

Kalamunda Hotel 2016 Wedding Package

CEREMONIES, RECEPTIONS,
ANNIVERSARIES & ENGAGEMENTS

Phone (08) 9257 1084
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Kalamunda.hotel@alhgroup.com.au





***Congratulations and thank you for your inquiry
regarding booking your wedding at
The Kalamunda Hotel.***

The perfect wedding gift is knowing that your wedding reception will run smoothly. The dedicated function team will personally assist in managing your wedding from the first inquiry right through to the last drink.

The Kalamunda Hotel caters for all occasions, functions and events. Private parties, corporate meetings and functions, all day conferences, intimate formal dining and sophisticated cocktail parties from 10 to 200 guests can be comfortably accommodated within the venue's public or private spaces.

We offer arrange of different food and beverage options, that can be tailored to suit your occasion. Select from our function, dining and cocktail menus, as well as checking out our beverage options to create your ideal wedding reception.

If you require further information or would like to discuss availability, please call us anytime on (08) 9257 1084 or via email Kalamunda.Hotel@alhgroup.com.au.

We would be delighted to introduce our facilities to you in person and discuss your requirements. We look forward to the opportunity of welcoming you and your guests

LOCATION

The Kalamunda Hotel is nestled on top of the Hills of Kalamunda in the town centre, just a 30 minute drive from the CBD. The heart of the hills, the Hotel is a heritage listed building dating back to 1902. Full of charm, interesting stories and atmosphere, it has always been at the heart of the town and continues to provide quality and value to locals and visitors alike. The Function room have been beautifully refurbished to enhance the charm of the building, with stunning original features that have captured the hotel in its Glory days.

FUNCTION SPACES

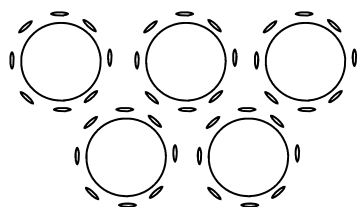
	<u>Cocktail</u>	<u>Banquet</u>	<u>Room Hire</u>
The Board Room	60	30	\$100.00
The Ball Room	150	100	\$150.00
The Bistro	30	30	n/a

FACILITIES & SETUP

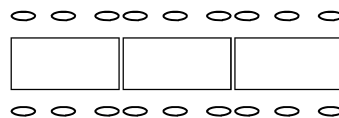
Packages include all information needed for a perfect function & are entirely prepared by our function coordinator, to ensure peace of mind for you & your guests.

ALL PACKAGES INCLUDE THE FOLLOWING

- ~private use of the function space
- ~room set up with furniture arrangement of your choice
& standard white linen provided for tables
- ~use of all audio visual available
- ~bar facilities
- ~adequate bar & wait staff
- ~early room access for decoration & deliveries (*pending availability of room*)



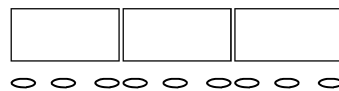
Round Banquet Style



Trestle Banquet Style



Open Faced Rounds



Open Faced Trestle Style

Canapés Package

Option of 5 Canapés
\$12 per person

Beef meat balls
Parmesan and herb polenta fries
Prawn and cherry tomato skewers
Crustine Selection (salmon, chicken, avocado)
Fried dumplings
Spinach and mozzarella spirals
Tomato and bocconcini with basil
Spring rolls
Samosa
Panko prawn
Sweet potato and rocket discs
Selection of Vol Au Vents (salmon, ham, veg)
Assorted Quiches
Tortilla Cones (chicken, corn, avocado)
Pizza/flat bread
Chicken skewers
Crushed potatoes
Frittata
Thai fish cakes
Steak bites
Traditional bruschetta
Assorted Sushi



Plated Menu

Sit back & relax while you receive table service.
This catering option provides you hours to chat with those around you,
whilst indulging in one of the contemporary Australian food,
served as either two or three courses.

