



## FUNCTION PACKAGES

The Brookvale Hotel is a landmark on Sydney's Northern Beaches, with an enthusiastic and committed clientele. It is a traditional "local style" pub on a grand scale, yet still highly aesthetically attractive and a significant departure from a typical refurbishment in that its décor has been designed to be both timeless and contemporary. It is reminiscent of a bygone era in which Hotels were significant local attractions for their design and finishings – both interior and exterior. Landscaped English gardens, leather lounges, wood-paneled walls lined with historic local photography and sandstone pillars complement features such as our open fireplace and floor-to-ceiling log stacked walls. Featuring a hugely popular brasserie, several bars, large pool table room, gaming room, drive-in bottle shop and two beer gardens, the Hotel provides ample off-street parking and is located close to public transport on Pittwater Road. The two Function Rooms remain true to the overall design of the Hotel, with individual balconies overlooking the beer garden and shaded by a 20 year old Chinese Elm tree. They each feature fireplaces, lounges, private bar, a variety of table layouts and private bbq facilities, and are joined by a common foyer area leading to separate bathrooms. Guests enter the rooms via a large staircase leading from the main Hotel.

### ROOM HIRE CHARGES

(inclusive of staff & food and beverage service for at least 3 hours)

Number of guests:	Numbers of Rooms	Cost
40 - 125 (standing)	1	\$330
125 – 300 (standing)	2	\$440
30 – 70 (seated)	1	\$400
70 – 150 (seated)	2	\$500

The Log Fire Room is also available in certain situations for smaller Functions, at a cost of \$150 for half the room and \$300 for the entire room. Minimum numbers of guests and expenditure minimums apply, and must be discussed with the Functions Manager. This area is not generally available on Friday or Saturday nights.



## FINGERFOOD MENUS

### **\$12 per head**

3 items from Selection A  
2 item from Selection B (or A)

### **\$16 per head**

2 items from Selection A  
4 items from Selection B (or A)

### **\$21 per head**

1 item from Selection A  
4 items from Selection B (or A)  
2 item from Selection C (or A & B)

### **\$25 per head**

3 items from Selection B (or A)  
5 items from Selection C (or A & B)

#### **Selection A**

Tomato & Basil Bruschetta  
Potato Wedges w/ Sour Cream & Sweet Chilli Sauce  
Mini Spring Rolls w/ Sweet Chilli Sauce  
Thai Style Money Bags w/ Sweet Chilli & Soy Sauce  
Selection of Open-Faced Baguettes  
Battered Fish Pieces w/ Tartare Sauce

#### **Selection B**

Chicken & Asparagus Vol au Vents  
Home style Mini Meat Pies w/ Tomato Sauce  
Thai Fish Cakes w/ Sweet Chilli Sauce  
Diced Chicken Bites w/ Satay Sauce  
Rockmelon Pieces wrapped in Prosciutto  
Mini Skewers of Chorizo, Capsicum & Olives  
Salt & Pepper Calamari w/ Lemon Mayonnaise

#### **Selection C**

Smoked Salmon on Mini Toasts w/ Dill & Cream Cheese  
Salt & Pepper King Prawns w/ Lemon Mayonnaise  
Fresh Local Oyster Platter (Natural & Kilpatrick)  
Rare Roast Beef Bites w/ Seeded Mustard & Béarnaise Sauce  
Individual Ginger & Coriander King Prawns  
Duck Pancakes w/ Cucumber, Shallots & Hoisin Sauce  
Marinated Tandoori Lamb Bites w/ Cucumber Raita  
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi

- A selection of personal desserts are available at a cost of \$3.50 per head.
  - Cheese & Fruit Platters available at a cost of \$55



## SIT DOWN MENU

**(All meals served buffet style with a selection of salads and dinner roll)**

### Entrée platters (for the table)

Tomato and Basil Bruschetta	5 (per head)
Selection of fresh Japanese sushi	6 (per head)
Fresh local oysters (natural and Kilpatrick)	7 (per head)
Duck pancakes w/ cucumber, shallots and hoisin sauce	7 (per head)
Mini skewers of chorizo, capsicum and olives	5 (per head)
Salt and pepper king prawns w/ lemon mayonnaise	7 (per head)

### From the Grill

(cooked by your personal chef on the outdoor BBQ located on the balcony)

Rump, Scotch Fillet or T-Bone Steak (served with béarnaise, mushroom or red wine sauce)	25
Cajun marinated chicken fillet	20
Chicken breast stuffed with avocado and mushroom (served with pepper sauce)	22
Teriyaki chicken skewers	20
Sausages (served with gravy)	17
Tuna Steak	22
Honey soy pork spare ribs	21
Tandoori lamb fillet	22

Kids meals also available upon request.

