

black nugget hotel

function centre

<i>CONTACT DETAILS</i>	
<i>CONTACT NAME</i>	
<i>COMPANY NAME</i>	
<i>CONTACT NUMBER</i>	
<i>EMAIL ADDRESS</i>	
<i>POSTAL ADDRESS</i>	
<i>FAX NUMBER</i>	

BOOKING DETAILS		
FUNCTION DATE		
FUNCTION TYPE		
SEATING REQUIREMENTS <i>(please circle)</i>	Boardroom Horseshoe	Theatre Other.....
ARRIVAL TIME		
FINISH TIME		
POSTAL ADDRESS		
FAX NUMBER		
ROOM HIRE		<i>Please tick required items</i>
HALF DAY HIRE <i>Finish by 12pm</i>	\$100 per half day	
FULL DAY HIRE <i>8am to 5pm</i>	\$175 per full day	
EVENING FUNCTION <i>Less than 20 people</i>	\$150 per evening	
EVENING FUNCTION(PARTIES) <i>More than 20 people</i>	\$400 per evening <i>Certified security guard included in this charge for room hire</i>	
FUNCTION DETAILS		<i>Please tick required items</i>
FLIP CHARTS	\$25 per chart	
DIGITAL PROJECTOR	\$100 per function	
MICROPHONE	\$35 per function	
WHITEBOARD	no charge	
INTERNET CONNECTION	no charge	
ADDITONAL REQUESTED ITEMS <i>eg – singer, DJ</i>	\$	
PAYMENT DETAILS		
CREDIT CARD	TYPE NUMBER EXP. DATE	
	NAME ON CARD	
MAILING ADDRESS		
EMAIL ADDRESS <i>(IF DIFFERENT FROM ABOVE)</i>		

BEVERAGE MENU	<i>Price per person</i>	<i>Number of People</i>	<i>Minimum Order</i>	<i>Time of Serving</i>
<i>Menu A - Tea/ Coffee (continuous) served with Arnotts biscuits</i>	\$6.50			
<i>Menu B - Fruit Juice</i>	\$2.50			
<i>Menu C - Assorted Soft Drinks</i>	\$2.50			
<i>Menu D – Jugs of Iced Water</i>	no charge			

PLATTER MENU				
<i>Platter A - Assorted cakes, muffins and slices</i>	\$5.00		10	
<i>Platter B – Mixed selection of hot finger foods with dipping sauces</i>	\$6.50		10	
<i>Platter C – Mixed selection of hot asian finger foods with dipping sauces</i>	\$6.50		10	
<i>Platter C – Assorted hot pastries</i>	\$6.50		10	
<i>Platter C – Freshly sliced seasonal fruits</i>	\$7.50		10	
<i>Platter D – Antipasto platter with a selection of cold meats, cheese, marinated vegetables, olives & crackers</i>	\$7.50		10	
<i>Platter E – Mixed selection of hot breads, such as garlic, mini cob loaves, chees & bacon, bruschetta</i>	\$7.50		10	
<i>Platter F - Assorted cold meat/salad sandwiches and wraps</i>	\$8.50		10	
<i>Platter G – Assorted gourmet filled wraps and rolls</i>	\$8.50		10	

Special dietary requirements are catered for. Please list dietary requirements here:

BUFFET MENU				
Menu A - Hot cooked breakfast with tea/coffee,	\$25		20	
Menu B - Alternate drop of: 1. Crumbed rib fillet served with an idaho potato & steamed vegetables; 2. Seasoned fish served with salad & chips Dessert - Sticky Date Pudding served with ice-cream	\$40			
Menu C - Buffet Dinner 1 3 hot dishes 2 salads 1 dessert	\$27.50		20	
Menu D – Buffet Dinner 2 4 hot dishes 2 salads 1 dessert	\$31.50		20	
Menu E – Buffet Dinner 3 5 hot dishes Bread rolls 2 salads 2 desserts	\$34.50		20	
Menu F – Mixed Grill BBQ 300g rump steak, bacon, sausages, grilled tomato, bread rolls, a choice of two salads, potato bake and grilled onion.	\$27.50		20	
Menu G – Gourmet (Christmas) Buffet Select two options from entrée and mains. Select one dessert	\$32.50		20	
Menu G – Gourmet (Christmas) Buffet Select three entree options from entrée Select three options from mains Select two desserts	\$40.00		20	

Cancellation Policy: If the booking is not cancelled within 7 days of the booking date, 100% of the room hire will be charged.

Please select (circle) your meal options

STANDARD BUFFET OPTIONS

SALAD	HOT DISHES	DESSERTS
<i>Roast pumpkin salad</i>	<i>Roast Pork, apple sauce & gravy</i>	<i>Caramel Tarts</i>
<i>Potato Salad</i>	<i>Roast Chicken & gravy</i>	<i>Tiramisu</i>
<i>Traditional Garden Salad</i>	<i>Roast Beef & gravy</i>	<i>Sticky Date Pudding with Toffee Sauce</i>
<i>Pasta Salad</i>	<i>Roast Vegetables</i>	<i>Chocolate Pudding</i>
<i>Coleslaw</i>	<i>Seasoned Steamed Vegetables</i>	<i>Pavlova with Cream & fresh fruit</i>
<i>Rustic Caesar Salad</i>	<i>Creamy Potato Bake</i>	<i>Steaming Apple Pie & Custard</i>
<i>Greek Salad</i>	<i>Whole Baby Chat Potatoes with Sour Cream & Chives</i>	<i>Fresh Seasonal Fruit Salad</i>
<i>Noodle Salad</i>	<i>Chef's Suggested 'Wet Dish'</i>	

GOURMET BUFFET OPTIONS

ENTRÉE	MAIN	DESSERTS
<i>Fresh tomato, basil bruschetta, topped with baby Boccioni and drizzled balsamic glaze</i>	<i>Fresh oven baked turkey breast with seasoning and roasted potatoes. Served with gravy and cranberry sauce</i>	<i>Fresh Seasonal Fruit Salad</i>
<i>Cold seafood plate with prawns, oysters, bugs and smoked salmon served with dipping sauces and lemon</i>	<i>Honey and mustard baked ham with Parsley potatoes and a light mustard sauce</i>	<i>Christmas Pudding with Brandy Custard</i>
<i>Salt and pepper calamari with a summer salad and lime aioli</i>	<i>Medium cooked porterhouse steak served with a potato bake and creamy mushroom sauce</i>	<i>Pavlova Nests</i>
<i>Combination beef and chicken skewers with rice and sweet chilli jam</i>	<i>Grilled snapper fillets on seasoned mashed potato and a chilli and lime sauce</i>	<i>Sticky Date Pudding with Toffee Sauce</i>
<i>Char grilled chicken tossed with a fresh salad and dressed with sweet mustard</i>	<i>Crispy fried chicken on sweet potato mash and a champagne sauce</i>	<i>Steaming Apple Pie & Custard</i>
<i>Potato spun prawns with spicy seafood sauce</i>	<i>Rosemary & minted lamb rosettes</i>	<i>Trifle</i>

Please note: All gourmet mains are served with steam vegetables and bread rolls and all gourmet desserts are served with ice-cream or cream