



MIRANDA HOTEL FUNCTION PACK



Miranda Hotel, with three newly renovated function spaces, is the perfect venue for your event.

Centrally located at 590 The Kingsway, Miranda Hotel has a variety of spaces and menus to suit all needs and budgets, and for any occasion.

We can plan your event from start to finish... simply select your preferred options from this function pack, or we can tailor an event to your needs.

1. **Choose your date.** Remember, certain periods are busier than others; it's best to book well in advance to avoid disappointment.
2. **Choose your room.** We have several spaces for hire, each a different style, with a different capacity.
3. **Choose your menu.** Would you prefer a sit-down affair with full table service or cocktails & canapés? Choose from our packages or ask us to design a menu to suit your taste & budget.
4. **Choose your drinks.** Do you want to serve standard beer, wine, champagne and soft drinks or would you like to add spirits and choose particular wines?

If you have any questions about functions or special requests please call or email our Functions Manager Kiah 02 9524 0398 or kiah@mirandahotel.com.au

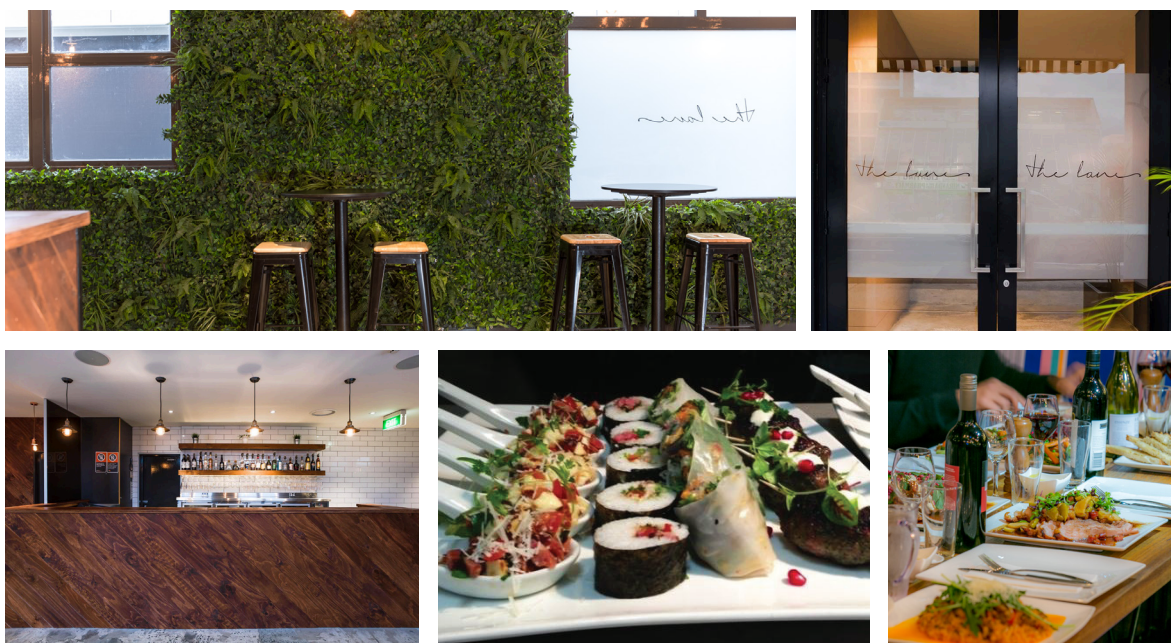
Spaces for hire:

The following spaces are available for functions.

Please note, in some cases, room hire will be waived if you meet a minimum spend.

1 THE LANE

Adjacent to the Hotel, with its own private entrance from The Kingsway, this completely self-sufficient space is modern and spacious. Featuring multifunctional AV system with flat screen TVs and DJ capabilities, fully self-contained bar and kitchen, The Lane is suitable for cocktail parties, product launches, intimate dinners, breakfast meetings & conferences. The Lane has an elegant, industrial feel with polished concrete floor and copper light fittings warmed with opulent leather look button pinch banquet seating and a lush plant feature wall that completes this contemporary space.



Capacity: 30 minimum / 80 maximum

Menu: Set Menu and a la Carte, Canapé menus, Platters, Tea and espresso coffee, Breakfast platters

Beverage Option: On consumption beverage tabs
Cash bar

Facilities: Internal music system - Ipod compatible, LED screens with HDMI and multimedia inputs, exclusive use of bathrooms and private access from Kingsway, radio microphone, two discreet audio zones.

