

# THE ASTOR

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The Astor Hotel offers stylish décor, private function rooms, professional staff and modern cuisine, which guarantees that your function will be a day or night to remember. We provide a wide range of beverages and food options for your function, from cocktail platters to set menu dining. Check out our website for a virtual tour of each room and then choose from these suggested menu and beverage packages, or meet with one of our function co-ordinators who will assist you to tailor a package to suit your specific requirements.

# FUNCTION ROOMS

## ASTORIA BAR

Located on the 1st floor of the Hotel, provides private bar facilities and full and private use of our fantastic balcony area.



180 capacity 70 seated iPod dock 6 stack CD/DVD 42 inch plasma \$300 room hire \$400 min. food micro-phone \* This room can be connected to the Roof Top bar to increase the capacity to 250

## ATRIUM BAR

At ground level it includes a dance floor and mezzanine – perfect for your cocktail style party or smaller set menu.



100 capacity 70 seated iPod dock 6 stack CD/DVD 42 inch plasma \$200 room hire \$400 min. food micro-phone \* This room can be connected to the Roof Top bar or the Mid Wicket bar to increase the capacity to 165

## ROOF TOP BAR

Located on the 1st floor of the hotel, this area provides a cocktail style area that is open to the stars in the summer and covered in the winter



65 capacity 40 seated iPod dock 6 stack CD/DVD \$150 room hire \$200 min. food Cocktail Bar micro-phone

## MID WICKET BAR

Perfect for those who are looking for a more pub-like atmosphere.



70 capacity 70 seated iPod dock 6 stack CD/DVD 42 inch plasma \$100 room hire \$400 min. food micro-phone \* Minimum spend on Friday and Saturday nights. Please discuss with function manager

## PULTENEY BAR

Our private boardroom located on the ground floor. Perfect for meetings and private dinners or lunches.



32 seated iPod dock 6 stack CD/DVD 42 inch plasma \$50 room hire \$200 min. food

# COCKTAIL FUNCTIONS

## SIMPLE PLATTERS

<b>Potato Wedges</b> with sour cream and sweet chilli dipping sauce	<b>\$30</b>
<b>Cheese Board</b> A trio of cheeses, Mersey valley vintage cheddar, Australian gold edam and King Island double brie served with crackers, house made onion jam, and dried fruits.	<b>\$60</b>
<b>Fruit Platter</b> selection of seasonal local fruits	<b>\$65</b>
<b>Dips Platter</b> Astor's own hummus, sun dried tomato and capsicum, beetroot and french onion dips served with warm pita bread	<b>\$60</b>
<b>Vegetable Crudities</b> French appetizers comprising of sliced raw vegetables served with hommus and beetroot dip	<b>\$55</b>

## FRIENDLY PLATTERS choose from

**\$69**

<b>Astor house pizza</b> Choose from vegetarian, hawaiian or supreme	<b>Satay chicken Skewers</b> Marinated chicken threaded onto skewers
<b>Salt and Pepper Squid</b> Tresseled squid coated in a crispy seasoned dusting of flour, salt and pepper and served with tartare and sweet chilli sauce	<b>Beef skewers</b> Choose from herb, garlic and chilli or honey and soy
<b>Pastry Platter</b> Pies, pasties and sausage rolls served with tomato sauce	<b>Lamb Koftas</b> Middle Eastern spiced meat on a skewer served with a refreshing yoghurt dip

## FANCY PLATTERS choose from

**\$75**

<b>Vegetarian tartlets</b> A mixture of seasonal vegetables in a light tart	<b>Spinach and fetta cheese filo triangles</b> These Greek stlye filo triangles are filled with fetta cheese and spinach
<b>Astor Vegetarian Spring Rolls</b> Crispy vegetarian spring rolls filled with fresh vegetables and served with sweet chilli sauce and soy sauce	<b>Chicken and mushroom tartlets</b> Savoury tartlets filled wit brown muchrooms and shredded chicken
<b>Panko prawn tails</b> Prawn tails coated with Japanese panko bread crumbs and served with	<b>Crispy salt and pepper chicken strips</b> Tresseled squid coated in a crispy seasoned dusting and served with sweet chilli and tartare sauce
<b>Mini Bruschetta</b> Chopped fresh tomatoes with garlic, basil, olive oil and vinegar served on toasted slices of french bread	<b>Mini Hot Dogs</b> Baked rolls with frankfurts and served with sauce and mustard

