

LORD STANLEY

HOTEL

FUNCTIONS

CORPORATE EVENTS

Meeting | Workshop | Awards | Networking

Half day:	\$150
Full day:	\$200
Half day (staffed):	\$200
Full day (staffed):	\$250

Conference package: \$30pp | min 15 ppl
Includes lunch, snacks, tea and coffee

PERSONAL EVENTS

Birthday | Engagement | Family | Celebration

Courtyard Sun-Thu:	\$150
Courtyard Fri-Sat:	\$200
Upstairs Sun-Thu:	\$200
Upstairs Fri-Sat:	\$300

Upstairs Private Room

120 standing | 60 seated

Pros: A large space featuring air-conditioning, private bar, toilets, verandah, party lights, in-house sound system and AV equipment including microphone, projector, TV.

Cons: Access via stairs, may be unsuitable for elderly or disabled people.

Courtyard

120 standing | 60 seated

Pros: A beautifully relaxed space, open to the elements with easy access and a private bar.

Cons: We provide fans and heaters, but these may not quite combat the weather!

Not quite a "function"?

Looking for a space but not sure you want the hassle of organising a Function? NO PROBLEM!

We can cater for groups of 10-40 in our downstairs area with no extra charges.

Order and pre-pay off our Platter Menu or contact us for a special menu for your group and pay individually.

We'll guarantee a space – no fuss no bother!

Bookings essential!

For information or enquiries, please contact the team!

P: 07 3435 1900 | F: 07 3391 1787

E: lordstanley.administration@spirithotels.com.au

Share Platters

As a guide, we recommend one platter per ten guests

Bread & Dips Platter- \$65

Toasted Turkish bread, with a selection of three dips, celery, carrot, cucumber and crackers

Aussie Platter- \$85

Mini beef pies, lamb party pies, mini sausage rolls, vegetable pasties, assorted mini quiches
Dipping sauces- tomato & BBQ

Lords Platter \$80

Tempura prawns, pork spring rolls, beef kebabs, crumbed fish fingers, chicken garlic meat balls
Dipping sauces- sweet soy, sweet chilli

BBQ Platter \$85

Flame grilled meatballs, BBQ chicken wings, mini burgers, beef skewers, onion rings
Dipping sauces – tomato, BBQ

Seafood Platter- \$ 90

Tempura prawns, salt and pepper calamari, fish dippers, crumbed fish bites
Dipping sauces – tartare, sweet chilli, aioli

Sliders Platter-\$ 60

BBQ pulled pork, slaw and chipotle sauce on a grilled brioche bun
24 pieces

Pizza Platter \$70*

A mixed selection including Margarita, Hawaiian, and Supreme

**Gluten Free Bases available on request. - \$80*

Gluten Free Platter \$75

Grilled calamari, chicken skewers, flame grilled meatballs, garlic cheese pizza

Cheese Platter- \$90

Selection of brie, blue vein, smoked Cheddar, dried apricots & figs, fresh strawberries, quince paste
Served with Water Crackers & Lavosh

Asian Platter - \$70

Prawn and ginger dumplings, spring rolls, dim sim, samosas, Thai fish cakes
Dipping sauces – sweet chilli, soy

Anti-pasto Platter \$80

Selection of salami, ham, prosciutto, Persian Feta, marinated olives, dried pear,
marinated mixed veg & Turkish bread

Share Platters continued.....

Seasonal Fruit Platter - \$60

Sliced assorted melons, strawberries and fresh seasonal fruit (GF)

Traditional Scones \$45

Fruit and plain with preserves & cream

Cookie \$45

Selection of ANZAC, chocolate rainbow, macadamia and double chocolate

Mini Muffins \$50

Assortment of triple chocolate, blueberry, orange & poppy seed

Croissants \$60

Warm mini croissants filled with ham & cheese

Pastry \$60

Freshly baked mini Danish assortment

Sandwich platter \$60

A variety of sandwiches filled with cold meats and fresh salad

CONFERENCE PACKAGE: (no room hire)

Minimum 15pax

\$30 per guest per day

Morning tea:

Choice of 2 platters

Scones, muffins, cookies, pastry, croissant, fruit

Lunch:

Order from our lunch special menu @ morning tea and we will serve it to you in the Bistro at your desired time

Tea & coffee station all day

All AV equipment included

Set Menu

MINIMUM 30 GUESTS

Alternate drop only

Choose 1 or 2 menu items per course

\$35.00 for two courses

\$40.00 for three courses

Entrée | For the table

Bruschetta: tomato, Spanish onion, fresh herbs on crisp Turkish bread with balsamic and lemon

Trio of dips: Chef's selection of dips on toasted Turkish bread

Main | Your Choice

Slow cooked pork belly with mashed potatoes, green beans, red wine and rosemary sauce

180g eye fillet (VLG) cooked medium with sweet potato mash, seasonal greens and red wine jus

Atlantic Salmon with steamed greens, short rice, sticky teriyaki sauce

Lemon thyme chicken supreme with quinoa and rice salad, julienne vegetables, citrus hollandaise

Vegetarian option upon request

Dessert | Your Choice

Lush chocolate cake with berry mousse

Apple crumble with whipped cream and strawberry

Pavlova with berries and cream

Alternative menus for buffets and group functions available upon request

CONFERENCE PACKAGE LUNCH OPTIONS:

Salt & Pepper Calamari

Crispy salt & pepper calamari served with lemon, rocket & balsamic aioli

Beer Battered Flathead

Battered flathead served with chips, salad, lemon & tartare

Beef Burger

Wagyu beef burger with lettuce, tomato, onion on a toasted milk bun with chips & tomato sauce

Pumpkin & Feta Salad

Roasted pumpkin, feta cheese, pine nuts, rocket tossed through honey thyme vinaigrette

Chicken Schnitzel

Chicken breast in our house herb crumb mix served with chips, salad & lemon

Grain fed 250g Rump

250g rump cooked medium served with chips, salad & gravy

Beverage Packages

(Minimum 30 people)

Standard Package*

2 hours - \$36.00pp

3 hours - \$54.00pp

House Sparkling, House White, House Red, Tap Beer (schooner)

Soft Drinks and Juices (excludes bottled soft drinks/juices)

Premium Package*

2 hours - \$45.00pp

3 hours - \$68.00pp

All beer/cider on tap, Stubbies – Lorry Boys Golden Ale, Lorry Boys Bright Lager, 3 Pub Artisan Ale, 3 Pub Kolsch, Sensi Prosecco, Sauvignon Blanc, Portone Pinot Grigio, McGuigan Black Label

Moscato, Jamieson's Run Cabernet Merlot, Soft Drinks and Juices (excludes bottled soft drinks/juices)

Non Alcoholic & Children

2 hour - \$15.00

3 hour - \$20.00

Includes Soft drinks and juices (excludes bottled soft drinks/juices)

0-3 years of age are free – 4 years and up will charged at above prices

* The team at the Lord Stanley take our Responsible Service of Alcohol obligations seriously. Guests who have been deemed unduly intoxicated or disorderly, or unable to prove a will not be permitted to consume alcohol.