



U n i q u e , P e r s o n a l , S t y l i s h

Welcome to The Hills Lodge Grand Mercure, Sydney's Premier Boutique Hotel in the Greater West. Conveniently located North West of Sydney in the heart of the Hills and Norwest Business Parks, just 20 minutes from Parramatta. Via the M2 Freeway we are directly linked to Sydney's North Shore and approximately 30 minutes from Sydney's CBD.

Our 97 luxury Guestrooms and Suites are equipped with all the amenities of an International 4½ star Hotel, including 24-hour reception, IDD/ISD telephones, broadband, mini bar, air conditioning, multi channel television, hair dryer's, complimentary tea and coffee making facilities and most importantly windows that open for fresh air.

Nobles Restaurant opens for Breakfast and Dinner seven days and lunch on Friday's. A commitment to freshness and seasonality is reflected in our ever changing menus, with the finest quality produce and subtle flavours. Our cocktail bar and courtyards are the perfect location for a quite pre or post function drink.

The Hills Lodge is the ideal location for any meeting, training seminar, conference or corporate dinner. With four well appointed function rooms able to cater up to 200 guests that all feature natural light.

We have extensive landscaped lawns and gardens, numerous courtyards and heated pool for you to use at your leisure. Adjacent to the hotel we also have Isis Health Club for all your fitness needs, Ten Pin Bowling and The Edge Indoor Rock Climbing Centre and specialists in Team Building Activities.

Enclosed is information regarding our packages and facilities.

Our Conference and Functions Team is happy to discuss your requirements and tailor a package exclusively for your next meeting.

We look forward to being of service.



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Function Room Information

CAPACITIES AND DIMENSIONS

Function Room	Area Sqm	Theatre Style	U Shape	Board Room	Class Room	Banquet	Cocktail	Room Hire 8.00am – 5.30pm or 6.30pm – 12.00am
Estate Room	182	200	50	40	80	140	200	\$950
Library	80	60	26	26	30	50	70	\$700
York Room	45	35	16	16	16	20	40	\$375
Boardroom	38	25	n/a	16	12	22	30	\$375

Estate Room

- Located off the Foyer on the Ground Floor, Natural Light and Individually Air Conditioned
- Private Courtyard with Fountain, ideal for Coffee Breaks and Drinks
- Electronic Lighting System to allow better Lighting Control
- Sound System including Microphone, CD, Built in Projection Screen
- Broadband and Wireless Broadband, Telephone Line
- Dimensions – 13m wide x 14m long

Library

- Located on the First Floor with Private Balcony & room for Coffee Breaks
- Natural Light and Individually Air Conditioned
- Lighting with Dimmer Control and Built in Projection Screen
- Broadband and Wireless Broadband, Telephone Line
- Dimensions – 8m wide x 10m long

York Room

- Located on the First Floor with Lounge Area outside & room for Coffee Breaks
- Natural Light and Individually Air Conditioned
- Lighting with Dimmer Control and Built in Projection Screen
- Broadband and Wireless Broadband, Telephone Line
- Dimensions – 6.5m wide x 7m long

Boardroom

- Located off the Foyer on the Ground Floor, Natural Light and Individually Air Conditioned
- Opens on to large courtyard, ideal for Coffee Breaks and Drinks
- Lighting with Dimmer Control & Built in Projection Screen
- Broadband and Wireless Broadband, Telephone Line
- Dimensions – 4.5m wide x 8.5m long

Breakfast Menus

ALL BELOW PRICES INCLUDE:

Fresh Seasonal Fruit Platters

Toast & Preserves

Freshly Brewed Coffee, a Selection of Teas, Juice

Hot Plated Breakfast

Scrambled Eggs, Chipolata Sausages, Herbed Tomato
Bacon, Sautéed Mushrooms

\$28 *per person*

Eggs Benedict

Poached Eggs served on a Toasted Muffin with Ham, Hollandaise Sauce Sautéed Mushrooms
& Roasted Tomato

