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## MENUS:

### COCKTAIL PARTIES

#### FINGER FOOD

##### Menu 1 : \$18.00 per head

Samosa  
Assorted Sushi  
Vegetarian Spring Roll  
Toasted Turkish Bread & Dips  
Fish Cocktails lightly cooked in batter  
Potato Skins (Chicken or Beef or Bacon)  
Chicken Drumettes (Chef's BBQ or Buffalo sauce)

##### Menu 2 : \$24.00 per head

Assorted Sushi  
Tempura Prawns  
Mini Gourmet Pies  
Vegetarian Spring Roll  
Chicken Mini Dim Sim  
Crustini (with mozzarella cheese)  
Vietnamese Prawn and Lychee Roll  
Fish Cocktails lightly cooked in batter  
Chicken Drumettes (Chef's BBQ or Buffalo sauce)

##### Menu 3 : \$30.00 per head

Mini Quiches  
Assorted Sushi  
Mini Gourmet Pies  
Salt & Pepper Squid  
Chicken Satay on a Skewer  
Toasted Turkish Bread & Dips  
Potato Blinis with Smoked Salmon  
Thai Fish Cakes with Thai Sweet Chili Sauce  
Potato Skins (Chicken or Mexi Beef or Bacon Bits)  
Fresh Prawn Cocktail or Tempura or Vietnamese Prawn and Lychee Roll



## BUFFET MENUS

### MENU 1 : \$55.00

#### **Cold Dishes**

Marinated lamb with roasted eggplant  
Smoked salmon with mild mustard sauce  
Shaved leg ham, mango & coriander salsa  
BBQ octopus, lemon, lime & cracked pepper

#### **Hot Dishes**

Char grilled beef fillet  
Chef's selection of pasta  
Thai style chicken curry & rice  
Hokkien noodles, stir fried vegetables with sweet soy sauce

#### **Salads**

Green garden salad  
Tomato & fetta salad

#### **Dessert**

A selection of three cakes served with fresh cream  
  
Freshly brewed coffee & selection of herbal teas



## MENU 2 : \$75.00

### Seafood

Cooked king prawns with cocktail sauce  
Pacific oysters served with lemon & tabasco  
Octopus salad served with chili & herbs

### Hot dishes

Fish of the day served with lemon butter  
Braised beef & mushroom  
Thai chicken curry & rice  
Chef's selection pasta with meat or vegetarian

### Cold Dishes

Mediterranean spiced lamb  
Roast beef with rocket & cherry tomatoes  
Shaved leg ham with mango & coriander salsa  
Variety of cold meats as selected by chef

### Salads

Chef's selection of four salads

### Dessert

Chocolate mud cake served with fresh cream  
Caramel mousse  
Berry tart  
Cheese platter with chef's selection of three varieties  
Freshly brewed coffee & selection of herbal teas



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## FULL MENUS

### **MENU 1 : \$36.50**

#### **Starters**

Soup of the day  
Thai Beef Salad  
Chicken Chowder Vol-au-vent

#### **Mains**

Slow Cooked Oven Roasted Beef served with Eshallotte sauce  
& garnished with golden Julienne Leek.  
Mixed Seafood Risotto flamed in white wine & Neapolitan Sauce  
Overnight Marinated Whole Poussins Roasted in our Homemade BBQ Sauce

*Please Note:* All Mains served with sautéed vegetables and potato gratine

#### **Deserts**

Chocolate cake served with raspberry coulis & Vanilla Ice Cream

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### **MENU 2 : \$45.00**

#### **Starters**

Soup of the day  
Spicy Chicken Salad with Tangy Sauce  
Cold Vegetable Terrine Salad served with Balsamic Reduction

#### **Mains**

Seared Double Roasted Lamb served with Red Wine juz & garnished with Nori leaf  
Pan Fried Salmon wrapped in Filo pastry with Pumpkin & pesto puree  
& served with Orange Cinnamon Sauce  
Shallow fried Cajun Spatchcock served with Cayenne Lime mayo & Topped  
with Pesto butter

*Please Note:* All Mains served with sautéed vegetables and potato gratine

#### **Deserts**

Chocolate cake served with raspberry coulis & Vanilla Ice Cream  
Sticky Date Pudding served with Toffee sauce Roasted Nuts & Vanilla Ice Cream  
Traditional Vanilla Brulee with Almond Tuile & Vanilla Ice Cream.

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**MENU 3 : \$55.00**

**Starters**

Soup of the day  
Open Seafood Ravioli  
Quail & Rocquet Salad  
Asparagus, Pumpkin & Chicken Risotto

**Mains**

Duck Confit served with Chicken Consommé & Orange zest  
Herbed Lamb Tenderloin Wrapped in Nori & filo served with Red wine jus  
Mushroom Crusted Beef, Tenderloin of Beef served with Morels Consommé & parmesan Tuile  
Marinated Blue Eye Cod served with Port Wine sauce & Grilled eggplant

*Please Note:* All Mains served with sautéed vegetables and potato gratine

**Deserts**

Chocolate Parfait  
Tiramisu  
Sticky Date Pudding  
Chocolate Cake

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**Extras available upon request : per person**

Fruit Platter	\$4.50
Cheese Patter	\$7.50
Petit' four (Three)	\$8.00

**Side Dishes available**

Garden salad with choice of dressings	\$2.50
Greek Salad	\$3.50

**Tea, Coffee, & Mint** \$3.00/person

**Cakes** \$ Price Varies

We can organise a cake for your function. – any size, any type, for example  
Chocolate Mud Cake, Cheese Cake or ask our chef for other varieties available

*Please Note:* You are welcome to bring your own celebration cake to your function.  
There is a \$20.00 cakage charge applicable.

