Chatswood Hills Tavern

FUNCTIONS INFORMATION PACK





Welcome

chatswood hills

Thank you for expressing interest in hosting your function at Chatswood Hills Tayern.

Here at the Chatswood Hills Tavern, we offer great service as well as quality food and beverages, We are committed to providing you with an unforgettable experience whether you are organising a birthday, engagement celebration, corporate event, or other special occasion.

Whilst we do not have a designated private function area, if you are thinking of celebrating a special occasion we will happily accommodate your group in one of our public areas within the Tavern, including the Sports Bar, Bistro, or Terrace.

We offer a range of function menus and bar options to choose from and we're happy to assist in planning and catering for your function, so get in touch with our friendly staff today to start organising your next special event!

Email: chatswoodhillstavernealhgroup.com.au

Phone: 07 3290 5633

Website: www.chatswoodhillstavern.com.au





Sports Bar

Our Sports Bar offers a spacious area with plenty of seating available and a designated smoking area. It is the perfect setting for birthdays, engagement parties, nighttime celebrations, and sporting events, and can cater for up to 150 people standing.

The Sports Bar can be booked as a private space or an area sectioned off for your function within the public space with direct access to the bar.

Minimum spends apply.







Terrace

The Terrace offers an intimate setting perfect for cocktail style casual gatherings and informal functions. The area is bright, open, and secluded from the rest of the hotel with full bar access a short walk away.

The Terrace can cater for up to 60 people standing, or up to 50 people for a seated event.

Minimum spends apply.





Bistro

Our Bistro offers a spacious family-friendly environment perfect for sit down meals, set menus, and stand up casual events.

This area accommodates both small and large gatherings, including corporate events, fundraising functions, and birthdays.

A fully-enclosed kids room, complete with playground and toys, is available just metres away for the little ones.

Minimum spends apply.





Platter Menu

ANTIPASTO \$110

Dried & cured meats, pickled chillies, roast mushrooms, persian fetta, garlic croutons, & olives

CHEESES \$110

Three cheeses, dried fruits, nuts, berries, crackers & fig paste

BBQ SELECTION \$90

Mini satay stick,s grilled meatballs, onion rings, tomato & bbq dipping sauce

AUSSIE CLASSICS \$90

Mini pies, sausage rolls, mini quiches, with tomato & bbq dipping sauces

ASIAN SNACKS \$80

Beef dim sims, samosas, steamed pork buns, spring rolls, prawn crackers, with sweet chilli & soy dipping sauces

SLIDERS \$80

Choice of beef patty or pork belly on mini brioche buns & slaw (cannot mix & match beef & pork)

KARAAGE CHICKEN \$80

Crispy fried bite-sized pieces of chicken marinated in soy, garlic & ginger with kewpie mayo & lime soy dipping sauces

FRESH FRUITS \$90

Selection of seasonal melons, stone fruit & berries

SANDWICHES \$50

Selection of deli meats & salad on white bread (wholemeal available on request)

SWEET PASTRY \$70

A selection of mini danishes & custard filled profiteroles





Set Menu

FNTRÉF

SALT & PEPPER CALAMARI

Salt & pepper calamari with roasted garlic aioli & lemon

KARAAGE CHICKEN

Crispy fried bite-sized pieces of chicken marinated in soy, garlic & ginger served with kewpie mayo

RISOTTO BALLS

Wild mushroom risotto balls with roast capsicum puree, truffle sauce, aioli & parmesan

MAIN COURSE

CHICKEN SCHNITZEL OR PARMIGIANA

Chicken breast schnitzel served with chips, salad & gravy

GRAZIERS RUMP STEAK

300g Graziers rump steak cooked medium, served with chips, salad & mushrooms sauce

ATLANTIC SALMON

Atlantic salmon served with smashed chats, shallot & a petit tomato salad

DESSERT

CHOC CARAMEL FUDGE BROWNIE

STICKY DATE PUDDING

WAFFLES

All desserts served with cream & ice cream

2 COURSES \$45 per person 3 COURSES \$55 per person

Minimum 30 people

Set menus are served alternate drop





Beverage Packages

Minimum 30 people and must be in conjunction with a minimum food selection Prices listed is per person for the stated hours

BEVERAGE PACKAGE ONE

2 hours \$50 | 3 hours \$56 | 4 hours \$61

XXXX Gold | Great Northern Original | Yellowglen Sparkling | South Island Sauvignon Blanc | Baily & Baily Cabernet Sauvignon

BEVERAGE PACKAGE TWO

2 hours \$60 | 3 hours \$66 | 4 hours \$71

XXXX Gold | Great Northern Original | James Squires 150 Lashes | Corona | Zonin Prosecco | South Island Sauvignon Blanc | Goundrey Unwooded Chardonnay | Baily & Baily Cabernet Sauvignon | Chapel Hill Parson's Nose Shiraz

BEVERAGE PACKAGE THREE

2 hours \$61 | 3 hours \$67 | 4 hours \$76

XXXX Gold | Great Northern Original | Corona | Furphy | Heineken | Zonin Prosecco | South Island Sauvignon Blanc | Goundrey Unwooded Chardonnay | Baily & Baily Cabernet Sauvignon | Oyster Bay Merlot



Terms & Conditions

A \$200 deposit is required to confirm your booking. This is taken off your final invoice.

Full payment is due 7 days before the function date, when confirming food and beveage selections.

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In the event of a cancellation, 7 days notice must be given. If sufficient notice is not received, all monies will be forfeited.

Notice is needed to cater for any allergies. While all due care is taken when catering for special requirements, it must be noted that within the premise we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the guest.

Due to health and safety regulations, no outside food and drink can be brought into the hotel. Food is unable to be taken off premise due to health and safety regulations. Exceptions are made for cakes purchased outside the venue. No refunds will be given for uneaten food.

Smoking of any kind is strictly prohibited inside the hotel. Designated smoking areas are provided throughout the hotel and well signed.

Under the Liquor Licensing Act, guests under the age of 18 cannot consume any alcohol on premise or be served at any bar. Any guest unable to provide ID will be treated as a minor. Chatswood Hills Tavern reserves the right to refuse serve to underage, intoxicated or unruly guests.

The Chatswood Hills Tavern accepts no responsibility for damage or loss to any personal belongings or property brought onto premise by guests. The client will be held financially liable to any damage to our premise or equipment. Nothing is to be nailed, screwed or adhered to any surface of the venue unless approved by management.





Confirmation

Thank you for holding your function with us at The Chatswood Hills Tavern. We are looking forward to accommodating you and your guests for your special event.

To secure your booking, please complete and sign this form stating that you accept the terms and conditions.

Name:	
Event Type:	
Email Address:	
Phone Number:	
Postal Address:	
Event Date:	
Event Time:	
Approximate Num	ber of Guests:
Signature:	
Date:	

