

The  King's  
Own

Hotel  Motel

## Function Packages and Pricing

### **\$150 Function Room Hire**

4 Hour Package  
Bar Staff with RSA  
Utilities – power, heating/cooling  
Private amenities  
Cleaning  
Self Catered (BBQ available)

#### **Extras**

Bar Staff for Packages over 4 hours  
Catering  
Waitressing and Kitchen hands  
Cutlery Hire  
Crockery Hire  
Function Room set up  
Table Settings and Decorations  
Entertainment/Equipment Hire  
Linen and Laundering  
Chafing Dishes and Chafing Fuel  
Security  
RSA Marshalls  
Accommodation

### **Conference Package**

*Minimum 15 guests*  
\$50 Function Room Hire per day  
Sunday, Monday and Tuesdays ~ 8am to 8pm  
Wednesday, Thursday, Friday and Saturday ~ 8am to 10pm  
Bar service available from Main Bar – access through Dining Room  
Water Jugs  
Mints  
Utilities – power, heating/cooling  
Cleaning

#### **Extras**

Catering  
Function Room Bar Staff with RSA  
Pens and paper  
Equipment hire  
Accommodation

## Function Catering

### Fingerfood

Minimum 50 guests

#### Cold Selection

Creamy Tuna, Sweet Crab, Corn and Dill Spoons  
Dip Platters of selected Homemade Dips, Crudités, Crackers & Corn Chips  
Herbed Mayonnaise, Leg Ham & Cheese Party Wheels  
Lamb, Pumpkin and Rosemary Mayonnaise Spoons  
Spinach Dip & Cob Bread  
Strawberry Brie Bruschetta  
Tandoori Chicken, Mango Salsa & Minted Yoghurt Spoons  
Thai Beef Salad Spoons  
Tomato Concasse, Hungarian Salami, Cheese Pastry Wheels

#### Hot Selection

Beef Meatballs served with Bush Tomato Sauce  
Chicken Nuggets served with Avocado & Garlic dipping sauce  
Indian Vegetarian Samosa served with Tzatziki dipping sauce  
Malaysian Chicken Balls served with a creamy Coconut, Satay & Hoi-Sin Sauce  
Marinated Chicken Wings ~ Honey Soy, Lemon & Herb, Bush BBQ & Spice  
Mini Gourmet Pies ~ Peppered Beef, Lamb & Rosemary, Curry Chicken  
Mini Gourmet Quiche ~ Spinach & Bacon, Mushroom, Sundried Tomato,  
Mini Spring Rolls  
Tempura Prawn served with Sweet Chilli Sauce  
Vol-a-vents ~ Creamy Chicken & Bacon, Beef Stroganoff, Vegetarian

Selection of three ~ \$12pp

Selection of four ~ \$15pp

#### Gourmet Fingerfood Selection

Bloody Mary Oyster Shot  
King Prawn wrapped in Bacon served with dipping sauce  
Melba Toast topped with Smoked Salmon, Prawn, Marinated Cucumber, Sweet Crab & Dill  
Mini Fillet Mignon  
Mini Pizzetta's ~ Tandoori Chicken Mango Salsa & Minted Yoghurt, Lamb Pumpkin & Coriander Mayo  
Sushi & Sashimi ~ Prawn, Smoked Salmon, Caviar, Marinated Chicken, Avocado, Cucumber, Carrot  
Vietnamese Prawn Rice Paper Rolls

Selection of two ~ \$14pp

Selection of three ~ \$18pp

#### Grilled Fingerfood Selection

Lamb Cutlet  
Pork Ribs grilled in a Bush BBQ Sauce  
Marinated Chicken Wings  
Beef Kebabs  
King Prawn Kebabs\*

Variety of dipping sauces available ~ Basil & Pistachio Pesto, Bush Sauce, Tandoori with Mango Salsa & Minted Yoghurt, Creamy Honey Mustard, Sweet Chilli & Coriander, Lemon & Dill Mayo

Selection of two ~ \$15pp

Mixed Platter ~ \$18pp

\*Seafood \$1pp extra

## Lunch & Dinner Hot & Cold Buffet Package

Minimum 50 guests

### PRINCE – \$20pp

#### Buffet Main

Sliced Roast Beef cooked in Red Wine & Hinted Garlic Gravy  
Sliced Roast Pork cooked in a Dijon Mustard Gravy served with Apple Sauce  
Idaho Potato served with Sour Cream  
Roast Honey & Dill Pumpkin  
Creamy seasoned Herb & Garlic Vegetable Bake  
Seasonal Garden Salad dressed with Honey & Mustard Vinaigrette  
Sicilian OR Creamy Mustard & Dill Pasta Salad  
Dinner Bread Rolls & Butter

