



the **G**
FUNCTION PACK

WELCOME

HERE AT THE MOUNT GAMBIER HOTEL, IT IS OUR GOAL AND PERSONAL PLEASURE TO MAKE PLANNING YOUR NEXT EVENT AS EASY AND ENJOYABLE AS POSSIBLE.

THE MOUNT GAMBIER HOTEL IS LOCATED IN THE HEART OF TOWN. ESTABLISHED IN 1862 THE MOUNT GAMBIER HOTEL HAS BEEN PROVIDING OUR CUSTOMERS WITH FANTASTIC SERVICE, FOOD AND GOOD TIMES FOR 150 YEARS.

OUR FOCUS IS TO SHOWCASE A SELECTION OF THE AMAZING FOOD THE LIMESTONE COAST HAS TO OFFER WHILST PROVIDING A PLACE WITH A VAST SELECTION OF LOCAL BEERS, WINES & SPIRITS FOR GREAT TIMES WITH FAMILY AND FRIENDS.

AS A FAMILY OWNED HOTEL, WE PRIDE OURSELVES ON CREATING SPECIAL MEMORIES FOR YOU AND YOUR GUESTS. NO MATTER THE OCCASION, WE GO ABOVE AND BEYOND IN ASSISTING YOU WITH THIS GOAL.

WHETHER IT BE A FRIENDLY CATCH UP WITH FAMILY OR FRIENDS, OR THOSE BIGGER LIFE EVENTS SUCH AS BIRTHDAYS, CHRISTENINGS, LIFE FAREWELLS, ENGAGEMENTS OR WEDDINGS. WE ARE DELIGHTED TO ACCOMMODATE ALL OF YOUR EVENT NEEDS.

FUNCTION ENQUIRY

WITH OVER 150 YEARS OF LOCAL HISTORY UNDER OUR BELTS
OUR FRIENDLY TEAM CAN ACCOMMODATE ANY FUNCTION OR CELEBRATION,
WORKING CLOSELY WITH YOU LEADING UP TO THE SPECIAL DAY
TO ENSURE IT'S A COMPLETE SUCCESS.

ALL OUR PACKAGES ARE AVAILABLE FOR ANY OF OUR AREAS
OR ALTERNATIVELY WE ARE ABLE TO ACCOMMODATE YOU AT YOUR PLACE OF WORK
OR LEISURE. DELIVERY OPTIONS ARE AVAILABLE.

IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR
IN OUR FUNCTION PACKAGE OR REQUIRE ADDITIONAL TOUCHES,
PLEASE SPEAK TO OUR FUNCTION MANAGER WHO WILL
TAILOR A PACKAGE TO SUIT YOUR NEEDS.



