



FUNCTIONS AND EVENTS



FUNCTIONS

Welcome to the Blue Gum Hotel. Thank you for considering us to hold your next function or event.

The Blue Gum is an ideal venue for any occasion, be it birthdays, business meetings, farewells, end of year parties, engagements, baby showers, family dinners or just a casual catch up.

We have undergone recent renovations, our new look is fresh, bright and adds to the old charm characteristics and atmosphere of the hotel. Our function spaces are light, spacious, comfortable and can be set up to suit any event.

We are committed to providing a memorable experience with great food, outstanding service and a friendly smile.

If you are looking to host a function, or require further information please contact our function coordinator on 9489 3220 or email function@bluegumhotel.com.au. We would love to discuss what you have in mind for your function and will be happy to work something out to suit your needs and budget.

We look forward to seeing you at the Blue Gum Hotel.

THE VERANDAH

The Verandah is our largest function area. Double bi-fold doors can be closed to the Bistro area, personalised music available and fully air-conditioned.

Cocktail: 140 people
Banquet/sit down: 80 - 120 people

Room Hire Required: **\$1,000**
Minimum 60 people

Minimum Spend (on food): **\$2,000**
Minimum 60 people

TERRACE

The Terrace is our elevated function room, away from the Bistro perfect for corporate and private functions. Personalised music available, TV screen and fully air-conditioned.

Cocktail: 60 people
Sit down: 40 people

Room Hire Required: **Monday - Thursday**
\$200

Friday - Sunday
\$300



FUNCTIONS

BEVERAGES

Our bar has a full range of wines, beers, including a large selection of craft beers and spirits available. You can set up a bar tab or choose for your guests to pay for their own.

BAR TAB

Beverages can be charged to a bar tab. You can choose from an open bar where guests have full choice of beverages or limited bar where you select the beverages you wish to make available on your bar tab. We can provide you with updates throughout the function, just ask our staff.

TEA AND COFFEE

Tea and Coffee can be added to the bar tab selection if required. Barista coffee can be purchased from the bar for \$4 per serve. Alternatively, urn hire for a function is charged at a flat rate of \$40 and includes instant coffee, tea bags, sugar & milk. Please inform your functions coordinator if you wish to opt for a tea and coffee station.

WAIT/DRINKS STAFF

Food is served to your guests by our staff and bar staff will provide drinks from the bar area. If you would like to add additional wait staff or drinks service for your function at \$40 per hour per staff member with a minimum of two (2) hours.

DIETARY REQUIREMENTS

We are happy to cater for any special dietary requirements provided prior notice is given.

LINEN

If you would like to add tablecloths to your tables, there is an additional fee of \$100.

MUSIC

The Blue Gum Hotel plays an automatic play list throughout the whole Hotel all day and night. The Verandah and Terrace can play personalised play lists. Please note, we do not have facilities for a dance floor.

AUDIO VISUAL

We have TV screens available in the Verandah and Terrace. You will need to bring in your own computer and connection cords or a USB to play videos and show photos.



FUNCTIONS

DECORATIONS

You may add your own touch to your function space and bring in your own decorations. Please advise if you are having decorations delivered directly to the Hotel.

CAKES

You are more than welcome to bring in your own cake for special functions. There is a \$2 per person cakeage fee. We can keep it for you until you need it and provide cutlery and plates.

18TH BIRTHDAY PARTIES

Due to licencing requirements we don't hold 18th birthdays at the Hotel.

SECURITY

Extra security maybe required for high risk and large capacity functions. Security is charged at \$60 per hour per guard with a minimum of four (4) hours.



CANAPÉS

WE OFFER THREE CANAPE OPTIONS TO CATER FOR ALL DIFFERENT OCCASSIONS

BASIC | \$35 PER PERSON

TOMATO & BASIL BRUSCHETTA
ASIAN VEGETABLE SPRING ROLLS (v)
CLASSIC FALAFEL W/ HUMMUS (GF)
TERIYAKI BEEF SKEWER (GF)
TOMATO & BOCCONCINI ARANCINI W/ BASIL PESTO (v)
CHICKEN CURRY PUFF W/ MANGO CHUTNEY

ENTERTAINERS | \$45 PER PERSON

SPINACH & RICOTTA TART (v)
TRUFFLED MUSHROOM & PARMESAN ARANCINI W/ AIOLI (v)
BEEF BOURGUIGNON PIE W/ TOMATO RELISH
POTATO, CORN & MANCHEGO CROQUETTES W/ HOUSE SAUCE (v)
BEEF, OLIVE & POTATO EMPANADAS W/ SALSA
THAI CHICKEN SUGAR CANE SKEWERS (GF)
PRAWN TWISTERS W/ PLUM SAUCE
MINI BEEF WELLINGTON W/ BÉARNAISE SAUCE

