

the mill *mill*



Welcome to The Mill!

The Mill Hotel is fast becoming the Southwest's quintessential venue for any type of event. It's open and versatile layout make it the perfect location - it boasts a range of outdoor and indoor function areas. It caters for anywhere between 30-150 guests and is ideal for corporate and social occasions.

Our new UK trained executive chef has developed an enticing menu, with a wide range of options for cocktail, buffet or sit-down style events.

Our team of dedicated function staff will ensure your every need is met, from your first enquiry to your function's conclusion. We maintain that all aspects of your booking are negotiable, and are more than happy to tailor your function to any specific tastes or needs.

189 Beaconsfield Street

Milperra NSW 2214

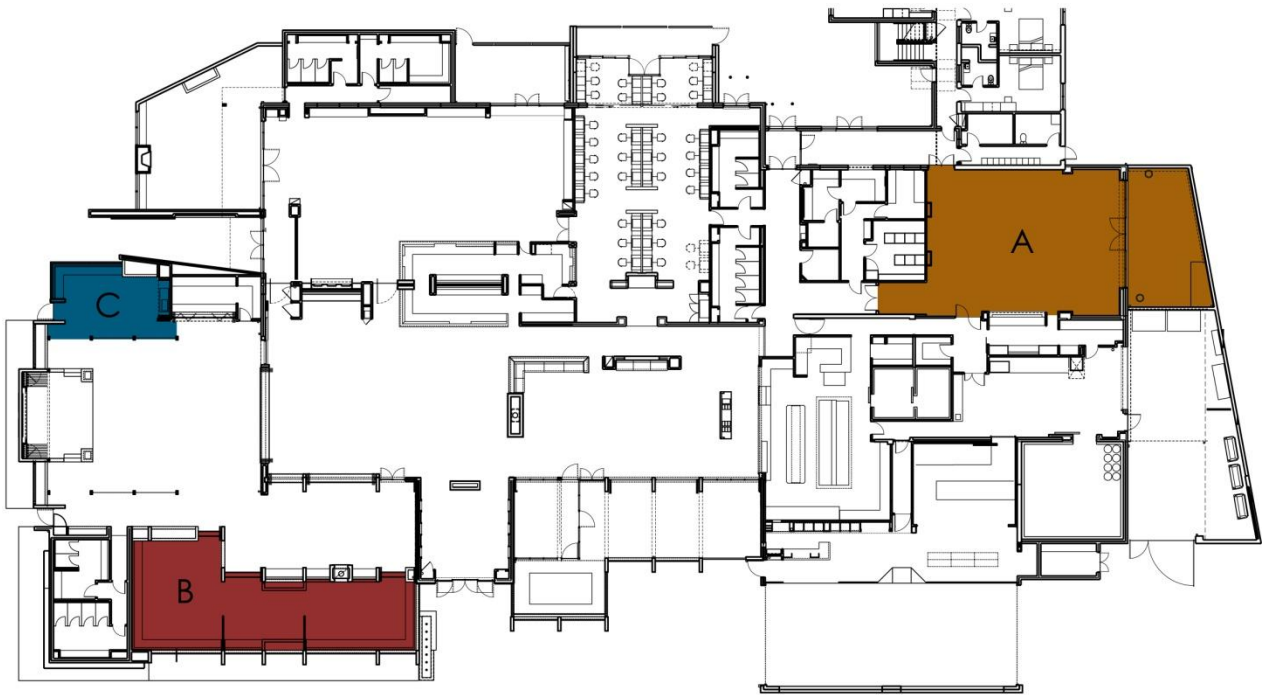
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J D A | H O T E L S

Room Hire

- A - Perfect for functions of all types! It is a large naturally lit room, with direct access to the bar and private verandah area. Ideal for social events such as 21sts, engagements, christenings and cocktail parties of up to 135pax.
- B - An outdoor lounge area that may be sectioned off for parties up to 100pax.
- C - BBQ Area with access to bar and entertainment. Our chef will cook for you while you enjoy the relaxed outdoor atmosphere and free entertainment!