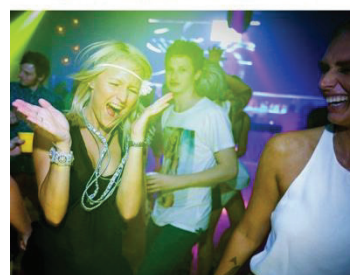
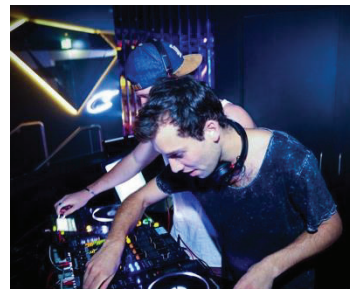
Availability: Seven days until midnight

Bookings: Exclusive use with a minimum spend. 3 hour corporate rates available. On Saturday nights, guests obtain free and priority entry in to Carmen's nightclub.

*Please note The Lane is not wheelchair accessible

2 CARMENS

Your very own nightclub or a presentation dinner? From a stage performance to a cabaret show, the possibilities are endless. This space can work for every conceivable event. With state of the art sound and lighting, Carmens can bring to life a myriad of options when it comes to your next celebration. Talk to our Functions Manager about availability today.

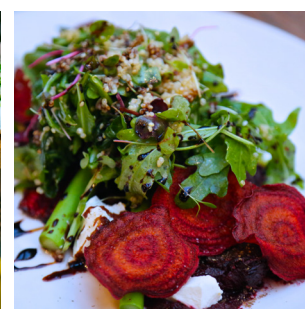
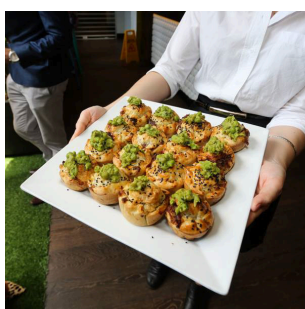


Capacity:	50 minimum / 350 maximum
Menu:	Set menus Canapé menus Platters
Beverage Option:	On consumption beverage tabs Cash Bar
Nightclub Facilities:	Wait staff food service Internal music system 3 x 3 metre LED video wall with USB input Automated lighting system & smoke machines Dance Floor i-pod/mp3 player component capability D.J booth with 60 inch plasma screen with USB input Lounge seating & stage
Availability:	Sunday –Thursday Friday & Saturday before 9pm
Bookings:	Exclusive use with a room hire or minimum spend

On Saturday nights guests obtain free and priority entry into Carmen's Nightclub

3 GARDEN COURTYARD

Sunny and relaxed by day, all-weather and all-purpose by night, our Garden Courtyard, located in the centre of the Hotel is perfect for all types of celebrations. Brightly coloured booths line the walls, and our full service cocktail bar is on hand. The entire area has a fully retractable roof in case of rain and gas heaters throughout.



Capacity:	50 minimum / 150 maximum
Menu:	Bistro and Bar food Set menu options Canapé menus Platters Communal dining options
Beverage Option:	On consumption beverage tabs Cash Bar
Atrium Facilities:	Full Restaurant menu available with wait-staff service Internal music system Plasma screen television
Availability:	Sunday –Thursday Friday & Saturday before 9pm
Bookings:	Group Bookings or Exclusive use with a room hire or minimum spend

Group Bookings

Table bookings available in the Garden Courtyard:

Menu:	Bistro and Bar food By Farm & Sea
Beverage Option:	On consumption beverage tabs Cash Bar

On Saturday nights guests obtain free and priority entry into Carmen's Nightclub
*We require a deposit for bookings of 20 and over in our bistro and 30 and over in our Courtyard.
The maximum area that can be booked without holding a function is one half of the Courtyard.



SAMPLE SET MENU

ENTREES

Goats Cheese Tortellini w/ Crab meat, Pinenuts, Burnt Butter
King Prawn & Nori Roll w/ Baba Ghannouj & Crisp Leek
Pan Fried Scallops w/ Cauliflower Puree, Apple & Radish Salad
Pumpkin Gnocchi w/ sage, Walnuts & Blue Cheese
Asparagus & Goats Cheese Tart w/ Tomato Salad & Balsamic Glaze