Our talented Chef can cater for everything – from a formal dinner to a stylish three course banquet or an elegant cocktail party. Choose from our list of menus, or let our Chef create a menu to suit your needs.



## TERMS AND CONDITIONS

**Booking & Confirmation** – A 50% deposit is required (refer Deposit below) to ensure your booking is confirmed and must be forward to the Freeway Hotel when making your reservation. Tentative reservations will only be held for 7 days. If confirmation is not received, management reserves the right to cancel the booking and allocate the function space to another client.

**Deposit** – A 50% deposit (of the minimum spend requirement) must be given at the time of confirmation. The minimum spend is calculated on the catering charge and the cost of extra staff, including security, for the minimum number of guests.

**Surcharges** - A 20% Surcharge of a function's cost is applicable on Public Holidays.

**Guaranteed Numbers**- An estimate of your guest numbers will be requested 14 days prior to your function, for staffing purposes. Guaranteed minimum numbers of guests attending the event is requested 3 working days prior to the event.

### Function Area Reservation

If it is necessary and due to circumstances beyond our control, The Freeway Hotel reserves the right to change allocated function areas. The Freeway Hotel reserves the right to book other functions in the same area up to 1 hour before the scheduled function commencement time and 1 hour after the scheduled finishing time.

**Cancellation of Bookings**- In the event that a confirmed function must unfortunately be cancelled, the following cancellation charges will apply: Any cancellation of a booking that takes place within 48 hours prior to the scheduled start will not be entitled to a refund and will also be responsible for all food costs incurred. Any cancellation of bookings that take place with less than 7 days notice, will forfeit the deposit unless the space is resold.

### Damages

Organisers are financially responsible for any damages sustained to The Freeway Hotel property during functions. No items are to be attached, pinned, nailed, screwed, stapled or glued to the walls, doors, furniture or other surfaces of any area in or around the venue.

### Alcohol Policy

In order to comply with its legal and social responsibilities, The Freeway Hotel has a policy on the responsible services of alcohol. All 21<sup>st</sup> Birthday functions must supply a guest list on the night and everyone must bring ID.

**Security** – It is the Freeway Hotel's requirement that security is present for all 21st Birthday parties

Due to the Hotel's Harm Minimisation Policy, it is at the Hotel's discretion to require extra security at any function, with the cost to be born by the client.

### Prices / Payment Arrangements

Every endeavour is made to maintain prices as printed, but these may be subject to change without notice.

**ANY OUTSTANDING BALANCE IS TO BE SETTLED ON THE DAY OF YOUR FUNCTION. Please note that the Freeway Hotel does not offer account facilities.**

We have read and agree to the Terms and Conditions as specified above:

Signature \_\_\_\_\_ Print Name \_\_\_\_\_ Date: ...../...../.....



115 Reserve Road, ARTARMON  
Phone: 9437-0000 Fax: 9437-6666  
Postal Address: P O Box 117, Artarmon, NSW, 1570

# To book a function at The Freeway Hotel

Please print this page and return by fax to 94376666 or Post.

First Name..... Surname.....  
Company Name (if applicable).....  
Address.....  
Suburb ..... State.....Postcode.....  
Mobile ..... Business Phone.....  
Fax ..... Home Phone .....  
Email .....  
Function Name.....  
Number of Guests Attending .....

Room selection (Please Tick)

Upper Level     Mid Level     Lower Level     Terrace Level     The Office

Extra Waiting Staff - \$25.00/hr (min 3 hours)  
Recommended 1 staff member per 35 guests (optional)  
Security Staff - \$ 35.00/hr

Function Menus (Please Tick)

Cocktail Parties Menus    Menu 1     Menu 2     Menu 3   
Buffet Menus    Menu 1     Menu 2   
Full Menus    Menu 1     Menu 2     Menu 3

Prior to returning this form please contact our Function Manager regarding your specific needs, including dietary and disability requirements etc., on 9437 0000.

We have read and agree to the terms and conditions as specified and enclose the required deposit of \$.....

**Payment Details:**    Cash     Cheque     Visa     Mastercard     Bankcard     Amex   
                    

Credit Card Number:

Expiry Date: \_\_\_\_\_ Signature: \_\_\_\_\_

We undertake to pay the balance by .... /...../..... and also to settle any further outstanding accounts on the day of our Function.

We have read and agree to the Terms and Conditions as specified above:

Signature.....Print Name.....Date: .... /..... /.....