Cocktail Canape Menu

\$15 per person

- Select 5 Items
- Pub Classics Only

\$20 per person

- 1 x Pub Classic
- 1 x Cold Canape
- 2 x Hot Canape
- + 1 noodle box

\$24 per person

- 1 x Pub Classic
- 2 x Cold Canape
- 3 x Hot Canape
- + 1 noodle box

\$28 per person

- 1 x Pub Classic
- 3 x Cold Canape
- 4 x Hot Canape
- + 1 noodle box

COLD CANAPES

- Caesar Salad Rolls
- Oyster Shots with Bloody Mary
- Smoked Salmon Rosette on toasted brioche
- Spicy Chickpea Roulade with a herb crepe
- Tartare of Beef on Olive Loaf
- Fish Nigiri, three varieties.
- Rare Roast Beef with Seasonal Asparagus
- Poached Chicken Tartlets with Sun Dried Tomato Pesto
- Bruschetta Tartlets with Goats Cheese
- King Prawn and Shallot Skewers
- Vietnamese Vegetable Rolls

Fresh Seafood

- Platter of Natural Oysters
- Platter of Kilpatrick Oysters
- Platter of Peeled Prawns

Market Price

Market Price

Market Price

NOODLE BOXES

- Classic Caesar Salad
- Fish & Chips
- Mushroom and Pea Risotto
- Hokkien Noodles with Asian Vegetables
- Salt and Pepper Squid & Chips
- Thai Green Chicken Curry with Jasmine Rice
- Tortellini Boscaiola

HOT CANAPES

- Roast Vegetable and Pesto Arancini
- Thai Green Chicken Filo
- Sweet Potato & Onion Corn Fritters
- Hawaiian Pizza
- Thai Fish Cakes
- Gourmet Lamb Pies
- Pumpkin Quiche
- Prawn and Seafood Parcels
- Lamb Souvlaki with Lemon and Tzatziki
- Crumbed Crab Claw
- Pepered Beef Fillet with Polenta and a herb glaze
- Scotch Egg with Tomato Salsa
- Pork and Prawn Won Ton with Crispy Noodles and Soya
- Tempura of Cauliflower Flowers with Wasabi Mayonnaise
- Chicken Wing Dings in a Honey Soy Marinade
- Tiger Prawn Cutlet with Salmon Farce and Herb Crust
- Mini Wagyu Beef Burgers

PUB CLASSICS

- Mini Gourmet Pies
- Sausage Rolls
- Vegetarian Spring Rolls
- Samosas
- Mini Sausage Sandwich
- Spicy Meatballs
- Ricotta and Spinach Triangles

**Menus subject to change without notice

the mill 

Cocktail Canape Menu

Mixed Platters

Cold:

\$60

50pcs

Caesar Salad Wrap
Grilled Zucchini and Eggplant Roulade
Roasted Vegetable and Goats Cheese
Tartlets
Mini Bruschetta and toasted Sour Loaf

\$70

50pcs

Assorted California Rolls
Roast Chicken and Caesar Wrap
Prawn Vol au Vents with Cocktail Sauce
Roast Beef and Asparagus Roulade

\$85

50pcs

Variety of Nigiri
Oyster Shots
Smoked Salmon on Toasted Brioche
Mini Chicken and Avocado Club
Sandwich

Hot:

\$60

50pcs

Curry Puffs
Spring Rolls
Spinach + Ricotta Triangles
Sausage Rolls

\$70

50pcs

Party Pies
Sausage Rolls
Mini Hawaiian Pizzas
Calamari Rings
Vegetable Samosas

\$85

50pcs

Mini Gourmet Pies
Filo Prawns
Lamb Souvlaki
Chicken Meat Balls
Salt and Pepper Calamari

Noodle Box:

\$75

32pcs

Caesar Salad
Spicy Prawn Cocktail
Beef Stroganoff with
Pilaf Rice
Tortellini Boscaiola
Vegetable Stir-fry with
Crispy Tofu

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Something Extra?