MAINS

Slow Braised Lamb Shoulder w/ Eggplant, Pomegranate, Almonds & Mint
Guinness Braised Beef cheek w/Cassereca, Mushroom, Rocket & Pecorino
Crispy Confit of Duck w/ Merguez Sausage, Beetroot & Apple Crisp
Roast Snapper Fillet w/ Pea Puree, Crispy Potatoes & Herb Salad
Seared Tuna w/ Kipfler Potatoes, Beans, Olives, Tomatoes & Mustard Dressing

SIDES

Green vegetables w/ sage & pinenut butter
Mash potato w/ truffle oil
Crispy potatoes w/ rosemary salt
Rocket & parmesan salad w/ vincotto
Garden Salad w/ white balsamic

DESSERTS

Vanilla bean milk jelly w/ rhubarb, blue berries & oat crumble
White chocolate & pistachio semi freddo w/ strawberries & biscotti
Dense chocolate mousse cake w/ mocha anglaise & honeycomb
Selection of cheese w/ fruit preserve & biscuits

2 course alternate drop \$35.00 per head
(includes 2 choice of side dishes for the tables)

3 course alternate drop \$45.00 per head
(includes 2 choice of side dishes for the tables)

Perfect for groups from 10 to 200 pax
Gluten free and vegetarian options available on request



COMMUNAL DINING

BY FARM & sea

A banquet style spread from the farm and the sea, designed to be shared amongst family and close friends. Your table will be waited on with all food and drinks, so you can sit back, relax and enjoy one another's company. Min 6 Pax.

Bookings: 48hrs in advance: please call 95250398 to make a reservation or book at the bistro. 10% deposit required

*Please note, amount of people booked for is amount that will be paid for, regardless if there are "no shows".

BY FARM & sea \$40 Per Head

SAMPLE MENU:

To get things started

Soft Shell Crab Tacos w/ guacamole, Asian herbs & sriracha aioli

Twice Cooked Chicken Wings w/ ranch aioli

Mezze platter w/ lamb kofte, charred chicken, falafel, hummus, garlic, tabouli & bread

Beetroot Salad w/ quinoa, asparagus, walnuts, Persian feta & apple balsamic

To fill you up

Roast Murray Valley Pork Belly w/ apple sauce

Slow Braised Lamb Shoulder w/ eggplant, pomegranate, mint & yoghurt

Pan Roasted Salmon Fillet w/ tomato salsa

Prawn Linguine w/ chilli, garlic, tomato, parsley & lemon

Including Sides:

Mash potato, Steamed Greens, Rocket & Parmesan Salad, Quinoa Tabouli, Rosemary & Garlic Potatoes

To finish

Chocolate Marquise w/ berry compote & vanilla ice cream





CANAPE MENUS

Please select “7” options per canapé menu

- Dessert option @ \$3 per head (choose between chocolate brownie, mini lemon tartlets, chocolate coated strawberries)
- Noodle box option @ \$5 per head (Choose between Fried rice, hokkien noodles, risotto, salad option)

CANAPE MENU - \$20 per head: select 7 options or \$3 per piece

- Cocktail sausages w marmalade & rosemary
- Mini fish & chips w tartare sauce & fried parsley
- Tartlet w red onion jam, thyme & pumpkin
- Lamb kofte w mint yoghurt
- Chickpea falafel w/ sumac yogurt
- Chorizo, haloumi & salsa spoons
- Mushroom, spinach & pinenut arancini
- Assorted sushi rolls w wasabi soy
- Sausage rolls w tomato relish
- Vietnamese rice paper rolls w nam jim
- King prawn & avocado salsa w/ fried leek + herbs
- Thai style fish cakes w lime aioli
- Mini pizzas (assorted toppings)
- Garlic, herb & mozzarella toasties
- Crumbed chicken tenders w chilli coriander crème fraiche
- Vegetable spring rolls w soy + sweet chilli
- Mini burgers w lettuce, tomato & beetroot relish

CANAPE MENU - \$30 per head: select 7 options or \$4.50 per piece

- Individual prawn/crab cocktail
- Char grilled lamb cutlet w red currant marmalade (1 each)
- Rare roast beef w horseradish, asparagus & watercress
- Smoked salmon w avocado, herbs, quail egg
- Scotch eggs w mustard aioli
- Macadamia crumbed chicken tender w chilli coriander aioli
- Seafood sushi rolls
- Hoi sin duck pancakes
- Pumpkin, thyme & tallegio tartlet
- Seared tuna w seeded mustard potato salad
- Prawn & sesame toast w soy sauce
- Duck breast w beetroot chutney & micro herb salad
- Mini burgers w tomato, lettuce, onion jam & cheese
- Chinese red braised pork ribs
- Satay chicken skewers



