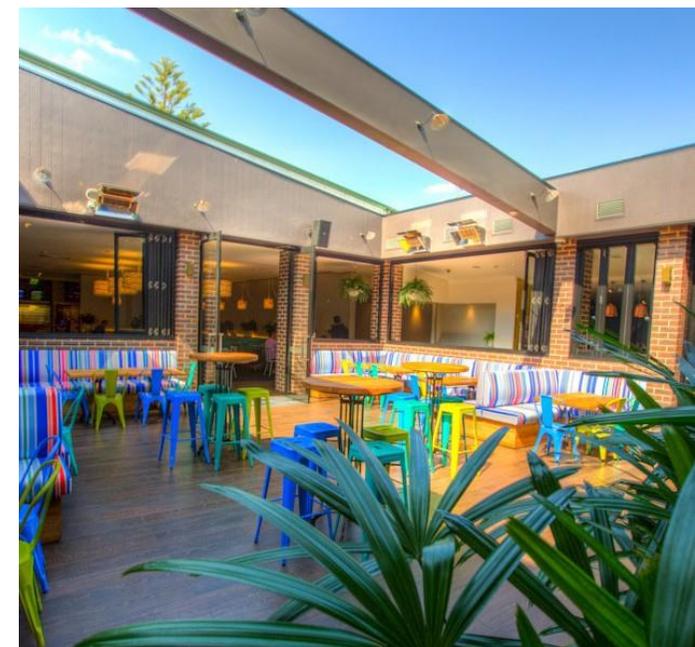




MIRANDA
HOTEL

function pack





Miranda Hotel

MIRANDA HOTEL, WITH THREE NEWLY RENOVATED FUNCTION SPACES, IS THE PERFECT VENUE FOR YOUR EVENT.

Centrally located at 590 The Kingsway, Miranda Hotel has a variety of spaces and menus to suit all needs and budgets, for any occasion.

We can plan your event from start to finish...simply select your preferred options from this function pack, or we can tailor an event to your needs.

1. Choose your date. Remember, certain periods are busier than others; it's best to book well in advance to avoid disappointment.
2. Choose your room. We have several spaces for hire, each a different style, with a different capacity.
3. Choose your menu. Would you prefer a sit-down affair with full table service or cocktails & canapés? Choose from our packages or ask us to design a menu to suit your taste & budget.
4. Choose your drinks. Do you want to serve standard beer, wine, champagne and soft drinks or would you like to add spirits and choose particular wines?

If you have any questions about functions or special requests please call or email our Functions Manager Marcus 02 9524 0398 or marcus@mirandahotel.com.au



Spaces for hire

The following spaces are available to hire. Please note, minimum spends or room hire will apply. Standard hire is for 5 hours, rates can be negotiated for more or less hours

THE LANE

Adjacent to the Hotel, with its own private entrance from the Kingsway, this completely self-sufficient space is modern and spacious. The Lane boasts a private bar, an AV system, including, two flat screen TVs, HDMI capabilities, and an audio input system for different music devices. The Lane is perfect for cocktail parties, sit down lunches, dinners, meetings, training workshops and conferences.

The lane has an elegant industrial feel with a polished concrete floor and copper light fittings warmed with opulent leather button pinch banquet seating and a lush plant feature wall that completes this contemporary space.



The Lane

CAPACITY

Cocktail: Maximum 80 pax

Sit Down: Maximum 60 pax

Boardroom Style: Maximum 25
pax

FACILITIES

Internal music system - iPod compatible,
LED screens with HDMI and multimedia
inputs, exclusive use of bathrooms and
private access from Kingsway, radio
microphone, two discreet audio zones

AVAILABILITY

Seven days until midnight

MENU

Canape Menus
Alternate Drop
By Farm and
Sea Platters

BEVERAGES

On Consumption Beverage Tabs

Cash Bar

* Please note, there are no beer taps
in The Lane, beer is bottled or canned

BOOKINGS

Exclusive use with a minimum spend.

3 hour corporate rates available.

On Saturday nights guests obtain free and
priority entry into Carmen's Nightclub.

*Please note The Lane is not
wheelchair accessible.



