



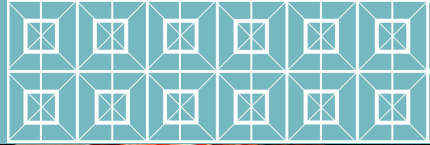
hotel

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 birthday 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.

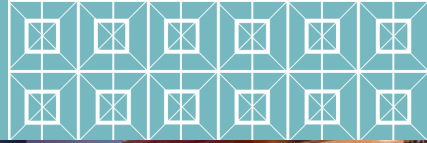
For more information or to discuss booking an event please contact us on:

P: 07 3840 9888

E: hwefunctions.manager@starhotels.com.au

Kate Thorley - 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

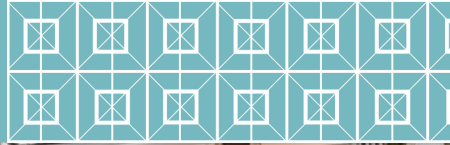
Ceiling mounted projector

In-house sound system

HDMI cable for connection to client-supplied laptop

WiFi available - please speak to our Functions Manager

FUNCTION SPACES



Terrace

The Terrace is located at the front of Hotel West End with access to our large main bar and the option for your own private bar.

The Terrace provides a separate area away from the crowds, but still close to all the amenities Hotel West End offers.

The wooden floors and warm ambient lighting allow for a cosy atmosphere.

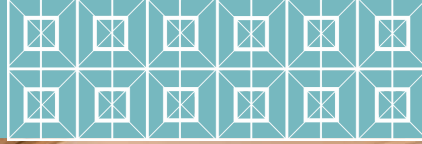
Features:

Capacity 50 (standing)

Capacity 30 (seated)

Air-conditioning

Wifi available



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 50 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

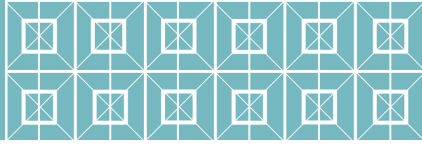
**FREE ROOM HIRE
NO MINIMUM SPEND**

Give us a call to secure a space

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



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



Aussie Platter

Roast vegetable and feta kebabs
Mini gourmet pies
Mini sausage rolls
Bacon and cheese croquets
Marinated beef skewers
\$75 – 40 PIECES

Pizza Platter

3 pizzas of the 1 flavour cut into 8 slices

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

Gluten Free Platter

Mixed savory frittata
Roasted vegetables and feta kebabs
Tomato and basil salsa on pickled cucumber
Prawn cutlets in chili broth
\$80

Asian Platter

Beef skewers with garlic and thyme
Sweetcorn fritter with smoked salmon
Panko crumbed prawns cutlets
Vegetable spring rolls
Chicken Karaage with wasabi mayo
\$75 – 40 PIECES

Antipasto Platter

A selection of dips served with grilled Turkish bread and croutons
Australian cheese together with dried fruits and nuts with a mixture of ham, chorizo and more
\$90 (CATERS 10-15 GUESTS)

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

\$3.50 pp

Freshly brewed coffee and a selection of teas served with your choice of two (2) 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**

Mineral water **\$9**

See our Functions team for more information

SIT DOWN MEAL



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

BEVERAGE PACKAGE



Gold Package

Wines

Moët & Chandon Brut Imperial
Penfolds Bin 311 Chardonnay
Coldstream Pinot Noir

Tap Beers

All taps available in your area

Spirits

All top shelf spirits available

Soft drink & juice

2 HOURS: \$45 PER PERSON
3 HOURS: \$55 PER PERSON
4 HOURS: \$60 PER PERSON

Silver Package

Wines

Yellowglen Brut Cuvee
Seppelt Fleur de Lys Sparkling
Chardonnay Pinot Noir
Morgan's Bay Sauvignon Blanc
Devils Lair Chardonnay
Morgan's Bay Shiraz Cabernet
Sauvignon
Wolf Bass Yellow Label Merlot

Tap Beers

Selection of taps in your
area

Soft drink & juice

2 HOURS: \$40 PP
3 HOURS: \$45 PP
4 HOURS: \$50 PP

Bronze Package

Wines

Yellowglen Brut Cuvee
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz

Tap Beers

XXXX Gold
Super Crisp
Stella Artois

2 HOURS: \$25 PP
3 HOURS: \$35 PP
4 HOURS: \$45 PP

COCKTAIL PACKAGE



Cocktail Package

Function cocktails can be served in a number of different styles to suit, including cocktails on arrival.

You can add this package to any of our existing packages for an extra \$10 pp

Choose any three (3) cocktails to be included

Fruit Tingle
Sex on the Beach
Mimosa
Screwdriver
Blushing Bride
Melon Ball
Blue Lagoon
Cosmopolitan
Tequila Sunrise
French 75

See our Functions team for more information



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. Use of confetti, blue tak and tape are prohibited.
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.