Venue Manager - Belinda Crute



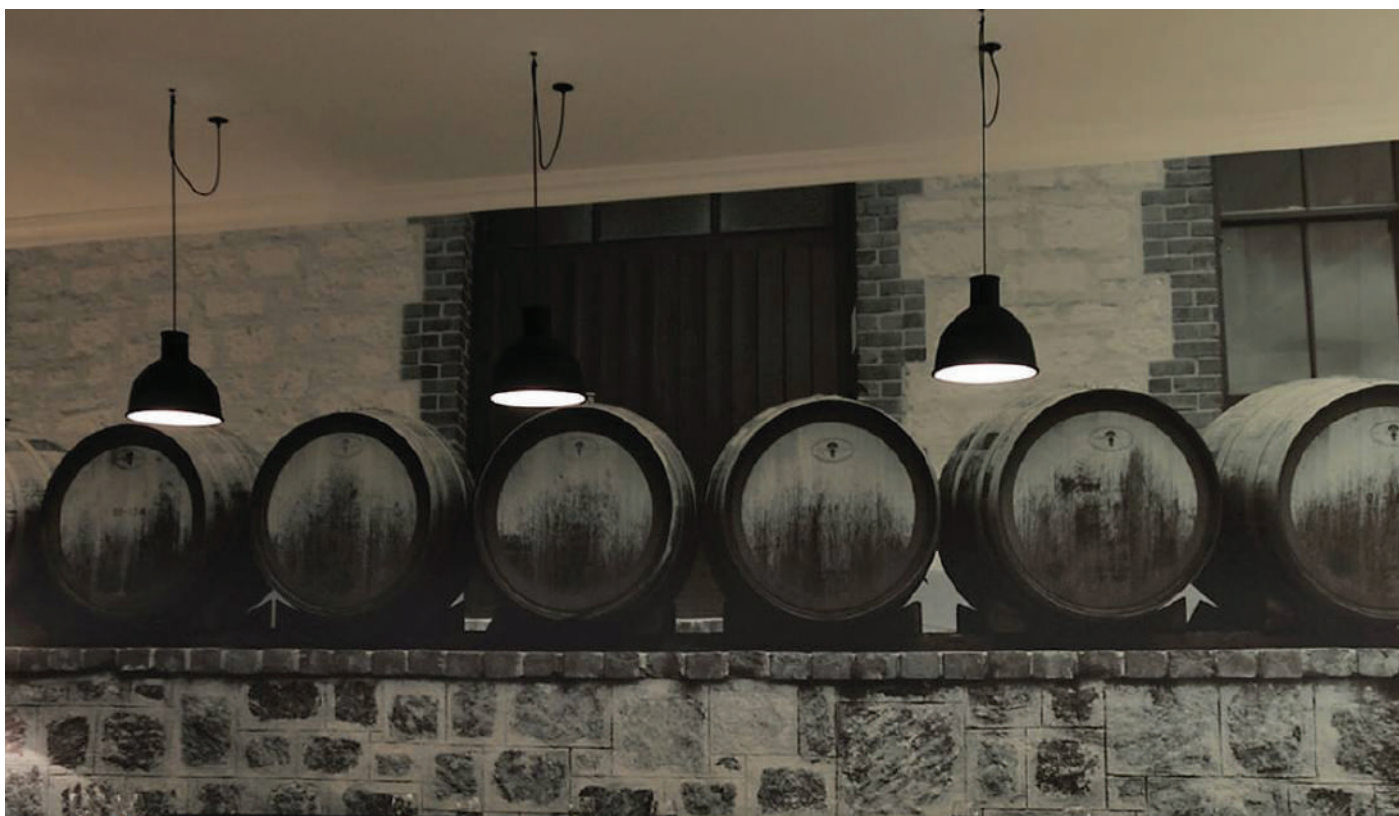
Head Chef - Brad Wishart

Please email
functions@gambierhotel.com.au
or call **(08) 8726 7000**

Our functions team can assist in finding the best space for your event.

EXCLUSIVE PRIVATE AREA PROFILES

TO GUARANTEE PRIVATE EXCLUSIVITY OF THE AREA
A MINIMUM SPEND IS REQUIRED



1862 FUNCTION ROOM

Gather at 1862 is a private room suited to exclusive events, intimate dinners, cocktail parties, and conferences. This regal room features hardwood furniture and black and white design elements.

