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Thank you for your interest in the Seacliff Beach Hotel for your next event.

Our beachfront location makes the ideal venue for any function, boasting sea views from your exclusive balcony and large open windows.

Please find our following function package for your perusal. We offer a range of half day, full day and night time packages. With catering from sit down dinners, working lunches to finger food. Should you require something different, the Seacliff Beach Hotel can tailor a package that is perfect for your needs.

The Blue Swimmer Function Room is ideal for any corporate event or exclusive function from weddings and engagements to birthdays. It is a fully catered room offering a great selection of food and beverages. This is our private function room boasting its own bar, amenities and exclusive entrance from the top car park.

The Bucket and Spade offers exclusive use of the northern end of the bar for casual cocktail functions. The area is available 6 days a week (excluding Friday nights), incorporating our own entertainment on Thursday, Saturday & Sunday, this area has a great atmosphere and also contains your very own section of our famous balcony which is overlooking the beautiful Seacliff beach.

Please feel free to contact us if you would like to arrange a time to see our facilities or if you have any further queries.



TERMS & CONDITIONS

MENU & BEVERAGE SELECTION

Food & beverage selection must be advised 7 days prior to the function. Final numbers must also be confirmed 7 days prior to the function date.

While we make every effort to maintain our current prices and selections, they are subject to variation in the event of unforeseen circumstances. Beverages will be charged according to current bar prices within the venue. All prices are inclusive of GST.

Please advise us of any vegetarians or food allergies so we can make the appropriate arrangements to your menu to cater for your guests.

ROOM HIRE FEE

The room hire fee is required as confirmation of all function bookings. This room hire fee is non-refundable. Tentative bookings will only be held for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.

PAYMENT

Separate accounts are strictly not accepted. Full payment must be received prior to or on the conclusion of the function. Payment methods accepted include cash, all major credit cards and company cheques. Personal cheques are not accepted.

CANCELLATION

If a booking is cancelled inside of 30 days prior to the booking date, room hire payment is forfeited, unless re-booked.



LICENSING

Due to our licence, the hotel premises will close at midnight. No food or beverage will be served after **11:45pm**, and no alcohol or food is to be taken from premises, unless authorised by management of the Seacliff Beach Hotel. Alcohol must not be supplied to patrons under the age of 18, and a parent or legal guardian must accompany them at all times. All patrons must have the ability to produce photo ID if asked in accordance with the Liquor Licensing Act 1997.

LIABILITY

While we are committed to the highest level of patron care, we are not responsible for the theft, damage or loss of any goods, or insurance for any injury, damage or loss associated with any event. If the Seacliff Beach Hotel has reason to believe that the function will affect the Seacliff Beach Hotel or its staff, clients, business, security or reputation, the Seacliff Beach Hotel reserves the right to cancel the function without liability and terminate any and all contracts and agreements with the client. Any disorderly behaviour by the client, any guest or person attending the function may result in that person(s) in being removed from the premises without liability. If at any stage the Seacliff Beach Hotel believes that disorderly or unruly behaviour will affect the staff, business, safety and security or reputation, the Seacliff Beach Hotel reserves the right to cease the function and all pre-ordered or consumed food and any beverage consumed up until this time are to be paid for.

TYPES OF FUNCTIONS

The Seacliff Beach Hotel caters to many types of functions including weddings, engagements and birthdays. We however strictly do not cater for or allows 18th birthdays in our function areas due to the difficulty of monitoring those less than 18 years of age.

SUPPLY OF ALCOHOLIC BEVERAGES

The Seacliff Beach Hotel reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function or otherwise at the venue at its sole discretion without liability in accordance to the Liquor Licensing Act 1997.



CONDUCT

A dress code does apply to Seacliff Beach Hotel. Dress must be neat, clean and in a good state of repair irrespective of current fashion trends. **Management reserves the right to exclude or eject any objectionable person from Seacliff Beach Hotel without liability.**

RESPONSIBILITY

The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of the Seacliff Beach Hotel or theft of the same which is caused by the client or any guests or other person attending the function.

AUDIO & EFFECTS

The Seacliff Beach Hotel does offer use of an in house CD player as well as iPod facilities (not available in bucket and spade bar). A DVD Player and Plasma screen is available in both the Blue Swimmer Function Room and Bucket and Spade Bar. It is advisable to test the format of the DVD prior to the function to avoid disappointment. Any outside equipment or entertainment must be first approved by the Seacliff Beach Hotel. Any and all equipment or entertainment used must abide by the safety and sound regulations agreed by the Seacliff Beach Hotel. Any failure to adhere to this will result in the closure of the function. All pre-ordered and consumed food and any beverage consumed up until this time are to be paid for.

Under no circumstances are pyrotechnics, bubble or smoke machines to be used within the venue unless approved by the Seacliff Beach Hotel.

TIMING

The room hire fee applies to a five hour duration. Any additional time may incur an additional charge of room hire applicable by the hour. Additional time will be at managements discretion.



