



*the*  
**ARGENTON**  
HOTEL

# FUNCTIONS

EAT. DRINK. PLAY.

515 LAKE RD, ARGENTON NSW 2284

# Welcome

At the Argenton Hotel we love a good party and we love to see our guests having a great time! With plenty of catering and seating options for your next party, function or get-together, there is something to suit every budget and every size.

We have put this package together to guide you through what we have to offer for all your function & event needs. The Argenton Hotel has a variety of spaces. Each space has something that feels special and we can cater for formal, casual, indoor or outdoor events.

Should you require any further assistance, or would like to speak to one of our friendly staff about how the Argenton Hotel is right for your next event, please contact us.

## Contact us

bookings@argentonhotel.com.au  
www.argentonhotel.com.au  
(02) 4958 1060

## LET OUR DEDICATED

# functions team

## ORGANISE YOUR NEXT EVENT

### CABANAS

#### BEER GARDEN

Book a table in the beer garden and enjoy a relaxed and hassle free lunch while the kids play on the huge outdoor playground.

No booking fee

#### KIDS PLAYGROUND

These large 20 seater cabanas are the ideal spot for your next family day out or kids party! Opening straight onto the playground, sit back while you can keep a close eye on the kids and still enjoy your own afternoon out too!

CAPACITY 20 people

\$50 per hour room hire fee on weekends and public holidays for exclusive use

### BEER GARDEN

Giant TV screen, giant outdoor kids playground

#### CAPACITY

80 ppl - seated

120 ppl - cocktail

#### BEER GARDEN HIRE

Price available on application

\*Minimum spend applies

### THE FUNCTION ROOM

Private room, microphone, speakers, air conditioning, TV, iPod connectivity, private bar and toilets with separate smoking balcony

