

**FUNCTIONS AND EVENTS PACKAGE**







# WELCOME TO THE FOUNTAIN GATE HOTEL

The function facilities at The Fountain Gate Hotel are one of Melbourne's best kept secrets. Our well appointed, modern function rooms enable us to cater for all events including weddings, birthdays, engagement parties, christenings, seminars, Christmas parties, board meetings and all other corporate and milestone events!

Our friendly and professional team understand that your event needs to be unique and special. That's why we are always willing to go that extra step to ensure we can exceed your expectations.

Get in touch with our events team to arrange a time to view our facilities and to discuss your next event in detail.

Phone: (03) 9704 7922

Email: [functions.fountaingate@alhgroup.com.au](mailto:functions.fountaingate@alhgroup.com.au)



# THE JEWEL ROOM

Perfect for cocktail parties and seated events, The Jewel Room comes equipped with a large dance floor and stage, central bar, data projector and screen and adjoining lounge area to use for pre-event drinks and mingling if you wish.

For smaller, more intimate affairs, the room can be sectioned in half with a sliding wall whilst still allowing you full use of the dancefloor and bar.

## ROOM CAPACITIES

Seated dinner with dance floor 120 (full room) 60 (Jewel 1 only)

Seated dinner with no dance floor 140 (full room) 80 (Jewel 1 only)

Seated buffet with food stations set in the adjoining foyer 140

Seated buffet with food stations in the room 110 (full room) 60 (Jewel 1 only)

Stand up cocktail party 200 (full room) 100 (Jewel 1 only)

**VENUE HIRE \$400 (FULL ROOM) \$300 (JEWEL 1 ONLY)**

Hire includes full event planning and coordination by our professional staff, 5 hour event duration and white table linen and napkins.





# THE SPORTS LOUNGE

Our sports lounge is the ideal space for relaxed, casual affairs of up to 60 guests. The space comes equipped with a central bar and pool table.

## **\$2000 SPORTS LOUNGE PACKAGE**

Inclusions:

5 hour event duration

Food & beverage staff for your event

1 x security guard

Access to pool table (\$2 per game)

2 x mixed party platters, plus 2 cold and 2 hot platters of your choice

\$1000 bar tab!

Please note: additional platters can be added to your package. Prices are listed on the following pages. Should you not wish to opt for the package a \$300 room hire and minimum food and beverage spend will apply.



# CATERING PLATTERS



## COLD PLATTER SELECTIONS

### ANTIPASTO - \$110

Salami, prosciutto, ham, assorted dips, a selection of cheeses, toasted Turkish bread, olives, marinated vegetables

### BRUSCHETTA - \$90

Toasted sourdough topped with a mixture of tomato, onion, olive oil and fresh basil, finished with balsamic and parmesan cheese

### SANDWICHES & WRAPS (40 POINTS) - \$95

Includes cured meat, curried egg, salad and vegetarian selections

### FRUIT & CHEESE - \$100

A selection of local and international cheeses, seasonal fruits, crackers

### ASSORTED MINI MUFFINS & CAKES - \$90

## HOT PLATTER SELECTIONS

### SLIDERS SELECTION (27 PIECES) - \$95

Pulled pork, slaw AND Angus beef, tomato, cheese, BBQ sauce - served on toasted brioche

### SEAFOOD (SERVES 10) - \$100

Crab spring rolls, salt'n'pepper calamari, crumbed scallops, panko prawns, tempura fish goujons, tartare and lemon

### GOURMET (SERVES 10) - \$105

Buffalo chicken wings, prawn twisters, spinach and feta pastizzi, smokey BBQ meatballs, chicken kiev balls

### MIXED PARTY (SERVES 10) - \$95

Sausage rolls, party pies, quiche, vegetable pasties, smokey BBQ meatballs, chicken dim sum, tomato and sweet chilli sauces

### VEGETARIAN (SERVES 10) - \$95

Pumpkin and feta risotto balls, spring rolls, samosas, quiche, spinach and ricotta pastries, aioli and tomato sauces

### VEGAN (SERVES 10) - \$110

Falafel, pumpkin risotto balls, spring rolls, samosa, empanada, hummus and sweet chilli sauce

### GLUTEN FREE (SERVES 10) - \$110

Lemon pepper calamari, seafood spring rolls, cajun chicken tenders, pumpkin and feta risotto balls, falafel, aioli and sweet chilli sauces





# JEWEL PARTY PACKAGES

## **JEWEL 1 PACKAGE - \$3000**

### INCLUSIONS:

- 5 hour event duration
- Food & beverage staff for your event
- Security
- 8 platters of your choice
- \$1000 bar tab

## **JEWEL 1 + 2 PACKAGE - \$4000**

### INCLUSIONS:

- 5 hour event duration
- Food & beverage staff for your event
- Security
- 12 platters of your choice
- \$1500 bar tab







# SET MENUS

2 COURSE (ENTREE & MAIN OR MAIN AND DESSERT) - \$40 P/HEAD

3 COURSE (ENTREE, MAIN AND DESSERT) - \$50 P/HEAD

CHOOSE 2 ITEMS FROM EACH SELECTED COURSE, SERVED 50 / 50

## ENTREE

House-made Mac'n'cheese sticks crumbed and fried until golden brown served with micro herbs and aioli (v)

Salt and pepper calamari on a salad of rocket, red cabbage and micro herbs with a coriander, ginger and lime dressing

