



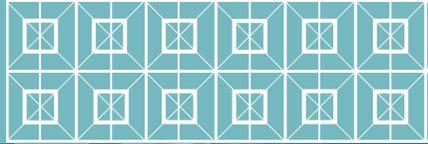
hotel

**WestEnd**

FUNCTION  
PACKAGE



# FUNCTIONS



At Hotel West End, we pride ourselves on quality hospitality service. Within our hotel, we have a range of stunning function spaces available for a wide range of events from weddings and birthday parties, to corporate events.

We know there will be a space that you will fall in love with.

Our fantastic team is ready to assist you in tailoring a function package to suit your requirements and help create the perfect occasion.

Our main objective is to provide our guests with a memorable and enjoyable experience.

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**For more information or to discuss booking an event please contact us on:**

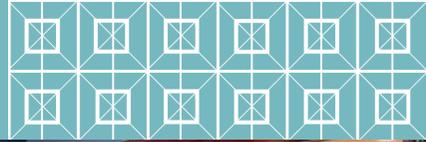
P: 07 3840 9888

E: [hwefunctions.manager@starhotels.com.au](mailto:hwefunctions.manager@starhotels.com.au)

**Jess Midgley - Functions Manager**

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## 10. Browning St

A stylish and trendy venue for 21st birthdays, graduations, engagements and all celebrations. From cocktail parties to private dining, your celebration will be truly memorable.

### Features:

- Capacity 350 people (standing)
- Capacity 80 people (seated)
- Private bar
- Private terrace
- Bathrooms
- Large screen televisions
- Air-conditioning
- Microphone
- Drop-down projector screen
- Ceiling mounted projector
- In-house sound system
- HDMI cable for connection to client-supplied laptop
- WiFi available - please speak to our Functions Manager



## The Alcove

The Alcove is located on the ground floor of Hotel West End. This space is perfect for enjoying the atmosphere of the rest of the hotel whilst still having the intimacy of a private function.

### Features:

- Capacity 70 people (standing)
- Capacity 35 people (seated)
- Direct access to the main bar
- Large screen television
- Air-conditioning
- Wifi available
- Access to your own TV's
- Optional bar access



## Bar Functions

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### Looking for a more casual approach?

At Hotel West End, we have a number of small spaces that can be sectioned off just for you.

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### Spaces available for:

- Casual after work drinks
- Small gatherings
- Birthday celebrations

**FREE ROOM HIRE  
NO MINIMUM SPEND**

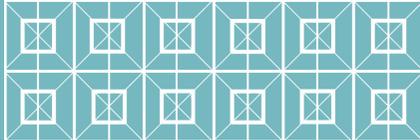
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**Give us a call to secure a space**

See FAQ page for further information  
EXCLUDES 10 BROWNING ST FUNCTION ROOM



# COCKTAIL PACKAGES



## Canape Menu

Minimum 20 guests

**\$20 PER PERSON**

Selection of

**6 hot or cold canapes**

**\$30 PER PERSON**

Selection of

**4 hot or cold canapes  
2 substantial  
1 sweet**

**\$35 PER PERSON**

Selection of

**5 hot or cold canapes  
2 substantial  
1 sweet**

### Cold

Caponata bruschetta with labneh & sumac (v)  
Natural oysters with sesame soy dressing (gf)  
Prosciutto wrapped melon with mango salsa (gf)  
Smoked salmon with tosaka, caper berry & goats curd (gf)

### Hot

Kataifi prawns with wasabi mayo  
Arancini with chorizo and cilantro cubes and olive tapenade  
Portuguese vegetable tartlets with truffle cream  
Moroccan lamb petite pie with tomato salsa  
BBQ pork filo with sherry caramelized onion

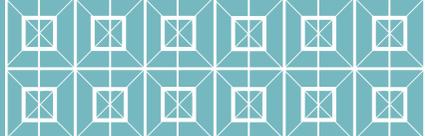
### Substantial

Pulled pork slider and apple slaw with bourbon BBQ sauce  
Fish tacos - shrimp ceviche, shaved cucumber, Spanish onion & cilantro  
Vegetable burrito with tomato relish and avocado salsa  
Chicken & macadamia mignon with crisp iceberg lettuce & chipotle mayo  
Peking duck crepes with a teriyaki plum dip

### Sweet

Sticky date crème anglaise and vanilla cream  
Chocolate brownie  
Lemon curd tart  
Mini fruit tartlet served with custard

# PLATTER MENU



## Platter One

Roast vegetable and feta kebabs  
Chicken karagee with wasabi mayo  
Mini gourmet pies  
Mini sausage rolls  
Panko crumbed prawn cutlets  
\$70 - 40 PIECES

## Gluten Free Platter

Mixed savory frittata  
Roasted vegetables and feta kebabs  
Tomato and basil salsa on pickled cucumber  
Prawn cutlets in chili broth  
Marinated beef skewers  
\$70

## Pizza Platter

*Choice of 3 of our home made gourmet pizzas (in any combination)*  
Tandoori chicken with wild rocket & roast capsicum  
Smoky BBQ beef with semi sun-dried tomatoes and caramelized onion  
Roasted Mediterranean vegetables with rosemary infused olives and feta  
\$50 - 8 PIECES PER PIZZA

## Platter Two

Beef skewers with garlic and thyme  
Sweetcorn fritter with smoked salmon  
Bacon and cheese croquets  
Thai green curry fish cakes  
Vegetable spring rolls  
\$70 - 40 PIECES

## Cheese & Dip Platter

A selection of dips served with grilled Turkish bread and croutons  
Australian cheese together with dried fruits and nuts  
\$40 (CATERS 10-15 GUESTS)