#### CAPACITY

100 ppl - seated

150 ppl - cocktail

#### ROOM HIRE

\$500 refundable deposit

\*Minimum spend applies

## WE CAN PROVIDE THE FOLLOWING FOR ALL FUNCTIONS

Preferred suppliers for  
decorations and entertainment

Disabled access

Face painters

Kids entertainment

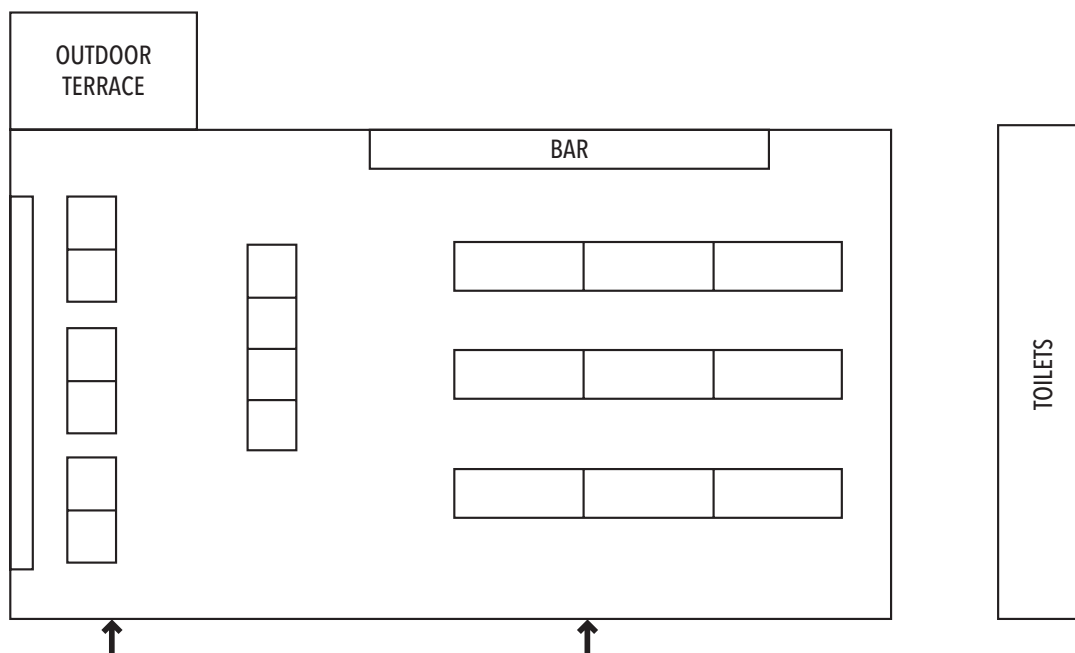
Kids party packages upon  
request





## BANQUET

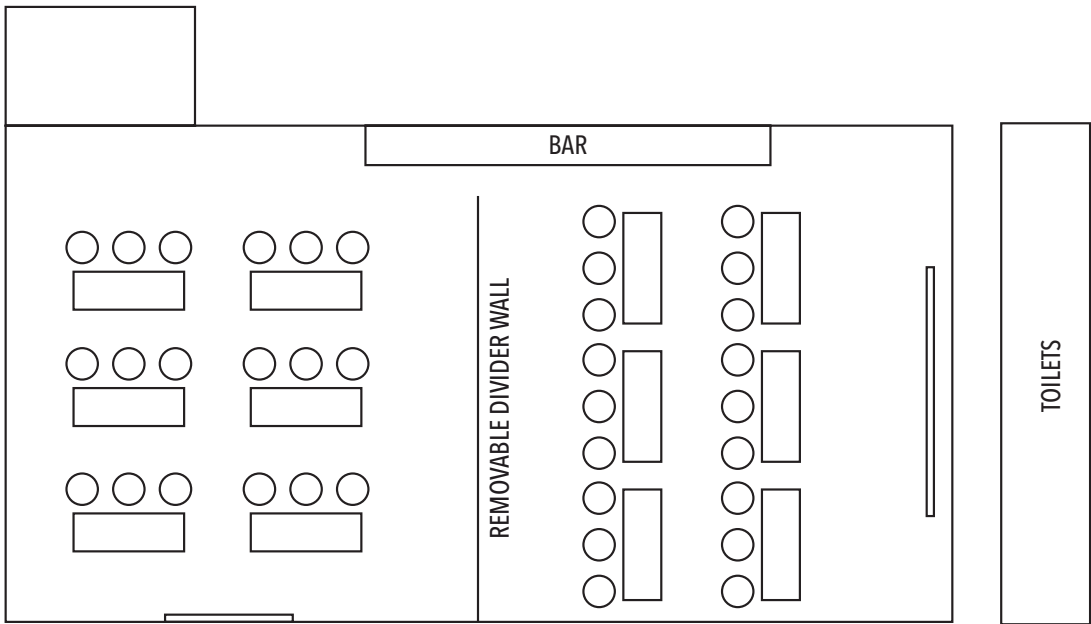
1 ROOM 100PAX



# FUNCTION ROOM FLOOR PLANS (CONFERENCE)

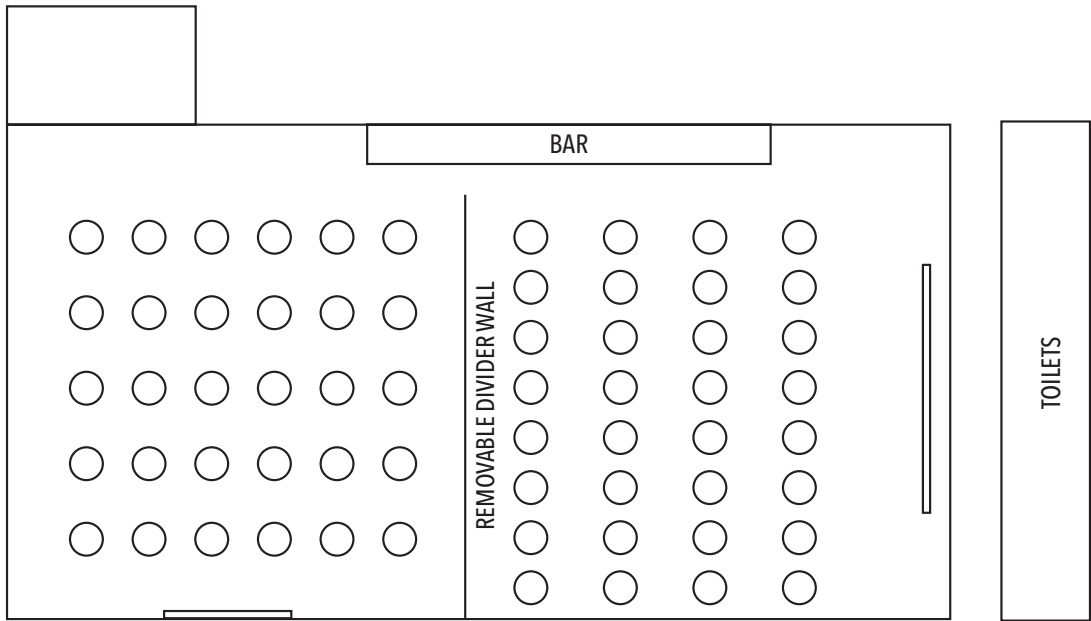
## CLASSROOM


1 ROOM 70PAX




## THEATRE

1 ROOM 100PAX





# EVENT MENU





## PLATTERS

### **Kids | \$70** (serves 10)

Chicken nuggets, fish cocktails, party pies, sausage rolls, chips & condiments

### **Premium Hot Platter | \$75** (serves 8)

Party pies, chicken wings, samosas, mushroom & pea arancini, vegetable spring rolls & condiments

