

FUNCTIONS

find a reason to celebrate!

the PREMIER



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**THANK YOU FOR EVERYTHING!
YOUR VENUE WAS PERFECT FOR MY
BIRTHDAY CELEBRATION! THE STAFF
WERE FABULOUS AND THE FOOD WAS
DELISH! THE BEST NIGHT FOR US!**

- Emily M

”

The place to celebrate

THE PREMIER HOTEL

The Premier Hotel offers an inspirational menu and relaxing atmosphere for your special event any time of the day, seven days a week.

We pride ourselves on providing the highest level of service leaving you and your guests to enjoy your time with us.

Our chefs can cater for intimate gatherings or large groups, cocktail parties and formal occasions. We have a variety of menu options available and cater for all dietary requirements.



An intimate area where you can celebrate with family and friends. Perfect for that special birthday or group get together

SEATED 20 - 30 / COCKTAIL 20 - 40
Minimum Food Spend \$400



Our outdoor beer garden is perfect for a casual afternoon or gathering with friends. The pool table is always a hit. Please note the beer garden area is only partially covered

COCKTAIL ONLY 50 - 100
Minimum Food Spend \$600



This is the place to party! Nestled at the back of our hotel in your own private function area you will be spoilt all night long

SEATED 30 - 50 / COCKTAIL 50 - 100
Minimum Food Spend \$750



Can't shrink your guest list?.. then book the full space and celebrate with everyone. It's the perfect space for living it up all night long. This area consists of The Main Room and the Beer Garden

SEATED 60 - 80 / COCKTAIL 100 - 150
Minimum Food Spend \$1000

COCKTAIL MENU

*Life's just a cocktail
party on the street*



Classic cheeseburger sliders
Popcorn pork with caramelised onion & balsamic glaze
Lamb kofta with minted yoghurt & dukkah
Salt & pepper squid with lemon aioli
Beef san choy bow
Thai fish dumplings with fire cracker aioli
Pigs in blankets prem style
Pea & ham arancini
Goats cheese stuffed jalapeno poppers
Corn & zucchini fritters with avocado mousse



THE BAR

We offer various options for bar and drinks service, with you having the choice on what you would like to offer your guests. A credit card is required if you would like to proceed with a bar tab, and the account either prepaid or settled at the end of your function



BRUSCHETTA

Traditional Tomato - \$65

Smoked Salmon- \$80

30 PIECES

SANDWICH PLATTER

A mixed variety of freshly
made quatered sandwiches

64 PIECES - \$70

ARANCINI PLATTER

Fried Sage & Pumpkin

Pea & Ham

Wild Mushroom & Truffle

30 PIECES - \$100

USA PLATTER

Tater Tots w Jalapeno Sauce

Cheeseburger Spring Rolls

Sriracha Chicken Wings

60 PIECES - \$100

SLIDERS PLATTER

BBQ Pulled Pork

USA Style Crispy Chicken

Classic Cheeseburger

MINIMUM 20 - \$5 EACH

GLUTEN FREE PLATTER

Salt & Pepper Squid

Chicken Satay Skewers

Lamb Kofta with Minted

Yoghurt & Dukkah

50 PIECES - \$100

PLATTER MENU

CHEESE & ANTIPASTO PLATTER

Chef's selection of mixed cheeses
and antipasto with water crackers

and sourdough

\$80

DIPS PLATTER

Hummus, beetroot tapenade and
tomato roast capsicum relish with
sourdough croutes, grilled flatbread
and cured meats

\$90

SEASIDE PLATTER

Szechuan Squid

Prawn Twisters

Lemon Pepper Fish

50 PIECES - \$125

VEGETARIAN PLATTER

Spinach and Fetta Filos

Truffled Mushroom Arancini

Fried Haloumi Sliders

40 PIECES - \$100

PARTY PLATTER

Sausage Rolls, Party Pies,

Meatballs, Tempura Fish,

Chicken Goujons

90 PIECES - \$130

MEAT LOVERS PLATTER

Beef Skewers

Chicken Satay Skewers

Lamb Meatballs

Buffalo Wings

50 PIECES - \$125

TAKE A SEAT

*something a bit more
formal for those special times*

2 COURSES

\$36

3 COURSES

\$50

Entree Selection

Crispy chicken ravioli with roasted tomato sauce

Pea and ham arancini with rocket and red pesto salad

Smoked salmon salad on snowpea vine, roasted beetroot and avocado mousse

Chargrilled eggplant, herbed tomato jus, capsicum and shaved pecorino

Main Selection

Crispy skinned chicken with quinoa tabbouleh, hommus & spiced yoghurt

Salmon with sweet potato puree, buttered greens, fried capers & lemon

Thyme and garlic roasted lamb rump with truffled potatoes & heirloom carrots in pan juices

250g rump with chorizo and garlic potato salad, broccolini & tarragon butter

Dessert Selection

Classic trifle with berry compote, honey muesli and praline

Vanilla bean panna cotta with strawberry chips

Sticky date pudding with butterscotch sauce

Banoffle - Banoffee pie filling between iced sweet waffles with salted caramel sauce



FINE PRINT

DEPOSIT

Bookings are considered tentative until a deposit of \$200 has been paid. Payment ensures confirmation of the area you have selected and the date of your booking. If this has not been received within 7 days of your booking your function, your date will automatically revert to a vacancy within our function calendar. Cancellations within 28 days of the confirmed function date will result in the loss of your deposit.

FINAL CONFIRMATION DETAILS

Confirmation of function details including final numbers, food orders and bar details are required a minimum of 2 weeks prior to the function. Charges will be based on the confirmed numbers, and/or minimum spend of the area booked. Due to seasonal changes, our menus may vary and prices are subject to change. Please note all orders for smaller functions or gatherings in our bar areas require full payment of food prior to the function date. No BYO food is allowed although we happily allow cakes to be brought for all our functions at no extra charge.

DIETARY REQUIREMENTS

Our qualified chefs take great care in the preparation of menu items, however we understand that some food products may contain allergens that individual guests may be allergic to. Our functions coordinator will discuss any of your special dietary requirements with you and we will endeavour to cater for all your guests.

BEVERAGE

All beverages consumed for the duration of your function shall be charged at our standard Hotel prices. The Premier Hotel is licensed until Midnight and as such bar service shall cease at 11.45pm. If you are running a bar tab for your function, a credit card is to be supplied as security, with the tab to be finalised and settled at the conclusion of your function with us.

SECURITY

It is the Premier Hotel's responsibility to provide security for functions at which they are deemed necessary, including but not limited to 18th birthdays. This will be organised and communicated prior to your function where a cost will be provided once the times have been set for your function.

MINORS

Minors are allowed in the hotel however they must remain in the function area and be in the immediate company of a responsible adult at all times. Any minor attempting to purchase or consume alcohol will be removed from the venue immediately as will any person encouraging the behaviour.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with liquor licensing laws and the responsible service of alcohol, the The Premier Hotel reserves the right to refuse service to any guest shows signs of intoxication. Entry to the Premier will not be permitted if guests are intoxicated or under the influence of any illegal substance. Only alcohol purchased on the premises can be consumed at the Premier Hotel.



Our Details

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