

KINGSCLIFF BEACH HOTEL FUNCTIONS 2019



OUR SPACES

TERRACE &/OR LOUNGE

Our terrace area is the perfect space for any function or celebration providing a relaxed and semi outdoor entertaining atmosphere. This unique area features tall communal tables that can be restructured to suit your event, allowing for a larger more spacious area if required. Right next to the Terrace is our Lounge area which can be added to your booking for larger groups or booked as a function space alone. The Lounge features a mix of tables, chairs and lounges suitable for cocktail style or sit down event. Both spaces have easy access to our bars, bistro, amenities and outdoor beer garden.



TERRACE

Banquet 30
Cocktail 40

LOUNGE

Banquet 30
Cocktail 40

* Minimum spends apply

BEER GARDEN

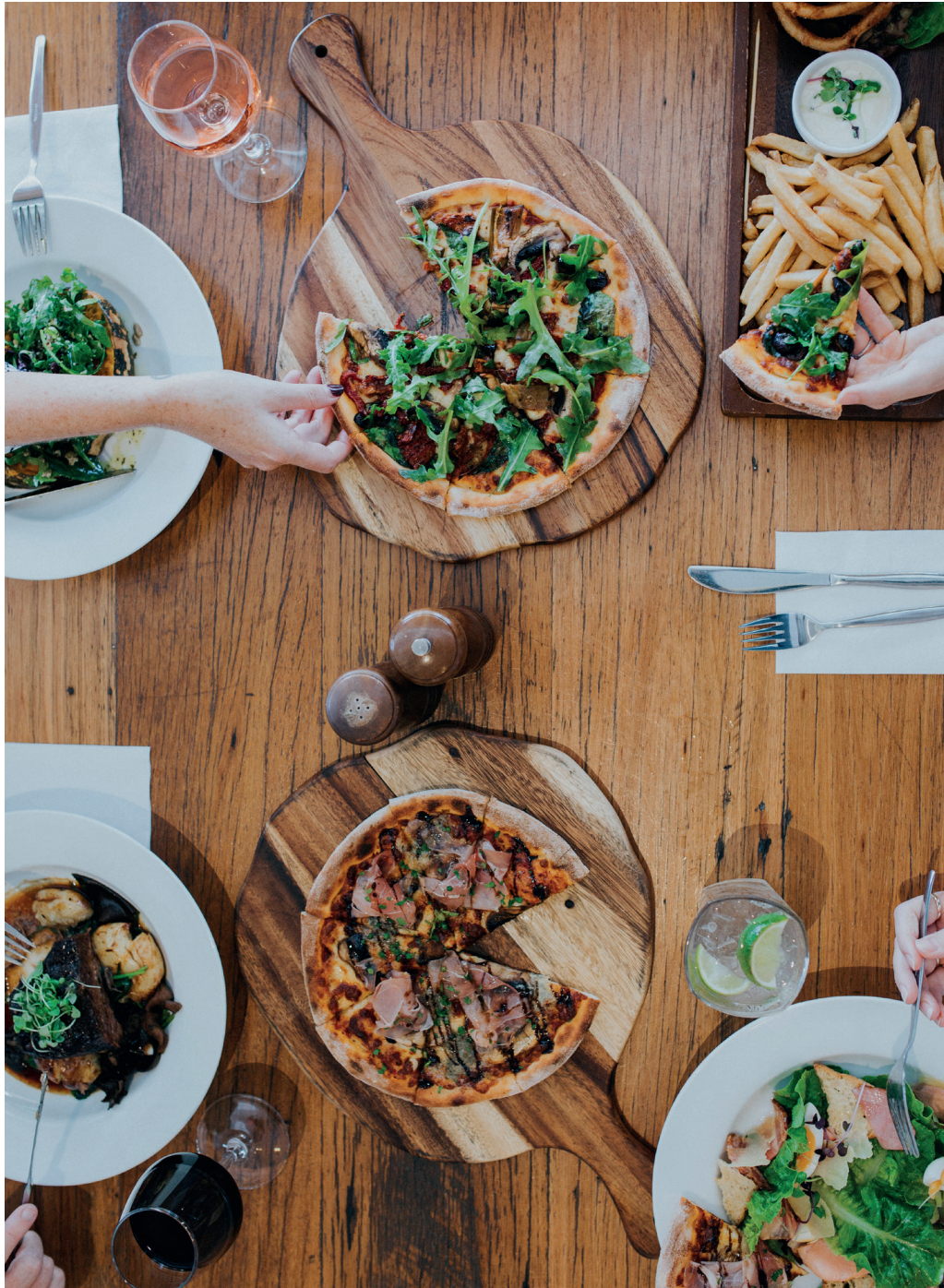
Our outdoor beer garden is the perfect alfresco function space to host your next event. Book a section or the entire beer garden exclusively and choose from our many package options. Weekends will see some amazing artists play live on the big stage and there is easy access to our bars, bistro, amenities and kids playground area.



