



accorhotels

# The Secret is Out

The Hills Lodge is the place to hold your School Formal

## Package A

Mocktails on Arrival, Soft Drinks & Juice  
2 Course Dinner  
Disc Jockey, 5 Hour Room Hire, Chair Covers, Candles  
\$85 pp minimum 70 guests

## Package B

Mocktails on Arrival, Soft Drinks & Juice  
3 Course Dinner  
Disc Jockey, 5 Hour Room Hire, Chair Covers, Candles  
\$95 pp minimum 70 guests

## Package C

Mocktails on Arrival with Nibblies, Soft Drinks & Juice  
3 Course Dinner  
Disc Jockey, 5 Hour Room Hire, Chair Covers, Balloons, Candles  
\$105 pp minimum 80 guests

## Optional Extras

(Prices on Application)

Red Carpet, Chocolate Fountain  
Table Overlays, Ceiling Draping

# Canapé Selections

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## Deluxe

Salt & Pepper Squid with Asian Dipping Sauce  
Satay Chicken Skewers  
Mixed Savoury Pastries  
Sushi- Assorted Varieties  
Caramelised Onion & Fetta Pizza  
Mushroom Aranchini  
Spring Rolls & Samosas  
Mixed Pies & a Variety of Mini Quiches

## Premium

Oriental Chicken Rice Paper Rolls  
Seared Scallops with Mint & Ginger Salad  
5 Spiced Duck Crepe  
Swordfish Skewers with Chilli & Lime Dressing  
Mushroom's stuffed with Goats Cheese  
Steamed Dim Sims  
Thai Crab Cakes  
Tempura Battered Prawns  
Crab Bisque in a Shot Glass  
Leek Terrine with Goats Cheese  
Pecking Duck Spring Rolls  
Mini Fillet Mignon with Béarnaise Sauce  
Mini Beef Burgers

## Main Dishes

(served in noodle boxes)  
Hoi Sin Chicken & Noodles  
Sweet & Sour Pork with Rice  
Wok Fried Prawns with Rice  
Thai Green Curry Chicken with Rice  
Beef Curry with Rice  
Fish & Chips  
Lamb & Pumpkin Salad  
Thai Beef Salad with Noodles  
Tempura Prawns & Rice  
Soft Shell Crab with Fried Noodles  
Wok Tossed Vegetables & Tofu  
Ratatouille & Cous Cous  
*(extra \$5pp per menu item)*

## Dessert Option

Rose Marshmallows  
Mini Profiteroles  
Mini Fruit Tarts  
Chocolate Truffles  
Assorted Mini Cakes  
*(extra \$5pp per menu item)*

# Dinner Menu

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## Soup

Honey Roasted Pumpkin (V)

Crème of Mushroom (V)

Crème of Cauliflower (V)

Tomato & Basil (V)

Country Chicken & Vegetable

## Pasta

Parpadelle with Braised Duck Ragout with Caramelised Walnuts

Roasted Pumpkin, Pinenut & Spinach Risotto (V)

Smoked Chicken, Mushroom & Pea Risotto

Pesto & Ricotta Tortellini with Arabiata Sauce (V)

Potato Gnocchi with Smoked Chicken & Wild Mushroom Cream

Tomato & Basil Gnocchi with Pancetta, Spinach & Toasted Pinenuts

## Entrées

Moroccan Lamb on Cous Cous with Cucumber Riata

Sticky Pork Belly with Asian Slaw

Eshallot & Cherry Tomato Tarte Tatin with Rocket & Persian Fetta Salad (V)

Asparagus & Pea Aranchini with Tomato & Coriander Salsa (V)

Caesar Salad with Chicken or Smoked Salmon  
(available as a vegetarian option)

Char Grilled Vegetable Pasta with Napolitana Sauce (V)

Thai Beef Salad with Asian Vegetables & Sweet Thai Dressing

Steamed Asparagus Wrapped in Prosciutto with Hollandaise Sauce- also available as Vegetarian  
(available July-December)

Seafood Trio with Cured Trout, Oysters Natural & a Crab & Apple Salad – add \$3.00pp

