


GUNYAH
HOTEL

FUNCTIONS

View the Difference

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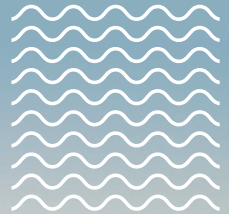


WELCOME

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), spotify connectivity, 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 40 guests

**Minimum spend applies*



CANAPES

COCKTAIL STYLE

Select 4 hot or cold -
\$22

Select 6 hot or cold -
\$39

Select 8 hot or cold -
\$62

COLD

Prosciutto wrapped melon (gf)

Smoked salmon, lemon cream
cheese, dill on rye crustini

Chicken and mango tartlet with chilli
aioli

Rare roast beef on crustini with
mustard aioli

Prawn cocktail with iceberg lettuce
and mary rose sauce (gf)

Bruschetta with cherry tomato, fresh
parmesan, basil oil and balsamic
drizzle (v)

Caprese skewers with pesto drizzle
(gf v)

HOT

Mini jacket potato with sour cream,
bacon dust and chive (gf) (vo)

Mushroom and parmesan arancini
with truffle aioli (v)

Spinach and ricotta filo cigars (v)

Chicken and brie mini filo parsels

Pork and fennel homemade sausage
rolls

Pork belly bites with smokey bbq
sauce (gf)

BBQ prawn and chorizo skewers with
salsa verde (gf)

BBQ chipotle pork ribblets (gf)



CHARCUTERIE GRAZING

SMALL GRAZING PLATTER \$185

Charcuterie Grazing (gf) recommended
for 10 to 12 people

CHARCUTERIE GRAZING TABLE \$500

Charcuterie Grazing table (gf)
recommended for 40 to 50 people

DESSERT PLATTER \$160

Recommended for 10 people

Lemon tartlet

Caramel tartlet

Mini strawberries and cream (gf)

Mini crème brulee (gf)

Our beautifully styled grazing options are designed to create a relaxed yet luxurious dining experience for your guests.

Overflowing with a selection of premium cheeses, cured meats, seasonal fruits, crackers, dips, and gourmet accompaniments, the table is carefully arranged to be both visually stunning and delicious.

Perfect for weddings, celebrations, and corporate events, creating a social and memorable start to any event.



GUNYAH

PLATED MENU

2 COURSE \$60

3 COURSE \$75

ENTRÉE

BBQ King Prawns

with salsa verde, charred sourdough (a)

Falafel (vg)

with beetroot hummus and house made flat bread, herb salad

Buttermilk Fried

Chicken Tenders

with texan chipotle sauce

Spanner Crab and

Tomato Risotto

with garlic cream, baby herbs (i)

Satay Chicken

Skewers (gfo)

served on steamed rice and peanut sauce

Confit Tomato

Tartlet (v)

with whipped ricotta, walnuts, rocket and balsamic reduction

MAINS

Crispy Skin

Salmon Fillet (gf) (i)

with cauliflower puree, sauteed mushrooms, wilted english spinach

Roasted Chicken

Supreme (gf)

stuffed with mushroom and ricotta, potato rosti, snow peas and jus

250g Rump

(Medium) (gf)

with kipler chips, charred broccolini, marchand de vin butter

Pan Roasted

Snapper Fillet (gf) (i)

with sauteed potato, tomato, olives, capers and basil

250g Pork

Loin Steak (gf)

with braised red cabbage, grilled asparagus, cowboy butter and jus

Gnocchi (v)

with asparagus, garden peas, cherry tomato & parmesan

DESSERTS

Crème Brulee (gf)

with almond shortbread

Strawberries

and Cream (gf)

with toffee dust

Espresso

Panna Cotta (gf)

banana caramel and praline

Lemon Tartlet

with vanilla bean ice cream

GF – Gluten Free

GFO – Gluten Free Option

V – Vegetarian

VG – Vegan

SEAFOOD ORIGIN

A - Australian

I - Imported

M - Mixed



FAMILY STYLE SHARED BUFFET

\$49PP

Choice of 2 meats
and 3 sides

minimum 40pax

includes crusty rolls

MEATS

Roast Lamb
Shoulder (gf)
with salsa verde

Porchetta (gf)
herb jus

Slow Cooked
Brisket (gf)
chipotle gravy

12hr Brined Deboned
Butterflied Chicken (gf)
dijon mustard cream sauce

SIDES

Duck Fat Roasted
Potato (gf)

Roasted Seasonal
Vegetables (gf)

Whole Roasted
Cauliflower (gf)

Seasonal Garden
Salad (gf)

Chips (gf)



PLATTER MENU

Perfect for casual parties and celebration of life events.
Each platter serves 10

FISH TACOS \$90

crispy battered fish in soft tortillas, topped with slaw, lime, and chipotle mayo (i)

HOUSE-MADE CHEESEBURGER SLIDER \$85

mini beef burgers with melted cheddar, pickles, and house sauce on soft brioche buns

CRUMBED CHICKEN AND RANCH SLIDER \$70

crispy chicken fillet sliders with creamy ranch and lettuce

BBQ PORK BELLY SKEWER WITH HOI SIN \$85

tender, caramelised pork belly glazed with sticky hoi sin sauce. SERVES 20

WINGS WITH HOT SAUCE AND BBQ SAUCE \$80

crispy golden wings served with a choice of spicy hot sauce or smoky bbq sauce

SAUSAGE ROLL WITH MINI PIES \$90 (40)

flaky pastry sausage rolls paired with bite-sized beef pies

BRUSCHETTA \$70

toasted sourdough topped with ripe tomato, basil, and balsamic glaze for a fresh, light option

