



GUNYAH
HOTEL

FUNCTIONS

View the Difference

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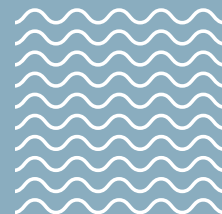


WELCOME

The Gunyah Hotel is situated on the foreshore of stunning Lake Macquarie.

Our function space takes full advantage of the breathtaking water views and coastal location.

Let our dedicated functions manager organise your next event by taking you through our available packages and offerings to make it one to remember!



LAKE VIEW ROOM

A beautiful sunny room with bi-fold windows accommodating an intimate get together or a casual affair.

Water views, PA microphone, surround sound (speakers), TV, spotify connect-ability, private bar, dance floor for your live entertainment. Private smokers deck and bathrooms

CAPACITY

100 ppl maximum - seated

160 ppl maximum - cocktail

DEPOSIT

\$500 room deposit | Minimum of 30 guests

**Minimum spend applies*



CANAPES

COCKTAIL STYLE

Select 2 hot 2 cold -
\$16 (4 pieces pp)

Select 2 hot 2 cold -
\$29 (8 pieces pp)

Select 4 hot 4 cold -
\$52 (14 pieces pp)

COLD

Mini bruschetta (V)

Smoked salmon wonton

Prawn san choy bow (GF)

Roast tomato, basil
and bocconcini on
croute (V)

Prosciutto and goats
cheese frittata (GF)

Fresh Sydney rock
oyster *add \$2.50pp*

HOT

Garlic mash
croquette (V)

Mushroom and bacon
arancini

Fried prawn wonton

Roast beef tartlet with
seeded mustard and
caramelised onion

Lamb kofta (GF)

Hoi sin pork belly
skewer

Smoked chicken filo
with pickled veg and
plum sauce

PETIT FOURS

(additional \$4.00pp
per item)

Chocolate brownie (GF)

Caramel slice (GF)

Cherry and almond slice

Lemon tartlet

Mini pavlova (GF)



PLATTERS & GRAZING

Platters recommended for 10 to 12 people
Combine platters for a grazing table
(minimum 3 platters)

ANTIPASTO \$150

With cheese, deli meats, crackers, dips and fruit

CHEESE \$150

Hard and soft cheeses, crackers, toasted sourdough, fruit and quince

PLOUGHMANS \$150

Deli style roast beef, housemade pickles, fruit, dips, prosciutto and toasted sourdough.

DESSERT \$150

Chocolate brownie, caramel slice, mini pavlova, lemon tartlet, fruits and dark chocolate



SIT DOWN MENU

2 COURSES – \$50pp
3 COURSES – \$60pp

ENTREE

Prawns & Calamari (GF)

Lightly dusted with salt and pepper seasoning, golden fried and served with a spicy aioli

Arancini (5)

(Vegetarian options available)

Mushroom, bacon, herb and mozzarella arancini served with house made tomato relish

Caramelised Onion Tartlet (V)

With roast beetroot relish, caramelised onions and goats cheese

Smoked Salmon & Crispy Wonton (GF)

Topped with Spanish onions and capers finished with a pistachio and dill pesto

Thai Crab Cakes

Spicy blue swimmer crab cakes, fried golden served with a citrus sweet chilli sauce

Oysters Kilpatrick

½ Dozen (GF) Add \$5pp

Smoked bacon and house made Kilpatrick sauce

MAIN

Chicken Supreme (GFA)

Supreme of chicken wrapped in bacon served with a creamy nap sauce, mash potato and steamed vegetables

Beef Cheek Pie

Slow braised beef cheek in puff pastry case topped with mash potato, mushy peas and gravy

Lamb Pasta Bake

Slow braised lamb shoulder with a rich tomato, rosemary and garlic sauce topped with cheese

Oven Baked Salmon Fillet

Fresh salmon fillet with a herb crust, on a bed of roasted root vegetables and a pistachio and dill pesto

Nepalese Vege Curry (GF, VG)

Housemade fragrant curry served with jasmine rice

DESSERT

Vanilla Crème Brulee (GF)

With Cointreau berries

Chocolate Fudge Brownie Sundae (GF)

Warmed crumbled brownies topped with vanilla ice cream, whipped cream and warm chocolate sauce

Eton Mess (GF)

Smashed meringue with passionfruit and liquer soaked fruit and whipped cream

GF – Gluten Free V – Vegetarian VG – Vegan



COUNTRY STYLE BANQUET

\$39PP

Minimum booking
30 people

Select 2 meats

Select 3 sides

Served with
artisan rolls

MEATS

Roast leg of lamb with
mint jus

Stuffed roast chicken
with Dijon gravy

Herb and mustard
crusted roast beef
seeded mustard and
red wine jus

Sticky braised pork
belly with spiced apple
compote

SIDES

Rosemary salted
chats

Rustic roasted
vegetables

Creamy mash

Pumpkin and baby
spinach salad

Cajun buttered
charred corn

Buttered seasonal
vegetables

Garden salad



CONFERENCE CATERING

All platters recommended for 10-12 people

SANDWICH PLATTER \$110

WRAP PLATTER \$110

FRUIT PLATTER \$80

SHARE STYLE SALAD \$35

(roast pumpkin and feta or chunky Greek)

MORNING TEA PLATTER \$50

(assortment of fruit, cakes and pastries)

TEA AND COFFEE STATION \$4pp

Dietary Requirements

We cater for all dietary requirements upon request.

