

THE PEACHTREE HOTEL FUNCTIONS MENU

T's & C's

1. No room hire fee.
2. All minors are to be supervised by responsible adult at all times and are restricted from the bar area.
3. All minors are required to be off premise by 21.00 on Fridays and 23.45 on Saturdays in the function room only.
4. The function room closes at 23.45. No extension remitted.
5. All food and drink is to be supplied by the hotel.
6. Only birthday cake, chips and lollies etc can be brought in from outside for tables. No dairy products.
7. Food orders and payment required 1 week prior to function.
8. Room decorations allowed. Venue does not supply tablecloths. Blu-tack only allowed for walls. No confetti.
9. DVD player available from venue. You can supply your own HDMI cable to connect a laptop to TV screen. management will operate the DVD.
10. Background music available. Supply of your own jukebox or alternative PA system for alternative entertainment can also be arranged with the venue prior to function.
11. Repair to damage incurred during room hire by venue supplied contractors at your cost.
12. All function patrons are subject to the responsible service of alcohol (RSA) laws and hotel policy.
13. Sports Bar hire is a minimum of \$1000 food spend. Available from 6:30pm-12am on Saturday Nights Only
14. No discounts on food or drink
15. Please note Pizzas can only come out at a rate of 10 per hour
16. Barred people will not be allowed entry into the venue under any circumstances



THE PEACHTREE HOTEL

FUNCTIONS MENU

FOR MEETINGS, CONFERENCES & WAKES

Tea, coffee packages start from \$3 per person (minimum 15 people)

PLATTERS

Sandwich Platters - \$7.50 Per Sandwich (Minimum 10 Sandwiches)

Cheese Platters - \$55 Assorted Cheeses, Crackers & Dried Fruits)

Fruit Platters - \$50 Per Assorted Platter

COCKTAIL RECEPTIONS (Minimum 20 People)

Select 6 items below @ \$18 per person

Select 9 items below @ \$20 per person

Cauliflower & Cheddar Wasabi Pies

Chargrilled Meat Balls

Cocktail Meat Pies

Deville Spicy Chicken Wings

Dim Sims

Duck Mini Spring Rolls

Mini Spring Rolls

Mushroom & Spinach Risotto Balls

Prawn Cones

Scallop Dumplings

Spinach & Ricotta Pastries

Gourmet Tasmanian Bakery Pies (variety)

Mini Spinach Florentine

Marinated Prawn Skewers

Marinated Chicken Skewers

Fish Cocktails

Mini Quiches (variety)

Smaosas

Honey & Soy Roasted Chicken Wings

Prawn Dumplings

Chicken Kiev Bites

Crumbed Crab Claws

Tomato & Herb Bruschetta



THE PEACHTREE HOTEL

FUNCTIONS MENU

AUSSIE BBQ BUFFET

\$41 PER PERSON (MIMIMUM 20 PEOPLE)

Fresh Bread Rolls with Butter
Traditional Coleslaw
Creamy Potato Salad
Fresh Garden Salad
Corn On The Cob
Baked Potato served with Sour Cream
Char-grilled BBQ Steak with Gravy
Marinated Chicken Skewers
Sautéed Mushrooms, Onions & Peas
Assorted cakes

Tea/Coffee additional \$2.00 per person

SEAFOOD BUFFET

\$60 PER PERSON (MIMIMUM 20 PEOPLE)

Fresh Bread Rolls with Butter
Traditional Coleslaw
Fresh Garden Salad
Green Leaf Salad
Seafood Chowder with Fresh Bread Roll
Assorted Cold Cuts: Off-The-Bone
Double Smoked Ham, Peppered Roast
Beef & Roast Chicken
Olive Oil & Balsamic Vinegar Marinated
New Zealand Mussels
Smoked Tasmanian Salmon
Freshly Shucked Oysters
Blue Swimmer Crab
Fresh King Prawns
Daily Selection of Assorted Cakes

HOT & CARVERY BUFFET

\$45 PER PERSON (MIMIMUM 20 PEOPLE)

Fresh Bread Rolls with Butter
Traditional Coleslaw
Fresh Garden Salad
Green Leaf Salad
Pasta Salad
Cold Meat Platter: Double Smoked Ham
off the Bone, Peppered Roast Beef &
Chicken Wings served with Specialty
Accompaniments
Carved Roast Beef with Red Wine Jus
Carved Roast Pork
Roasted Potato & Pumpkin
Mediterranean Vegetables
Selection of Assorted Cakes
Tea/Coffee additional \$2.00 per person

THE PEACHTREE HOTEL

FUNCTIONS MENU

PEACHTREE GRILL BUFFET MENU

OPTION 1 : \$38 PER PERSON

(MIN. 20 PEOPLE)

ENTRÉE

Your selection of ONE of the following:
Tender Salt 'n' Pepper Squid

Char-grilled Hickory Baby Back Pork Ribs
served with ranch style dipping sauces

Penne Pasta with Boscaiola
OR Napolitano Sauce

MAINS

Selection of Cold cuts;
Honey Ham off the bone,
Roast Beef & Roast Chicken
Pasta Salad
Fresh Garden Salad
Traditional Coleslaw

DESERTS

Your selection of TWO of the following:
Pavlova served with Seasonal Fruit Salad
New York Baked Cheesecake
Boston Mud Cake

OPTION 2 : \$42 PER PERSON

(MIN. 20 PEOPLE)

ENTRÉE

Your selection of ONE of the following:
Tender Salt 'n' Pepper Squid

Char-grilled Hickory Baby Back Pork Ribs
served with ranch style dipping sauces

Penne Pasta with Boscaiola
OR Napolitano Sauce

MAINS

Your selection of TWO roast meats:
Honey Ham off the bone, Rosemary &
Horseradish Marinated Roast Beef OR
Roasted Pork Leg & Crackling
- all accompanied by Potted Condiments
Garlic & Rock Salt Roasted Vegetables
Honey & Sesame Glazed Carrots

DESERTS

Your selection of TWO of the following:
Pavlova served with Seasonal Fruit Salad
Custrad & Lemon Meringue
New York Baked Cheesecake
Boston Mud Cake