### **Gourmet Hot Platter | \$85** (serves 8)

Fish cocktails, pumpkin & feta arancini, mini hot dogs, popcorn chicken, duck spring rolls & condiments

### **Seasonal Fruit Platter | \$80** (serves 8)

### **Cheese Platter | \$120** (serves 8)

Blue vein, cheddar, brie, dried fruit, nuts & crackers

### **Mini Baguette & Wrap Platter**

**\$95** (serves 8)

Selection of:

Chicken, avocado, red pepper, rocket & aioli

Roasted vegetables, hommus & baby spinach

Ham, cheese, tomato, lettuce & relish

Roast beef, tomato, pesto & rocket

# CANAPES

(5) HOT/COLD CANAPES | \$25pp

(5) HOT/COLD CANAPES  
+ (1) SUBSTANTIAL | \$30pp

(7) HOT/COLD CANAPES | \$32pp

(7) HOT/COLD CANAPES  
+ (2) SUBSTANTIAL | \$40pp

Bruschetta | sourdough  
balsamic caramel | v

Roasted Vegetable and Goats Cheese  
Tartlet | v

Chicken Parfait | mustard mayonnaise | GFA

Gourmet Pies

Sate Chicken Skewer | GF, DF

Pumpkin & Feta Arancini | pesto aioli | v

Vegetable Spring Rolls | hoi sin sauce | v

Salt n Pepper Squid | GF, DF

Buffalo Chicken Wings | blue cheese  
aioli | GF

Spinach & Feta Quiche | v

# SUBSTANTIAL

Gourmet Mini Hot Dogs  
Smoked sausage, mustard onion & bourbon bbq sauce

Moroccan Spiced Lamb Cutlet | GF  
Minted yoghurt

Prawn & Bloody Mary Shots | GF, DF

Rice Paper Rolls | v, GF, DF  
Asian vegetables & nam jim sauce

Noodle Boxes | v, GFA, DF  
Vegetables, noodles & Asian inspired sauce

Caesar Salad Cups | GFA  
Baby cos, bacon, crouton, parmesan



# BANQUET MENU

## ALTERNATE SERVICE

2 COURSE | \$45pp

SHARED ANTIPASTO, BREADS, MAIN AND DESSERT | \$50pp

3 COURSE | \$55pp

### ENTRÉE (CHOOSE 2 FOR ALTERNATE DROP)

Pumpkin & Feta Arancini | **V, GF**

Pesto aioli, fines herb salad

Salt n Pepper Squid | **GF, DF**

Lemon, parmesan & rocket salad, toasted pinenuts & aioli

Pork Belly Bites | **GF, DF**

Asian slaw & sticky savoury caramel sauce

King Prawn & Mango Cocktail | **GF, DF**

Roasted Vegetable Salad | **V, GF, DFA**

### MAINS (CHOOSE 2 FOR ALTERNATE DROP)

Golden Crumbed Chicken Schnitzel

Chips & salad

Grilled Chicken Supreme | **GF, DFA**

Warm potato, bacon, candied walnut & apricot salad, steamed greens

Barramundi Fillet | **GF, DFA**

Olives, fennel, heirloom tomato, chilli & garlic

Roasted Pork Cutlet | **GF**

Roasted chats, apple, yorkshire pudding & chicken gravy

Black Angus Rump Steak | **GF**

Red wine jus

Wild Mushroom Risotto | **V, GF**

Truffle oil, parmesan

Roasted Pumpkin Salad | **V, GF, DFA**

Ancient grains, baby spinach, avocado, haloumi & pomegranate

### SIDES (SELECTION SERVED IN THE CENTRE TO SHARE)

Mash, vegetables, garden salad & beer battered chips

### DESSERT

Sticky Date Pudding

Butterscotch sauce & vanilla ice cream

Pavlova | **GF, DFA**

Seasonal fruit, berry coulis & chantilly cream

Wildberry Cheesecake | **GF**

Passionfruit sauce & vanilla ice cream

Vanilla Bean Panacotta | **GF**

Berry compote



## CONFERENCE CATERING

**Barista Coffee/Tea | \$4pp**

**Morning/Afternoon Tea | \$12pp**

Choice of 3 items served with barista coffee/tea (1pp)

Mini Muffins | Mini Danishes | Scones | Cookies | Slices

**Seasonal Fruit Platter | \$10pp**

**Working Lunch**

**Mini Baguette & Wrap Platter | \$12pp**

Mixed Selection of:

Chicken, avocado, red pepper, rocket & aioli

Roasted vegetables, hommus & baby spinach

Ham, cheese, tomato, lettuce & relish

Roast beef, tomato, pesto and rocket

**Sit Down Hot Lunch | \$12pp**

Pre ordered limited selection of bistro meals

## DIETARY REQUIREMENTS

**We cater for all dietary requirements**

**V** Vegetarian | **GF** Gluten Free | **DF** Dairy Free | **A** Available

The image is a vertical collage. The top half shows a close-up of a person's face from the nose down, with long brown hair and a gold necklace. Below this, there are three wine glasses: one on the left, one in the center, and one on the right. The rightmost glass is filled with a dark red wine. The bottom half of the image shows three hands holding wine glasses. The central hand is wearing a gold ring and holding a glass filled with white wine. The left and right hands are also holding glasses, though they are partially cut off. A semi-transparent light blue banner is overlaid across the middle of the image, containing the text "BEVERAGE PACKAGES" in a black, serif, all-caps font.

