



# **FUNCTIONS & EVENTS**

THE **CAMELLIA** HOTEL

# Lets Celebrate!

We thank you so much for considering having your celebration with us. Let The Camellia Hotel turn your next function into an event to remember!

Whether you're celebrating a milestone birthday, having a work function or getting together with friends, we would love to look after you.

Our beautifully renovated spaces can host small and large functions in a seated or stand up style, to suit your needs.

Our Chefs have prepared a menu that will suit any celebration! From carefully curated canapes, to generous grazing boards, to scrumptious sit down lunch or dinners and of course, the delicious desserts. Our exciting menu has something for everyone!

Our beverage packages provide an option for all occasions.

Our Functions Manager will work with you every step of the way to ensure you select the ideal space and choose food and beverage options that meet your needs and fit your budget.

Thank you for considering The Camellia Hotel. We are excited by the opportunity to create a memorable moment with you.

We can't wait to celebrate!

# SPACES & PLACES

## EXCLUSIVE & NON-EXCLUSIVE USE OF SPACE OPTIONS

### THE BISTRO

THE MAIN SPACE WITHIN THE HOTEL DINING AREA

#### THE BISTRO

Seated or stand up style  
Catering for up to  
100 guests

\$30 minimum spend | non-exclusive use

Space type:  
Open & shared



60 100

### SPORTS BAR

IN THE HOTELS TAB AREA

#### DINING OR SPORTS BAR

Seated or stand up style  
Catering for up to  
60 guests

\$30 per person | non-exclusive use

Space type:  
Open & shared



25 35

### OUTDOOR CABANAS

THE OUTDOOR AREA MAY BE EFFECT BY RAIN AND OTHER ELEMENTS

#### OUTDOOR AREA

Seated or stand up style  
Catering for up to  
50 guests

\$30 per person | non-exclusive use

Space type:  
Semi private



40 50

# CANAPES

## PREMIUM

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**\$30 PER PERSON  
MIN 20**

You choose -  
5 x Canape  
1 x Substantial

## DELUXE

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**\$35 PER PERSON  
MIN 20**

You choose -  
6 x Canape  
1 x Substantial

## CANAPES

Heirloom tomato & ricotta bruschetta (V)  
Guacamole & sour cream bruschetta (V)  
Thai beef salad with peanuts & tamarind dressing  
Smoked salmon blinis with sour cream & dill (A)  
Stuffed chat potatoes with sour cream, chorizo & chives (GF)  
Ratatouille tart with basil & olives (VG)  
Crostini with chargrilled vegetables & olive tapenade (VG)  
Chicken Caesar lettuce cups with Caesar dressing & parmesan  
Cherry tomato & bocconcini kebabs with balsamic glaze & basil (V)

## HOT CANAPES

Pork & veal meatballs with tomato relish  
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)  
Peking duck spring rolls & hoisin sauce  
Pork & veal sausage rolls & tomato relish  
Salt & Szechuan pepper squid & aioli (GF) (I)  
Satay chicken skewers & sweet soy  
House made truffle & forest mushroom arancini & truffle aioli (V)  
Beef burgundy pies & homemade BBQ sauce  
Moroccan stuffed pumpkin flower & tzatziki (V)

## SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles  
Chilli caramel pork belly with green beans & steamed rice  
Lamb souvlaki with eggplant dip & flat bread  
Battered barramundi fish & chips with tartare sauce (I)  
Mushroom risotto with pine nuts & parmesan (V) (GF)  
Southwest chicken wings with chips & hot sauce  
Nasi goreng, Indonesian fried rice with crispy eschalots & sriracha

## ADDITIONALS

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Canapes \$6.50 Per Person  
Substantial \$8.50 Per Person

# BOARDS & GRAZING

## GRAZING TABLES

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**\$450**  
**APPROX. 25-30 PEOPLE**

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

## SLIDERS & TACOS

\$6.50 each - Minimum 20

Grilled portobello mushroom slider, caramelised onion, pickles, cheese & truffle mayo (V)  
Portuguese chicken slider, Swiss cheese, lettuce, guacamole & chipotle mayo  
Battered barramundi taco, cabbage, chipotle mayo & coriander (I)  
Pulled pork taco, charred corn, black bean salsa, pickled cabbage & chipotle mayo  
Southwest fried chicken taco, guacamole, lettuce & chipotle mayo  
Cheeseburger slider, pickles, tomato relish, cheese & American mustard  
Chicken southwest slider, cheese, Frank's hot sauce, pickles & chipotle aioli