CAPACITY

Seated	30
Standing	80

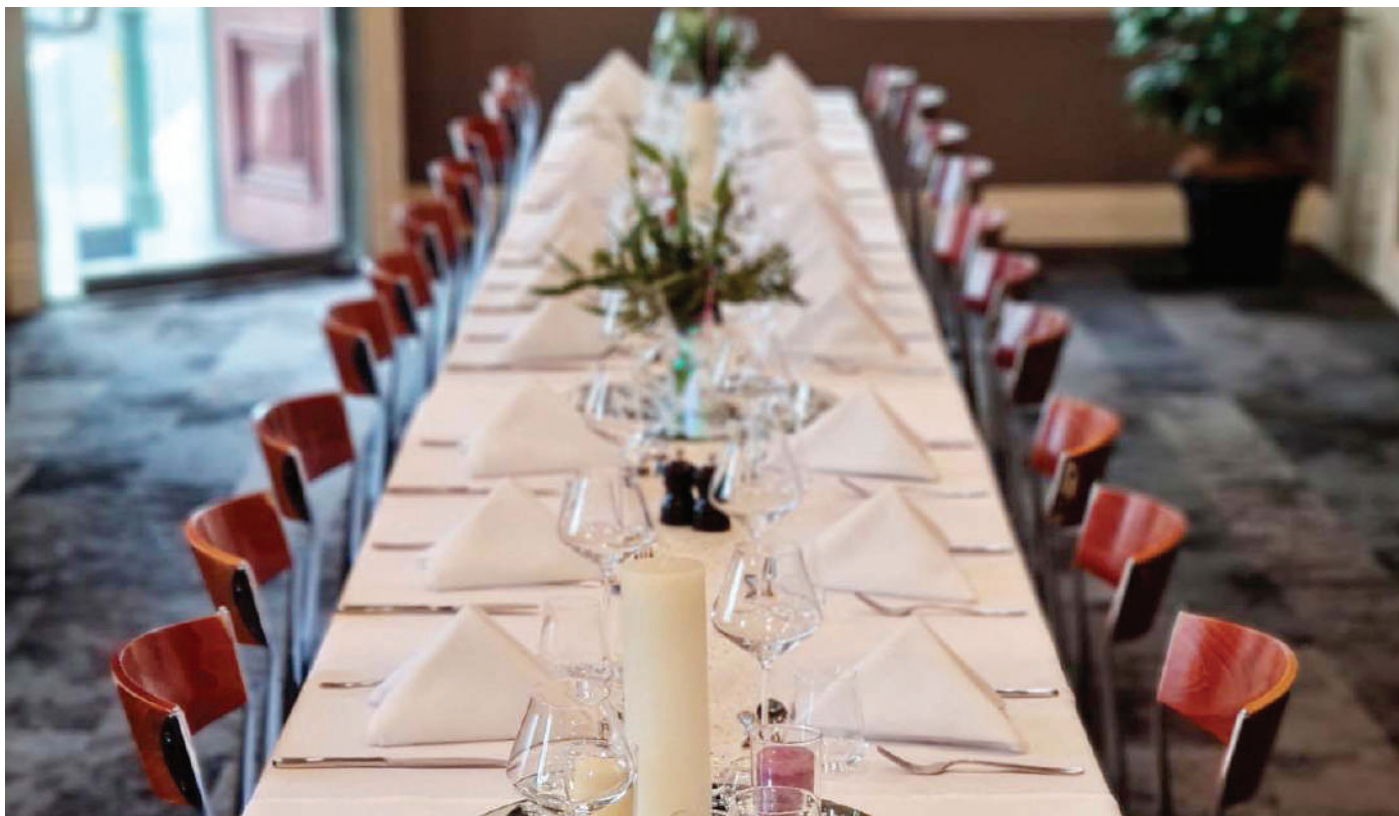
AMENITIES

- Private bathroom.
- Conference room.
- Projector and whiteboard.
- Private bar on request.

MINIMUM SPEND

Lunch	\$500
Dinner	\$2000

* \$250 for room hire only for conferences



PENOLA ROOM

The Penola Room is the perfect space for a sporting club get together, milestone event, or a long lunch. Access to our Penola Rd outdoor sitting area, opens the space and adds additional capacity of 20 if required.

CAPACITY

Seated	60
Standing	100

AMENITIES

- Private space with access to the Front Bar.
- Outdoor sitting area.

MINIMUM SPEND \$2000



ATRIUM

The Atrium overlooks the hotels dining area from a beautifully crafted balcony adorned with vintage books, comfy chairs, and lounge. Spoil your loved one with a dinner for 2 in an intimate romantic surrounding.

CAPACITY

Seated	16
Standing	50

AMENITIES

- Closes at 10pm.
- No wheelchair access.



FUNCTION FOOD PACKAGES

ALL MENU ITEMS ARE SUBJECT TO CHANGE
ACCORDING TO SEASONALITY AND AVAILABILITY

SET MENU

2 course

STARTING FROM

\$65 PER PERSON

3 course

STARTING FROM

\$75 PER PERSON

- Minimum: 30 guests.
- Special dietary needs can be accommodated upon request.



ENTREE

Choice of

BEEF SKEWERS (GFO)

Balsamic marinated beef skewer served on a salad of roasted sweet potato, beetroot, pumpkin and snow pea tendrils.