## FANTASTIC PLATTERS choose from

**\$85**

<b>oysters</b> Kilpatrick/natural	<b>Sushi</b> An assortment of sushi served with soy sauce and wasabi
<b>Mini gourmet hamburgers</b> House made patties served in rolls with cheese, onion, tomato, lettuce and sauce	<b>Lamb Crostini</b> Thinly sliced and toasted bread served with a thin layer of sundried tomato and capsicum dip and topped with tender lamb back strap

\* one selection per plater

# SET MENU FUNCTIONS

Choose from

\$24 three (3) mains

\$34 two (2) entrée, two (2) mains

\$34 two (2) mains, two (2) desserts

\$42 two (2) entrée, two (2) mains, two (2) desserts

\$47 two (2) entrée, three (3) mains, two (2) desserts

*Simply decide your budget and select from the set menu below*

## ENTRÉE

### **SALT AND PEPPER SQUID**

Tresseled squid coated in a crispy seasoned dusting and served on mixed lettuce leaves with lemon wedge and lime aioli

### **OYSTERS**

Kilpatrick or natural

### **RISOTTO**

Smooth creamy risotto with thinly sliced chorizo sausage, field mushroom, and roasted cherry tomatoes

### **CAESER SALAD**

Cos lettuce dressed with shaved parmesan cheese, poached egg, crispy bacon topped with house made caeser dressing and garlic croutons

### **SOUP OF THE DAY**

Check with the chef or place your request

## MAIN

### **PREMIUM SCOTCH FILLET**

Served on creamy mash potato with a red wine and beef glaze and roasted cherry tomatoes

### **CHICKEN BREAST**

Succulent chicken breast stuffed with asparagus and brie wrapped in prosciutto. The chicken is placed on roasted kipfler potatoes and finished with a light garlic and cream sauce.

### **FRENCHED OVEN ROASTED LAMB RACK**

A seared rack of lamb coated with a red wine and rosemary beef glaze then oven roasted and served with roast kipfler potatoes.

### **RISOTTO ALA POLO**

Roasted chicken in a smooth creamy, rocket, field mushroom, garlic and white wine risotto

### **FRESH ATLANTIC SALMON ROULADE**

Atlantic salmon rolled with lemon and dill and served with creamy mash and dressed with garlic and yoghurt

### **CHICKEN SALAD**

Grilled chicken breast with fetta cheese, onion, cherry tomatoes, mixed lettuce and lemon yoghurt

### **VEGETARIAN TARTLETS**

Pumpkin, roast capsicum, onion, sour cream and a lemon sweet chilli sauce

### **ROAST TURKEY BREAST**

Stuffed with apple and cranberry served on roast potatoes with gravy and cranberry sauce (christmas only)

## DESSERT

### **INDULGENT CHOCOLATE MUD CAKE**

Moist rich mud cake served with dark cherry sauce and topped with whip cream

### **RED WINE & CINNAMON POACHED PEARS**

Fragrant pears poached in a barossa shiraz with meringue sticks and accompanied by dark chocolate shards

### **VANILLA BEAN PANNA COTTA**

Panna cotta with espresso syrup, mint and chocolate lattice

# BBQ FUNCTIONS

For a less formal dinner function, why not try the Astor barbecue.

## BBQ PACKAGE ONE

\$25 PP

marinated squid	cocktail skewers (choose from options available)
sausages	chicken sausages
caesar salad	garden salad
grilled onion	sliced bread

## BBQ PACKAGE TWO

\$32 PP

lamb koftas	minute steak
king prawns	marinated squid
chicken and beef skewers	potato salad
caesar salad	greek salad
bread rolls	sliced bread

## BBQ PACKAGE THREE

\$ POA

You let us know what you would like the chefs to cook for you and we will do the rest, modify the above packages or bring us something original .