# BEVERAGE PACKAGES



## HOUSE PACKAGE

3 HOURS - \$42pp

4 HOURS - \$52

5 HOURS - \$62

Hungerford Hill "Fish Cage" Sparkling Chardonnay

Hungerford Hill "Fish Cage" Semillon Sauvignon Blanc

Hungerford Hill "Fish Cage" Shiraz

House Tap Beer

Great Northern | Great Northern 3.5 | Carlton Draught  
Carlton Dry | VB

Soft Drinks and Juice

## PARTY PACKAGE

3 HOURS - \$52pp

4 HOURS - \$62

5 HOURS - \$72

Hungerford Hill "Fish Cage" Sparkling Chardonnay

CHOOSE 2

Hungerford Hill Sauvignon Blanc

Dalwood Estate Chardonnay

Hungerford Hill "Tumbarumba"  
Pinot Gris

Hungerford Hill Rose

CHOOSE 2

Hungerford Hill Cabernet Sauvignon

Sweetwater Shiraz

Hungerford Hill  
"Fish Cage" Pinot Noir Shiraz

Tap Beers

House package selection plus addition of 2 craft beers

Soft Drinks and Juice

# TERMS AND CONDITIONS

## MINIMUM SPEND REQUIREMENT

A minimum spend applies to all spaces of the venue. These requirements fluctuate depending on the time of the day, the day of the week and the season of your function. To avoid any confusion, all minimum spend requirements will be confirmed via email by Argenton Hotel's Management.

## ROOM HIRE

Guests not willing to commit to a minimum spend may wish to book one of our spaces for a Room Hire fee. This option is recommended if you wish for your guests to purchase their own drinks. Room Hire Fees are non-refundable within our cancellation period and will be refunded by way of a Argenton Hotel Gift Voucher outside of the cancellation period.

## PAYMENTS/CANCELLATIONS

A deposit of 10% for private events or \$500 deposit for Minimum Spend events is required to secure your bookings. Cancellations made within two weeks (14 days) will result in your deposit or room hire fee being forfeited. Cancellations outside this period will result in the deposit amount as an Argenton Hotel Gift Voucher.

## 18TH/21ST BIRTHDAYS

Argenton Hotel will not host 18th Birthday parties. 21st Birthday celebrations require 1 security guard per 50 guests, paid by the host, for the duration of the celebration. This is a separate fee which must be paid twenty-one (21) days prior to secure your booking.

## RESPONSIBLE SERVICE OF ALCOHOL

Argenton Hotel adheres to the responsible service of alcohol at all times and Management have the right to refuse entry and/or service to any guest(s) they deem to be intoxicated.

As per the NSW Liquor Act, anyone deemed to be intoxicated must be removed from the premises and its immediate vicinity.

Management of Argenton Hotel reserve the right shut down any event in which they deem to be too dangerous or suspect any illegal activity has occurred. In these circumstances, no refund will be provided and hosts will be charged in full.

## MINORS

Minors are welcome at Argenton Hotel provided they are in the immediate presence of a parent or legal guardian. Persons under the age of 18 years old are not permitted in the Gaming Areas of the venue at any time and must be off the premises once our Bistro closes. Management of Argenton Hotel maintains the right to shut down a function, at any time, in which they feel a minor has been illegally supplied alcohol. In this instance, no refund will be provided and the host will be charged in full.

## FOOD & BEVERAGE

As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake to which the venue will safely store and provide complimentary cutlery and napkins.

## DECORATION

Decorations are welcomed additional charges will apply if there is any damage to walls or other property. Please discuss your decoration ideas with our functions team prior to your event for guidance.

## ENTERTAINMENT

Guests are permitted to provide their own entertainment which is to be approved by Management prior to the date of the celebration. Volume of entertainment provided by guests will be set and maintained by Argenton Hotel Management to ensure all guests of the venue are not impacted.

## DAMAGE

Function hosts will be permitted to cover the expense of any/all damage or vandalism to Argenton Hotel property that is deemed to be caused by their guests. Repairs to damaged property will be conducted ONLY by an approved supplier of Argenton Hotel. It is at the guests discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged and notify Management.

## CONTACT US

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