King Prawn with Smoked Salmon Terrine & a Crab & Potato Salad – add \$2.00pp

# Dinner Menu

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## Mains

### Meat

Please select 1 Meat, 1 Sauce & 1 Starch

#### Meat

Beef Sirloin (220g)  
Beef Fillet (\$4pp)  
Veal Cutlet (250g)

#### Sauce

Pepper Sauce  
Mushroom Sauce  
Red Wine Jus  
Béarnaise

#### Starch

Potato Mash  
Potato Rosti

### Seafood

Please select 1 Fish, 1 Sauce & 1 Starch

#### Fish

Snapper  
Atlantic Salmon  
Barramundi

#### Sauce

Lemon Beurre Blanc  
Citrus Glaze  
Tomato & Coriander Salsa  
Lime Soy Glaze

#### Starch

Potato Mash  
Braised Rice

(All mains served with Broccoli, Beans & Carrots)

Prosciutto Wrapped Pork with Polenta, Slow Roasted Tomato & Red Wine Jus

Chicken Supreme with Wild Mushroom Farce & a Tomato & Thyme Jus

Chicken Breast with Sauté Garlic Prawns & Lemon Beurre Blanc

Marinated Lamb Rump with Rosemary Jus & Dauphinoise Potato- add \$3pp

Sweet Potato & Chickpea Tagine with Cous Cous (v)

Penang Laksa with Vegetables & Braised Rice (v)

Broccoli, Leek & Brie Strudel (v)

(all mains served with Broccoli, Beans & Carrots)