Meze Platter

Chorizo, Olives, Assorted Cheeses, Prosciutto, Mediterranean Vegetables, Variety of Dips, Breads and Lavosh
\$65.00

Cold Cut Sandwiches

Assorted Cold Cut Sandwiches with a variety of spreads, fillings and breads.
\$65.00

Seafood Platter

Cold: Oysters Natural, Fresh King Prawns, Steamed Mussels, Marinated Octopus, Smoked Salmon
Hot: Battered Fish, Salt and Pepper King Prawns, Grilled Calamari, Soft Shell Crab
\$90.00

Dessert Platter

Fresh Profiteroles, Chocolate Dipped Strawberries, Decadent Chocolate Brownie, Passionfruit Cheesecake. Served with cream
\$70.00

Cheese and Fruit Platter

Assorted Australian Cheeses with Seasonal Fresh Fruit and Nuts
\$35.00

Chocolate Dipped Strawberries

A variety of fresh strawberries dipped in milk, white and dark chocolate.
\$65.00

Buffet and BBQ Menus

Buffet Option A

\$30 per person

Salads (Choose Two)

- ★ Tabouli
- ★ Garden Salad
- ★ Potato Salad
- ★ Asian Coleslaw

Roasts (Choose One)

- ★ Beef Sirloin - with red wine jus
- ★ Leg of Lamb – with mint jelly
- ★ Loin of Pork – with apple sauce
- ★ Roasted Chicken – with a bread sauce

Buffet Options come with a selection of steamed vegetables, oven roasted potatoes, bread varieties and assorted condiments

Desserts (Choose One)

- ★ Mini Pavlovas - with seasonal fruit and berry coulis
- ★ Crème Caramel – with strawberries and double cream
- ★ Chocolate ganache cake – with whipped cream

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Buffet and BBQ Menus

Buffet Option B

\$45 per person

Salads (Choose Two)

- ★ Roasted Seasonal Vegetables
- ★ Garden Salad
- ★ Potato Salad
- ★ Asian Coleslaw
- ★ Tomato and Bocconcini Salad

Cold Platters (Choose One)

- ★ Tasmanian Smoked Salmon - with capers and Spanish onion
- ★ Eggplant and Zucchini Roulade
- ★ Assortment of Nori and California Rolls

Roasts (Choose Two)

- ★ Beef Sirloin - with traditional Yorkshire Pudding and a red wine jus
- ★ Leg of Lamb – with rosemary and garlic OR glazed with honey
- ★ Loin of Pork – with apple sauce
- ★ Roasted Chicken – with a bread sauce

Choose ONE of the following:

- ★ Tortellini Boscaiola – with bacon, mushrooms and cream
- ★ Arancini – with tomato salsa
- ★ Vegetarian Curry

Buffet Options come with a selection of steamed vegetables, oven roasted potatoes, bread varieties and assorted condiments

Desserts (Choose Two)

- ★ Mini Pavlovas - with seasonal fruit and berry coulis
- ★ Crème Caramel – with strawberries and double cream
- ★ Chocolate ganache cake – with whipped cream
- ★ Australian Cheese and Seasonal Fruit Platter
- ★ Chocolate Mousse Cups

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Buffet and BBQ Menus

BBQ Option A

\$40 per person

- ★150g Scotch Fillet
- ★Tandoori Chicken Skewers
- ★Chargrilled Vegetable Kebabs
- ★Gourmet Sausages
- ★Jacket Potatoes and Sour Cream

Served With:

- ★Caeser Salad – cos lettuce, bacon, croutons with a creamy dressing and parmesan
- ★Tossed Green Salad – seasonal leaves, spanish onion, cherry tomato, avocado and balsamic dressing
- ★French Bread and Butter
- ★Assorted Condiments
- ★Seasonal Fruit Platter

