



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 Nibblies, 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

COLD CANAPÉS

Beetroot Tartare with Chives & Buttermilk (gf, v)
Salmon Tartare Cornet with Basil & Capers (gf)
Compressed Watermelon with Balsamic (gf, v)
Cherry Bocconcini with Mint Oil (gf, v)
Grissini with Bresaola & Parmesan
Blini with Smoked Trout & Avocado
Rockmelon & Prosciutto (gf)

HOT CANAPÉS

Cauliflower & Brie Arancini
Goats Cheese Tartlet with Black Olive (v)
Chickpea Chips with Aioli (gf, v)
Bacon Croquette with Cheddar
Fried Tofu with Semi Dried Tomato & Basil Pesto (gf, v)
Vegetarian Spring Rolls
Salt & Pepper Squid with Wasabi Aioli
Fried Haloumi with Lemon & Coriander (gf, v)
Panko Prawns with Sriracha Aioli

MAIN DISHES

(served in noodle boxes)

Fish & Chips with Tartare Sauce
Prawn Salad with Cucumber, Tomato, Basil & Mint (gf)
Asian Vegetables with Tofu & Miso (gf, v)
Pumpkin Ravioli with Brown Sage Butter (gf)
Goats Cheese Tortellini with Pinenuts & Raisins (v)
Pea & Mint Empanadas with Salsa (v)
Beef Ragout with Mushroom & Red Wine (gf)
Mojo Marinated Pork Panini with Corn Salsa (gf)
Mushroom Risotto with Fetta & Chives (gf, v)

(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

Your choice of two dishes, served alternately

ENTRÉES

Potato Gnocchi with Beetroot, Goats Cheese & Pinenuts (v)

Buffalo Mozzarella with Pea, Mint & Fennel (gf, v)

Zucchini Fritters with Romesco & Soft Herbs (v)

Grilled Broccolini with Preserved Lemon, Chilli, Parmesan & Almonds (gf, v)

Miso Glazed Tofu with Asian Slaw & Marinated Cucumber (gf, vegan)

Beetroot & Goats Cheese Tarte Tatin with Passionfruit & Orange (v)

Wild Mushroom Risotto with Feta & Truffle Oil (gf, v)

Chorizo & Corn Risotto with Manchego (gf)

Chicken Croquettes with Harissa, Carrot & Tarragon

Shaved Bresaola with Honeydew & Parmesan (gf)

Prawn Cocktail with Avocado & Soft Herbs (gf)

Smoked Salmon with Buttermilk Curd, Crushed Peas & Basil (gf)

Citrus Glazed Salmon with Almond, Parmesan & Soft Herbs

Cured Salmon, with Orange, Lime, Togarashi & Ponzu (gf)

DINNER MENU

Your choice of two dishes, served alternately

MAINS

Marinated Lamb Rump with Barley, Eggplant Cream & Jus (extra \$4pp) (gf)

Slow Roasted Lamb Rump with Crushed Peas & Mint (extra \$4pp) (gf)

Milanese Crumbed Veal Cutlet with Sage, Parmesan, Tomato & Lemon

Veal Cutlet with Wilted Greens, Mashed Potato & Jus (gf)

Angus Beef Sirloin with Mashed Potato, Marinated Tomato & Field Mushroom (gf)

Braised Beef Cheek with Celeriac, Kale & Pumpkin Seeds (gf)

Pork Cutlet with Braised Cabbage & Speck (gf)

Salmon with Ratatouille, Preserved Lemon, Black Olive & Salsa Verde (gf)

Salmon with Cauliflower Puree, Kidney Bean & Lovage (gf)

Barramundi with Capsicum Ragu, Capers & Parsley (gf)

Chicken Supreme with Sweet Potato Mash & Broccolini (gf)

Tomato & Ricotta Tart with Herb Salad (v)

Potato & Pumpkin Terrine with Tofu & Puffed Grains (vegan)

Cauliflower Steak with Walnut Salsa & Tahini (vegan)

(All mains served with Bowls of Fresh Seasonal Vegetables)

DINNER MENU

Your choice of two dishes, served alternately

DESSERTS

Coconut Panna Cotta with Passionfruit Caramel & Almond Nougatine (gf)

Warm Ricotta Dumplings with Cinnamon Sugar & Strawberry Puree

Chocolate Mousse with Vanilla Chantilly & Chocolate Ice Cream (gf)

Baked Meringue with Vanilla Custard, Seasonal Fruit & Cream (gf)

Dark Chocolate Crème Brulee with Orange & Sesame Tuille (gf)

“Banoffee Pie” with Dulce De Leche, Bruleed Banana, Chantilly & Puffed Buckwheat

Lemon Meringue Pie with Passionfruit Ice Cream

Chocolate Torte with Hazelnut & Raspberry Sorbet

Poached Pear with Butterscotch, Brandy Snap & Almond Ice Cream (gf)

“Iced Vovo” with Crumbs, Raspberry Marshmallow, Jam, Toasted Coconut & Coconut Ice Cream

(gf)

Cheese Platter per Table \$65- Serves 8 people

Seasonal Fruit Platter per Table \$55- 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