GF - Gluten Free | V - Vegetarian | VGO - Vegan Option



BEVERAGE PACKAGES

HOUSE PACKAGE

3 hours **\$50pp** | 4 hours **\$58pp** | 5 hours **\$66pp**

Wine

Hungerford Hill "Fish Cage"
Sparkling Chardonnay

Hungerford Hill "Fish Cage"
Semillon Sauvignon Blanc

Hungerford Hill "Fish Cage"
Shiraz

House Tap Beer

Great Northern | Great Northern 3.5%
Carlton Dry | Carlton Draught | NEW

Soft Drinks and Juice



PARTY PACKAGE

3 hours **\$55pp** | 4 hours **\$64pp** | 5 hours **\$73pp**

Wine

Hungerford Hill "Fish Cage" Sparkling Chardonnay

Choose Two

Hungerford Hill Sauvignon Blanc

Dalwood Estate Chardonnay

Hungerford Hill "Tumbarumba" Pinot Gris

Hungerford Hill Rose

Choose Two

Hungerford Hill Cabernet

Sauvignon Sweetwater Shiraz

Hungerford Hill Rose

Tap Beers

House package selection plus addition of 1 craft beer

Soft Drinks and Juice



CELEBRATION OF LIFE WAKE PACKAGES

COFFEE/SPECIALITY TEA STATION \$4pp

PREMIUM HOT PLATTER \$75

Mini pies, sausage rolls, spring rolls, arancini, nuggets with condiments (10-12 people)

MIXED SANDWICH PLATTERS \$110

Assorted fillings (10-12 people)

BOWL OF CHIPS \$9

DESSERT/SLICE PLATTER \$150

Brownie (GF), Caramel slice (GF), Mini Pastries, Mini pavlovas (10-12)

\$80 FRUIT PLATTER

Projector **\$150** | PA **Free** | Chair Covers **\$6**



TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENT

A minimum spend applies to all spaces of the venue. These requirements fluctuate depending on the time of the day, the day of the week and the season of your function. To avoid any confusion, all minimum spend requirements will be confirmed via email by Gunyah Hotel's Management.

ROOM HIRE

Guests not willing to commit to a minimum spend may wish to book one of our spaces for a Room Hire fee. This option is recommended if you wish for your guests to purchase their own drinks. Room Hire Fees are non-refundable within our cancellation period and will be refunded by way of a Gunyah Hotel Gift Voucher outside of the cancellation period.

PAYMENTS/ CANCELLATIONS

A deposit of 10% for private events or \$500 deposit for Minimum Spend events is required to secure your bookings. Cancellations made within two weeks (14 days) will result in your deposit or room hire fee being forfeited. Cancellations outside this period will result in the deposit amount as a Gunyah Hotel Gift Voucher.

18TH/21ST BIRTHDAYS

Gunyah Hotel will not host 18th Birthday parties. 21st Birthday celebrations require one security guard per 50 guests, paid by the host, for the duration of the celebration. This is a separate fee which must be paid twenty-one (21) days prior to secure your booking.

RESPONSIBLE SERVICE OF ALCOHOL

Gunyah Hotel adheres to the responsible service of alcohol at all times and Management have the right to refuse entry and/or service to any guest(s) they deem to be intoxicated. As per the NSW Liquor Act, anyone deemed to be intoxicated must be removed from the premises and its immediate vicinity. Management of Gunyah Hotel reserve the right shut down any event in which they deem to be too dangerous or suspect any illegal activity has occurred. In these circumstances, no refund will be provided and hosts will be charged in full.

COURTESY BUS

Available to all patrons of the Gunyah Hotel Thursday til Saturday 5.00pm til late in the local 5km radius. Bookings essential.

MINORS

Minors are welcome at Gunyah Hotel provided they are in the immediate presence of a parent or legal guardian. Persons under the age of 18 years old are not permitted in the Gaming Areas of the venue at any time and must be off the premises once our Bistro closes.

Management of Gunyah Hotel maintains the right to shut down a function, at any time, in which they feel a minor has been illegally supplied alcohol. In this instance, no refund will be provided and the host will be charged in full.

FOOD & BEVERAGE

As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake to which the venue will safely store and provide complimentary cutlery and napkins.

DECORATION

Decorations are welcomed, additional charges will apply if there is any damage to walls or other property. Please discuss your decoration ideas with our functions team prior to your event for guidance. Strictly no confetti.

ENTERTAINMENT

Guests are permitted to provide their own entertainment which is to be approved by Management prior to the date of the celebration. Volume of entertainment provided by guests will be set and maintained by Gunyah Hotel Management to ensure all guests of the venue are not impacted.

DAMAGE

Function hosts will be permitted to cover the expense of any/all damage or vandalism to Gunyah Hotel property that is deemed to be caused by their guests. Repairs to damaged property will be conducted ONLY by an approved supplier of Gunyah Hotel.

It is at the guests discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged and notify Management.

ACCOMMODATION

We have five king and three twin size accommodation rooms available, so why not stay the night?

CONTACT US

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W www.gunyahhotel.com.au