BBQ Option B

\$55 per person

- ★Prawn and Bacon Skewers
- ★Marinated Perch Fillets
- ★150g Scotch Fillet
- ★Satay Chicken Skewers
- ★Jacket Potatoes and Sour Cream
- ★Grilled Cup Mushrooms

Served With:

- ★Caeser Salad – cos lettuce, bacon, croutons with a creamy dressing and parmesan
- ★Tossed Green Salad – seasonal leaves, spanish onion, cherry tomato, avocado and balsamic dressing
- ★Potato Salad – steamed chats, bacon, shallots and homemade mayonnaise
- ★French Bread and Butter
- ★Assorted Condiments
- ★Seasonal Fruit Platter

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Set Menus

2 Courses

1 selection only

\$35 per person

2 Courses

Alternate Serve

\$40 per person

3 Courses

Alternate Serve

\$47 per person

ENTREES

Spinach and Ricotta Angalotte
with tomato, pesto and parmesan crisp

Clam Chowder
assorted fresh seafood, lightly infused saffron, with fresh herb infused oil.

Sashimi of King Fish and Sea Scallops
with pickled ginger, soy and wasabi

Marinated Beef and Fetta Cheese
Carpaccio style thinly sliced tomato, drizzled with truffle oil

Risotto
wild mushroom, artichoke hearts, truffle oil with shaved padano

Pumpkin and Sage Flan
short crust pastry, haloumi cheese with fresh herbs

Classic Chicken Caesar Salad
with young cos, grilled fillet, bacon, croutons in a light dressing.

MAINS

Beef Sirloin
With potato rosti and steamed bok choy. Served with a red wine jus.

Supreme of Chicken
Roasted with cauliflower frittata, honey, carrots in pan juices

Oven Roasted Lamb Rump
On pesto mash and eggplant caviar

Fillet of Atlantic Salmon
On spinach linguini, snow peas tossed in a white wine sauce

Roasted Loin of Pork
With crackling on kumera mash, apple chutney and calvados sauce

Pan Fried Snapper Fillet
On crushed potatoes, runner beans and capsicum coulis

Fillet of Beef Wellington
Mushroom and pate filled on asparagus spears with red wine jus

DESSERTS

Pavlova
Individual serve with seasonal fruit, berry coulis and double cream

Passionfruit Pannacotta
Served with pistachio biscotti and double cream

Warm Sticky Date Pudding
Served with rich caramel sauce and vanilla bean ice cream

Trio of Chocolate Tasting Plate
Slice, mousse, parfait and double cream

Apple and Almond Torte
With candied fruits and double cream

Mini Cheese and Cherry Strudel
With vanilla bean sauce

Australian Cheese Plate
Selection of 3 cheeses with muscatels and walnut bread

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Function Booking Sheet

Name of Function:

Date of Function:

Contact Details

Contact Name

Address (Line 1)

Address (Line 2)

Contact Number:

Email Address:

Function Details

Function Area

Start and Finish Times

Number of Guests

Menu Chosen

Food Service Time

Entertainment/Music

Bar Tab

Credit Card Details

Cardholder

Card Type

Card Number

Expiry

Card Signature

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges being processed.

OFFICE USE ONLY

ROOM
HIRE

DEPOSIT

EXTRA
STAFF

SECURITY

MANAGER

the mill 

Terms and Conditions

Functions at The Mill Hotel carry the following terms and conditions. Please read them carefully and contact the Function Manager at the hotel if you have any questions.

Bookings, Deposits and Payments

A booking is only confirmed upon receipt of a completed and signed Booking Sheet, signed Terms and Conditions and a \$200 deposit.

Credit Card details *must* be provided to secure your booking.

Deposits are not refundable if received within a promotional period.

Any tentative booking that is not confirmed within 48 hours will be released at our discretion.

