



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  
\$95 pp minimum 70 guests

## Package B

Mocktails on Arrival, Soft Drinks & Juice  
3 Course Dinner  
Disc Jockey, 5 Hour Room Hire, Chair Covers, Candles  
\$105 pp minimum 70 guests

## Package C

Mocktails on Arrival with Nibbles, Soft Drinks & Juice  
3 Course Dinner  
Disc Jockey, 5 Hour Room Hire, Chair Covers, Balloons, Candles  
\$115 pp minimum 80 guests

## Optional Extras

(Prices on Application)

Red Carpet, Chocolate Fountain  
Table Overlays, Ceiling Draping

# CANAPÉ SELECTIONS

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## COLD CANAPÉS

Variety of Mixed Sushi

Oriental Rice Paper Rolls (vegetarian or chicken)

Seared Scallops with Mint & Ginger Salad

Chilled Prawn on Crouton with Mild Chilli Aioli

Mini Thai Beef Salad with Asian Slaw

## HOT CANAPÉS

Semi Dried Tomato & Olive Pizza

Porcini Mushroom & Fetta Arancini

Mini Spring Rolls

Salt & Pepper Squid with Asian Dipping Sauce

Wonton Wrapped Prawn with Lemongrass

Variety of Steamed Dim Sims

Assorted Cocktail Pies

Thai Fish Cakes with Spicy Dipping Sauce

## MAIN DISHES

(served in noodle boxes)

Honey Sesame Chicken with Rice

Pork, Coriander & Ginger Slider

Wok Fried Prawns with Asian Greens

Thai Green Chicken Curry with Rice

Beef & Blackbean Sauce with Noodles

Crumbed Fish & Fries with Chilli Lime Aioli

Wok Tossed Asian Vegetables with Fried Tofu

**(extra \$5pp per menu item)**

## DESSERT OPTION

Lemon Curd Tarts

Mini Profiteroles

Mini Fruit Tarts

Chocolate Truffles

Assorted Mini Cakes

**(extra \$5pp per menu item)**

## DINNER MENU

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Your choice of two dishes, served alternately

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## ENTRÉES

Crème of Cauliflower Soup (V)

Pumpkin & Sage Ravioli with Blue Cheese Cream (V)

Roasted Pumpkin, Pinenut & Spinach Risotto (V)

Potato Gnocchi with Hot Smoked Salmon & Dill Cream

Spinach & Ricotta Tortellini with Sun Dried Tomato Cream (V)

King Prawn with a Cabbage & Crunchy Noodle Salad & Ponsu Dressing

Sticky Pork Belly with a Fennel Salad & Apple Puree (gf)

Beetroot & Goats Cheese Tarte Tatin with Rocket & Persian Fetta Salad (V)

Prosciutto & Poached Pear Salad with Fetta & Baby Cress (gf)

Beetroot Tart with Goats Curd & Rocket Salad (V)

Pea & Goats Cheese Croquettes with Minted Pea Puree

Smoked Salmon, Avocado & Snap Pea Salad with Quinoa & Kale

## DINNER MENU

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Your choice of two dishes, served alternately

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## MAINS

Pan Fried Barramundi on Braised Rice with a Sweetcorn & Tarragon Salsa (gf)

Dukka Crusted Atlantic Salmon on Braised Jasmine Rice, Bok Choy & Lime Soy Glaze

Angus Beef Sirloin with Potato Rosti, Broccolini & Wild Mushroom Jus

Angus Beef Sirloin with Slow Roasted Tomatoes, Horseradish Mash & Jus (gf)

Marinated Lamb Rump with Gratin Potato & Rosemary Jus (extra \$3pp) (gf)

Veal Cutlet on Mash with Wilted Greens & Jus (gf)

Pan Fried Chicken Supreme with a Warm Potato & Lemon Thyme Salad & Beurre Blanc (gf)

Pan Seared Pork Fillet with Mash, Cauliflower Puree & Poached Pear (gf)

Broccoli, Leek & Brie Strudel with English Spinach & Tomato Concasse (V)

(All mains served with Bowls of Fresh Seasonal Vegetables)

## DINNER MENU

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Your choice of two dishes, served alternately

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## DESSERTS

Vanilla Panna Cotta with Freeze Dried Strawberries & Strawberry Gelato (gf)

Rocky Road Tart with Coconut Sorbet

Deconstructed Lemon Curd Tart with Passionfruit & Strawberry Cream

Sticky Date Pudding with Butterscotch Sauce & Double Cream

Warm Chocolate Brownie with Chocolate Fudge Sauce & Ice Cream

Caramel & Macadamia Nut Tart with Bacio Gelato

Dark Chocolate Marquise with Raspberry Coulis & Pistachio Praline

Eton Mess with Seasonal Fruit & Blueberry Cream (gf)

Assorted Sorbets with Brandy Snap Crumble (gf)

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

Cheese Platter per Table \$55- Serves 8 people

Seasonal Fruit Platter per Table \$45- Serves 8 people

Menu price includes Filtered Coffee & Tea

## AUDIO VISUAL EQUIPMENT

ITEM		PRICE PER DAY
Broadband and Wireless Broadband	Hourly	\$12 pp
	Daily	\$24 pp
	Weekly	\$60 pp
Lecturn with Microphone		\$50
Wireless Lapel Microphone		\$75
Wireless Hand Held Microphone		\$50
Portable CD Player		\$25
Television with Video/ DVD Player		\$50
Additional Flipchart / Paper / Pens		\$20
Additional Whiteboard		\$125
Electronic Whiteboard		\$250
LCD / DATA Projector		\$150
Speakers for Computer		\$20
Laser Pointer		\$25
Conference Speaker Phone		\$50
Stage		POA
Dancefloor		POA

# THE HILLS LODGE

## BOOKING FORM

Company or Event Name \_\_\_\_\_

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 reserves 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 Events team. If you wish to transfer the booking to another date within 6 months your deposit can apply to this new date (this new date can only be transferred once) Cancellations less than 2 weeks prior cannot transfer their deposit to another date.

### 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 event.

# THE HILLS LODGE

## TERMS & CONDITIONS (CONTINUED)

### 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 \_\_\_\_\_

Company or Event \_\_\_\_\_

Address \_\_\_\_\_

Name \_\_\_\_\_

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 \_\_\_

Authorisation Signature \_\_\_\_\_

A 1.5% surcharge applies to all Credit Cards Payment