## PIZZAS

|   |       |
|---|-------|
| 10 Pizzas (choose 3 different pizzas from our list) | \$250 |
| 15 Pizzas (choose 4 different pizzas from our list) | \$350 |
| 20 Pizzas (choose 5 different pizzas from our list) | \$450 |

## DESSERTS

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Cheese board with Italian & Australian cheeses, lavosh & quince paste \$95  
Assorted mini macarons \$100  
Mini doughnut balls & Nutella \$65  
Mini chocolate brownie & whipped cream \$65  
Apple pie bites & caramel sauce \$65

## MORNING TEA

\$20 each - Minimum 20

Seasonal fruit platter  
Assorted finger sandwiches  
French pastries  
Tea & coffee

# PLATTERS

## ALL TO SHARE

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PRICE PER PLATTER  
**20 PIECES EACH**

\*EXCLUDING CAULIFLOWER & SQUID **60** PIECES EACH

## VEGETARIAN

|   |      |
|---|------|
| Korean fried cauliflower & sweet chilli Korean glaze                  | \$75 |
| House made truffle & forest mushroom arancini with truffle aioli      | \$80 |
| Heirloom tomato & ricotta bruschetta                                  | \$75 |
| Moroccan stuffed pumpkin flower & tzatziki                            | \$80 |
| Beetroot & goats cheese tart, baby basil                              | \$80 |
| Aged cheddar, leek & spinach quiche                                   | \$85 |
| Cheese board with Italian & Australian cheeses, lavosh & quince paste | \$95 |

## PLATTERS

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TO SHARE

Mix & match or add to a package

## SHARE PLATTERS

|   |       |
|---|-------|
| Smoked salmon blinis with sour cream & dill (A)                 | \$100 |
| Prawn Vietnamese rice paper roll & Vietnamese dressing (GF) (I) | \$90  |
| Lamb kofta & almond tarator (GF)(DF)                            | \$90  |
| Beef bourguignon pies & tomato relish                           | \$85  |
| Pork & veal meatballs & tomato relish                           | \$85  |
| Salt & Szechuan pepper calamari, lemon & aioli (GF) (I)         | \$80  |
| Tempura prawn & sesame mayo (DF) (I)                            | \$90  |
| Southwest chicken wings with chips & hot sauce                  | \$75  |
| Steamed pork & chive dumplings, soy & ginger dressing (DF)      | \$75  |
| Satay chicken skewers & sweet soy                               | \$85  |
| Peking duck spring rolls & hoisin sauce                         | \$95  |
| Lobster spring rolls & Marie Rose sauce (I)                     | \$120 |

## DESSERTS

|   |       |
|---|-------|
| Cheese board with Italian & Australian cheeses, lavosh & quince paste | \$95  |
| Assorted mini macarons  | \$100 |
| Mini doughnut balls & Nutella   | \$65  |
| Mini chocolate brownie & whipped cream                                | \$65  |
| Apple pie bites & caramel sauce                                       | \$65  |

# SET MENU

## TWO COURSES

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**\$50**  
**PER PERSON**  
**MINIMUM 20**

## THREE COURSES

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**\$60**  
**PER PERSON**  
**MINIMUM 20**

### ENTREES

Choice of two, served alternatively

- Guacamole & sour cream bruschetta (V)
- Salt & Szechuan pepper calamari with pickle chilli, shallots & aioli (GF) (I)
- House made truffle & forest mushroom arancini with truffle aioli (V)
- Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
- Veal & pork meatballs with parmesan & flat bread

### MAINS

Choice of two, served alternatively

- Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
- North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF) (A)
- Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
- Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)
- Braised lamb shank with creamy mash, seasonal greens & red wine sauce

### DESSERTS

Choice of two, served alternatively

- Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
- Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
- Lemon meringue tart with crumble, strawberries & vanilla ice cream
- Coconut panna cotta with lychee, pineapple & almond biscotti
- Churros with choc fudge & chantilly cream

### SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad

# BANQUET

## ALL TO SHARE

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**\$49 PER PERSON**  
**MIN 20**

## TO START

Guacamole & sour cream bruschetta (V)  
Salt & Szechuan pepper calamari with pickle chilli, shallots & aioli (GF) (I)  
House made truffle & forest mushroom arancini with truffle aioli (V)

## TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)  
Baked salmon fillet with lemon pepper & garlic sauce (GF) (A)  
Roast peri peri half chicken with rocket & parmesan (GF)  
Grainge scotch fillet with Café de Paris butter (GF)  
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

## ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream

## SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad

# BUFFET SPREADS

## ROAST DINNER

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**\$45 PER PERSON**  
**MIN 20**

## CHRISTMAS FEAST

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**\$70 PER PERSON**  
**MIN 20**

## PIZZA & PASTA

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**\$39 PER PERSON**  
**MIN 20**

## ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter  
Roast Angus beef & gravy  
Roast pork & apple sauce  
Roast chicken & peri peri sauce  
Roast lamb & mint sauce

Steamed seasonal vegetables  
Roast chat potatoes & Café de Paris butter  
Caesar salad  
Garden salad  
Sauces & condiments

## CHRISTMAS FEAST

Additional meats \$7 per person

Sydney rock oysters (A)  
Cooked tiger prawns (A)  
Whisky-glazed ham or roast turkey  
Rosemary roast potatoes  
Rocket & parmesan salad

Garden salad  
Sourdough dinner rolls with butter  
Steamed greens  
Sauces & condiments

## PIZZA & PASTA

Choice of two wood fire pizzas from our menu

Garlic bread (V)  
Antipasto with grilled chorizo, charred vegetables, cheese & dips  
Salt & pepper calamari with pickle chilli, shallots & aioli (I)  
Spaghetti pasta with prawn & chorizo (I)

## ADDITIONALS

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\$7 Per Person

Beef & Guinness stew  
Nepalese chicken & vegetable curry  
Beef ragu  
Green lentil & vegetable curry

All served with steamed rice

# DRINKS

## STANDARD

### TAP BEERS

Local beers

### WINES & SPARKLING

served by regular glass  
Woodbrook Sauvignon Blanc  
Luna Rosa Rosado  
Woodbrook Farm Shiraz  
Woodbrook Brut Curvee

### NON ALCOHOLIC

Post-mix soft drinks  
Pepsi  
Pepsi Max  
Solo  
Lemonade  
Dry Ginger Ale  
Soda Water

## PREMIUM

### TAP BEERS

All tap beers

### WINES & SPARKLING

Pre-select 5  
served by regular glass  
All wines on standard package,  
plus  
Il Fiore Prosecco DOC NV  
Pikorua Sauvignon Blanc  
Fiore White Moscato  
Quilty & Gransden Chardonnay

### SPIRITS

Johnnie Walker Red Label  
Jim Beam Bourbon  
Smirnoff Vodka  
Gordons Gin  
Bundaberg Rum

### NON ALCOHOLIC

Post-mix soft drinks  
All soft drinks in the standard  
package

## DELUXE

### TAP BEERS

All tap beers

### WINES & SPARKLING

Pre-select 5 from list on next  
page  
served by regular glass

### PREMIUM SPIRITS

All spirits in the Premium  
package plus  
Jack Daniels  
Johnnie Walker Black  
Tanqueray Gin  
Captain Morgan  
Belvedere Vodka

### NON ALCOHOLIC

Post-mix soft drinks  
All soft drinks in the standard  
package plus juices

## HOURS

**2 HOURS \$35**  
**3 HOURS \$45**  
**4 HOURS \$55**  
**5 HOURS \$65**

## HOURS

**2 HOURS \$55**  
**3 HOURS \$65**  
**4 HOURS \$75**  
**5 HOURS \$85**

## HOURS

**2 HOURS \$90**  
**3 HOURS \$105**  
**4 HOURS \$120**  
**5 HOURS \$135**

THE HOTEL SUPPORTS THE RESPONSIBLE SERVICE OF ALCOHOL. THE HOTEL RESERVES ALL RIGHTS TO REFUSE SERVICE, ASK PATRONS TO LEAVE & NO REFUND WILL BE GIVEN.