CONFIRMATION

When confirming the booking of the function, the room hire fee must be paid as stated. The Terms and Conditions must be read and signed, and given to the Seacliff Beach Hotel at the time of paying the room hire fee. By paying the room hire fee to confirm your booking, you are also acknowledging that you have read and understood the terms and conditions of hiring a function room at the Seacliff Beach Hotel as well as agreeing to the above outlined terms and conditions.

ACCEPTANCE

I accept the terms and conditions as set out above.

Name (sign & print):.....

Date: / /.....

BLUE SWIMMER INFORMATION

| | |
|-------------------|---|
| Location | Upper Level |
| Capacity | Cocktail 120 (140 including balcony use) (Minimum 80 people) |
| | Sit down Dinner 80 |
| | Theatre style seminar 80 |
| | 'U' shape conference 30 |
| | Boardroom layout 30 |
| | Breakaway layout 70 |
| Room Hire | \$400.00 Cocktail Functions (5 Hour duration – additional time may be negotiated) |
| | \$500 Sit Down Weddings (5 Hour duration – additional time may be negotiated) |
| Food Spend | \$800 Minimum |
| Music | Overhead PA suitable for background music |

BLUE SWIMMER INFORMATION

Entertainment Live acts on request or as per arrangement by client in agreement with Seacliff Beach Hotel management.
(Please Note: Due to our Liquor Licence live acts can not consist of more than two musicians)

Room Hire As confirmation of your booking the applicable room hire fee must be received. *Full payment of the room hire fee must be received prior to the function.*

Please Note: Tentative bookings will only be kept for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.

Decoration: The Seacliff Beach Hotel supplies all linen and cutlery requirements. All decorations to be used for the function must be first approved by the Seacliff Beach Hotel. Any damage or extra cleaning required due to the use of decorations may incur a fee of \$100.00. A time can be made to come in and decorate prior to the commencement of the function.

COCKTAIL MENU

TO NIBBLE

Trio of Dips \$35 Vegetarian, Gluten Free Option Available

The seacliffs own dips made in house served w/vegetable crudities & oven baked pita bread

Antipasto Platter \$65

A selection of continental meats and cheeses served with an assortment of pickled vegetables and breads

COLD FOOD SELECTION

Deli-Style Sandwich Platter (Serves 40) \$39 Vegetarian

A selection of continental meats and fresh salads on grania bread

Vietnamese Cold Rolls (30 rolls) \$45 Vegetarian, Gluten Free Option Available

Fresh vegetables & chicken wrapped in rice paper and served w/a light spicy dipping sauce (½ is served vegetarian unless requested otherwise)

Tomato & Basil Brushetta Platter (30 pieces) \$32 Vegetarian

Tomato, fresh basil with extra virgin olive oil served on toasted french sticks, finished with parmesan cheese

Tuna Brushetta Platter (30 pieces) \$36

Cooked tuna, aioli and chives served on toasted french sticks

Smoked Salmon Crostini (30 pieces) \$35

Toasted baguettes topped w/crème fraché and layers of smoked salmon, finished with baby chives

Prawn & Guacamole Crostini (30 Pieces) \$49

Lightly toasted French stick topped with guacamole and finished with a prawn cutlet

Smokey Bay Oyster Platter (3 dozen) \$89 Gluten Free

Freshly shucked oysters kilpatrick, naked & Bloody Mary style

HOT FOOD SELECTION

Blue Swimmer Platter (40 pieces) \$65

Barramundi gujons, panko prawns, soft shell crab & salt and pepper squid served w/homemade tartare sauce & lemon wedges

Seacliff Salt & Pepper Squid Platter (50 Pieces) \$60

Tender pieces of squid lightly dusted with our salt and pepper mix

Thai Prawn Skewers (30 pieces) \$59 Gluten Free

Marinated in thai spices & served w/a spicy dipping sauce & prawn crackers

Malaysian Satays (38 pieces) \$65 Gluten Free

Asian marinated chicken satay's served w/a spicy peanut sauce

Tandoori Chicken (approx 45 pieces) \$49 Gluten Free

Skewered chicken tenderloins in mild Indian spices served with a coriander & mint raita

Spinach and Ricotta Triangles (30 pieces) \$49 Vegetarian

Spinach and ricotta wrapped in puff pastry and oven baked

Pork & Veal Koftas (30 pieces) \$49 Gluten Free Option Available

Cooked on the grill & served w/ a orange & cumin yoghurt

Keftedes ~ Greek Style Meatballs (30 pieces) \$49 Gluten Free Available

Beef mince with garlic, tomato and mint, baked and served with tzaziki and a spicy tomato relish

Gourmet Pies (36 pieces)\$50

A selection of cocktail pies including pepper beef, lamb and rosemary & curried chicken and vegetable served w/tomato relish

Pastry Platter (36 Pieces) \$55

A selection of hot pastries –pies, pasties and sausage rolls, served with tomato sauce

Asian Platter (40 Pieces) \$45 Vegetarian Option Available

A variety of spring rolls, samosas, dim sims and money bags served with sweet chilli and soy sauce