#### Buffet Dessert

Baked Apple, Pineapple, Papaya, Banana & Guava Crumble  
Peach Trifle  
Brandy Chantilly Cream  
Custard & Cream Jugs

#### Tea & Coffee Table

### QUEEN - \$30pp

#### Buffet Main

Slow Roasted Fillet of Beef served with a Red Wine & Rosemary Jus  
Marinated Chicken Pieces  
Pasta, Curry or Vegetarian Dish  
Idaho Potato served with Sour Cream or Creamy Potato Bake  
Creamy seasoned Herb & Garlic Vegetable Bake or Steamed Seasonal Vegetables  
Seasonal Garden Salad dressed with Honey & Mustard Vinaigrette  
Sicilian OR Creamy Mustard & Dill Pasta Salad  
Dinner Bread Rolls & Butter

#### Buffet Dessert

Cheesecake  
Pavlova  
Brandy Chantilly Cream  
Custard & Cream Jugs

### KING - \$40pp

#### Buffet Main

Fresh Kings Prawns served with Avocado & Garlic Sauce & Lemon Wedge  
Chicken Breast served in a light creamy Mustard Sauce  
Scotch Fillet Mignon  
Pasta, Curry or Vegetarian Dish  
Idaho Potato served with Sour Cream or Creamy Potato Bake  
Creamy seasoned Herb & Garlic Vegetable Bake or Steamed Seasonal Vegetables  
Seasonal Garden Salad dressed with Honey & Mustard Vinaigrette  
Sicilian OR Creamy Mustard & Dill Pasta Salad  
Dinner Bread Rolls & Butter

#### Buffet Dessert

Selection of Cakes  
Chocolate Fountain  
Brandy Chantilly Cream  
Custard & Cream Jugs

## Conference Catering

### Breakfast \$8pp

Hot fresh Rolls with choice of Sausage, Bacon, Egg, Caramelised Onion  
Bush Tomato & BBQ Sauce  
Fresh Orange & Pineapple Juice  
Tea & Coffee

### Morning or Afternoon Tea (Select up to 4) \$5pp

#### All day Tea Table \$8<sup>50</sup>pp

Choice of HOT ~ Spinach & Ricotta Pastizzi's, Mini Gourmet Pies, Mini Quiche, Mini Savoury Muffins  
Choice of COLD ~ Chocolate Mud Cake, Caramel Mud Cake, Banana Cake, Apple Cake, Mini Sweet Muffins

### Morning or Afternoon Brunch (Select 1) \$7pp

Soup ~ Thai Pumpkin, Creamy Chicken, Beef & Vegetable  
Gourmet Sandwich Platter ~ assorted fillings

### Lunch or Dinner \$17pp

Choice of Barramundi, Chicken Breast, Lamb Shank  
Served with baked Potato & Dill Sour Cream and seasonal Side Salad or steamed Vegetables

### BBQ from \$14pp\*\*

Steak \*  
Sausages (GF)  
Caramelised Onion  
Salads ~ Seasonal Garden, Coleslaw, Creamy Potato, Spiral Pasta  
Bread & Butter  
Condiments

\* Choice of Scotch Fillet, Porterhouse, T-Bone, Rump, Minute Scotch Fillet ~ price will vary depending on selection

\*\*Marinated Chicken Kebabs, Lamb Loin Chops, Pork Chops, Pork Ribs, Beef or Chicken Rissoles, Potato Bake available at extra cost

### Other ~

Bread Roll & Butter	\$1pp
All day Tea & Coffee	\$2pp
Dessert	\$6pp

## Terms and Conditions

1. Function Room Hire and Conference Hire due 7 days prior to the Function or Conference date.
2. All Functions require a minimum of 48 hours notice for cancellations or postponements.
3. Any damage to Hotel property, fixtures, fittings, etc, will be paid for within 7 days of the Function date. It is the responsibility of the guest to obtain quotes and organise repairs by a licensed repairer. Copies of all quotes, invoices and proof of payment to be provided.
4. In the case where any guest is found supplying underage guests of alcohol or illegal substances the Function will be stopped and all guests asked to leave the premises immediately.
5. In the case where any guests behave in such a manner that is offensive, dangerous or disruptive to other guests they will be ordered to leave the premises immediately.
6. Staff reserve the right to contact Police in regards to any of the above issues.
7. All decorations must be removed the day after the Function.