



CELEBRATE WITH US

mill
the mill hotel

FUNCTION PACKAGE

(02) 9771 2722 | FUNCTIONS@MILLHOTEL.COM.AU | WWW.MILLHOTEL.COM.AU



THE PALMS PRIVATE FUNCTION ROOM

Entertain your guests in our exclusive function room that offers your own private bar and courtyard! This space is the perfect fit for any special occasion from weddings to christmas parties.

- Capacity - 80 seated & 120 standing
- Minimum spend - \$3000



THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL

LAGUNA LOUNGE

This conveniently located function space is situated right in the heart of our hotel with close access to the outdoor bar, bathrooms and our big screen TV.

- Capacity - 30-40 people
- Minimum spend - \$1500



THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL • THE MILL HOTEL

LOWER RETREAT

Located just below our Laguna Lounge, this gorgeous open area is the perfect area for all your celebration needs.

- Capacity - 30-50 people
- Minimum spend - \$1500

The Lower Retreat can also be added to the Laguna Lounge for the minimum \$2500 for the entire space.

CANAPE PACKAGES

Silver Package

\$36.00PP

Choice of 5 Deluxe

Gold Package

\$40.00PP

Choice of 5 Deluxe
& 1 Premium

Platinum Package

\$45.00PP

Choice of 4 Deluxe
& 2 Premium

Deluxe Canapes

Pork & Fennel sausage rolls served with homemade napolitana sauce

Gourmet vegetable spring rolls with sweet chilli sauce

Warm Mushroom & Truffle tarts

Salt & Pepper squid, Coriander, chilli & lemon

Four cheese Arancini served with homemade napolitana sauce

Mascarpone Tomato tartlet

Rare Beef Crostini with horseradish

Chicken & Avocado Crostini

Prawn twists with lemon & tartare

Bohemian Grazing table

25-30 pax \$1000 | 30-45 pax \$1350

45-55 pax \$1550

Charcuterie board, antipasto, selected cheese, dips, dried and fresh fruit, selection of fresh and crisp bread

Premium Canapes

Cheeseburger sliders with American cheese, onion and pickles

Satay Chicken skewers with toasted peanut sauce (GF)

Greek style Lamb Koftas with Tzatziki (GF)

Southern Fried Chicken sliders with chipotle mayo, lettuce & tomato

Cheeseburger Spring rolls

Smoked Salmon Crepes

Beer battered fish with chips lemon & tartare

Cauliflower Rosti Vegetarian sliders

Slow Roasted Duck Crepes

Chilli Garlic Prawn skewers (GF)