Southern Fried Chicken (50 pieces) \$49

Juicy pieces of breast fillet coated in our own herbs & spices served with sour cream & creole sauce

Homemade Pizzas (28-32 pieces) \$49 Vegetarian Option Available

A variety of fresh made pizza's includes hawaiian & supreme. Vegetarian option available

Jalapenos Cheese Bites (40 pieces) \$35 Vegetarian

Served with sweet chilli sauce

Wedges Platter \$45 Vegetarian

Served with sour cream and sweet chilli sauce

Hot Chips Platter \$32 Vegetarian, Gluten Free

Served with tomato sauce

Kids Platter –Small \$30/Large \$40

An assortment of pies, pasties, sausage rolls and cocktail sausages served with tomato sauce

FOR AFTER

Cheese Platter \$60 Vegetarian, Gluten Free Option Available

A selection of three Australian cheeses accompanied by dried fruits, nuts and crackers

Fruit Platter \$42 Vegetarian, Gluten Free

A selection of fresh seasonal fruits

Fruit and Cheese Platter \$65 Vegetarian, Gluten Free Option Available

A selection of three Australian cheeses and seasonal fruits accompanied by dried fruits, nuts and crackers

Devonshire Tea (24) \$40

Scones, selection of jam and whipped cream

Mini Muffins (24) \$32

Selection of banana nut, apple spice, choc chip and blueberry

Slices (24) \$38

A selection of chocolate brownie, hedgehog, rocky road and caramel slice

Mini Danishes (24) \$35

A selection of apple, custard, apricot and mixed fruit

Gourmet Mini Tarts (24) \$46

A selection of short crust pastry shells with crème patisserie, fresh fruits, mixed berries, lemon curd and chocolate mousse

Cookie Platter (24) \$28

A selection of mixed short bread cookies

SET MENU OPTIONS

Entrée Selections

- **Roasted Beetroot, Fetta and Shallot Parcels**
Wrapped in spring roll pastry served with ruby chard and watercress salad, dressed with a raspberry vinaigrette
- **Cool Tiger Prawn and Melon Salad**
Plump tiger prawns and seasonal melon served with baby cos lettuce and minted yoghurt
- **Greek Inspired French Lamb Cutlet**
Grilled and served with a tomato, onion, olive and fetta salsa, finished with a radish tzatziki
- **Grilled Chicken, Pear and Prosciutto Salad**
Seasoned and grilled chicken tenderloins with a salad of pear, walnuts and prosciutto, finished with shaved pecorino and a side of ranch dressing
- **Spring Smoked Salmon, zucchini and fennel frittata**
Served on citrus infused crème fraîche, finished with lime and cracked pepper aioli
- **Mushroom and Leek Tart**
Served with a petite salad of snow pea tendrils, fetta and walnut with a roast pepper extra virgin olive oil

Main selections

- **Scotch Fillet**
Cooked medium and served with a roasted medley of seasonal vegetables and a peppercorn jus
- **Oven Backed Chicken Breast**
Wrapped in prosciutto on a sweet potato mash, served with broccolini and a creamy tarragon sauce
- **Sesame Crusted Atlantic Salmon**
Served with a roasted tomato, Kalamatta olive and basil salad and finished with a lemon infused basil pesto
- **Pork Rib Eye With a Royal Blue Mash**
Served with caramelised apples and walnut with a sticky Calvodos sauce
- **Grazier's char grilled eye fillet**
Cooked medium and served with Idaho potato and a compote of slow roasted cherry tomatoes finished with a béarnaise sauce
- **Fish of the Day**
Succulent market fresh fish of the day served with a dill, lemon and haloumi medjean, finished with new potatoes and a beurre blanc sauce

Dessert selections

- Crème brulee served with a wild berry compote and King Island cream

- Lemon curd tart served with a crème frachè and biscotti
- Pear and almond tart finished with a chantilly cream and almond praline
- Baked vanilla cheesecake served with pineapple and mint salsa and passionfruit coulis
- Mississippi mud cake served with raspberry sauce and double thick cream
- Profiterole filled with Cointreau cream and finished with a warm chocolate ganache

If you would like to provide a cake and have it served as dessert we can offer cake cutting. Served with raspberry coulis and fresh cream for \$1.50 per plate

Choice 3 Entrée, 3 Main, 3 Dessert \$59.90

Two Courses

Set Entrée & 2 Set Main \$39.90

Set 2 Entrée & 2 Set Main \$40.90

Set 2 Entrée & 3 Set Main \$48.90

Set 3 Entrée & 3 Set Main \$50.90

Three Courses

Set Entrée, Main & Dessert \$47.90

Set Entrée, 2 Main & 1 Dessert \$48.90

Choice 2 Entrée, 2 Main, 2 Dessert
\$51.90

Choice 2 Entrée, 3 Main, 1 Dessert
\$53.90

Choice 2 Entrée, 3 Main, 2 Dessert
\$55.90

Notes and Requests