RAINBOW PRAWN COCKTAIL (GFO)

An Asian twist on an old classic prawns seared in garlic and sesame served in cos lettuce leaf topped with pickled carrot, zucchini and radish drizzled with spice Asian style mayonnaise sprinkled with black sesame seeds.

DUMPLINGS (V)

Locally made dumplings filled with choice of chicken and corn or vegetables.

MAINS

Choice of

APRICOT CHICKEN BREAST

A new take on an old classic! Chicken breast stuffed with roasted macadamia nuts, camembert, spinach and dried apricots, wrapped in prosciutto served on duck fat potatoes with broccolini, topped with apricot sauce.

LAMB BACKSTRAP

Cooked medium rare, duck fat kipfler potatoes, balsamic bok choy, sweet potato and garlic puree, red wine jus

PORK BELLY

Beachport Berkshire pork belly roasted in herbs, garlic and apple cider, duck fat potatoes, apple and onion puree, heirloom carrots, broccolini, red wine jus

SALMON

Salmon fillet with broccolini, blistered cherry tomatoes, spinach, caramelised onion, beans, lemon butter sauce.

MUSHROOM AGLIO E OLIO PASTA

Sauteed 'South Spore' mixed Vgourmet mushrooms, garlic, olive oil, green herbs, roasted pine nuts

DESSERT

HOUSE MADE STICKY DATE PUDDING

Served with butterscotch sauce, toffee praline crumble and vanilla ice cream.

DECADENT HOUSE MADE CHOCOLATE BROWNIE

Covered with a rich chocolate ganache, roasted almonds and coffee ice cream.

FUNCTION FINGER FOOD

\$24 PER PERSON
for 5 OPTIONS

\$31 PER PERSON
for 7 OPTIONS



BEEF SKEWER

Balsamic marinated beef skewer.

CARAMELISED ONION AND FETA TART

Mini pastry filled with caramelized onion and chunks of feta cheese, baked until golden brown

CHICKEN & SUNDRIED TOMATO ROLL

Roasted chicken, sundried tomato, pine nuts and feta rolled in puff pastry.

CHICKEN SKEWER

Chicken breast marinated in house spices.

CHICKEN SLIDER

Southern style chicken served with Chipotle mayo, lettuce and cheese.

CITRUS PRAWN SKEWER

Prawn Cutlet marinated in a citrus, lemon lime, chilli and coconut dressing.

MARGHERITA KEBAB

Bocconcini, cherry tomato, basil, drizzled with a balsamic glaze

MEATBALL

Asian infused pork with an authentic sweet chilli dipping sauce.

MINI QUICHE

House made mini quiche with variety of flavours.

OYSTERS

Natural oysters topped with Kilsby Sinkhole gin and lemon.

FUNCTION FINGER FOOD

\$24 PER PERSON
for 5 OPTIONS

\$31 PER PERSON
for 7 OPTIONS



PARTY PIE

Sourced from our local OK Pie Shop.

RARE BEEF ON CROUTE

Rare roasted beef on herb crusted crouton topped with locally made beetroot and balsamic relish.

SAUSAGE ROLLS

Chef's own house made sausage roll – A crowd favourite!!!

SMOKED SALMON BLINI

Smoked salmon, fried capers and lemon dill creamed cheese on blini.

STUFFED MUSHROOM

Button mushroom stuffed with red onion, garlic, spinach and tomato roasted in red wine.

SWEET CORN FRITTERS

With house made avocado salsa and whipped feta

THE G BURGER SLIDER

Beef patty, prosciutto, caramelised onion and aioli.

VEGIE SKEWER

Grilled marinated vegetables.

WILD MUSHROOM ARANCINI

Wild mushroom risotto crumbed and fried.

WATERMELON BITES

Cubed watermelon topped with feta and flaked prosciutto.

ZUCCHINI ROSTI

Zucchini rosti topped with spicy tomato relish and smoked red capsicum.

SANDWICH OPTIONS

SERVES APPROX. 10-15 PEOPLE



BASIC SANDWICH

\$45 EACH

Choice of

- HAM, CHEESE AND PICKLES.
- CURRIED EGG AND LETTUCE.
- CHICKEN, MAYO AND SPRING ONION.
- CORN BEEF AND MUSTARD.
- CHEESE AND TOMATO.