House Made Desserts

\$8 PP for one choice

\$10 PP for choice of two served alternately

Chocolate Mousse

Tiramisu

Lemon Ginger Cheesecake

Homemade Pavlova



BUFFET PACKAGES

Silver Package - \$40 PP

1 Meat, 1 Salad, 2 Hot sides + bread rolls

Gold Package - \$48 PP

2 Meat, 2 Salads, 2 Hot sides + bread rolls

Platinum Package - \$55 PP

3 Meats, 2 Salads, 2 Hot sides + bread rolls

Meats

Roasted Portuguese Chicken

Roasted Lamb Shoulder with mint jelly and jus

Roasted Beef Sirloin with seeded mustard and thyme

Pork Belly with apple compote and jus

Grilled Barramundi with lemon and bearnaise

Salads

Greek Salad

Caesar Salad

Roquette & Parmesan Salad

Italian Style Potato Salad

Garden Salad

Hot Sides

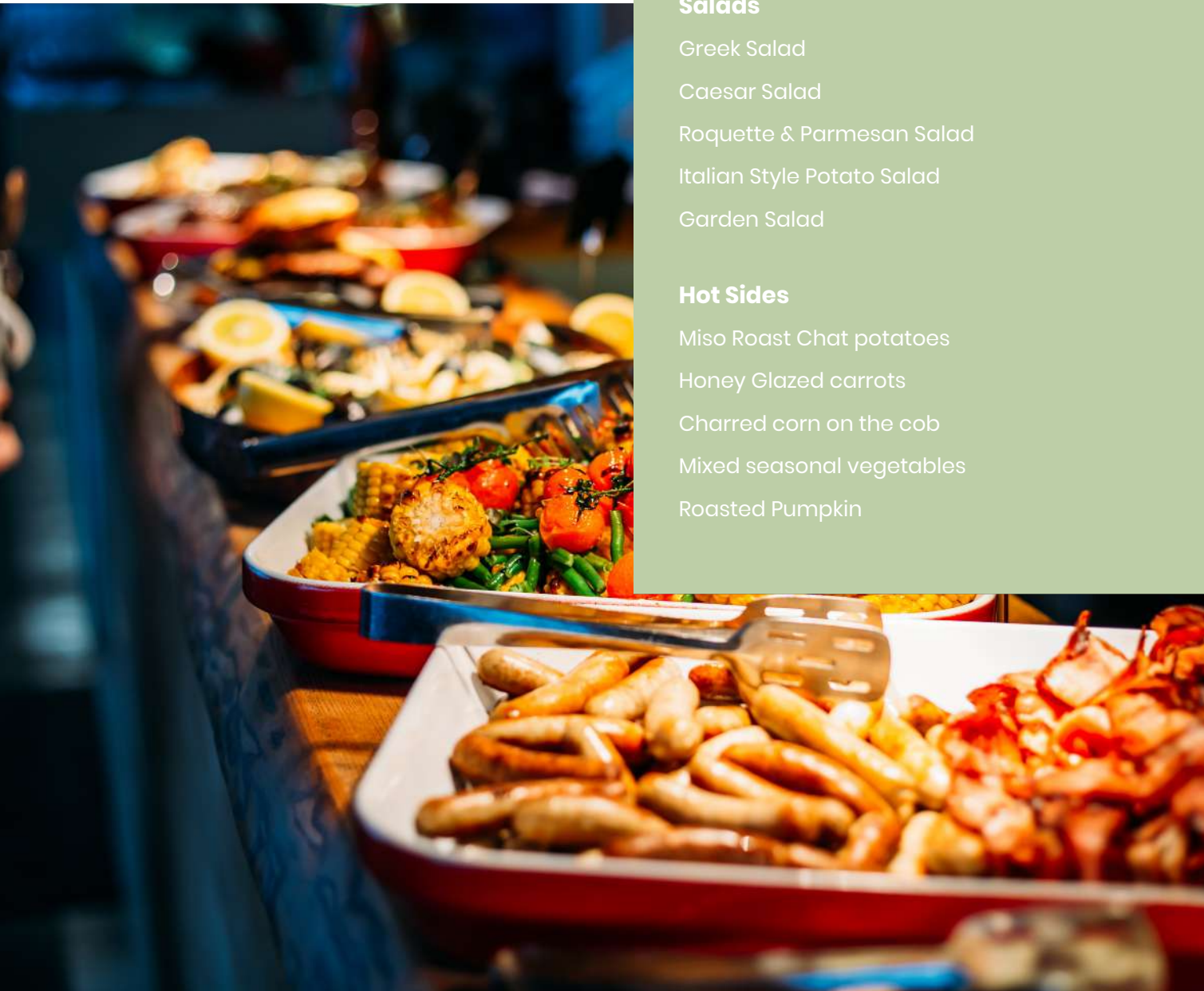
Miso Roast Chat potatoes

Honey Glazed carrots

Charred corn on the cob

Mixed seasonal vegetables

Roasted Pumpkin



ADDITIONAL PLATTERS

Serves 10 People

Cheese Platter - \$110

Assorted australian cheeses, grapes, Quince paste, assorted crackers and crisp bread

Antipasti Platter - \$120

Grilled Mediterranean vegetables, marinated olives, salami, mortadella, tzatziki and pita bread

Vege sticks & Dips - \$70

Carrot, Cucumber & Celery sticks with hummus, Spicy Capsicum and Tzatziki

Fresh Seafood Platter - MP

Natural Oysters and Fresh King Prawns with cocktail sauce.

