



Function
Pack



INTRO *duction*

Located on the corner of Plenty and Bridge Inn Roads sits the iconic Bridge Inn Hotel. First built in 1891, the original heritage building has been restored, with a modern extension added to the rear.

With two versatile function spaces each offering its own unique experience, The Bridge Inn can host events from 10 to 75 guests and is sure to offer something to match your requirements.

For bookings and enquiries contact our team on

Phone: (03) 9037 1800

Email: bridgeinnhotelfunctions@alhgroup.com.au

OUR FUNCTION

Spaces



DEHNERT'S ROOM

Located upstairs, the fully private Dehnert's Room is the perfect space for your next event. With the capacity to host 36 guests seated or up to 60 guests cocktail.

The room comes equipped with wall mounted TVs, music facilities, a makeshift bar, and private bathrooms. \$200 room hire fee.



THE BISTRO

Great for lunch or dinner events, The Bistro has an adjoining outdoor alfresco area and is within close proximity to the bar, bathrooms and small kids play area.

The large open plan space allows for flexible table arrangements and configurations for up to 75 guests seated. \$200 room hire fee.

OUR *cocktail* MENU

For your next cocktail function there are ten platter options available to you. You can opt for smaller platters containing 40 pieces each, larger platters containing 60 pieces each, or design your own platter with individual item prices outlined below. Need some assistance? Our functions coordinator is more than happy to provide advice on how to ensure your guests are well fed!

ARANCINI SELECTION -

\$92 small platter // \$138 large platter

Pumpkin and feta with saffron aioli

Wild mushroom with truffle oil

Sweet corn and gruyere with smoked paprika aioli

ON A STICK! -

\$128 small platter // \$192 large platter

Chicken satay with peanut dipping sauce

Lamb kofta with minted yoghurt

Thai style pork with sweet chilli sauce

Beef kofta with minted yoghurt

QUICHE & PASTRIES -

\$120 small platter // \$180 large platter

Quiche lorraine

Spinach and cheese

Mushroom and semi dried tomato

Spinach ricotta filo

TARTLETS -

\$120 small platter // \$180 large platter

Mushroom, spinach and gruyere cheese

Semi-dried tomato, spinach and

pumpkin, caramelised onion and goats cheese

Assorted quiche including lorraine, spinach and feta,
roasted vegetable

PIES & SAUSAGE ROLLS -

\$128 small platter // \$192 larger platter

Beef and red wine pie

Cauliflower leek and cheese pie

Chicken and mushroom pie

Lamb and rosemary pie

Beef sausage roll

SANDWICH & WRAP PLATTER

\$80 platter

OUR *cocktail* MENU

CROQUETTES -

\$160 small platter // \$240 large platter
Sweet corn and gruyere with smoked paprika aioli
Mac'n'Cheese

SLIDERS

\$200 small platter // \$300 large platter
Beef Burger

WINGS -

\$80 small platter // \$120 large platter
Spicy buffalo with blue cheese mayo
Sticky honey soy
Spicy chipotle bbq

SPRING ROLLS -

\$104 small platter // \$156 large platter
House made vegetable spring rolls with sweet chilli and kecap manis

SET Menus



TWO COURSE \$42 P/HEAD - served 50/50

entree and main OR main and dessert

THREE COURSE \$52 P/HEAD - served 50/50

entree, main and dessert

ADD GARLIC BREAD \$1.5 P/HEAD

ENTREE - SELECT TWO

Mushroom arancini served with truffle aioli

Salt and pepper calamari served with aioli and lemon

Chicken satay skewers with crunchy asian slaw

Crisp panko prawns served with chilli aioli and lemon

Vegetable spring rolls served with sweet chilli and kecap manis

House made minestrone with toasted sourdough

MAIN - SELECT TWO

250g rump cooked medium served with sauteed greens, creamy mash and a light jus

Fresh Australian Barramundi fillet served with nutty pumpkin puree broccolini, capsicum salsa and pan seared scallops

Traditional fish n chips served with tartare sauce, a lemon wedge and crisp salad

House crumbed chicken schnitzel topped with virginia ham, napoli sauce and mozzarella cheese, served with chips and salad

Mushroom risotto with portobello mushrooms, onion, garlic, herbs, spinach and parmesan cheese. Also available with chicken

Graziers chunky beef pie served with creamy mash, broccolini and gravy

Salt and pepper calamari served with chips, salad, lemon and aioli

Lamb shank braised in tomato, red wine and root vegetables served on creamy mash and buttered greens

Pork belly with crispy crackle on garlic olive oil mashed potatoes, apple sauce, broccolini and a light star anise jus

DESSERT - SELECT TWO

Individual pavlova stack with cream, strawberries, passion fruit and berry coulis

Sticky date pudding with butterscotch sauce and vanilla bean ice cream -

Chocolate brownie with rich chocolate sauce, walnut crumble and vanilla bean ice cream

Individual baked cheesecake with strawberries

Traditional bread and butter pudding with brandy anglaise and vanilla bean ice cream

ADDITIONAL *Information*

AVAILABILITY

Our function spaces are bookable for breakfast, lunch and dinner events from 7am until midnight 7 days a week. For time extension, please speak to our Function Coordinator when booking.

MUSIC / ENTERTAINMENT

The Bridge Inn provides in-house music that plays throughout the venue. Should you book an area for exclusive use, DJs and amplified music are allowed from 10pm. Please chat to our Function Coordinator for further details.

OCCASION CAKES

You are more than welcome to bring along an occasion cake for your event which we can hold in the fridge for you until required. If you would like us to cut and serve your cake for you, the following charges apply -

Cut and individually plated for dessert with cream - \$4.00 per head

Cut and served on a platters - \$1.00 per head

CORPORATE FUNCTIONS

The Denhart's Room is the perfect space for corporate functions. Please see our Corporate Function Package for breakfast, morning / afternoon tea and lunch catering options.

TERMS & Conditions

CONFIRMATION OF BOOKINGS

A tentative reservation 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 booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment OF \$200. We accept EFTPOS, cash and all major credit cards. In some instances an additional \$200 will be required as a bond, and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS AND PAYMENT

The venue requests all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then requested seven (7) days prior to your event and this number will form the basis of your final charging. All catering costs must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a 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 four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks 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 and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure everything is removed from the venue at the completion of the function.

MINORS, ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or legal guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue 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 responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I _____ HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS

AND AGREE TO COMPLY. SIGNED: _____ DATE: _____

BOOKING

Form

CONTACT NAME:

COMPANY NAME:

ADDRESS:

CONTACT PHONE(S):

CONTACT EMAIL:

DAY / DATE OF FUNCTION:

START / FINISH TIME:

AGREED FUNCTION SPACE:

AGREED ROOM HIRE:

OCCASION:

EXPECTED GUEST NUMBERS:

PREFERRED ROOM SET-UP:

ENTERTAINMENT:

CATERING REQUIREMENTS:

BEVERAGE REQUIREMENTS:

ADDITIONAL INFORMATION:

A \$200 DEPOSIT IS REQUIRED TO SECURE YOUR BOOKING, TO ACCOMPANY THIS FORM AND A SIGNED COPY OF THE TERMS AND CONDITIONS.

WE ACCEPT PAYMENT VIA CASH, EFTPOS AND ALL MAJOR CREDIT CARDS.