PREMIUM | \$55 PER PERSON

TRIO OF BRUSCHETTA – CLASSIC TOMATO, OLIVE & ROSEMARY, SWEET ROASTED CAPSICUM (v)
PUMPKIN & RICOTTA ARANCINI (v)
LAMB CUTLETS W/ RED CURRENT GLAZE (GF)
GOATS CHEESE & CARAMELISED ONION TART (v)
PEKING DUCK CREPES
RARE ROASTED WAGYU BEEF W/ CORNICHONS & SEEDED MUSTARD (GF)
PULLED PORK SIDERS W/ APPLE SLAW
ASSORTED SUSHI AND NIGIRI (GF)
SALMON CEVICHE ON BRIOCHE CROUTE
KING PRAWNS WRAPPED IN PROSCIUTTO W/ WASABI AIOLI (GF)



PIZZA BOARDS

ENJOY ONE OF OUR 1/2 METRE LONG PIZZA BOARDS.

CHOOSE ANY 3 TOPPINGS TO MAKE UP YOUR PIZZA BOARD (APPROX 24 PIECES PER BOARD)

PIZZA | \$50 PER BOARD

MARGHERITA	MOZZARELLA, BOCCONCINI & FRESH BASIL
VEGETARIAN	ONION, CAPSICUM, MUSHROOMS, ARTICHOKE, BASIL, OLIVES
CARNE	SMOKED HAM, CHORIZO, PEPPERONI, SALAMI
PERI PERI CHICKEN	TOMATO BASE, MARINATED CHICKEN, ONION, CHERRY TOMATOES, MOZZARELLA & AVOCADO
SUPREME	SMOKED HAM, PEPPERONI, MUSHROOM, CAPSICUM, OLIVES & MOZZARELLA
THE GODFATHER	TOMATO BASE, PEPPERONI, OLIVES, MUSHROOMS & MOZZARELLA



SOMETHING LIGHT

MIXED SANDWICHES | \$10 PER PERSON

HAM, CHEESE, TOMATO

EGG AND LETTUCE

TUNA & CUCUMBER W/ TARTARE SAUCE

CHICKEN, LETTUCE AND AIOLI

VEGETARIAN

OPEN BAGUETTE SANDWICHES AVAILABLE FOR \$2 EXTRA PER PERSON

CLASSIC ANTIPASTO | \$12 PER PERSON

A SELECTION OF HOT AND COLD ANTIPASTO DELICACIES CONSISTING OF –

CURED MEATS

CHAR GRILLED VEGETABLES

BLACK OLIVES

CHEESES

CRACKERS

SEAFOOD ANTIPASTO - COLD | \$20 PER PERSON

FRESH COOKED PRAWNS

FRESH OYSTERS

MARINATED BABY OCTOPUS

SMOKED SALMON W/ SALTED CAPERS

SEAFOOD ANTIPASTO - HOT | \$18 PER PERSON

FLOURED AND FRIED CALAMARI, PRAWNS AND BABY OCTOPUS

OYSTERS KILPATRICK

OVEN BAKED HALF SHELL SCALLOPS WITH GARLIC BUTTER

OVEN BAKED HALF SHELL MUSSELS WITH NAPOLIATANA SAUCE AND PARMESAN CHEESE



SHARING FEAST

A POPULAR OPTION FOR GROUPS FOR A FUN AND SOCIAL WAY TO HAVE A MEAL TOGETHER. SERVED ON PLATTERS FOR THE WHOLE TABLE TO SHARE.

\$50 PER PERSON

ENTREE

GARLIC PIZZA
TURKISH BREAD W/ OLIVE OIL & DUKKAH
BOURBON BBQ GLAZED CHICKEN WINGS

MAIN

SLOW COOKED LAMB SHOULDER MARINATED IN GARLIC & ROSEMARY
12 HOUR BEEF BRISKETT W/ SMOKEY BBQ SAUCE
PORK BELLY COOKED IN APPLE CIDER W/ CRISP CRACKLING

SIDES

GARDEN SALAD
POTATO SALAD W/ SPANISH ONION & SALTED CAPERS
ROAST POTATO & PUMPKIN

DESSERT

ADD DESSERT TO YOUR FEAST FOR \$10 PER PERSON



FUNCTION BOOKING FORM

Contact Name _____

Phone _____

Email _____

Date of Function _____ Time _____

Number of Guests _____ Room _____

Room Hire \$100 Terrace \$1,000 Verandah
 \$2,000 min spend food

Menu Selection Canapes Pizza Board
 Sharing Feast Something Light
 Order from Bistro

Dietary Requirements _____

Bar Selection Buy their own TAB

Name on Card _____

Credit Card Number _____

Credit Card Expiry _____ CCV _____

Authorisation

I/We have read and agree to the terms and conditions, my signature below verifies the same.

Name: _____

Signature: _____

Date: _____

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