MID-RANGE SANDWICHES

\$65 EACH

Choice of

- HAM, CHEESE, TOMATO, LETTUCE AND MAYO.
- SALAMI, CHEESE, SWEET CHILLI MAYO AND LETTUCE.
- CHICKEN, MAYO, RED ONION AND LETTUCE.
- LETTUCE, CHEESE, BEETROOT AND BALSAMIC RELISH EGGPLANT.

GOURMET SANDWICHES

\$90 EACH

Choice of

- SMOKED SALMON, LEMON AND DILL CREAMED CHEESE, CAPER, SPINACH AND RED ONION.
- RARE ROAST BEEF, HORSE RADISH CREAM, ROASTED RED CAPSICUM AND ROCKET.
- CHICKEN, MAYO, PESTO, SUNDRIED TOMATO, LETTUCE AND CEMBERT.
- PROSCIUTTO, OLIVES, LETTUCE, TOMATO, AGED CHEDDAR AND SPICY TOMATO RELISH.
- SUNDRIED TOMATO, SPINACH, OLIVES, ZUCCHINI AND SPICY TOMATO RELISH.



PLATTERS

FRUIT PLATTER

STARTING FROM

\$60

for 10-15 PEOPLE

FRUIT, CHEESE AND DIPS PLATTER

STARTING FROM

\$89

for 10-15 PEOPLE

ANTIPASTO PLATTER

STARTING FROM

\$99

for 10-15 PEOPLE

CARVERY BUFFET

FROM
\$60 PER PERSON

- Minimum: 40 guests.
- Our chef will be present to carve/serve upon guest arrival and throughout event
- Special dietary needs can be accommodated upon request.



ALTERNATIVE DROP ENTRÉE

Choice of

COLD SEAFOOD PLATTER

A selection of local seafood including prawns, oysters, smoked salmon, mussels.

COLD CUT PLATTER

A selection of cured meats, nuts, fruit and dips.

MAINS

ROAST BUFFET

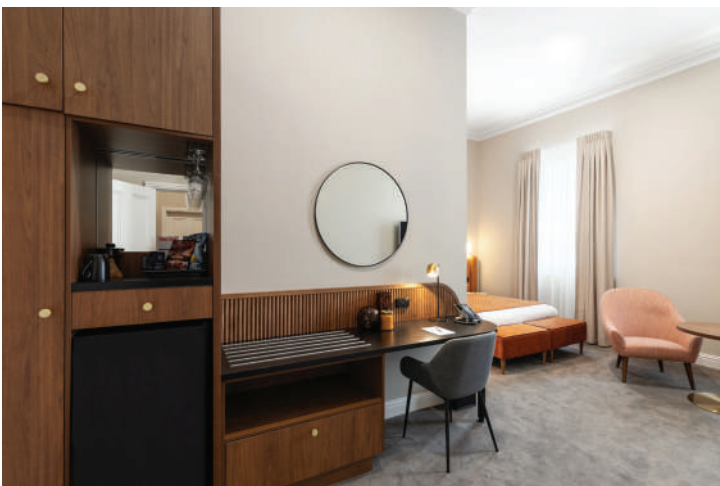
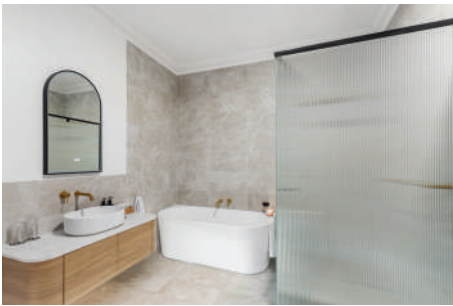
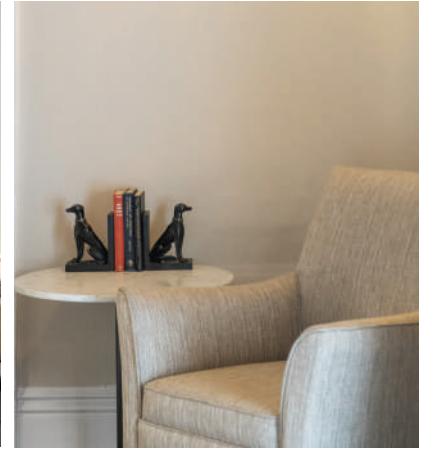
A selection of seasoned roast pork and lamb freshly carved.

