbers 2 weeks prior to your event.

Q. Are we allowed to bring a Cake/Dessert Table?

A. You are most welcome to bring along a cake for your event. We will provide storage, disposable utensils/plates and cutting. The venue takes no responsibility for storage of items in the event of a mechanical malfunction.



Booking Form

Client / Company Name: _____

Email: _____

Organisers Name: _____

Phone: _____ Function Date: _____

I have read and understand the terms and conditions, and I understand my booking is not confirmed until such point I have paid the deposit.

Date: _____

Print Name: _____

Signature: _____

Credit Card Type: _____

Cardholder Name: _____

Card Number: _____

Expiry Date: _____ CCV: _____

Please Debit My Card For The Amount Of: \$ _____

Cardholders Signature: _____

Please Fax Back To 9893 7047 or email back to functions@thecommercialhotel.net.au

Cards accepted: American Express (2% surcharge), Visa and Mastercard