



# **MALVERNVALE HOTEL**

## ***Functions and Events – Dinner Packages***

*Malvernvale Hotel  
1321 Malvern Rd  
Malvern 3144*

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*Website: [www.malvernvale.com.au](http://www.malvernvale.com.au)*

Malvernvale Hotel has a private room and bar suitable for your next function or event. With a range of packages available, we can cater for between 20-100 guests.

Ideal for:

- Meetings and conferences
- Birthdays and special events
- Family dinner or gatherings
- Sports and community clubs
- Marketing and events
- Presentation nights
- Seated dining events

All packages can be altered to accommodate your requirements.

We also have other semi private areas that may cater for your event. Please check with management if these areas are more suited for your needs.

## **AV Equipment available**

- Microphone
- Ipod/MP3 connections 3.5mm jack
- Projector VGA connection
- Whiteboard
- Foxtel Sports
- Optus Sports

Any devices should be tested for compatibility before the event. Please check with management for a mutually convenient time.

## **Capacities**

Meeting – 30

Theatre style, with tables – 25

Theatre style, without tables – 55

Dinner – 50

Cocktail - 100

## **Dinner**

Bar open. Drinks at bar prices. Minimum 20 guests. 2-4 hours. All set menus will be served on a 50/50 alternate basis.

***Dinner A – Order off bistro menu.***

***Dinner B – 2 Course Entrée and Main or 2 Course Main and Dessert***

\$49 per head

- Entrée and Main from Menu A below
- OR
- Main and Dessert from Menu A below

***Dinner C – 3 Course Entrée, Main and Dessert***

\$59 per head

- Entrée, Main and Dessert from Menu A below

***Dinner D – 2 Course entrée and main or 2 course main and dessert***

\$55 per head

- Select any two (2) entrees or any two (2) desserts from Menu A or B below
- Select any two (2) mains from Menu A or B

***Dinner E – 3 Course Entrée, Main and Dessert***

\$65 per head

- Select any two (2) entrees, any two (2) mains, any two (2) desserts from Menu A or B below

***Dinner F – 2 Course entrée and main or 2 course main and dessert***

\$65 per head

- Select any two (2) entrees or any two (2) desserts from Menu A, B or C below
- Select any two (2) mains from Menu A, B or C

***Dinner G – 3 Course Entrée, Main and Dessert***

\$70 per head

- Select any two (2) entrees, any two (2) mains, any two (2) desserts from Menu A, B or C below

***Dinner H – 2 Course plus drink package.***

\$95 per head

- Select any two (2) entrees from entrée menu below OR
- Select any two (2) desserts from dessert menu below
- Select any two (2) mains from main menu below
- Tea/Coffee provided with dessert
- Choice of 2 whites and 2 reds from Alexander Hill, Pendreich, Lumiere, Squires Peak or Rothbury Estate varieties. Tap beer and soft drink included.
- 2 hours of drink service, add \$10 per head for 3 hours of drink service
- Table service

***Dinner I – 3 Course plus drink package.***

\$125 per head

- Select any two (2) entrees from entrée menu below
- Select any two (2) desserts from dessert menu below
- Select any two (2) mains from main menu below
- Tea/Coffee provided with dessert
- Choice of 2 whites and 2 reds from Alexander Hill, Pendreich, Lumiere, Squires Peak or Rothbury Estate varieties. Tap beer, soft drink and house spirits provided
- 2 hours of drink service, add \$10 per head for 3 hours of drink service
- Table service

## Dinner Menu

### Menu A

#### Entree

- Cajun Chicken Skewer  
*Char grilled with red capsicum and red onion served with garden salad*
- Salt & Pepper calamari  
*Served with garden salad*

#### Main

- Chicken Breast  
*Rosemary infused grilled breast, roast carrots, broccolini & creamy mushroom sauce*
- Beef Cheek  
*Slow braised in red wine & aromatic root vegetables and herbs, served with creamy mash potato*

#### Dessert

- Pannacotta  
*Mixed berry coulies, vanilla ice cream & fresh strawberry*
- Chocolate Mousse  
*Chantilly cream and fresh strawberry*