Served with baked potato, seasonal roast vegetables and greens, warm bread roll and a selection of apple sauce, mint jelly and homemade gravy.



DISCOUNT ON OUR ACCOMMODATION

Booked a function? Need accommodation? We offer all guests a 10% discount on accommodation when booking a function package with us.



FUNCTION TERMS AND CONDITIONS

TENTATIVE BOOKINGS

We will hold a tentative booking for a maximum of 7 days from the date of the initial enquiry.

FUNCTION AGREEMENT

We will send an electronic function agreement with the details of your event. Please note that the receipt of the deposit is acknowledgement of terms.

CANCELLATIONS

Any cancellation of function must be advised in writing. Cancellations made within less than 30-day notice all deposits will be forfeited. For bookings made within the 30-day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise.

DEPOSITS AND PAYMENTS

The deposit payment for exclusive functions is required within 7 days from when the tentative booking was placed. The final invoice is to be paid no later than 3 days prior to event. This will include your food, beverage, and any miscellaneous charges. All non-exclusive functions require a pre-authorized payment of \$10 per head. Credit card payment is preferred. We accept Visa, Mastercard, Amex, as well as Eftpos and Cash. We do not accept Cheques.

FINAL NUMBERS / MENU SELECTION / DIETARY REQUIREMENTS

Final numbers, food and beverage selection and any dietary requirements must be confirmed in writing no later than 7 days prior to the event.

ADVERTISING

Prior permission is required to use the hotel name and/or logo in print and/or audio - visual display. All proposed artworks must be approved by hotel management prior to publication.

INSURANCE / DAMAGE / CLEANING

We cannot take responsibility for damage or lost/stolen items before, during and after an event, we recommend that you arrange appropriate insurance cover. Please note, you are financially responsible for damage sustained to hotel property and fittings during the event. No attachments are to be used on the walls. We do not allow glitter, scatters, or confetti (inclusive of confetti balloons). General cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created cleaning requirements which are over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.

EXTERNAL CATERING / CAKEAGE / BYO

No food or beverage may be brought onto the hotel premises for consumption during the event unless prior arrangement has been made. A \$2 per person fee is charged for any external cakes and or desserts that are brought into the venue. If required, chefs will cut, plate, and garnish your cake. We do not allow functions to cut their own cake. You may BYO up to a maximum of 3 bottles with a corkage fee of \$20 per bottle. This is to be advised 7 days prior to your function. We do not accept any bottles of wine on our list. The hotel offers 'drinks on consumption' as our most popular function choice, we are able to offer an open bar or tailored drinks list for your guests. We do not offer subsidized drinks.

ENTERTAINMENT / AUDIO / VISUAL FACILITIES

Background music can be provided in our functions rooms if requested. The hotel reserves the right to provide guidance around the volume and lyrics / still of music in keeping with the community nature of the Hotel. The Hotels decision is final. Many of our areas have a TV which you can use to display photos and / or a slideshow. You will require a laptop with HDMI input, with photos in jpg format. We recommend that you test the facilities for compatibility prior to your event.

OUR RESPONSIBILITY

Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice. We reserve the right to reallocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of reservation. We will discuss any changes with you when the decision is made. Our food, wine & beer are kept seasonal therefore pricing and menus are subject to change.

MINORS

Minors are welcome on the hotel premises when accompanied and supervised by a legal guardian. Minors are not to purchase or consume any alcohol whilst on premise and must vacate the licensed premise by midnight.

SECURITY

Arrangement for security can be made upon request and will be required for events over a certain number of people. An additional charge will apply.

ACCESSIBILITY

As the hotel is a heritage building not all areas are fully accessible. Please notify staff of access needs upon booking.

the
G
mount gambier
H O T E L

 MountGambierHotel
 mountgambierhotel

www.mountgambierhotel.com.au
functions@gambierhotel.com.au

A MEMBER OF THE MATTHEWS HOSPITALITY GROUP