Duck spring rolls served on rocket with sweet chilli dipping sauce

Smoked chicken on a salad of mixed lettuce, tomato wedges, cucumber, carrot, Spanish onion and micro herbs with a coriander, ginger and lime dressing

## MAIN

Salmon fillet on a bed of sweet potato mash with buttered green beans, creamy bearnaise sauce and lemon wedges

Slow cooked lamb shanks on creamy potato mash with buttered green peas

Pork cutlets with creamy mashed potato, buttered green beans and a honey and seeded mustard sauce (gf)

Chicken breast stuffed with ricotta, semi-dried tomatoes, olives, rosemary and basil, served on roasted chat potatoes with green beans and creamy hollandaise sauce

## DESSERT

Lemon meringue tart with double cream

Sticky date pudding with a rich butterscotch sauce

Chocolate mousse topped with chocolate flakes and strawberries

Chocolate pudding with thickened cream and strawberries





# THE BUFFET MENU

ADULTS - \$45 P/HEAD | KIDS (12 AND UNDER) - \$15 P/HEAD

## SOUP - SELECT ONE

Pumpkin and rosemary  
Traditional minestrone  
Soup served with bread rolls

## SALADS - SELECT TWO

Garden salad  
Greek salad  
Caesar salad  
Potato and bacon salad

## MAINS - SELECT THREE

Roast pork  
Roast lamb  
Mild chicken curry  
Penne carbonara  
Traditional beef lasagne  
Vegetarian penne

## SIDES - SELECT THREE

Roast pumpkin  
Garlic and rosemary roasted  
chat potatoes  
Steamed seasonal vegetables  
Honey sesame carrots  
Scalloped potatoes  
Steamed jasmine rice  
Vegetable fried rice

## DESSERTS - SELECT TWO

Lemon meringue  
Sticky date pudding  
Chocolate mousse cups  
Assorted mini cakes  
Desserts served with double cream

# KIDS SET MENU

FOR KIDS 12 AND UNDER  
\$10 FOR MAIN, \$14 MAIN AND DESSERT

## MAIN SELECTIONS

Chicken nuggets with chips and salad  
Mini chicken schnitzel with chips and salad  
Mini chicken parma with chips and salad  
Mini beef pies with chips and salad  
Mini sausage rolls with chips and salad  
Fried fish bites with chips and salad

## DESSERT SELECTIONS

Chocolate mousse with strawberries and chocolate flakes  
Frog in a pond  
Mixed berry mousse with strawberries and chocolate flakes

# OPTIONAL EXTRAS

DJ, 5hr event duration - \$550

Decorations packages - POA

Self-service tea and coffee station - \$50

Bowls of chips / nuts on arrival - \$80

Your occasion cake cut and served on platters - \$50



# CORPORATE EVENTS



## **JEWEL - HALF ROOM:**

Half-day hire (4hrs) \$200

full-day hire (8hrs) \$300

## **JEWEL - FULL ROOM:**

Half-day hire (4hrs) \$300

Full-day hire (8hrs) \$400

Suitable for theatre, cabaret and classroom style events. Our Event Manager can advise room and rates based on your projected guest numbers. The room comes equipped with data projector and screen.



## **THE BOARDROOM**

Half-day hire (4hrs) \$100

Full-day hire (8 hrs) \$200

Suitable for up to 10 guests, the room comes equipped with a wall mounted TV with USB and HDMI capabilities.

## **CORPORATE CATERING OPTIONS**

Assorted danishes and pastries - \$7.50 per person

Warm ham and cheese croissants - \$8.50 per person

Freshly baked scones with jam and cream - \$6.50 per person

Fresh seasonal fruit platter (serves 10) - \$65 per platter

Chef's selection of four-point sandwiches - \$10.50 per person

Chef's selection of assorted wraps/baguettes - \$12.50 per person

Standard hot food platter (serves 10) - \$85

Sausage rolls, party pies, quiche, vegetable pasties, smokey BBQ meatballs, chicken dim sum, tomato and sweet chilli sauces

Vegetarian hot food platter (serves 10) - \$85

Pumpkin and feta risotto balls, spring rolls, samosas, quiche, spinach and ricotta pastries, aioli and tomato sauces

# BEVERAGE PACKAGES

## STANDARD

\$40 PER PERSON | 4 HOUR DURATION

House Sparkling

House Sauvignon Blanc

House Shiraz

Draught pots - Carlton and Great Northern

Assorted soft drinks and juices

## PREMIUM

\$50 PER PERSON | 4 HOUR DURATION

Premium Sparkling

Premium Sauvignon Blanc

Premium Rose

Premium Shiraz

Draught pots - full range of tap beers

Assorted soft drinks and juices





# TERMS & CONDITIONS

## CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment of \$500. We accept EFTPOS, cash and all major credit cards.

## FINAL DETAILS AND PAYMENT

The venue requests all food and beverage selections to be provided twenty-one (21) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then requested fourteen (14) days prior to your event and this number will form the basis of your final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

## CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (8) weeks of the date of the function will forfeit the deposit (12 weeks (12) for November and December functions). Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

## FOOD ALLERGIES & DIETARY REQUIREMENTS

Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume the meal is the responsibility of the diner

## SIGNAGE, DECORATIONS, EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. Please note that the venue does not allow smoke machines. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

## MINORS, ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or legal guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

## DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

## FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I \_\_\_\_\_

HAVE READ AND UNDERSTOOD THE ABOVE TERMS & CONDITIONS AND AGREE TO COMPLY

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_