BEER GARDEN

Banquet 20-150
Cocktail 20-300

* Minimum spends apply for exclusive use



SET MENU

**1 main + breads \$35 per person | 2 course \$45 per person
3 course \$55 per person**

ENTRÉE Choose two for alternate drop

Crispy squid, vermicelli, coriander, sea salt & pepper blend, vanilla chilli jam
Mount warning smoke house chicken salad, avocado, mango salsa
Husk roasted corn fritters, chilli caramel
Wild forest mushroom arancini, truffled aioli

MAIN Choose two for alternate drop

Atlantic salmon, saffron leek risotto
Nolan reserve rump, roast chats, broccolini cabernet jus
Cider braided crisp pork belly, apple fennel & mint slaw
Pan seared chicken breast, sweet potato, chimichurri

DESSERT Choose two for alternate drop

Dark chocolate brownie, raspberry coulis, double cream
Coconut malibu panna cotta with candied pineapple
Baileys crème brûlée with toasted walnut praline
Seasonal fruit meringues with passion fruit double cream

*Set menu minimum of 25 guests



COCKTAIL MENU

6 X CANAPÉS \$30 PER PERSON

8 X CANAPÉS \$35 PER PERSON

10 X CANAPÉS \$40 PER PERSON

Freshly shucked pacific oysters with pink champagne granita

Grilled king prawn skewers sautéed in lemon dill butter

Mini bruschetta with balsamic & persian feta

Popped corn fritters with chilli caramel

Mac & cheese balls with smoked cheddar & jalapeños

Peking duck cups with hoisin toasted cashews

Spiced pork belly with a sticky plum glaze

Karaage chicken tenders with japanese mayo

Parmesan crumbed mushrooms with herb oil

Crab & corn cakes with lemon cream cheese & chives

Roast vegetable & feta tarts

Mini gelato cones

Mini choc mousse shots

Chocolate brownie bites

Berry tartlet

ADD A FORKED DISH \$10

Green pea risotto, grilled scallops, lemon herb butter

Sticky bbq pork belly, asian salad

Stone & wood battered snapper, fries

*Cocktail menu minimum of 25 guests

Forked dish minimum order of 20 dishes per each menu item



FOOD PLATTERS

CRUNCHY TORTILLA CHIPS \$35 (serves 10)

Fresh guacamole, tomato salsa and sour cream

TURKISH BREAD & HOMEMADE DIPS \$60 (serves 10)

A selection of fresh handmade dips with toasted Turkish bread

ANTIPASTO BOARD \$80 (serves 10)

Mixed olives, local charcuterie, marinated & semi dried roast vegetables, black wax cheddar, hummus, breads

CHEESE BOARD \$90 (serves 10)

Selection of australian brie, blue & cheddar cheeses served with seasonal fresh fruit, nuts & crackers

CHAR GRILLED SKEWERS \$90 30 PIECES (one flavour per platter)

Turmeric chicken satay, lamb koftas, mint yoghurt, teriyaki chilli beef, grilled mushroom, haloumi & red pepper

HOMEMADE RUSTIC PIES \$110 30 PIECES (one flavour per platter)

Wagyu brisket & wild mushroom, red curry duck, chicken & leek

SLIDERS \$90 (20 pieces, one flavour per platter)

Pulled pork & minted apple slaw, crispy snapper with rocket caper mayo

PIZZA BOARDS \$90 (approx. 40 slices)

Select five pizzas from our hand crafted selection

SALT & PEPPER SQUID \$65 (serves 20)

Sea salt & cracked pepper tender squid, lime aioli

ASSORTED WRAPS \$10PP (two pieces per person)

Mixture of chargrilled vegetables, egg and mayonnaise, ham and avocado, roast beef & tandoori chicken wraps.

KINGY FAVOURITES \$90 (30 pieces) Choose one flavour per platter

Crispy sticky wings, mac & cheese balls, caramel popped corn fritters, peking duck spring rolls

POP UP FOOD STATIONS

Minimum 40 guests

BBQ STATION \$35 PER PERSON 100g nolan rump, pork & fennel sausages, vegetable skewers, potato salad, green salad & breads

HAM BAGUETTE STATION \$22 PER PERSON Baked honey ham on the bone, crusty bread rolls, cheese & pickle

SLIDER BAR \$22 PER PERSON Pulled pork, smoked brisket, spiced chicken, crusty slider rolls & toppings

TACO BAR \$22 PER PERSON Soft & crispy tacos with a selection of mexican beef, chicken & veg, tomato & avocado salsa, chilli sauce, cheese

SATAY BBQ \$22 PER PERSON Beef, chicken & seafood satays cooked & served by our chefs with jasmine rice toppings & sauces



BAR OPTIONS



BAR TAB Choose your amount and select any combination of drinks from our extensive bar menu.
CASH BAR - PAY AS YOU GO Minimum spends apply.

TERMS AND CONDITIONS

Tentative Bookings

Will be held for a period of seven days. Should we hear no response after this time the date will be automatically released. Should we not receive the signed contract or deposit your booking will be void.

Minimum Spends

To hire any of our space exclusively a minimum spend will apply. This will be made up of your food and beverage selections. Should the quoted minimum spend not be met, the difference will be charged as venue hire.