# Dinner Menu

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## Desserts

Vanilla Crème Brulee with Biscotti & Moscato Syrup

Tiramisu with Baileys Crème Anglaise

Pear & Apple Crumble with Double Cream

Mixed Berry Crumble with Double Cream

Lemon Meringue Tart with Passionfruit Cream

Warm Chocolate Brownie with Chocolate Fudge Sauce & Ice Cream

Caramel & Macadamia Nut Tart with Bacio Gelato

Banana Pudding with Caramel Sauce & Toasted Walnuts

Individual Pavlova with Cream & Seasonal Fruit

Assorted Sorbets in a Brandy Basket

White Chocolate Cheesecake with Raspberry Coulis- add \$3pp

Cheese Platter per Table \$30- Serves 8 people

Seasonal Fruit Platter per Table \$25- Serves 8 people

# Banquet Buffets

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*(Minimum 60 people)*

## **Italian Buffet**

Panzanella Salad

Tomato & Rocket Salad

Caesar Salad

Pasta Salad

Cold Cuts & Antipasto Platter

Beef or Vegetarian Lasagne

Penne Carbonara

Roasted Porchetta Pork

Tomato, Oregano Infused Potatoes

Ratatouille Vegetables

Garlic Prawns

Assorted Breads

Selection of Australian Cheeses, Lavosh & Crackers

Fresh Seasonal Fruit Platter

Selection of Cakes, Tortes and Gateaux

Tea, Coffee and Chocolates

## **Seafood Option**

**add \$19 pp**

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

# Banquet Buffets

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*(Minimum 60 people)*

## Asian Buffet

Hokkein Noodle Salad

Rice Salad

Garden Salad

Watermelon & Mint Salad

Cold Cuts & Antipasto Platter

Assorted Sushi & Sashimi

Sweet & Sour Chicken

Beef in Blackbean Sauce

Seafood Combination

Fried Rice

Peking Roasted Pork

Tempura Vegetables

Assorted Breads

Selection of Australian Cheeses, Lavosh & Crackers

Fresh Seasonal Fruit Platter

Selection of Cakes, Tortes and Gateaux

Tea, Coffee and Chocolates

## Seafood Option

**add \$19 pp**

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

# Banquet Buffets

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Minimum 60 people

## Australian Buffet

Garden Salad

Potato Salad

Coleslaw

Caesar Salad

Cold Cuts & Antipasto Platter

Grilled Barramundi with Lemon Butter Sauce

Beef Stroganoff

*(Hot fork Dishes served with Jasmine Rice)*

Rosemary Roasted Lamb

Roast Baby New Potatoes

Buttered Sweet Corn on the Cob

Assorted Breads

Selection of Australian Cheeses, Lavosh & Crackers

Fresh Seasonal Fruit Platter

Selection of Cakes, Tortes and Gateaux

Tea, Coffee and Chocolates

## Seafood Option

**add \$19 pp**

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

## Audio Visual Equipment

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| Item                              |        | Price Per Day  |
|-----------------------------------|--------|----------------|
| Broadband and Wireless Broadband  | Hourly | <i>\$12 pp</i> |
|                                   | Daily  | <i>\$24 pp</i> |
| Lecturn with Microphone           |        | <i>\$50</i>    |
| Wireless Lapel Microphone         |        | <i>\$75</i>    |
| Wireless Hand Held Microphone     |        | <i>\$50</i>    |
| Portable CD Player                |        | <i>\$25</i>    |
| Television with Video/ DVD Player |        | <i>\$50</i>    |
| LCD / DATA Projector              |        | <i>\$150</i>   |
| Stage                             |        | <i>POA</i>     |
| Dancefloor                        |        | <i>POA</i>     |
| Speakers for Computer             |        | <i>\$20</i>    |

# The Hills Lodge

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## Booking Form

Company \_\_\_\_\_

Contact \_\_\_\_\_

Conference Room \_\_\_\_\_ Date \_\_\_\_\_

Room Set Up \_\_\_\_\_ Number of Delegates \_\_\_\_\_

Equipment Required \_\_\_\_\_

Estimated Costs \_\_\_\_\_

Deposit Required \$ \_\_\_\_\_ Date Deposit Required By \_\_\_\_\_

## Terms & Conditions

### Confirmation and Deposits

All Functions must be confirmed in writing together with a non refundable deposit within 7 days of booking.

If confirmation is not received within this time The Hills Lodge reserve the right to cancel your tentative booking. The non refundable deposit is equal to 25% of the estimated total cost of the function including accommodation

### Guaranteed Details & Numbers

Organisers are required to provide final details 7 days in advance with final numbers no less than 48 hours prior to the function. This will confirm the minimum number to be charged.

### Cancellations

Cancellations must be made in writing and directed to the attention of the Functions Manager.

If you wish to transfer the booking to another date within 6 months your deposit can apply to this new date (this new date cannot be transferred)

Cancellations less than 2 weeks prior cannot transfer their deposit to another date.

# The Hills Lodge

## Terms & Conditions (continued)

### Insurance and Damages

The Hills Lodge Pty Ltd will not accept liability for damage to or loss of merchandise and or equipment left at the Hotel prior to during or after a function. Insurance coverage is recommended for high value equipment. Organisers will be held financially responsible for any damage caused to The Hills Lodge Property or equipment during their stay.

### Surcharges

If you would like to hold your Function on a Public Holiday a Surcharge of 10% applies.

### GST

All prices are inclusive of GST.

### Pricing Policy

While we try to maintain the costs of our packages, due to circumstances beyond our control, prices are subject to change. Notice will be given as far in advance as possible.

### Responsible Service of Alcohol

The Hills Lodge adopts a policy of Responsible Service of Alcohol in accordance with the Liquor Laws of N.S.W. We reserve the right to refuse service to any intoxicated or underage guests, ensuring our duty of care to all our guests. As host, you will be first notified of, in our opinion, any guests who are intoxicated, for which alcohol service will be suspended or who may be asked to leave the premises. We would appreciate your assistance and understanding if such a situation were to arise.

I / We have read and agreed to the terms and conditions stated above

Signature \_\_\_\_\_ Date \_\_\_\_\_

Name \_\_\_\_\_

Company (if applicable) \_\_\_\_\_

Address \_\_\_\_\_

Position \_\_\_\_\_

Date of Function \_\_\_\_\_ Conference Room \_\_\_\_\_

Deposit Amount \$ \_\_\_\_\_ Hotel Confirmation Number # \_\_\_\_\_

Credit Card Payment: Cardholder \_\_\_\_\_

Card Number \_\_\_\_\_ Expiry Date \_\_\_\_ / \_\_\_\_

Authorisation for final payment to be paid with this credit card  No  Yes \_\_\_\_\_

A 1.5% surcharge applies to all Credit Cards

Signature