Hot Seafood Platter - \$130

Prawn Twisters, Salt and Pepper Calamari, Crab claws and Fish Goujons with Tartare sauce

Chicken Satay Skewers - \$120

Grilled marinated Chicken Skewers with Satay Dipping Sauce.

Lamb Kofta Platters - \$140

Greek style lamb koftas with Tzatziki

Seasonal Fruit Platter - \$85

Assorted seasonal Fresh Fruits.



TERMS & CONDITIONS

Minimum spend conditions

- Minimum spend is required for all exclusive bookings of the Mill Hotel
- Minimum spend does not include any on-costs of security/RSA marshal, entertainment or additional extras organised by The Mill Hotel or the client.

Booking confirmation

- Packages are subject to change.
- All functions are confirmed once a \$500 deposit has been paid.
- Prior to confirmation, all bookings remain tentative.
- The function deposit will be used towards payment for your event.
- There is no room hire fee.
- Tentative bookings will be held for 7 days. In this period management will make all efforts to contact the client before the date is forfeited to a deposited function.
- All functions will need to have a food package catered for each guest attending. This is non-negotiable.

Payment

- The Mill Hotel requires all catering and final numbers to be finalised 10 days prior to the function date. Payment is required in full at this time and includes initial deposit.
- In the case of bar tabs, an agreement must be made with the Functions Manager when finalising your event details.
- We allow functions to bring their own cake. There will be a cakeage fee of \$2 per person.

Security/RSA Guard

- Two security guards are required at any 18th Birthday function as an additional cost to the client (\$500). This is non-negotiable.
- All functions booked in the private function room must have a security guard/ RSA guard. This is compulsory for all events and the cost is non-negotiable.
- Security will be provided by the Mill Hotel as an additional cost of \$250.

Cancellation

- Cancellations made within 30 days prior to the function will forfeit their deposit. This deposit becomes refundable if a replacement function is booked.
- Cancellations made within 14 days prior to the function will forfeit all payments and deposits.

Insurance / damage

- The Mill Hotel will take all reasonable care but accept no responsibility for any damage or loss of items before, during or after a function associated with any of the function organisers or guests.

- The client indemnifies The Mill Hotel against all liabilities or losses incurred in connection with their organised function.
- The client is financially responsible for any loss or damage sustained to The Mill Hotel premises or the hotels property during a function by your guests either during or when entering or leaving the premises.
- The Mill Hotel does not allow confetti of any kind. A cleaning fee of \$300 will be required to be paid for any excess mess.

Covid rules & other requirements

- The client shall conduct the function in an orderly manner and in full compliance with the rules set out by Management and in accordance with current NSW COVID-19 Public Health orders that apply on the date of your function.
- The client is responsible for the conduct of the guests and invitees.
- No alcohol or outside food is to be bought to the venue by organisers or guests of the function. Management reserves the right to cease bar service whenever deemed necessary.
- Management reserves the right to ask any person to leave the premises whenever deemed necessary.
- If a DJ is required The Mill Hotel will book the in house DJ on behalf of the function client. The Mill Hotel does not allow external DJs to perform at the venue.
- Should entertainment become too loud, management reserves the right to have music turned down to an acceptable volume.
- All persons under the age of 18 must be in the immediate presence of their legal guardian at all times.
- Children are welcome to all functions and may stay until 10:30pm. Management may allow longer given that the atmosphere of the event remains appropriate throughout.

Acceptance of contract and conditions

I, being the function organiser, understand and accept the terms and conditions laid out above.

Signature:.....

Date:.....

Hotel Manager:

Date:.....