PUMPKIN AND GOATS CHEESE ARANCINI \$60 (40)

crispy fried risotto balls filled with roasted pumpkin and creamy goats cheese

MINI PARTY PIES \$80 (40)

classic beef party pies with rich gravy, wrapped in buttery pastry

BLACK TIGER PRAWNS WITH WASABI MAYO \$130 1KG

fresh chilled prawns served with a tangy wasabi mayonnaise for a zesty kick (a)

SEAFOOD ORIGIN

A - Australian I - Imported M - Mixed



GUNYAH HIGH TEA

Minimum 40 guests

\$59PP

SAVOURY

Pork and fennel
sausage rolls

Mini quiche

Spinach and ricotta
filo cigar

Egg and lettuce, cucumber
and cream cheese ribbon
sandwiches

SWEET

Mini lemon tartlet

Mini caramel tartlet

Mini strawberries and cream

Mini creme brulee



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 \$50

Dietary Requirements
we cater for all dietary requirements upon request.

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



CELEBRATION OF LIFE WAKE PACKAGES

COFFEE/SPECIALITY

TEA STATION \$50

SANDWICH/WRAP

PLATTERS \$110

Assorted fillings (10-12 people)

**SAUSAGE ROLL WITH
MINI PIE PLATTER \$90**

(40 pieces)

BOWL OF CHIPS \$10

DESSERT PLATTER \$150

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

FRUIT PLATTER \$80

Please see platter list for additional
options.

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



BEVERAGE PACKAGES

STANDARD PACKAGE

4.5 hours **\$65pp** Standard Drink Size

Wine

Dalwood Hunter River Sparkling Chardonnay

Dalwood Hunter River Semillon Sauvignon Blanc

Hungerford Hill Moscato

Hunter River Chardonnay

Fishcage Shiraz

Fishcage Cab Sav

House Tap Beer

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

Soft Drinks and Juice

PREMIUM PACKAGE

4.5 hours **\$75pp** Standard Drink Size

Wine

Dalwood Hunter River Sparkling Chardonnay

Hilltops Pinot Grigio

Hungerford Hill Rose

Classic Chardonnay Tumbarumba

Sweetwater Shiraz

Classic Sangiovese Hilltops

House Tap Beer

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

Soft Drinks and Juice

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.

PAYMENTS/CANCELLATIONS

A deposit of \$500 deposit is required to secure your booking. Cancellations made within the two weeks (14 days) prior to your event will result in your deposit or room hire fee being forfeited.

Outside of the 2 weeks your deposit will be issued as a gift voucher to be used in house.

18TH/21ST BIRTHDAYS

Gunyah Hotel will host 18th's and 21st Birthday parties. 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 2 weeks prior to secure your booking.

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.

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.

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

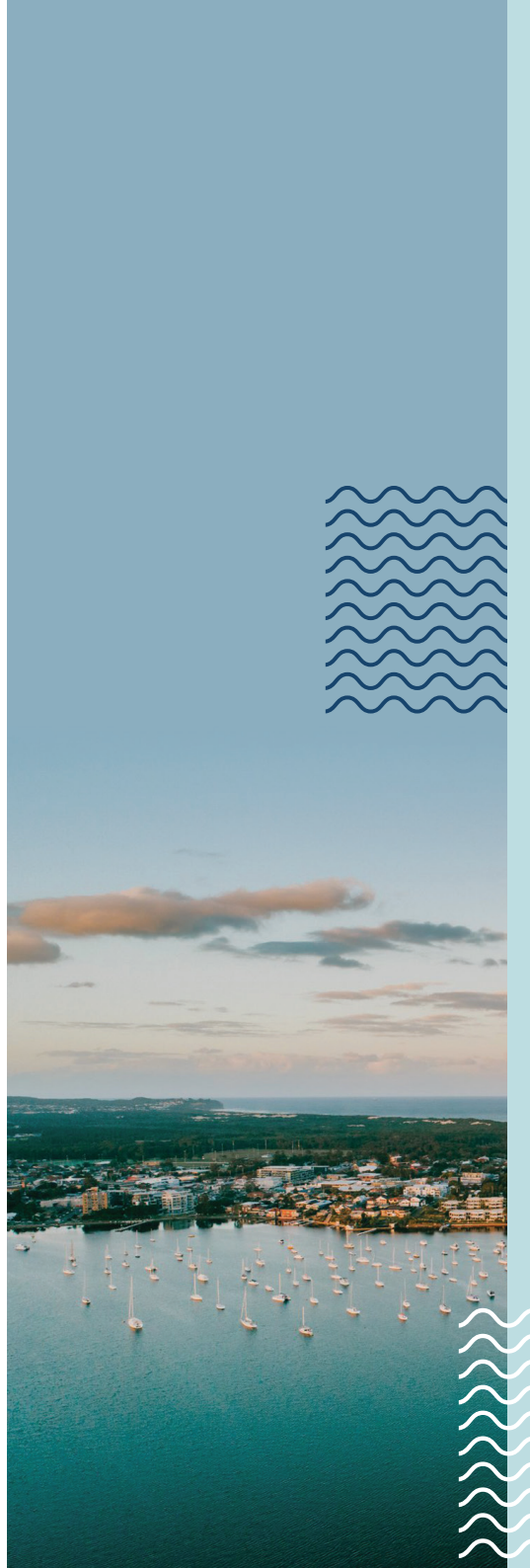
We have five king and three twin size accommodation rooms available, so why not stay the night?

CONTACT US

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W www.gunyahhotel.com.au



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