## COCKTAILS

Add a cocktail on arrival  
for your celebration

## COST

\$15 Per cocktail  
of your choice

# WINES

## WINE LIST

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### DELUXE DRINK PACKAGE BY THE GLASS

You choose -  
5 x Wines

## SPARKLING & CHAMPAGNE

Woodbrook Farm Brut Cuvee NV  
Il Fiore Prosecco DOC NV  
Piper-Heidsieck Cuvee Brut NV

## ROSE

Luna Rosa Rosado  
Marquis de Pennautier Rosé

## WHITE WINE

Fiore White Moscato  
Wicks Estate Riesling  
Pikorua Sauvignon Blanc  
Pikes 'Valley's End' Sauvignon Blanc Semillon  
Woodbrook Farm Sauvignon Blanc  
Annais Pinot Grigio (Organic)  
Ara 'Single Estate' Pinot Gris  
Quilty and Gransden Chardonnay  
Chapel Hill (Small Batch) Chardonnay

## RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir  
Wild Oats Merlot  
Robert Oatley Signature Grenache  
Argento 'Organic' Malbec  
Rymill 'The Yearling' Cabernet Sauvignon  
Woodbrook Farm Shiraz  
Pikes 'Los Companeros' Shiraz Tempranillo  
Four in Hand Shiraz

# BOOKING PACK

## TERMS AND CONDITIONS

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To confirm a function booking, the following is required:

1. Complete the booking form - your function is not confirmed until The Camellia Hotel management has confirmed via email.
2. To secure your booking we require:
  - A 50% deposit at the time of booking. All deposits are non-refundable, should you need to move the date, every effort will be made to move the function to another suitable date.
  - The remaining 50% of the package bill is to be paid at least 1 week prior to the event. This payment is non-refundable.
3. Sign the Terms & Conditions
  - Approximate number of guests attending and all important details should be notified to the functions manager at the time of booking the event. Numbers can increase up to 5 business days\* prior to the event however not decrease.

### PAYMENT

- To confirm booking, 100% of the complete package bill should be paid at least 1 week prior to the event.
- For any additional outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. Payment can be made by direct deposit or credit card. Credit card details and I.D must be given as security for all food and beverage tabs.

### INSURANCE/DAMAGES

- Our organisation will take reasonable care, but will not accept responsibility for damage or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function by you or your guest. You are also responsible for any loss or damage to equipment hired on your behalf.

### OTHER

- The client shall conduct the function in an orderly manner and in full compliance with the rules of The Camellia Hotel management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and the invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No food or beverage of any kind is permitted to be brought to the function by the client, the client's guests or invitees unless prior permission has been obtained.
- The Camellia Hotel supports the Responsible Service of Alcohol. In accordance with the NSW state government's RSA laws, The Camellia Hotel reserves the right in it's absolute discretion to remove or exclude any person from the function or The Camellia Hotel premises liability. No refunds, under any circumstances will be given for patrons removed from the function.
- Minors must be accompanied by a responsible adult at all times.
- When external suppliers are engaged for your booking, please note that the hotel is not liable for any results or outcomes related to their delivery and setup services. It is the responsibility of the external suppliers to fulfill their obligations, and any issues arising from their performance will need to be addressed directly with them.

# BOOKING PACK

## TERMS AND CONDITIONS

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We also reserve the right, in our absolute discretion to cancel the booking if:

- The Camellia Hotel or any part of it is closed due to the circumstances outside the hotel's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might restrict the ability of the The Camellia Hotel to comply with New South Wales laws, or has the ability to harm the reputation of The Camellia Hotel.
- The 50% remaining package cost and confirmation has not been made 1 week prior to the booking.

If you accept our terms and conditions, kindly sign this document, note the date, and send a signed copy to [info@camelliahotel.com.au](mailto:info@camelliahotel.com.au) via email.

A return email confirmation from the hotel to the client will be sent to confirm the booking, the booking is not confirmed until the customer has received the confirmation email from the hotel.

The Camellia Hotel

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NAME

SIGNED

DATE

THE **CAMELLIA** HOTEL

# BOOKING PACK

## BOOKING FORM

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### FUNCTIONS & CELEBRATIONS

#### FILL OUT ALL INFORMATION BELOW

##### CONTACT DETAILS

Name

Company (if applicable)

Contact number

Email

##### FUNCTION DETAILS

Date of function

Time of function

After your function, do you intend to stay longer at the hotel?  
YES / NO (Please circle)

Type of event

Style of event  
Standing or seated (Please circle)

Number of guests

Menu choice

Drink Package choice

##### DEPOSIT PAYMENT

50% deposit payment

Credit card details  
Visa / Mastercard / Diners Club / AMEX (Please circle)

Cardholder name

Card number

Expiry date

CVV (number of the back of the card)

Deposit \$

Additional 1.5% surcharge will be charged for credit card payments



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