

ROOM WITH A VIEW BRONZE CHRISTMAS PACKAGE | 2016



ROOM WITH A VIEW BRONZE CHRISTMAS PACKAGE

This package has been designed for groups who wish to hold a function, that can include food and drinks for a set price per head as listed below to suit your party.

PACKAGE A \$45.00 per head

Two course meal (main & dessert)

PACKAGE B \$50.00 per head

Two course meal (entrée & main)

PACKAGE C \$55.00 per head

Three course meal

These packages include:

- Individual menu at each place setting
- Linen napkins and tablecloths
- Full table service
- Floral centerpieces

- Bread rolls
 - · Coffee and tea service
 - · Basic Christmas decorations

Optional extras:

- Finger food on arrival \$5.00 per person
- · Antipasto platters to share \$10.00 per person
- Cheese and fruit platters to share \$10.00 per person

The most appealing aspect about these packages is that each course is ordered individually by your guests through our professional staff, from a menu with great variety (sample menu attached).

Beverages can be included in the fee and served for a continuous period for a set price per head.

Alternatively the host can organise a bar tab, or guests that wish to buy their own beverages, can do so at the bar, at bar prices.

\$25.00 per person \$30.00 per person \$35.00 per person

3 hours 4 hours 5 hours

A deposit of \$500.00 is required 2 weeks upon confirming the function date.

ROOM WITH A VIEW BRONZE CHRISTMAS PACKAGE SAMPLE MENU

ENTRÉE

Spiced sweet potato, roast capsicum and spinach soup - sweet potato shavings (GF, VG)

Moroccan spiced calamari - eggplant, chickpea and saffron jam, harissa aioli, cumin oil (GF)

Spinach gnocchi - smoked chicken, char-grilled capsicum, peas, roasted pumpkin, fetta
cream sauce

MAIN COURSE

Char-grilled porterhouse steak (cooked medium) - herb and truffle roasted duck fat potatoes, sautéed kale, dukkah baby carrots, roast garlic jus (GF)

Prosciutto wrapped twice cooked pork tenderloin - apricot, sultana and thyme stuffing, colcannon mash, sautéed greens, cranberry jus

Salmon fillet - slowly roasted pesto and goats cheese gratin, burnt corn salsa, celeriac remoulade, salmon roe (GF)

Pan-fried pumpkin and ricotta rotolo - crispy sage butter sauce, fried rocket (V)

DESSERT

Individual plum pudding - vanilla anglaise, honeycomb and fig ice-cream

Palm sugar and lemongrass panna cotta - chilli orange caramel, double cream (GF)

King Island double brie & Aged Warrnambool cheddar - fruit bread, lavosh, quince paste

ROOM WITH A VIEW BRONZE CHRISTMAS PACKAGE BEVERAGES

Alternatively the host can organise a bar tab, or guests that wish to buy their own beverages, can do so at the bar, at bar prices.

BEVERAGES

TAP BEERS

Carlton draught

Coopers Pale Ale

Brunswick Bitter

Bulmers Apple Cider

BOTTLED WINE

Rothbury Estate Chardonnay

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Rothbury Estate Shiraz Cabernet

SPARKLING WINE

Rothbury Estate Cuvee Brut

SOFT DRINKS

Coke

Sprite

Lift

Soda water

Mineral water

Ginger ale

Tonic water

Diet coke

JUICES

Orange

Pineapple

Tomato

Apple

Cranberry

^{*}Spirits are not included in the function fee but can be purchased at the bar by guests.



ROOM WITH A VIEW PACKAGE TERMS & CONDITIONS

- 1 The 'Room with a View' is equipped with an in-house audio system complete with surround sound.
- 2 Minimum guest numbers and prices are based on adult guests.
- 3 A deposit of \$500 (five hundred dollars) is required within two weeks of confirming the function date and is payable by cash, cheque, credit card or bank transfer.
- 5 Final guest numbers are required 7 (seven) days prior to the event. Any guest cancellations after this time cannot be accommodated.
- 6 Function organisers are financially responsible for any damages or theft sustained to the premises or equipment.