Confirmation

Your event will not be considered confirmed until we receive a signed copy of this form, a provided credit card authority and your paid deposit within 7 days of the invoice. Please note this deposit is non-refundable. By booking in and paying your deposit you agree to our terms and conditions.

Terms of Payment

Payment can be made via credit card, eftpos, cash or bank transfer – Bank Name: Taphouse Hotel Group Operation BSB: 082057 Account: 764411379, please reference your customer code. For bank transfers please forward a remittance advice to accounts@taphouse.com.au

Cancellation

Cancellations must be made in writing to your Event Manager. Cancellations will see a forfeit in your booking deposit.

Circumstance beyond our control

If unforeseen circumstances arise which see's your Event at the Kingscliff Beach Hotel cancelled due to but not limited to a force of nature, industrial strike or terrorism (any circumstances beyond our control) The Kingscliff Beach Hotel is not responsible to refund your Event in full. We are however happy to discuss a reasonable outcome in which both parties come to a mutual and fair agreement.

Payments and Obligations

Final confirmation of guest/attendee numbers and the final payment for the event must be made strictly two weeks prior to the event date. Should the final payment not be received by these terms The Kingscliff Beach Hotel has the right to cancel the event. Prices are subject to change. Bookings made on a public holiday will incur a 15% surcharge.

Bar Requirements

You can opt for a cash bar or set up a bar tab. Bar Tabs are to be set up direct on the day of your event with your event supervisor. A signed authority form must be completed and a credit card is to be left in holding. You can nominate an amount and select what is to be included. All tabs must be finalised at the end of your event.

Responsible Service of Alcohol

All guests must adhere to the current laws of the NSW Liquor Licensing Act. The Kingscliff Beach Hotel supports the responsible service of alcohol. Licensing laws prohibit the service of alcohol to underage and unduly intoxicated persons Management has the right to refuse service to patrons displaying disorderly or intoxicated behaviour, and exercise regulatory conditions at any time during the function to ensure alcohol consumption rate not excessive. Patrons displaying disorderly behaviour will be asked to leave the premises. We do not permit BYO alcohol. Outside alcohol brought in and consumed in the venue will be confiscated and potentially see the patron removed from the venue. The Kingscliff Beach Hotel will require one nominated RSA contact from your party that will be able to address guests that this applies too. Please discuss with your Event Manager.

Minors

In accordance with restaurant policy, minors are welcome at the function under a guardian's supervision until 10pm. Minors must be accompanied by their guardian at all times and are not permitted at the bar or smoking terrace and gaming room. If a minor is found drinking security will ask both the parental guardian and minor to leave the premises, as this is a breach of the liquor act and our house policy. For events containing large numbers of minors 18+ guests may be required to wear wristbands. This will be at the discretion of the manager.

Menus

Menus are seasonal and subject to change. Beverage menus are subject to CPI increases. Please speak with your Events Manager regarding the most current menus. We can cater for dietary requirements. These must be confirmed prior to your event, while we will try and accommodate where possible we may not be able to supply any meals to guests who have not confirmed their dietary requirement prior to the evening. To avoid any complications or delays in service we advise that you clearly instruct guests to make their dietaries known at the time of RSVP'ing. No BYO food is permitted in The Kingscliff Beach Hotel, festive cakes accepted.

Bump in/Bump out

Bump in time for your event is 45 minutes prior to your event unless otherwise agreed with your event manager. Bump out time is at the end of your function. Any items left in the venue after 7 days will be discarded

Decorations

All display material or decorations are to be approved by the Events Manager prior to the set up and decoration placement will be at the event holder's responsibility. We do not allow incense, smoke or mist machines. Sparklers are permitted but will need to be approved by a manager. No items are to be stuck to the walls, this includes the use of rental safe hooks, thumb tacks, sticky tape and blu tac. We will ensure all tables and furniture are in place ready for your function.

Damages

Organisers will be financially responsible for any damages or loss to the venue caused by attendees of the function. The Kingscliff Beach Hotel will not accept responsibility for any damage, loss or injury before, during or after the event. The Kingscliff Beach Hotel will not accept responsibility for loss or damage of equipment left on the premises before, during or after the function.

Trading Times

The Kingscliff Beach Hotel Function Spaces are available between 10am till 10:30pm Monday to Sunday

Function Timings

It is the client's responsibility to ensure that the event starts at the agreed time. The Kingscliff Beach Hotel will not be responsible for late arrivals, hold ups or if the client changes the commencement time. In the instance if an event starts after the agreed time the conclusion will still finish at the stipulated time highlighted in your booking. Food items will be cooked to your agreed timeline unless discussed with the manager on duty and we are able to accommodate this within reason.

Courtesy Bus

We have our own ten seater courtesy bus that runs on Friday, Saturday and Sunday only. It is available from 5pm Friday and Saturday and Sunday from 12pm and can escort guests in between the areas of Cudgen and Casuarina.

Security

Dependent on the type of function you may be required to have security. This will be at our discretion and at the expense of the client.

The above terms and conditions have been read and accepted. Date:/...../.....

Customer Name..... Date of function:/...../.....

Customer Signature..... Event Manager Signature