1 Entrée, 2 Mains \$45
1 Entrée, 2 main, 1 Dessert \$55
2 Entrée, 3 Main, 2 Dessert \$65
3 Entrée, 3 Main, 3 Dessert \$75
Please select from the list below.

Entrees

Seared King Prawns

served with gnocchi, tomato compote & roquette.

Scallops

half shell scallops served with a citrus salsa, pea tendrils & parsnip chips

Smoked Salmon

served with Jerusalem artichokes, apple puree & kale chips.

Lamb & Tubule Salad

served with fresh salad greens, herbs & a yoghurt and cucumber sauce

Duck Shanks

served with parsnip puree, a pine nut & sultana burnwaset.

Vegetable Cannelloni

made with eggplant and zucchini filled with capsicum, roast tomato, spinach and cheese.

Smoked Eggplant Croquette

served with salad greens & lemon aioli.

Lemon & Herb Chicken

served with flat bread & a garden salad.

Mains

Confit Duck

confit duck legs served with sweet potato puree, braised red cabbage & a thyme jus.

Vegetarian Risotto

pumpkin, tomato, pea or beetroot risotto topped with fresh herbs and parmesan cheese.

Lamb Cutlets

served medium on a bed of warm roasted vegetables and spinach with a balsamic glaze.

Chicken Breast

served on roast baby potatoes & an assortment of wild mushrooms, topped with mushroom sauce.

Barramundi

local skin on barramundi served with a cauliflower puree, broccolini, roast tomatoes & topped with hollandaise.

Salmon

Tasmanian salmon served on potato puree with a roquette, fennel and orange salad with hollandaise.

250gm Eye Fillet or 300gm Porterhouse

served with potato rosti, green beans, capers, shallots & maple cured bacon with red wine jus.

Roast Lamb

served with honey roasted baby carrots, roast potatoes & a mint gravy.

Barramundi

served on smashed baby potatoes with roquette and balsamic glaze.

Roast Pork Belly

served with apple puree, green beans, roast potatoes & gravy.

Vegetarian Pear & Walnut salad

roast pears, candied walnuts, Danish feta, mixed salad & house dressing.

Thai Salmon

served on a Thai rice noodle salad with fresh salad greens, herbs, crispy shallots & a chili and lime dressing.

Desserts

Apple Pie with ice-cream

Citrus Tart with berry compote & whipped cream

Vanilla Pannacota served with passion fruit pulp

Warm Chocolate Mud Cake served with ice-cream & berries.

Glazed Fruit Tart served with whipped cream

Plum Pudding with butterscotch sauce & ice-cream

Pavlova with mango mousse & passion fruit

Poached Pear with vanilla crème fraîche & candied walnuts

Buffet Menu

Let your guest help themselves to a feast at their leisure.
This catering option lets you & your guest socialize with no formalities.
The Bridal party can choose to have theirs plated and served to them or help themselves.

2 Meat option, 4 Sides, 2 Salad, 3 Dessert \$55
3 Meat options, 5 Sides, 4 Salads, 4 Dessert \$65

Meat

Oven Baked Barramundi
Oven Baked Salmon
Roast Lamb
Roast Beef
Roast Turkey
Chicken Mignon
Roast Duck
Satay Chicken

Sides

Herb Roasted Potatoes
Cajun style Roast Pumpkin
Mixed Roast Vegetables
Honey Roasted Baby Carrots
Char Grilled Corncob
Mixed Greens with Garlic Butter and Fresh Herbs
Macaroni Cheese
Vegetarian Lasagna
Potato Gratin
Steamed Rice

Salads

Caesar Salad
Garden Salad
Potato Salad
Pasta Salad
Asian Coleslaw
Cous Cous

Desserts

Citrus Tart
Caramel Malteaser Cake
Rocky Road Cheesecake
Mini Pavlova
Caramel Slice
Apple Pie
Strawberry Tart
Cheese and Crackers
Warm Custard
Plum Pudding
Chocolate Mousse
Fruit Salad

Terms & Conditions

TENTATIVE BOOKINGS:

Unfortunately due to the popularity of our function facilities, tentative bookings are not held at the venue. We will attempt to contact you should a new enquiry be made for the same date however we strongly encourage you to confirm your booking with a deposit to allow for security of the date & facilities.