CANAPE MENU - \$40 per head: select 7 options or \$6 per piece

- Mini lobster & chips w lemon aioli
- Glazed duck breast w figs & tallegio
- Persian fetta tartlet w onion jam + prosciutto
- Rare Roast Beef Rolls w/ onion jam, cos lettuce & manchego
- Panko crumbed king prawns w saffron aioli
- Bloody mary oyster shots
- Spiced lamb kofte skewer w hummus
- Thai beef salad in wonton cup w/ peanuts + nam jim dressing
- Salmon & crab cakes w chilli coriander creme fraiche
- Pizzetta w prosciutto, goats cheese, pumpkin & pesto
- Scotch quail eggs w mustard aioli
- Potato & goats cheese tortellini w crab, pinenuts & burnt butter
- Black pudding, seared scallops, beetroot & watercress
- Polenta cake w prosciutto, blue cheese & fig

PLATTERS - (Serves 4 - 8)

- Antipasto (\$30) - Mediterranean platter with cold meats and marinated vegetables, olives + olives
- Cheese (\$40) - a selection of 4 cheeses served with Crudités, crackers and bread
- Bread & Trio of Dips (\$25) - Fresh sourdough with in house made dips
- Seasonal Fruit (\$25) - A selection of the finest in season fruits
- Charcuetrie (\$30) - w/ combination of cold meats, grilled chorizo, pickles, olives & bread
- Mezze (\$30) - w/ lamb kofte, charred chicken, falafel, hummus, garlic, rustic tabouli & bread

CAKE PACKAGE - From \$60

Whole decorated cake with personalised writing (feeds approx. 30).

Choose from:

Chocolate Marquise

Flourless Orange & Almond

Vanilla & Strawberry Sponge

As we can make our cakes in house, if you'd prefer to provide your own we charge a \$2 cake-age per person, up to a maximum of \$50



EXTRAS

For that extra special touch, we've collaborated with local suppliers to bring you the best prices on the following items.

Private DJ: \$75 - \$150 per hour + decks & speakers if required (depends on location)

Acoustic performers: Professional live performers can be arranged 3 hours from \$600

Event photographer: (min 2 hours) \$85 per hour

Videographer: Your very own professionally edited video set to music \$450

Photo Booth: We've struck up a deal with the best supplier in the business. A fun and effective addition to get everyone talking. Prices start from \$350

Helium balloons:

Balloon arches from: \$350

2 lots of 3 balloons on a weight \$40

2 lots of 5 balloons on a weight \$50

7 balloons on a weight: \$ 38.00

DIY balloon kits – \$175 for 100 balloons



TERMS & CONDITIONS DEPOSIT, PREPAYMENT & CONFIRMATION

A deposit of \$200 will secure your booking.

- a) An approximate number of guests should be given at the time of booking the function date in order for us to suggest and allocate the best possible space for your function needs.
- b) Confirmed guest numbers are required in writing a minimum of seven (7) working days prior to your function. Any further adjustments must be addressed to the event co-ordinator no later than (3) working days prior to your function.
- c) Variations in any beverage consumption, or any other additional costs agreed by Miranda Hotel Management are payable NO later than the day of the event.
- d) Deposit will be subtracted from final total amount
- e) Due to house policies, we do not host 18th parties

PAYMENTS

Full payment of all fixed costs must be received seven (7) working days prior to the function either by credit card or cash and can be made to the event co-ordinator or management.

CANCELLATIONS

- a) All cancellations are to be addressed to the event co-ordinator in writing no less than twenty eight (28) days from the scheduled event date for the full deposit to be reimbursed.
- b) Any cancellations made within the twenty eight (28) days from the scheduled event date shall forfeit the full deposit.

FINAL DETAILS

Please advise the functions manager in advance of any speeches or details that will interrupt the food start/finish times. Any alcoholic gifts bought in will need to be handed to the bar attendant and retrieved at the end of the function or at a later date.

TERMS & CONDITIONS

UNDERAGE GUESTS

Our event co-ordinator must be notified of any minors attending Miranda Hotel for your function at the time of guest number confirmations seven (7) working days prior to the scheduled event. As Miranda Hotel is a licenced premises, a parent or guardian must accompany minors at all times. Each minor is required to have their own parent/guardian to care for them ie not one for a group of minors. At no time are minors permitted to consume alcoholic drinks. The minor must keep within the parent's immediate presence to satisfy the Liquor Act. All minors in attendance of events at Miranda Hotel will be required to wear a coloured wristband. Due to licence restrictions, underage guests are required to leave the premises by 9pm.