\$25 *per person*

Char Grilled Vegetable Fritata

with Sautéed Spinach, Mushrooms & Roasted Tomato

\$22 *per person*

Continental Breakfast

Danish Pastries, Muffins, Croissants & Raisin Toast

\$19 *per person*

Hot Cakes

served warm with Maple Syrup & Strawberry Compote

\$19 *per person*

Afternoon Tea Buffets

(these packages are not available for dinner)

Deluxe Package

Assorted Finger Sandwiches
Mini Gourmet Pies
Assorted Mini Cakes & Pastries
Scones with Jam & Cream
Fresh Seasonal Fruit Platter
Coffee, Selection of Teas

\$30 per person

Premium Package

Assorted Finger Sandwiches
A Variety of Mini Pies, Sausage Rolls & Quiches
Spring Rolls & Samosas
Assorted Mini Cakes & Pastries
Scones with Jam & Cream
Fresh Seasonal Fruit Platter
Coffee, Selection of Teas

\$35 per person

Choose from a variety of Private Function Rooms
or Nobles Raised Restaurant with an adjoining courtyard
(Room Hire Charges Apply)

Beverages

Available as a Package or on a Consumption Basis

Cocktail Parties

Canapé Packages

(Minimum 15 People)

Canapé Duration	Number of Canapés pp	Deluxe	Premium
½ Hour	3 pieces (3 selections)	\$11	\$13
1 Hour	6 pieces (4 selections)	\$17	\$20
1 ½ Hours	9 pieces (5 selections)	\$23	\$27
2 Hours	12 pieces (6 selections)	\$28	\$33

Cocktail Party Packages

DELUXE COCKTAIL PACKAGE	\$38 pp	(Minimum 20 people)
PREMIUM COCKTAIL PACKAGE	\$46 pp	(Minimum 30 people)

Beverage Packages

Beverage Duration	Package I	Package II	Package III
1 Hour	\$14	\$16	\$18
2 Hours	\$17	\$20	\$23
3 Hours	\$20	\$24	\$28
4 Hours	\$23	\$28	\$32
5 Hours	\$26	\$32	\$36

Please refer to Beverage Package Sheet for Package details.

If you prefer we can also design a Package to suit your specific requirements or your chosen Beverages can be on a Consumption Basis.

Cocktail Parties

Deluxe Cocktail Party

Selection of Deluxe Canapés for 1 hour-8 pieces per person (4 selections page 13)

2 Main Dish Selections served in Noodle Boxes (page 13)

Chef's Selection of Petit Fours, Assorted Mini Cakes and Gateaux

Coffee and Tea

\$38 per person (Minimum 20 People)

Premium Cocktail Party

Selection of Premium Canapés for 1 hour -10 pieces per person (5 selections page 13)

2 Main Dish Selections served in Noodles Boxes (page 13)

Chef's Selection of Petit Fours, Assorted Mini Cakes and Gateaux

Selection of Premium Australian Cheese

Coffee and Tea

\$46 per person (Minimum 30 People)

Additional Items

Dips and Crudities including Celery, Carrot, Capsicum

Corn Chips & Dips

\$35 per platter (serves 20 people)

Natural Sydney Rock Oysters

\$22 per dozen

Fresh King Prawns

\$19 per dozen

Dessert

\$5 per person (selections on the following page)

Fresh Fruit Platter

\$45 per platter (serves 10)

Canapé Selections

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

Your choice of one dish- 2 Courses \$49pp 3 Courses \$63pp
Your choice of two dishes, served alternately- 2 Courses \$49pp 3 Courses \$63pp

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

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

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

(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

\$53 pp

Seafood Option - add \$19 pp

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

Banquet Buffets

(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

\$56 pp

Seafood Option - add \$19 pp

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

Banquet Buffets

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

\$59 pp

Seafood Option - add \$19 pp

Natural Oysters, Smoked Salmon

Char Grilled Octopus, King Prawns

Steamed Atlantic Salmon

Beverage Packages

Package Prices

Beverage Duration	Package I	Package II	Package III
1 Hour	\$14	\$16	\$18
2 Hours	\$17	\$20	\$23
3 Hours	\$20	\$24	\$28
4 Hours	\$23	\$28	\$32
5 Hours	\$26	\$32	\$36

Please refer to Beverage Packages below for Package details.