FUNCTION AGREEMENT

The Pumphouse Hotel $\,$ Function Provider – Jamaer Pty Ltd trading as The Pumphouse Hotel ABN 29 810 361 372 $\,$





CLIENT (PERSON / COMPANY)

Name:	Address:	Address:	
Telephone: (h)	(m)	Email:	
Date of Function:		Type of Function:	
Type of Catering:			
coordinator. Please note, we cannot	defined by the function package chosen or by the function t guarantee that the function period can be extended if this later	ADDITIONAL CONDITIONS 1. Price Increase If the period between the date of this Agreement and the function date is more than 6 months	
	Oam Monday - Saturday and 11.00pm Sundays. ction is hours and the finishing time is	Pumphouse may at its discretion increase the fee payable in the same proportion as the increase in the Consumer Price Index for Melbourne published by the Australian Bureau of Statistics between the date of the Agreement and the date upon which The Pumphouse Hotel proposes to increase the fee payable under this clause ("price increase"). In some cases these price increases are already stated in the function packages.	
employees or contractors.	ending the function including you, your guests, or invitees, on the style of function and what day of the week the function on packages.	The Pumphouse Hotel will give written notice to the client prior to imposing a price increase. 2. Cancellation If the client cancels the function less than six (6) months before the function date the entire deposit will be forfeit to The Pumphouse Hotel.	
The 'Room with a View'. The function fee is based on the n guests attends the client will be ch of guests.	s is required to secure to the client the exclusive use of ninimum number of guests and if less than the stated number of narged a function fee based upon the agreed minimum number nouse Hotel of the precise number of guests to be attending	If the client cancels the function less than twelve (12) months but more than six (6) months before the function date 50% of the deposit will be forfeit to The Pumphouse Hotel. If the client cancels the function more than twelve (12) months before the function date the deposit will be refunded in full to the client less \$50.00 retained by The Pumphouse Hotel as an administration fee 3. Damage to the Venue The client accepts responsibility for any damage to The Pumphouse Hotel, its surrounds, fittings and	
	a limited number of meals may be supplied by with special dietary requirements. The client must inform	equipment caused by you, your guests or invitees, employees or contractors and you will, on demand pay the full amount for any repairs, replacements or other financial loss resulting from that damage. 4. Right to exclude We reserve the right to exclude or eject any person or persons from The Pumphouse Hotel for any reason whatsoever without liability.	
Basic beverages consist of tap beer are included in the function fee only	r, bottled house wine, champagne, soft drink and juices and when an inclusive package has been selected. been selected beverages are charged on a consumption	5. External service providers You may only engage another person to provide a service at The Pumphouse Hotel in connection with your function with our prior consent and providing that person holds insurance which is satisfactory to us. Our consent may be withheld in our absolute discretion.	
 Additional beverages may be pure STAFF AND SECURITY The Pumphouse Hotel will provide a 	for a maximum continuous period of hours. chased by guests at the bar at current bar prices. adequate waiting and reception staff. Security staff will be provided the necessary at the expense of the client.	6. Use of the The Pumphouse Hotel You cannot use The Pumphouse Hotel for any purpose other than the Type of Function stated. You will comply with our directions and policies in respect of your use of The Pumphouse Hotel and your use of The Pumphouse Hotel must not obstruct ordinary business activities in any other area of the premises of which The Pumphouse Hotel forms a part. We reserve the right to veto the use of any unauthorized photographs or film shot in or around The Pumphouse Hotel.	
DECORATIONS AND FLORAL ARR		7. Indemnity The client indemnifies The Pumphouse Hotel for any loss or damage sustained or suffered by The Pumphouse Hotel as a result of the actions of the function guests.	
Other specific decorations and floral arrangements that may be required by the client will be at the client's expense. FUNCTION FEE The function fee is \$ per function guest for food only or food and beverage packages is payable as follows: • A deposit of \$500.00 payable upon the signing of this agreement. • The balance of the function fee is payable 5 working days prior to the function date by cash, bank cheque or credit card. Credit card payments will incur a credit card transaction fee based on the function fee payable multiplied by 1.5% for Visa or MasterCard and 3.0% for Diners and Amex cards.		The client indemnifies The Pumphouse Hotel against all loss and damages suffered or incurred by any guest including but not limited to personal injury damage to property and economic loss unless that loss or damage is suffered as a direct result of the negligence of The Pumphouse Hotel.	
		The Pumphouse Hotel is not liable for any loss or damage suffered or incurred by the client or any other person that such loss or damage is due to circumstances beyond the control of The Pumphous Hotel including acts of God, strikes and power failures.	
		SIGNATURES Signed by / for the Client on / /	
a price increase may be imposed (s			
from the date it was due until the da 2% higher that the rate prescribed b	on time the client must pay interest on the amount outstanding ate the outstanding amount is paid at the rate equal to by the Penalty Interest Rates Act at the time of default.	Client	
If any payments are not made on time The Pumphouse Hotel may treat the client as having cancelled the function and the deposit paid will be forfeited to The Pumphouse Hotel.		Client	

Signed by / for The Pumphouse on / /

WE LOOK FORWARD TO HEARING FROM YOU.



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WWW.PUMPHOUSEHOTEL.COM