EVENT PACKAGES

HUON HILL

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Private Event Spaces

The Huon Room

The Huon Room is our premier event space. With floor to ceiling windows, cathedral ceilings, feature lighting, private bar and two private terraces, this is the space that makes an impression. The ideal space for grandiose social events such as weddings, anniversaries and milestone occasions.

Capacity:
160 guests seated or 300 guests standing
Room Hire: $660
Minimum Spend: $4000

GET A $200 VENUE VOUCHER BY SENDING US YOUR PHOTOS!

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Huon West

West is the perfect offering for smaller groups, team meetings or day conferencing. With a smaller private terrace and direct access to the main bar, for the group looking for no interruptions.

Capacity:
60 guests seated or 80 guests standing
Room Hire: $440
Minimum Spend: $4000

Huon East

Keeping it simple. One half of the Huon Room. Still boasting a private bar and sun-soaked terrace, the first fully divided half is a cosier, more intimate space. Perfect for smaller formal dinners, cocktail celebrations or simply book and use as the breakout space when your team meets in West!

Capacity:
80 guests seated or 100 guests standing
Room Hire: $440
Minimum Spend: $4000

Private Event Spaces

Our terrace space provides a versatile setting ideal for small gatherings, celebrations, or corporate events. Enjoy the stunning views, fresh air, and the flexibility to customise the space to suit your needs.

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Terrace

Capacity:
36 guests seated or 70 guests standing
Reduced menu available for this option

Cocktail Party

Huon East or West

Make your special day truly unforgettable by celebrating at Huon Hill. Our venue offers a perfect blend of luxury and charm, ensuring a breathtaking backdrop for your celebration.

Capacity: 100 guests standing
Room Hire: $440
Minimum Spend: $4000
Add on Tablecloths: $20 per cloth

HOST YOUR WEDDING DAY WITH US!
CHECK OUT OUR WEDDINGS FUNCTION PACK NOW.

Event Platters

Platters

Approx 10 pax

Assorted Australian Cheeses (V) (GFO)
Grapes, spiced fig jam, assorted crackers and crispbread — **$120**

Vege Sticks & Dips (VG) (GFO)
Carrot, cucumber and celery sticks with Chef's selection of dips — **$80**

Antipasti (V) (GFO)
Grilled Mediterranean vegetables, marinated olives, grilled halloumi, tzatziki, stretched flatbread — **$130**

Mediterranean Charcuterie (GFO)
Selection of cured meats, pickled vegetables, assorted dips, stretched flatbread — **$150**

Fresh Seafood (GF) (A)
Natural oysters and cucumber dressing, salmon crudo and citrus, fresh king prawns, bloody mary mayonnaise — **$160**

Hot Seafood (I)
Beer-battered prawns, salt and pepper calamari, fish cocktails, tartare sauce and lemon — **$140**

Seasonal Fruit Platter
Assorted seasonal fresh fruit — **$80**

Skewer Platters

25pc

Vegetable (V) (GF)
Grilled zucchini, tomato, onion, capsicum, beetroot cream — **$95**

Prawn (GF) (I)
Grilled prawns, chilli mayonnaise — **$120**

Chicken (GF)
Grilled marinated chicken, lime mayonnaise — **$100**

Lamb (GF)
Grilled lamb, cucumber yoghurt — **$120**

Wagyu Beef (GF)
Garlic and herb marinade, chimichurri — **$120**

Pizza Platters - $25

x 6 Slices 13"

Margherita (V)
Tomato base, fresh mozzarella, basil

Mushroom (V)
Tomato base, fresh mozzarella, field mushroom, button mushroom, porcini, thyme, truffle manchego

Prawn (I)
Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum, cherry tomato

Ham & Pineapple
Tomato base, fresh mozzarella, double smoked ham, pineapple

Pepperoni
Tomato base, fresh mozzarella, double pepperoni

Meat Lovers
Bolognese base, fresh mozzarella, pepperoni, bacon, ham

Slider Platters - $130

x 20 Burgers

Grilled Halloumi Cheese (V)
Chargrilled eggplant, aioli

Buttermilk Fried Chicken
Lettuce, avocado, aioli

Cheese
All-beef patty, American cheese, pickles, onion, burger sauce

Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Gluten Free Option (GFO) | Contains Nuts (CN)
Imported Seafood (I) | Australian Seafood (A)

Event Canapés

Package 1: Select 4x Canapés $20 *(20 Guests Minimum)*
Package 2: Select 5x Canapés, 1x Substantial Canapé & 1x Dessert Canapé $40 *(40 Guests Minimum)*
Package 3: Select 6x Canapés, 2x Substantial Canapés, 2x Dessert Canapés $50 *(40 Guests Minimum)*

Cold

Potato & Caramelised Onion Frittata (V) (GF)
Aioli

Tomato Tartlet (V) (CN)
Whipped goat's cheese, basil pesto

Salmon Tartare (A)
Salmon, eggplant, ginger, soy, crisp wonton

Prawn & Avocado Tartlet (GFO) (I)
Jalapeño

Coronation Chicken
Curry mayonnaise, coriander, toasted baguette

Chicken Tostada
Marinated chicken, avocado, lime, coriander, crisp corn tortilla

Duck Salad
Roasted duck, lychee, ginger, spring onion, crisp wonton

Beef Tartare
Wagyu beef, egg, truffle oil, savoury tart

Hot

Quattro Formaggi Arancini (V)
Aioli

Fried Polenta & Pecorino Gems (V) (CN)
Pesto mayonnaise

Mushroom Puff Tart (V)
Porcini, truffle, chives

Prawn Twisters (I)
Chipotle mayonnaise

Beer Battered Prawn Cutlets (I)
Vinegar salt, lime mayonnaise

Lamb Kofta
Minted yoghurt

Pork & Fennel Sausage Roll
Tomato chutney

Polpette
Pork, veal and parmesan meatball braised in tomato sauce

Substantial

Risotto (V) (CN)
Pumpkin, toasted hazelnut, parmesan, rocket

Calamari & Zucchini Fritti (V) (I)
Smoked mayonnaise

Popcorn Prawn (I)
Deep fried chopped prawns, chilli, coriander, fried shallots

Fish Finger (A)
Panko crumbed flathead fillet, preserved lemon and lilliput caper mayonnaise

Beef & Paris Mash
Mini beef medallion, wild mushroom ragout, buttery mash, jus

Sweet

Gluten Free Chocolate Brownie (GF)

Almond Tarts (CN)
Sweet pastry cases, almond crème, seasonal berries

Lemon Meringue Pie
Citrus curd, torched Italian meringue

Bread & Butter Pudding
A moist pudding made with croissants, fresh dates, dark chocolate

Assorted Macarons

Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Gluten Free Option (GFO) | Contains Nuts (CN)
Imported Seafood (I) | Australian Seafood (A)

Table Buffet

2 Course $65 PP | 3 Course $75 PP

To Start

Assorted Dinner Rolls & Salted Butter

Shared Entrée

Roasted Winter Vegetables & Ricotta (V) (CN) (GF)
Pumpkin, carrot, red onion, Brussels sprouts, zucchini, kipfler potatoes, mixed nuts and seeds, herbed ricotta, mustard vinaigrette

Grilled Prawns (GF) (I)
Apple, pickled fennel, grilled pineapple mayonnaise

Prosciutto & Fig (GF) (CN)
Fennel, seasonal leaves, orange, walnuts, balsamic dressing

Main

Pick 2 from below

Mixed Mushroom Risotto (V) (GF)
Spinach, garlic butter, thyme, truffle manchego

Crispy Skin Barramundi (GF) (A)
Fennel and dill salad, citrus hollandaise

Chicken Supreme (CN)
Zucchini cream, ricotta, toasted almond crumb

Slow Cooked Lamb Shoulder (GF)
Confit tomato, red wine jus

Slow Cooked Beef Oyster Blade (GF)
Roasted mushrooms, black pepper and shallot jus

Sides

Pick 2 from below

Garden Salad (VG) (GF)
Tomato, cucumber, red onion, capsicum, balsamic dressing

Steamed Broccoli (VG) (GF) (CN)
Hazelnuts, balsamic dressing

Roasted Carrots (VG) (GF) (CN)
Garlic oil, mixed nuts and seeds

Buttery Potato Mash (V) (GF)

Dessert

Pick 2 from below

Gluten Free Chocolate Brownie (GF)
Berry coulis, vanilla ice cream

Sticky Fig & Pecan Pudding (CN)
Toffee sauce, praline, vanilla ice cream

Assorted Australian Cheeses
Crispbreads, preserves, grapes

Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Gluten Free Option (GFO) | Contains Nuts (CN)
Imported Seafood (I) | Australian Seafood (A)

Sit Down Alternate Serve

2 Course $75 PP | 3 Course $85 PP

To Start

Assorted Dinner Rolls & Salted Butter

Entrée

Pick 2 from below

Beetroot & Pumpkin Salad (V) (GF) (CN)
Whipped goat's cheese, seasonal leaves, hazelnuts, honey balsamic dressing

Grilled Prawns (GF) (I)
Apple, pickled fennel, grilled pineapple mayonnaise

Seared Scallops (GF) (CN) (I)
Aioli, Sicilian salsa, herb salad

Smoked Chicken Breast
Cos lettuce, crouton, parmesan, Caesar dressing

Prosciutto & Fig (GF) (CN)
Fennel, Autumn leaves, orange, walnuts, balsamic dressing

Main

Pick 2 from below

Mixed Mushroom Risotto (V) (GF)
Spinach, garlic butter, thyme, truffle manchego

Salmon Fillet (GF) (A)
Potato hash, tomato and chive hollandaise

Roasted Chicken Supreme
Potato hash, mushroom sauce

Grilled Pork Cutlet (GF)
Colcannon mashed potato, whiskey and grain mustard sauce

250gm Beef Sirloin (GF)
Mashed potato, thyme jus

Sides

Pick 2 from below

Garden Salad (VG) (GF)
Tomato, cucumber, red onion, capsicum, balsamic dressing

Steamed Broccoli (VG) (GF) (CN)
Hazelnuts, balsamic dressing

Roasted Carrots (V) (CN) (GF)
Garlic oil, mixed nuts and seeds

Green Bean (VG) (GF)
Dried figs, vincotto, shallot

Dessert

Pick 2 from below

Vanilla Panna Cotta
Rhubarb compote, biscuit crumb

Sticky Fig & Pecan Pudding (CN)
Toffee sauce, praline, vanilla ice cream

Gluten Free Chocolate Brownie (GF)
Berry coulis, vanilla ice cream

Assorted Australian Cheeses
Crisp breads, preserves, grapes

Vegetarian (V) | Vegan (VG) | Gluten Free (GF) | Gluten Free Option (GFO) | Contains Nuts (CN)
Imported Seafood (I) | Australian Seafood (A)

Terms & Conditions

Room Hire & Minimum Spends
Room hire and minimum spends vary and will be discussed with you by the Functions Coordinator. Prices may change due to high/low season, food requirements and final numbers. Please note that a 10% surcharge applies to functions occurring on public holidays.

JDA Rewards Points Accrual
JDA Rewards Points are not earned on room hire fees or food and beverage packages associated with functions.

Bookings, Confirmation & Payment
Bookings will be considered tentative and held for a maximum of 7 days until the booking form is completed, signed and returned in person/email along with a deposit equal to room hire cost (non-refundable). Credit card details must be provided before booking can be accepted. Final payment for food to be paid 7 days prior to the event.

Cancellations
Cancellations that are made 6 weeks in advance will receive a refund of any payments made outside of room hire deposit. Cancellations made less than 14 days in advance will be charged 100% of the final food bill. If the group does not present themselves on confirmed date, without prior notice of cancellation, 100% of final invoice will be forfeited. Cancellations must be made with the Functions Coordinator and are only valid upon reply. Written cancellation required. Huon Hill reserves the right to cancel any function should it not align with the venue.

Final Payment
Huon Hill will accept cash, credit card or EFTPOS payment methods, credit/debit cards may incur a surcharge. No personal cheques will be accepted. A credit card will need to be provided on booking form for all functions. Final bill is due to be paid in full 7 days prior to event. This card may be charged if any costs are outstanding at completion of event.

Food Selection & Final Numbers
The Bistro menu is not available for functions or large group catering. All bulk food orders must be pre-ordered from the Functions menu only. Any food orders which are not finalised by their provided cut-off date cannot be guaranteed by the kitchen. If necessary, the chef will choose default platter options on behalf of the organiser to meet minimum spend requirements. Final numbers and food selections are to be confirmed no later than 14 days prior to the event. No outside food is to be brought into the function spaces, with the exception of a celebration cake.

Length Of Functions
All functions at Huon Hill are for a duration of 5 hours and will be determined in conjunction with the hotel's trading hours. Any extension of these hours will incur an additional room/staff charge of $100 per hour.

Damage
The host will be accountable for any loss or damage which is caused to the premises by any guest at your function. In the event that we cannot make contact with the host, we will charge the credit card on the booking form for any damage, loss or excessive cleaning fees.

Music
Depending on the area booked for the function there may be a variety of music options available. The volume of the music is at management's discretion.

Cakeage
The function host is welcome to provide their own cake. We will store it and take every care, however, we accept no responsibility to any damage that may occur. We will provide all private functions with a cake knife, napkins, plates and cutlery inclusive of room hire at no extra charge. If the host wishes to have the cake cut and served, a fee of $3 per person will apply.

Decorations
Decorations and theming of functions are at the Function Coordinator's discretion. When decorating, no hooks, screws or tape are permitted in any function space. We do not allow glitter. Please note any decorations left at the end of the function will be disposed of unless stated in writing prior to event. No smoke devices are permitted.

Terms & Conditions

Prices
Prices and selections of beverages and food menus are subject to change.

Minors
Minors are only permitted on premises until 11pm on Monday to Sunday nights. They must be accompanied by a parent and/or legal guardian and in the immediate presence of that guardian at all times. Guardians do not include a brother, sister or cousin. Any guest found supplying alcohol to a minor will result in police being notified and function may be ceased.

Security Guards
Some functions will be required to hire a security guard if the venue deems the function to be high risk. Costs will apply.

16th & 18th Birthday
Huon Hill does not accept any 16th or 18th birthday parties, however, bistro bookings can be made.

21st Birthday
All 21st Birthdays require one security guard for the duration of the function. Yard glasses or large glasses of any kind are not permitted.

Entertainment
Please check with the Functions Coordinator before you book any entertainment.

AV Equipment
HDMI and AUX is included in the room hire. AV Equipment not available in other function spaces. We advise you test all AV equipment prior to your function to avoid any technical difficulties. Any damage or loss of AV will incur replacement fees.

Clause
When booking a function at Huon Hill it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on false pretences, Huon Hill reserves the right to cancel that function without notice and at the expense of the host.

Responsible Service Of Alcohol
Huon Hill is committed to the Responsible Service of Alcohol at all times. Huon Hill and its Licensee assume responsibility for all persons in the venue and reserves the right to refuse entry, refuse service or remove any patron that management feels are in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy.

Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to a fine for failure to vacate a licensed premises.

Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation. No compensation will be afforded to any member of the function or its host if the member of the function is refused entry, refused service or removed from the premises.

Event Booking Form

Name of Function _____

Date of Function _____

Contact Details

Contact Name _____

Address _____

Contact Number _____

Email Address _____

Date of Birth _____

Function Details

Function Type _____

Function Area _____

Start and Finish Times _____

Number of Guests _____

Menu Chosen _____

Preferred Food Service Time _____

Entertainment/Music _____

AV Equipment _____

Bar Tab _____

Credit Card Details

Cardholder _____

Card Type _____

Card Number _____

Expiry _____

CVV _____

Card Signature _____

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges being processed.

Terms and Conditions
I have read and understood the terms and conditions stated above and understand that it is a legally binding contract and that the venue reserves the right to refuse entry without exception. I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behaviour of my guests.

Signed _____

Dated _____

OFFICE USE ONLY

☐	☐	☐	☐	☐	☐	☐	☐	☐
ROOM HIRE	FOOD MINIMUM	BAR MINIMUM	EXTRA STAFF	SECURITY	AV HIRE	EXTRAS	DEPOSIT	MANAGER