### From the Kitchen

Cold meat selection – rare roast beef, turkey breast & shaved ham (served w/ a selection of mustards and cranberry sauce)	20
Hot roast selection – beef, lamb, pork or ham (served w/ gravy & seasonal roasted vegetables instead of salad)	22

### Sides

Chips	6
Mash	6
Green Salad	6
Seasonal Vegetables	6

### Desserts

Tiramisu	6
Chocolate mud cake	6
Lemon lime tart	6
Sticky Date pudding	6
Lemon Cheesecake	6

### Tea and Coffee

Self serve \$2.20 per head
Espresso (smaller functions only) \$3 per head



## BEVERAGE OPTIONS

### Beer

Tooheys New and Victoria Bitter **beer** are available on tap in both rooms at \$4.60 per 425ml schooner. Bottled Beer ranges from \$4.60 for Light Beer through to \$7.50 for Imported Beer (Corona, Heineken, etc).

### Wine

The following **wines** are available for Functions by prior arrangement with the Functions Manager. Only our house wines (Seppelt Stony Peak) are stocked permanently in the Function Rooms. The only wines available by the glass are noted below. These and other wines can be sold by the bottle, however this can only be done at the time of purchase – that is, if a guest only orders a glass of wine it will be charged as such – full bottles must be ordered and taken from the bar immediately. If you have any further requests or queries relating to our Function wine options, please feel free to discuss them with our Functions Manager.

The following wines are available over the bar by the glass (& bottle) at all times:

Stony Peak Chardonnay/Shiraz Cabernet/Brut Reserve	\$5.50/\$19.00
Penfolds Koonunga Hill Semillon Sauvignon Blanc/Cabernet Merlot	\$6.50/\$25.00
Wynns Connawarra Shiraz	\$7.50/\$31.00
Secret Stone Marlborough Sauvignon Blanc/ Pinot Noir	\$7.50/\$30.00
Ingolby Cabernet Sauvignon/Chardonnay	\$7.50/\$29.00
Matua Valley Hawkes Bay Sauvignon Blanc	\$7.50/\$29.00

### Spirits

The rooms have a wide selection of **spirits**, ranging from our house spirits (\$6.00), through to our top shelf spirits (\$7.90).

### Soft Drinks

Post-mix **soft drinks** are available at \$3.50 per schooner, and fresh juices at \$3.70. Bottled soft drink & mineral water is \$3.50. Jugs of Iced Water are available free of charge.

### Pre-Mixed Drinks

**Pre-mixed drinks** (Smirnoff Ice, Jim Beam & Cola etc.) are available at a cost between \$9.50 - \$11.00 per bottle.

### Cocktails

A limited selection of **cocktails** is available upon request. See the Functions Manager for details.

Guests may purchase their own drinks or **bar tabs** may be run in either room, with a specified limit or particular list of beverages available.

Please discuss any beverage requirements with our Functions Manager.



## BREAKFAST OPTIONS

### Continental Breakfast - \$12.50 per head BUFFET STYLE

Selection of pastries, danishes and fresh seasonal fruit.  
Served with fresh juice, tea and coffee.  
(Add \$3.00 per head for Cappuccino-style coffee).

### Hot Breakfast - \$16.50 per head BUFFET STYLE

Bacon, eggs, sausages, toast and fresh seasonal fruit.  
Served with fresh juice, tea and coffee.  
(Add \$3.00 per head for Cappuccino-style coffee).

## MORNING OR AFTERNOON TEA OPTIONS

### \$9.50 per head

Self serve tea and coffee and a small selection of fresh muffins, sandwiches, pastries or biscuits.

### \$14.50 per head

Espresso tea and coffee and a large selection of fresh muffins, pastries, sandwiches or biscuits, together with a seasonal fresh fruit and cheese platter.

Lunch options can be chosen from any of the menus on the preceding pages.

## ADDITIONAL COSTS & DETAILS

- At the Function Manager's discretion, for any Function it may be deemed necessary to employ further security. In this instance, all decisions will be discussed prior to confirmation of the Function. Costs may be passed on to customers in this circumstance.
- Bar closing times for Functions must be negotiated with the Functions Manager prior to the evening. The Hotel trades to midnight on weekends.
- Once you have confirmed your Function, Room Hire must be paid within 7 days to secure your booking. Confirmation of numbers must be made 7 working days prior to the Function. Charges will be based on the guaranteed numbers or the final head count, whichever is greater. All cancellations of bookings must be made within 14 working days notice.
- Payment can be made by most major credit cards, EFTPOS, cash or cheque. **Full payment must be made by the end of the night.** All prices are subject to change without notice.
- The Hotel reserves the right to refuse entry to any persons deemed intoxicated, inappropriately dressed, unable to produce acceptable ID, or those behaving in an offensive manner.
- Music options (ipod, DJ, band, house music, CDs, jukebox) can be discussed with the Function Manager on request.
- Balloons and helium (blown up and tied with ribbon) are available at \$1.50 per balloon (\$2.00 for specialty balloons). Table weights are available at a cost of \$4.50, and metallic table scatters at \$5.00. Other decorating options can be discussed with the Function Manager.
- Functions where the majority of guests are under the age of 25 will attract an additional charge for security of \$100.
- Some audio visual equipment is available for use at all times (tvs, dvd, lectern, microphone, projector screen, whiteboard), while additional equipment may be hired.
- Functions for under 25yr olds require a \$500 refundable bond. Bond can be withheld in circumstances where damage is caused, patrons are excessively unruly, or there are other circumstances that the hotel deems unacceptable. e.g. Underage drinking.
- Food and drinks must be purchased with all Function bookings.