



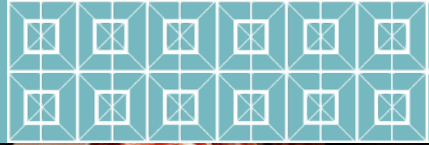
hotel

WestEnd

FUNCTION
PACKAGE



FUNCTIONS



hotel

WestEnd

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.

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

P: 07 3840 9888

E: hwefunctions.manager@starhotels.com.au

Jess Midgley - Functions Manager



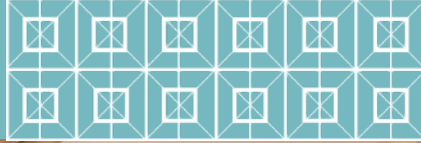


10. Browning St

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

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.

Spaces available for:

- Casual after work drinks
- Small gatherings
- Birthday celebrations

**FREE ROOM HIRE
NO MINIMUM SPEND**

Give us a call to secure a space

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



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

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

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 asparagus with mango salsa (gf)

Smoked salmon with tosaka, caper berry & goats curd (gf)

Hot

Garlic butter battered king prawns

Grilled fresh king prawns with tomato salsa

Arancini with chorizo and cilantro cubes and olive tapenade

Portuguese vegetable tartlets with truffle cream

Moroccan lamb petite pie with tomato salsa

BBQ chicken fillo 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

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)

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

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

Pavlova, served with mixed berries and chocolate sauce

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

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



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.