## Assorted Sandwich Platter

*Served on white or whole meal breads*  
Smoked salmon and cream cheese  
Ham and cheese  
Chicken, avocado and mayo  
\$12 per person

## Fruit Platter

Market fresh seasonal fruit  
\$40 (CATERS 10-15 GUESTS)

## Cakeage

There is a \$20 plate fee for any cakes brought on premise

# TEA & COFFEE BREAKS



Freshly brewed coffee and a selection of teas on arrival

**\$4.50 pp**

Coffee & Tea station, topped up continuously throughout your event

**\$50**

Freshly brewed coffee/teas served with your choice of two items:

Fruit skewers

Scones served with cream and jam

Savory muffins

Assorted quiches

**\$10 pp**

Extras

Chilled fresh orange juice jug **\$15**

Soft drink jug **\$12.50**

Mineral water **\$4.50**

***See our Functions team for more information***

# BEVERAGE PACKAGES



Minimum 50 guests

## Bronze Package

### Wines

#### Rothbury Estate

Sauvignon Blanc  
Chardonnay  
Cabernet Merlot  
Cabernet Shiraz  
Brut Cuvee

### Beer

Your choice of three  
domestic taps

### Non- Alcoholic

Post-mix & juice

**2 HOURS: \$35 pp**

**3 HOURS: \$45 pp**

**4 HOURS: \$55 pp**

## Silver Package

### Wines

#### Grant Burge 5th

#### Generation

Sauvignon Blanc  
Pinot Gris  
Shiraz  
Merlot  
Le Petit Bubbles

### Beer

Your choice of four  
taps

### Non- Alcoholic

Post-mix & juice

**2 HOURS: \$45 pp**

**3 HOURS: \$55 pp**

**4 HOURS: \$65 pp**

Add basic spirits:  
\$20 pp + \$10 every hour

## Gold Package

### Wines

#### Seppelt

One Mile Drive Chardonnay  
One Mile Drive Shiraz  
Salinger Premium Cuvee N.V.

#### Squealing Pig

Sauvignon Blanc

### Beer

All taps

### Non- Alcoholic

Post-mix & juice

**2 HOURS: \$55 pp**

**3 HOURS: \$65 pp**

**4 HOURS: \$75 pp**

Add premium spirits:  
\$30 pp + \$10 every hour

## Platinum Package

### Wines

Shaw & Smith Sauvignon Blanc  
Penfolds Chardonnay  
Pepper Jack Shiraz  
Pepper Jack Cab Sauv  
Mumm Cordon Rouge Brut

### Beer

All taps

### Non- Alcoholic

Post-mix & juice

**2 HOURS: \$75 pp**

**+ \$20 pp every hour**

Add top shelf spirits:  
\$40 pp + \$20 every hour

# SIT DOWN MEAL



Minimum 30 guests

## Canapes

Mac & cheese arancini with truffle oil, shaved pecorino and olive tapenade (v)

Caponata bruschetta with labneh and sumac (v)

Kingfish ceviche with grapefruit, chilli, coriander and mini tostadas (gf)

Natural oysters with sesame soy dressing (gf)

## Entrees

Seared scallops, rocket and pear salad with heirloom tomatoes, balsamic and edible flowers

Twice cooked pork belly with apple slaw, mango cucumber salsa and teriyaki glaze

Sweet potato and zucchini fritter with turlu turlu, buffalo mozzarella, fresh basil and herb oil

Smokey chicken slaw with shaved baguette, fire roasted capsicum, roasted pumpkin, avocado and chimichurri

## Mains

Atlantic salmon confit with grilled asparagus, turlu turlu, sweet potato crisps and balsamic glaze

Pork belly with 12hrs sous vide, char-grilled chorizo, truffle mash, broccoli, baby carrots and honey Sriracha glaze

Prosciutto wrapped chicken breast, sweet potato mash, parmesan crisp, vine-ripened tomatoes and sumac vinaigrette

Bacon wrapped filet mignon with shrimp and avocado salsa, truffle mash, grilled asparagus and chardonnay jus

Wild mushroom risotto with pecorino and truffle cream

## Desserts

Chocolate three ways with French vanilla ice cream, toasted pecan nuts, blueberries, pashmak and gold dust

New York cheesecake with honey walnut ice cream, assorted melon salsa and sugar roses

Vanilla pannacotta with glazed clementine's, local strawberries and berry compote



## Frequently asked questions

1. You may decorate the room yourself, however, all items are required to be taken home, if not on the night, first thing the next morning upon opening of the venue at 10am.
2. Bookings for 10. Browning St on a Friday or Saturday, the room will be available from **6pm** unless otherwise indicated by the functions staff that you may arrive early to decorate or set up. A minimum spend of \$2500 is required for bookings in 10. Browning St for Friday and Saturday. Room hire of \$250 or minimum spend of \$2500 applies to bookings Monday to Thursday in 10. Browning St.
3. You may bring in a USB prior to your function date with a maximum of 99 pictures that can be shown on all the televisions through our Nightlife music system.
4. The platters are designed to cater for 8-10 people. These will be served to you by our staff as well as spread around the venue on tables or the bar where appropriate for grazing.
5. Any specific dietary requirements need to be provided to the Functions Manager a minimum of **2 weeks prior** to your event along with your menu selection. Any additional dietary requirements on the night may be unable to be catered to depending on the Chef's available produce.
6. Final guest numbers need to be given to the Functions Manager a minimum of **2 weeks prior** to your event to ensure all ordering of food and beverages can be received.
7. Please ensure that you provide a smaller box if you would like to keep the cake (e.g. top tier for weddings) or any leftover cake can be packaged up and given to you on the night upon departure from the venue.
8. If you are booking the Alcove or The Terrace area for more than 20 guests and are having catering, then a deposit will apply of \$250.00.