Confirmation of final numbers is required no less than 10 days prior to the function. All food and beverage will be charged on the confirmed number.

The Mill Hotel reserves the right to increase the deposit, if the occasion is deemed a 'high risk'.

Any deductions from the clients credit card will be discussed prior with the client.

Room Hire varies, and will be discussed with you by the Functions Coordinator. Prices may change depending on high/low season, food requirements and final numbers. Room Hire may increase if minimum spends are not met.

Payment can be made by direct deposit, cheque or credit card (Amex 5%, Diners 5%). Any payment via direct deposit *must* be received prior to the function date. Please note that a surcharge applies to functions that occur on Public Holidays.

All food and services must be paid for on or before the function date. If you elect to make payment on the function date, then payment must be made prior to the commencement of the 5 hour function period. Any continuation of bar tabs will be forwarded to the duty manager.

If you fail to make payment, your credit card may be charged.

Food and Menus

All food orders must be confirmed with the Functions Coordinator no later than 10 days prior to the function date. This includes the likelihood and number of vegetarian options, special food allergy requests, music, audio and visual requests, decoration requests or birthday cakes.

For RSA reasons, there is a minimum spend of \$600 on food for any party over 4 hours.

No food is to leave the premises at close of function. We are bound by law to not provide takeaway function food.

No outside catering is allowed at The Mill Hotel. All food must be provided by the hotel.

Cancellations

The booking may be cancelled at any time up to four weeks prior to the booked date, and your deposit will be refunded. If the booking is cancelled within this four week period, your deposit will be forfeit to The Mill Hotel.

If the booking is cancelled within 10 days of the booked date, 50% of the total food bill will be forfeit to The Mill Hotel.

If the group booked does not present themselves on the confirmed date, without prior notification of cancellation, 100% of the total food bill will be deducted from the clients credit card.

Cancellations must be made with the Functions Coordinator and are only valid upon reply.

Credit Card details will not be used to pay for the booking, unless on request of the cardholder.

Any deductions from the clients credit card regarding cancellation fees will be discussed prior with the client.

Client Name	
Signature	
Date	



Terms and Conditions

Staffing

If final number require an extra food staff, the hotel will provide one, at a cost of \$35 per hour for a minimum of two hours.

Staff are provided until 12am. If you would like to extend trading, there is an additional staff charge of \$90 per hour.

All 21sts and functions deemed a high risk must have a security guard present, at a cost of \$150 flat rate for the duration of their function. Please ask the Functions Coordinator for more details.

Underage Guests/Responsible Adults

All minors must be off premise no later than 11pm in the Function Room and 10pm in all other areas of the hotel.

Any guest found supplying alcohol to a minor will be referred to the police and fined.

Any underage guests present at a function must be registered with management prior to the function. The name, age and ID details of the adult responsible for the minor will be recorded. Failure to declare an underage guest may result in closure of your function during the night.

In the event that an unidentified minor is present at the function, the minor will be asked to leave the premises by security.

Any approved minors present at the function are not permitted in any other areas of the hotel.

The Mill Hotel practices all aspects of Responsible Service of Alcohol. If you are found to be drunk or disorderly, supplying a minor with alcohol or acting in a reckless manner, you will be removed from the premises. *The Mill Hotel reserves the right to discontinue your function at any time should these behaviors continue.*

The room will be inspected prior to and after your function. Any breaches of the above will impose penalties.

Entertainment/AV Equipment

AV Equipment is available for hire at your request.

IPOD and VGA connections are available.

Damage or loss of AV Equipment will incur replacement fees.

DJ's are available for hire at \$100 per hour.

Decorating

When decorating, no hooks, screws or tape are to be used anywhere on the premises. We do not allow graffiti of any kind including paint or ink. We do not allow glitter or small tinsel pieces to be used. Candles must not be able to drip wax and table candles must in glass holders. No responsibility is taken for private property. Any damage to the hotel or hotel property will incur repair costs.

Client Name	
Signature	
Date	