If you would prefer we can also design a Package to suit your specific requirements or your chosen Beverages can be on a Consumption Basis.

Package I

Bancroft Bridge Brut Sparkling Wine

Bancroft Bridge Chardonnay & Semillon Sauvignon Blanc

Bancroft Bridge Shiraz Cabernet

Regular & Light Beers

Soft Drinks, Mineral Water, Orange Juice

Package II

Redbank Emily Sparkling Wine

Chain of Fire Chardonnay Viognier & Sauvignon Blanc Semillon

Chain of Fire Shiraz Cabernet

Regular & Light Beers

Soft Drinks, Mineral Water, Orange Juice

Package III

Chandon NV Brut Sparkling Wine

Glandore Estate Chardonnay & Wise Sea Urchin Sauvignon Blanc Semillon

Glandore Estate Shiraz & Wise Sea Urchin Cabernet Merlot

Regular & Light Beers

Soft Drinks, Mineral Water, Orange Juice

Spirits

Spirits are charged on a consumption basis

Non-Alcoholic

Non-alcoholic Beverage Package includes
Maison Sparkling Non-Alcoholic Grape Drink
Soft Drinks, Mineral Water, Orange Juice

4 Hours - \$16.00 pp

5 Hours - \$18.00 pp

Audio Visual Equipment

Item		Price Per Day
Broadband and Wireless Broadband	Hourly	<i>\$12 pp</i>
	Daily	<i>\$24 pp</i>
	Weekly	<i>\$60pp</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>
Additional Flipchart / Paper / Pens		<i>\$20</i>
Additional Whiteboard		<i>\$25</i>
Electronic Whiteboard		<i>\$250</i>
Overhead Projector		<i>\$50</i>
LCD / DATA Projector		<i>\$150</i>
Laser Pointer		<i>\$25</i>
Conference Speaker Phone		<i>\$50</i>
Stage		<i>POA</i>
Dancefloor		<i>POA</i>
Speakers for Computer		<i>\$20</i>

General Information

Accommodation

We have a variety of spacious rooms & suites with all the facilities you have come to expect in a 4 ½ star hotel. Enjoy the comforts of a private Suite with its separate lounge room, ideal for entertaining guests or business associates.

Guest Rooms: 97 Rooms including 11 Suites & Apartments

Room Types	Corporate Rate	Conference Rate	Single Inc Breakfast	Double/Twin Inc Breakfast
Deluxe Room	\$198	\$178	\$195	\$210
Deluxe Twin	\$208	\$188	n/a	\$220
Premium Room	\$228	\$208	\$225	\$240
Premium Room (Bath & Balcony)	\$238	\$218	\$235	\$250
Suites available from	\$248	\$228	\$245	\$260

We have a variety of Suites to accommodate your individual needs

Prices include GST (Rates are subject to change without notice)

- Rates are per room per night (single or double)
- Each additional person (over 2) \$20 per night (room only)
- All our rooms are non smoking
- Check out 11am
- Packages available
- Complimentary secure car parking

Nobles Restaurant & Bar

A commitment to freshness and seasonality is reflected in our ever-changing menus, with the finest quality produce and subtle flavours. Our cocktail bar and courtyards are the perfect location for a quite pre or post function drink.

Breakfast:	6.15 am – 9.30 am 7.00 am – 10.00 am	Monday to Friday Saturday and Sunday
Lunch:	12.00 pm – 3.00 pm	Friday Only
Dinner:	6.00 pm – 9.30 pm	7 days (service of food)
Nobles Bar:	12.00 pm – 12.00 am 5.00 pm – 10.00 pm	Monday to Saturday Sunday & Public Holidays
Room Service:	5.00 am- 11.00 pm (limited menu outside restaurant hours)	

Business Services

Our administration staff are available 24 hours to send and receive faxes, and for photocopying and secretarial assistance.

The Hills Lodge

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