FOOD & BEVERAGE

Bar tabs are run by consumption and all wines are to be charged by the glass and not by the bottle. Due to legislation, after 10pm all beverages will be served in plastic and all glass including glass ornaments/decorations will need to be taken out of the area. BYO food and beverages are not permitted, exceptions are for cake and lolly tables only.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

It is the responsibility of the client to ensure all his or her guests behave in an orderly manner. Miranda Hotel is committed to the responsible service of alcohol. Intoxicated and unruly guests will be refused service and asked to leave the premises. Miranda Hotel reserves all rights to:

- a) Grant or refuse entry onto the licensed premises.
- b) Close the function at any time.

Persons exhibiting signs of intoxication will be refused service and asked to leave the premises. A person who refuses to leave is committing an offence under the Liquor Act.

DAMAGES

The client shall be responsible at all times for any loss or damage to the property of Miranda Hotel caused by the clients, their guests or any persons in relation to their function.

INSURANCE

Miranda Hotel does not accept any responsibility for the loss or damage to any equipment or merchandise left on the hotel premises prior, during or after the function.

DECORATIONS

Decorations and display items are permitted in certain areas of the hotel. Consultation with the event co-ordinator will outline the permissible decorations upon your booking enquiry. Under no circumstances shall confetti, glitter or flammable materials be allowed. No items are to be displayed from the walls, ceilings or any other Miranda Hotel fixtures.

ENTERTAINMENT/GIFTS

We can book entertainment and many other requirements you may have for your function. Please contact our Function Manager to discuss your requirements.

GIFTS

Please inform your guests not to bring gifts of alcohol, as such items are not permitted under our licence. If this does occur, items are to be handed to our bar staff to be retrieved at the end of the function (only if before 9pm) otherwise to be picked up at a later date. Reasons for this are beyond our control and we appreciate your understanding.

PACKING UP

It is the responsibility of the client to ensure all items belonging to he/she are packed up at the conclusion of the function. This includes decorations, gifts, cake etc. This is paramount in the Courtyard function on a Saturday night as at precisely 9pm it opens to the public.

FEEDBACK

We'd love to hear from you about our service! Please email our functions manager and tell us what you think!



FUNCTION CONFIRMATION PAGE

Fax it back to our events manager on 9526 2460 or email functions@mirandahotel.com.au along with your \$200 deposit (cash, cheque or bank transfer).

CLIENT NAME

COMPANY NAME

ADDRESS

EMAIL

TELEPHONE MOBILE.....

DATE OF EVENT TIME OF EVENT

NUMBER OF GUESTS TYPE OF FUNCTION

SPACE FOR HIRE: The Garden Courtyard ☐ Carmens ☐ The Lane ☐

MENU OPTIONS: Canapes \$20 ☐ Canapes \$30 ☐ Canapes \$40 ☐ Dessert \$3 Per Head ☐

Noodle Box \$5 Per Head ☐ Set Menu 2 Course \$35 Per Head ☐ Set Menu 3 Course \$45 Per Head ☐ by farm and sea ☐ Platters ☐

Not Required ☐

BEVERAGE: Bar tab \$..... Cash bar ☐

CAKE: Not Required ☐ BYO ☐ In House ☐

(Up to a maximum of \$50 for BYO and starting at \$60 for In House)

ROOM SET UP: Cocktail ☐ Sit Down Dinner ☐ U Shape ☐ Presentation ☐ Other ☐

VISUAL: Powerpoint Slideshow ☐ Pictures On USB ☐ TV Use ☐

AUDIO: Ipod ☐ In House Music ☐ DJ Hire ☐ Band Hire ☐ Microphone Required ☐ Other ☐

MINORS ATTENDING: Yes ☐ No ☐ please note, all minors including babies will have to be off the premises by 9pm

PAYMENT DETAILS

Bank Transfer

Name: Miranda Hotel

BSB: 082 057 **Account Number:** 668667796

Please use your name as a reference

Cheque

Please address to Miranda Hotel. Please note this will not be confirmed until the cheque has been cleared. If you would prefer to pay in cash or card in person, please do so directly with the Events Manager or Manager on duty.

DEPOSIT PAID \$

CLIENT SIGNATURE

NAME

DATE

**SIGN
HERE**