### Menu B

#### Entree

- Chicken, leek and blue cheese croquettes  
*Served with blue cheese sauce*
- Satay Chicken Skewer  
*Served with saffron rice, garden salad and satay sauce*

#### Main

- Roast Sirloin  
*Marinated in rosemary & thyme, served with roast potato, carrot and broccolini with gravy*
- Atlantic Salmon  
*Served with creamy mash potato, asparagus and wilted spinach*

#### Dessert

- Churros  
*2 Spanish doughnuts, served with rich chocolate sauce and vanilla ice cream*

## **Menu C**

### **Entree**

- Chilli Garlic Prawns  
*With white wine and tomato sauce and garden salad*
- Crispy Pork Belly  
*Served with apple, fennel and cherry tomato drizzle, balsamic glaze*

### **Main**

- 220g Eye Fillet  
*Cherry tomato, asparagus, potato gratin and garlic seafood sauce*
- 4pt Rack of Lamb  
*With potato gratin, peas, pumpkin puree & red wine jus*
- Beef Wellington  
*Beef fillet wrapped with mushroom duxell, prosciutto and puff pastry. Served with mash potato, roast carrot and red wine jus*

### **Dessert**

- Churros  
*2 Spanish doughnuts, served with rich chocolate sauce and vanilla ice cream*

The venue reserves the right to substitute menu items of similar quality without notice; due to, but not limited to, supplier shortages and seasonal change.

# Terms and Conditions

## **TENTATIVE BOOKING**

Any tentative bookings received will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A \$50 deposit is required to confirm any tentative booking. We accept EFTPOS, cash and all major credit cards.

## **FINAL DETAILS AND PAYMENT**

The venue requests all food and beverage selections, confirmed guest numbers, food service times and other specifics relating to the client's event be provided seven (7) days prior to the event. All packages, food or any other costs relating to the event must be paid upon confirmation of final numbers.

## **CANCELLATION**

Cancelling an event after the deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of seven (7) days prior to the function will forfeit all costs paid. Management reserves the right to cancel any event, without notice or liability, if the venue has reason to believe that any event will affect the operations of the hotel, its security or the hotels reputation.

## **SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS**

Any additional equipment/entertainment/decorations or props required must be confirmed with management no later than seven (7) days prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any equipment and decorations; and reserves the right to disallow any material deemed offensive or dangerous. No venue signage is to be obscured in any way. Any signage in public areas is to be kept to a minimum. No food or beverages of any kind will be permitted to be brought into the venue for the consumption by the organizers or guests without prior approval by management; except for birthday cake.

## **MINORS AND ADDITIONAL SECURITY**

Minors are only permitted on the premises in the company of a parent/guardian or responsible adult. Minors must be supervised always whilst within the venue and are, without exception, not permitted in the gaming room or staff only areas of the hotel. Some functions may require additional security. This will be decided at the discretion of management and will be charged prior to the event proceeding.

## **DAMAGE**

The client is financially responsible for any damage, theft, breakage or vandalism sustained to premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept any responsibility for damage or loss of property; before, during or after the function. The venue and management will not be held responsible for fire, flood, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed.

## **FUNCTION CONDUCT AND CLIENT RESPONSIBILITY**

The client is required to conduct the function in an orderly manner and comply with request as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to all persons attending functions, including total compliance to all RSA guidelines and standards. Management reserves the right to refuse service, remove and/or eject uncooperative and intoxicated guests from the venue at their discretion and without recourse. It is the clients' responsibility to read all the terms and conditions listed and ensure the compliance of all guests.

# Booking Form

Client to complete

Name  
Phone  
Email  
Event Date  
Event Time  
Type of Event  
Numbers  
Package  
Additional information

I, \_\_\_\_\_ have read and understood the terms and conditions and agree to comply.

Signed  
Date

Staff to complete below

Deposit paid: Date Paid:

Deposit taken by:

Paid to account: Yes/No

Security fee required:

Total Cost:

Full payment received:

Date received:

Full payment taken by:

Paid to account: