

FUNCTION PACK



ROOM HIRE

With a multitude of spaces, and a large variation in rooms available for hire, Towradgi Beach Hotel has a lot to choose from when it comes to deciding on a space to host your function.

We have five different areas for you to choose from including two deck areas, our outdoor “hamptons style” Cabana spaces, our indoor Back Lounge area, and our popular private function room Obar. Each of these areas have individual qualities that make them unique, and cater for all styles of events. We suggest coming into the venue to take a look at the spaces we have on offer, so that you choose the space that is perfect for you and your event.

Book Today - We cater for all function styles, including;

Engagements, Baby Showers, Meetings, Farewells, Reunions, Product Launches, Family Gatherings, Birthdays, Christenings, Fundraisers, Receptions, Corporate Events, Office Parties, Hens Nights, Anniversaries, Wakes, Religious Holidays.

What's Included:

White Table Cloths
Cutlery and Crockery
Cake Table
Cakeage (ice-cream additional)
Gift Table
Serviettes
Background Music
Speaker Usage – Obar
Microphone Usage – Obar
TV Usage for Slideshows – Obar
Simple Décor – Tea-light Candles
Bar Staff – Obar and Garden Bar Deck
Catering wait staff
Personal Function/ Event Coordinator to help create your perfect function

Additional Costs:

Lectern Hire (Individual Quote)
Balloons/ Backdrop (Individual Quote)
Styling Props (Individual Quote)
Ice-cream Addition to Cakeage
Extra Wait Staff (Individual Quote - Minimum 2 Hours)
Whiteboard

As a venue, we unfortunately no longer take bookings for 18th Birthday Events.

For all Wedding Enquiries, please contact our Functions Coordinator directly for a quote.



FUNCTION SPACES

PLAYGROUND DECK:

Our Playground Deck is one of our most popular event spaces for all family events. Being situated right next to the playground, the space allows you to keep an eye on the kids while they enjoy themselves – with the parents still able to enjoy the event. This space is very popular with first birthdays, christenings and family gatherings.

Specifications:

Midweek Room Hire \$200
Weekend Room Hire (Fri, Sat and Sun) \$250
Caters for All Weather Conditions (All Weather Blinds)
Outdoor Heating

Capacity:

Minimum Catering 40 People
Maximum Stand Up 60 People
Maximum Sit Down 50 People



GARDEN BAR DECK:

Garden Bar Deck is perfect for those who are looking for an 'outdoor feel' overlooking the playground and beer garden, whilst able to be converted into a more private space with all-weather block-out blinds. This extremely popular space comes with all the perks, catering to all weather conditions – and its own private bar exclusively for your event. This space is perfect for all event types.

Specifications:

Midweek Room Hire \$200
Weekend Room Hire (Fri, Sat and Sun) \$300
Caters for All Weather Conditions (All Weather Blinds)
Outdoor Heating
Private Bar

Capacity:

Minimum Catering 40 People
Maximum Stand Up 70 People
Maximum Sit Down 60 People





O BAR:

O bar is our private function room and is the largest and most versatile of all of our function spaces. It is characterised by its large open plan spacing, wooden floorboards, exclusive bar, private DJ booth and large ceiling-high windows for plenty of natural light. This space allows for personal music and microphone usage, as well as two TVs for slideshows and videos. O bar is very highly sought after, and perfect for engagement parties, birthdays and receptions.

Specifications:

Midweek Room Hire \$400

Weekend Room Hire (Fri, Sat and Sun) \$500

Minimum Beverage Spend \$1500

Private Bar

Private DJ Booth



Capacity:

Minimum Catering 70 People

Maximum Stand Up 150 People

Maximum Sit Down 100 People

BACK LOUNGE:

Our Back Lounge Area is one of our less formal function spaces, and is perfect small groups of both cocktail and sit down events. This space is still in the regular part of our bistro, however is out of the 'hustle and bustle' – creating a bit more of a private, yet informal space. It is suitable for small work parties, meetings and family events.

Specifications:

Midweek Room Hire \$100

Weekend Room Hire (Fri, Sat and Sun) \$200

Capacity:

Minimum Catering 35 People

Maximum Stand Up 50 People

Maximum Sit Down 40 People



CABANAS:

Our “Hamptons Style” Cabanas are the perfect space for both small and large groups, to experience the luxury and exclusivity of living large. This space gives guests a VIP experience hosted by our beautiful TBH staff, while indulging in our exclusive cabana menus. Our cabanas are suitable for groups of 8-50 people for anything from birthdays to Christmas parties and everything in between.

Specifications:

2 & 4 Hour Bookings

Access to Exclusive Cabana Platter & Drinks Menus

Bottle Service Available

Table Service

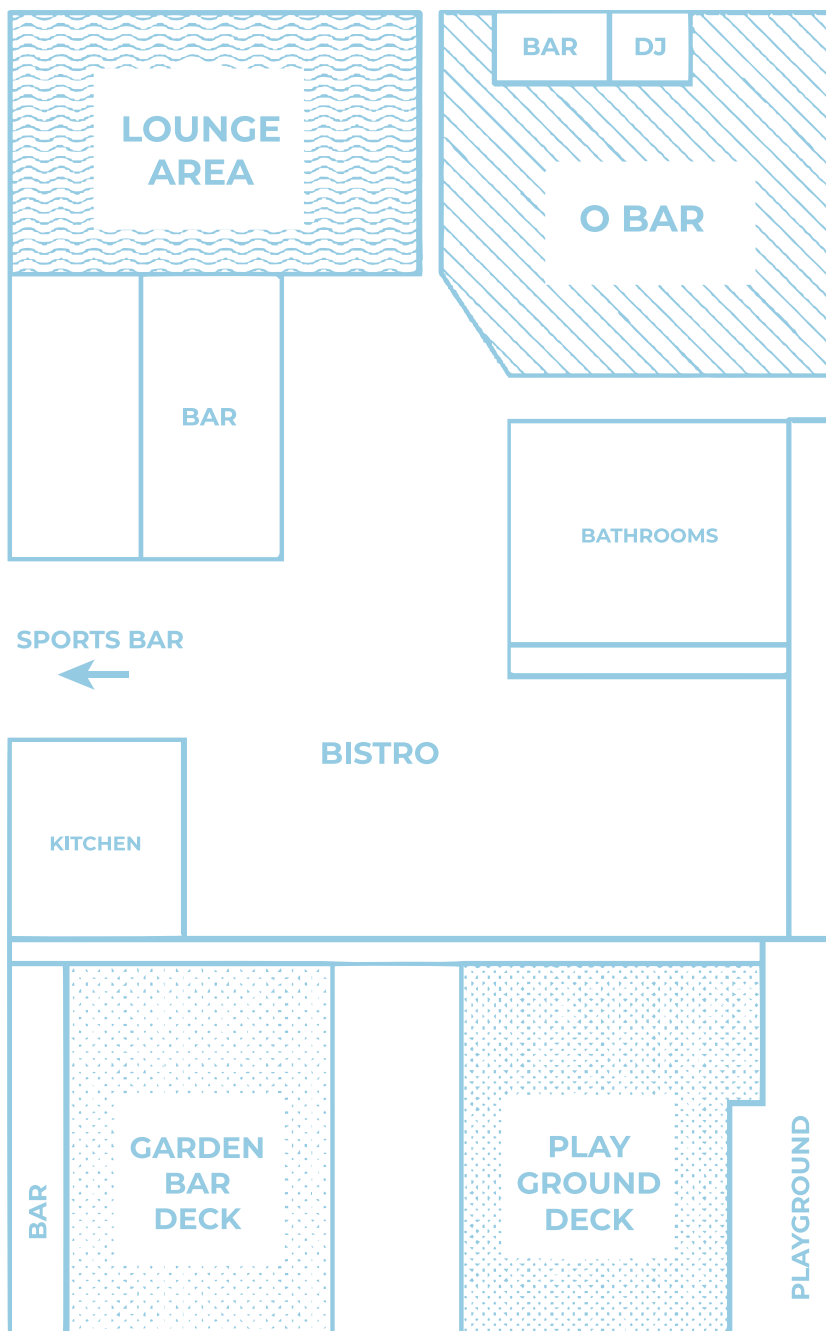
Bollard Hire available for larger groups for a more

“Private” Experience (Individual Quote)





VENUE LAYOUT



CANAPE PACKAGES

7 canapés - \$42 pp

8 canapés - \$48 pp

Extra canapés - \$8 pp

CANAPÉS;

Mushroom & parmesan arancini, confit garlic aioli - **V**

Pumpkin & ricotta arancini, pesto mayonnaise - **V**

Tofu & shiitake mushroom ricepaper roll, Vietnamese dipping sauce - **V GF DF**

Smoked salmon bruschetta, capers & dill crème fraîche

Lemon & oregano lamb skewers, tzatziki - **GF**

Spicy chorizo sausage roll, house ketchup

Peking duck spring roll, hoi sin - **DF**

Salt & pepper squid, yuzu aioli - **GF**

Portuguese chicken skewer, peri peri mayonnaise - **GF DF**

Assorted sushi & nori rolls, wasabi, soy - **GF DF**

Satay chicken skewer - **GF DF**

Chicken tikka samosa, mango chutney

Lamb & harissa sausage roll, tomato relish

Moroccan lamb samosa, cucumber raita

Butter chicken pie, mint chutney

Lamb & rosemary pie, spicy tomato ketchup

Ricotta & spinach pastizzi

Tempura prawn, yuzu aioli - **DF**

Pulled beef brisket slider, slaw, chipotle mayonnaise

Battered flathead & chip boat, tartare - **DF**

Fried chicken & cheese slider, iceberg & TBH sauce

Chickpea falafel, beetroot hummus, tabouleh - **V GF DF**



PLATTER PACKAGES

COLD SEAFOOD PLATTER - \$385

Fresh tiger prawns, Sydney rock oysters, Tasmanian smoked salmon, Balmain bugs, blue swimmer crab and marinated octopus. Served with cocktail sauce, horseradish mayonnaise and lemon wedges

HOT SEAFOOD PLATTER - \$385

Garlic king prawns, Moreton Bay bugs, SA black mussels, fried squid, calamari rings, crumbed flathead fillets, tempura prawns and Kilpatrick oysters. Served with rice, chips and lemon wedges.

GRAZING STATION TABLE - \$990

A selection of Australian & imported cheeses, cured meats, dips, marinated vegetables, assorted olives, crudites, fresh fruits, grilled breads, crackers & lavosh

CHARCUTERIE & ANTIPASTO BOARD - \$200

Chef's selection of Australian & imported cured meats & cheeses, marinated vegetables, house made dips, grilled bread & crackers

CHEF'S CANAPE SELECTION - \$250

Chef's selection of hot canapes - including sliders & skewers – served with a trio of dipping sauces

ROTISSERIE PLATTER - \$250

Porchetta, Portuguese flat chickens, corn, fries, roasted pumpkin, grilled broccolini & caulini, fries, pita bread & red wine demi

DESSERT & SWEETS BOARD - \$220

Chef's selection of mini cakes, slices, pastries, profiteroles & macarons with fresh berries

CHEESE & FRUIT PLATTER - \$200

Assortment of Australian & imported cheeses, fresh & dried seasonal fruits, served with lavosh & water crackers

For events of more than 70 guests, a set catering package is required. Platters cannot be selected as the primary catering option but may be added as arrival or dessert platters.



BUFFET PACKAGES

2 proteins & 2 sides - \$40 pp

3 proteins & 3 sides - \$46 pp

4 proteins & 4 sides - \$53 pp

Inclusive of bread roll, butter & condiments.

PROTEIN;

Grilled Atlantic salmon, caper beurre blanc & shaved fennel - **GF**

Grilled barramundi fillets, chermoula, lemon - **GF DF**

Portuguese flat chicken, sumac yoghurt, toasted pistachio - **GF**

Cajun-spiced chicken breast - **GF**

Mediterranean lamb souvlaki skewers, tzatziki, grilled pita

Black angus rump, red wine jus, salsa verde – **GF DF**

Roasted pork shoulder, braised apple & cider reduction - **GF DF**

Traditional porchetta, braised fennel, confit garlic, citrus butter - **GF**

Chickpea falafels, hummus & mint salsa – **GF DF V**

SIDES;

German-style potato salad with bacon, egg, cornichons, Dijon mayonnaise - **GF**

Classic Caesar salad – baby cos, egg, bacon, parmesan & classic Caesar dressing

Greek salad – tomatoes, capsicum,

cucumber, onion, olives & feta with lemon vinaigrette - **GF DF V**

Roasted root vegetable salad with quinoa, toasted almonds &

Mediterranean dressing - **GF DF V**

Sumac roasted cauliflower, toasted chickpeas, parsley & tahini dressing - **GF DF V**

Coleslaw with cabbage, carrots, celery & shallots with yuzu mayonnaise - **GF DF V**

Steamed greens with pine nut butter – **GF V**

Roasted chat potatoes - **GF V**



SET MENU PACKAGES

2 Courses - \$55 pp

3 Courses - \$66 pp

Inclusive of artisan bread roll & butter served on arrival

ENTRÉES;

Grilled lamb souvlaki, fatoush salad, tzatziki & lemon

Szechwan spiced squid, baby herb salad & yuzu aioli - **GF**

Slow-cooked pork belly, kimchi slaw & chipotle BBQ glaze - **GF DF**

Moroccan chicken served on couscous salad with sumac yoghurt

Marinated chicken skewers, beetroot hummus, quinoa tabouli - **GF DF V**

Potato gnocchi, peas, prosciutto, goats' cheese & lemon beurre

MAINS;

Crumbed chicken supreme, roasted garlic mash & seeded mustard chicken jus

Grilled barramundi, smashed chat potatoes, green beans & salsa verde - **GF DF**

Crispy skin Tasmanian salmon, sweet potato puree, broccolini, lemon beurre blanc - **GF**

Sous vide lamb rump, roasted root vegetables, hummus & lemon oil - **GF DF**

Riverina striploin, potato galette, shiraz jus & café de Paris butter - **GF**

Black Angus rump steak, garlic mash, roasted caulini & pink pepper jus - **GF**

Sumac spiced pumpkin, baba ghanoush, goat's cheese, quinoa & rocket - **GF V**

DESSERTS;

White chocolate cheesecake, berry

compote & macadamia nut gelato - **V**

Apple & rhubarb crumble, vanilla bean gelato - **V**

Baked citrus tart, lemon sorbet & mint syrup - **V**

Malteser panna cotta with honey tuille, blackberry compote & Chantilly cream - **V**

House made Tiramisu, coffee soil & pistachio biscotti - **V**

TBH mess – meringue, raspberries, lemon curd, vanilla anglaise & Chantilly cream - **GF V**

BEVERAGE PACKAGES

Select a beverage package to compliment your event, a hassle free inclusive option to ensure you and your guests have an enjoyable time.

STANDARD BEVERAGE PACKAGE;

3 Hours - \$55 pp / 4 Hours - \$65 pp

Local tap beer, craft tap beer, house red, white & sparkling, soft drink & juice.

PREMIUM BEVERAGE PACKAGE;

3 Hours - \$60 pp / 4 Hours - \$70 pp

Local tap beer, craft tap beer, tap cider, bottled beer, house red, white, sparkling, rosé & moscato, soft drink & juice.

ULTIMATE BEVERAGE PACKAGE;

3 Hours - \$75 pp / 4 Hours - \$85 pp

Local tap beer, craft tap beer, tap cider, bottled beer, house red, white, sparkling, rosé & moscato, house spirits, soft drink & juice.

ARRIVAL COCKTAILS;

Starting from \$19 pp

To get your event started, we also offer Cocktails on Arrival. We have a range of cocktails available, but if you had a particular beverage in mind please share it with our function coordinator to see if it can be arranged.

BAR TABS;

Bar Tabs are also a popular option to provide drinks for your guests, whilst having flexibility in the selection of drinks included and the monetary limit. Our bar staff will monitor the spend throughout the night, and notify you once the limit is reached. However, you are more than welcome to increase the limit as you please. Bar Tab Details can be organized prior to your function, and can be paid both prior and on the day.

Wristbands will be provided to all 21st Birthdays, and all guests will be ID checked on arrival (with those over 18 receiving a wristband). No guests under the age of 18 years old can approach the bar.

TERMS & CONDITIONS

BOOKINGS & DEPOSIT

Bookings are only confirmed once the function agreements has been completed and sent back, and the room hire paid. Any booking which is held tentatively will be held for 7 days*, at which point the venue holds the right to release the date if no deposit or agreement form is received. The deposit, payable on booking, is the room hire. This amount varies depending on the hire space. Unfortunately as a venue, we no longer take any bookings for 18th Birthday Events. If you fail to mention this to the functions coordinator at the time of the booking, your event may be cancelled and all costs forfeited.

CANCELLATIONS

Cancellations of bookings MUST be made in writing to our functions manager. Cancellations made within 14 days prior to the function will forfeit the room hire. Cancellations made within 7 days prior to the function. the room hire and 50% of total costs will be forfeited. Extra costs will apply if cancellation occurs on a public holiday or special event - this will be discussed at the time of booking.

INSURANCE / DAMAGE

Our organisation will take reasonable care but will not accept responsibility for damage to or loss of your items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises of our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss of or damage to equipment hired by us for you. The clients shall conduct the function in an orderly manner and in full compliance with the rules of management and in accordance with all applicable laws. The client is responsible for the conduct of guests & invitees.

ENTERTAINMENT

iPods/iPhones are compatible with our sound system and may be used during functions. If your own music device is used, our speaker system will be monitored and operated by management/staff at all times. All entertainment must be discussed and approved with our functions manager prior to the event, all entertainment must use our sound system. Unfortunately, we do not allow the use of any acoustic acts (bands, duos, solos etc.) instruments or external speakers.

FUNCTION DETAILS

Minimum numbers apply to ALL functions. All functions are subject to meeting the minimum catering specific to each space. The client must advise the venue of final numbers and menu selection no later than 14 days prior to the booked function date, at this time the functions manager will also take the final payment. In the case of bar tabs, an agreement must be made between management and the host about an amount; money can be paid prior on the day of the event. For payment on the day, a credit card and ID will be provided to the function coordinator, and held for the duration of the function.

At the time of confirmation, please advise us of any guests that are vegetarian, vegan, gluten intolerant, have any allergies (especially nut allergies) or any special dietary needs so that we can work with you to cater specifically for these guests. No food or beverage of ANY kind is to be brought in to the function by the client, client guests or invitees, unless prior permission has been obtained. The bar closes for evening functions at 10:45pm all days of the week. Management reserve the right to close the bar if/when deemed necessary. Departure times must be strictly adhered to. Management reserves the right to enforce closing time at any point of the night.

PEAK PERIODS / PUBLIC HOLIDAYS

Tentative bookings during peak periods (October - December) will be held for 2 days, at which point the venue holds the right to release the date.

Bookings made for a public holiday or special event day will incur a 10% charge on room hire, beverage packages and catering. Bar Tab's are charged at the public holiday beverage rate, automatically applied with each transaction.

SECURITY

A guard is required for all 21st birthday functions and for bookings with more than 100 guests. The cost is \$180 per guard for a 5-hour period. Additional guards may be required depending on the number of guests attending. If the function coordinator is not advised that the booking is for a 21st birthday before confirmation, the booking may be cancelled and all costs forfeited.

STAY IN THE KNOW

We may contact you from time to time to ensure you have our most up to date function information, please advise our functions manager if you'd rather not receive updates from us.

WE WANT THE BEST FOR YOU

All of our terms & conditions have been developed, whilst keeping you in mind. We want the night to go as smoothly as possible, just like you. If you need anything clarified, feel free to ask and we will be happy to help out.



contact us for any enquiries

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