# DRINK PACKAGES

### Option 1

Angus Brut Sparkling White  
Oxford Landing Sauvignon Blanc  
Oxford Landing Shiraz  
Coopers Pale Ale, Tooheys Extra Dry and Hahn Premium Light Stubbies  
Soft Drink and Juices

### Option 2

Angus Brut Sparkling White  
Twin Islands Sauvignon Blanc (NZ)  
Pewsey Vale Riesling  
Yalumber 'Patchwork' Shiraz  
Oxford Landing Rosè  
Coopers Pale Ale, Tooheys Extra Dry and Hahn Premium Light Stubbies  
Soft Drink and Juices

### Option 3

Jansz Premium nv Cuveè  
Dandelion Vineyards 'Wishing Clock of the Adelaide Hills' Sauvignon Blanc  
Twin Islands Sauvignon Blanc (NZ)  
Pewsey Vale Riesling  
Running With The Bulls Tempranillo  
Wirra Wirra Church Block Cabernet/Shiraz/Merlot  
d'Arenberg 'The Love Grass' Shiraz  
Oxford Landing Rosè  
James Squire Golden Ale, Coopers Pale Ale, Tooheys Extra Dry and Hahn Premium Light  
Soft Drink and Juices

\* Prices on application. All drinks packages are only available for a minimum of 40 people  
Subsidised drink options and tab facilities are also available for functions



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# Booking Form

Please complete this form as your booking is not considered confirmed until the deposit is paid and the booking form is complete and signed by the client and the functions department

## Function Details

Booking name .....

Contact person/s .....

Address .....

Telephone (m) ..... (m2) .....

(h) ..... (fax) .....

Email address .....

Event date ..... Number of guests .....

Function room ..... Start time ..... Finish Time .....

## Deposit Payment

Once a tentative booking has been made, your \$300 deposit must be paid to confirm your booking. Tentative bookings will be held for seven (7) days only. After such time, management reserves the right to cancel your function and re-hire the room

Deposit Method **VISA CHEQUE MASTERCARD DINERS AMEX EFT CASH**

Card number .....

Expiry Date .....CCV.....

Name shown on the card .....

Signature ..... Amount Authorised .....

## Acceptance

I agree with the information outlined, on both Terms and Conditions and The Astor Booking Form within The Astor's function package.

Printed name ..... Signature .....

Date signed ...../..... /.....

Company/ Organisation .....

Function Coordinator Name..... Date signed ...../..... /.....

# TERMS AND CONDITIONS

## ROOM HIRE / FINAL NUMBERS

- 1. BOOKINGS** To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 7 days only. Tentative bookings not confirmed within 7 days will automatically be available to other clients.
- 2. FINAL NUMBERS** To enable us to correctly cater for your function, final numbers and food orders must be confirmed 7 days prior to the function.
- 3. PAYMENT** All accounts are to be settled in full on or before the function date. We accept payment by means of cash, EFTPOS, VISA, MASTERCARD or AMEX. We can, by prior arrangement, accept payment by company cheque. We do not accept personal cheques, nor do we invoice for later payment.
- 4. RESPONSIBILITY** Organisers are financially responsible for any damage/breakages sustained to the Astor Hotel by the organiser, organiser's guests, invitees or other persons attending the function. The Astor Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.
- 5. CANCELLATION** In the unfortunate event that a confirmed booking is cancelled, the deposit is non-refundable.
- 6. CLEANING** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges may be incurred.
- 7. DECORATIONS** All clients are welcome to decorate their function room. We allow BLUE TACK only for fixing items to walls. No exceptions. If any damage to walls or paint is caused by use of any other product, costs of repair will be recovered.
- 8. PERSONS UNDER 18 YEARS OF AGE/ IDENTIFICATION** Minors are welcome on the hotel premises when in the company of an adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the Hotel's premises and must vacate the premises by 11.50 pm. Hotel staff will refuse to serve alcohol unless patrons are able to prove they have attained 18 years of age by producing suitable ID, e.g. Proof of Age Card, Drivers Licence or Passport on request.
- 9. 18TH BIRTHDAY PARTIES** A \$900.00 bond is required upon booking the 18th birthday. The bond is returned 7 days after the function, once all damages have been assessed. If damages or excessive glass breakages have occurred then this will come out of the bond money. A security guard is employed for the evening at the cost of \$450.00.