CONFIRMATION? DEPOSIT:

Confirmation of a booking must be made with a financial deposit. A deposit (amount to be determined by functions coordinator) can be made by cash, bankcard, mastercard, visa, AMEX, diners. Unfortunately we do not accept cheques.

PAYMENT:

Full payment is required no later than one week prior to function. The venue accepts cash, bankcard, mastercard, visa, AMEX, diners. Unfortunately we do not accept cheques.

GUARANTEED NUMBERS:

A guaranteed number of guests attending the function are required two (2) working days prior to the event. As the venue orders produce in specifically for your event, any decrease in numbers within two (2) business working days will be charged at full price. Should numbers increase within two (2) business working days, please speak with the functions coordinator to ensure we can facilitate this.

FINAL DETAILS:

To ensure your requirements are met, it is necessary to receive details of your function schedule and menu selection at least fourteen (14) days prior to your function

CANCELLATIONS:

In the event of the confirmed function not taking place, full reimbursement of the deposit will be given, provided written notice is given twenty eight (28) days prior to the function commencement date. Cancellation within twenty eight (28) days will incur a loss of the deposit made.

DECORATIONS? SIGNAGE:

A detailed list of all decorations must be given to the function coordinator for approval prior to the function. Under no circumstances are items/ decorations to be nailed, screwed, stapled or adhered to walls, doors or any other surfaces in any way unless approved by the functions coordinator.

CONSUMPTION:

No food or beverages of any kind will be permitted to be brought into the venue for consumption at the function by client or any guests. A Wedding Cake may be permitted please inform the function coordinator of the style of wedding cake you have chosen. In the best interests of guests, under no circumstances is food purchased from the venue permitted to be taken off premises.

RESPONSIBLE SERVICE OF ALCOHOL:

Clients are expected to conduct their function in an orderly manner in full compliance with the Venue Management and with all applicable laws. Management reserves the right to intervene where it sees fit and exercises its right to refuse entry. We practice Responsible Service of Alcohol at all times and reserve the right to refuse service of alcohol and ask patron to leave under the Liquor act.

MINORS:

As part of our Tavern License, minors are only permitted on venue premises whilst in direct company by a parent or legal guardian. A minor is defined by law as any persons under the age of 18 years of age. Any minors that have been supplied Alcohol will lead to the function being shut down & no refund given.

CONDITIONS:

Where the function coordinator sees fit, all functions supplying alcohol to guests will require a minimum of one (1) platter of food per ten (10) guests attending. Products, Prices & Menu's are subject to change at any given time.

PRICES:

Prices will be confirmed with final details. Every endeavor is made to maintain prices as printed but they are subject to change without notice due to any changes in or imposition of government charges, taxes, levies or other service charges.

DAMAGES: Clients are liable for any damages whether through their own action or through the action of their guests.

RESPONSIBILITY:

The venue will not accept any responsibility for damage or loss of merchandise left in the venue prior, during or after the function. Clients should arrange their own insurance.

ACCEPTED BY THE CLIENT:

Client Name

Date

Client Signature

WEDDING BOOKING FORM & DETAILS

[illegible]

CREDIT CARD AUTHORISATION FORM

Card Type:	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Diners	<input type="checkbox"/> Amex
Name on Card:				
Credit Card Number:				
Expiry Date:			CCV Number:	
Card Holders Signature:			Employee Witness:	

****A Credit Card must given as a security bond to make a booking,****

****Any payments that are charged will be discussed prior to charge & receipts will be email to the nominated email****