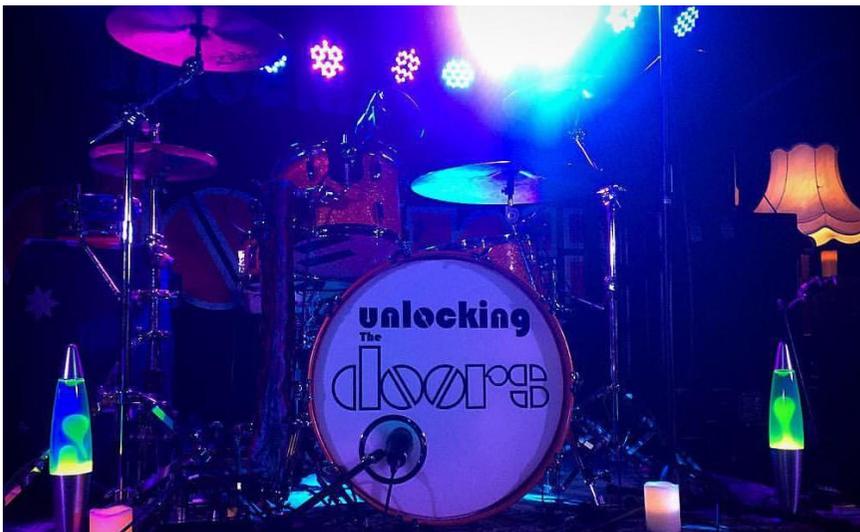


CARMENS

You could have your very own nightclub or large space for a presentation dinner.

From a stage performance to a cabaret show, the possibilities are endless. This space can work for every conceivable event. With state of the art sound and lighting, Carmens can bring to life a myriad of options when it comes to your next celebration. Talk to our Functions Manager about availability today.





Carmens

CAPACITY

Cocktail: Maximum 350 pax
Sit Down: Maximum 100 pax
(Furniture Hire Applies)

NIGHTCLUB FACILITIES

Wait Staff Food Service, Internal Music System, 3x3 metre LED videowall with USB input, Automated Light System & Smoke Machines, Dance Floor, Ipod/ MP3 Player Component Capability,
DJ Booth with 60 Inch Plasma TV with USB Input, Lounge Seating & Stage

AVAILABILITY

Sunday–Friday until 3am
Saturday before 9pm

MENU

Set Menus
Canape Menus
Platters

BEVERAGES

On Consumption Beverage Tabs
Cash Bar

BOOKINGS

Exclusive use with a room hire or minimum spend
*On Saturday nights guests obtain free and priority entry into Carmen's Nightclub



GARDEN COURT YARD

Sunny and relaxed by day, all-weather and all-purpose by night, our Garden Courtyard, located in the centre of the Hotel is perfect for all types of celebrations. Brightly coloured booths line the walls, and our full service cocktail bar is on hand. The entire area has a fully retractable roof in case of rain and gas heaters throughout.



Garden Courtyard

CAPACITY

Cocktail: Min 50 | Max 150
Sit Down: Maximum 60pax

ATRIUM FACILITIES

Full restaurant menu available
with wait-staff service
Internal music
system Plasma
screen TV

AVAILABILITY

Sunday - Friday
Saturday before
9pm

MENU

Bistro & Bar Food
Set Menu
Canapé menus
Platters
Communal Dining

BEVERAGES

On Consumption Beverage Tabs
Cash Bar

BOOKINGS

Group bookings or Exclusive
use with a room hire or minimum
spend



GROUP BOOKINGS

Table bookings available in the Garden Courtyard
Menu: Bistro and Bar food or By Farm and Sea
Beverages: On consumption or Cash bar

On Saturday nights guests obtain free and priority entry
into Carmen's Nightclub

*We require a deposit for bookings of 20 and over in our bistro and
30 and over in our Courtyard. The maximum area that can be booked
without holding a function is one half of the Courtyard.



SAMPLE SET MENU

*Perfect for groups from 10 to 100 pax
Gluten free and vegetarian options available on request*

ENTREE

King Prawn & Nori Roll w/ salt plum puree and crisp
Pan Fried Scallops w/ cauliflower puree, apple & radish salad
Pumpkin Gnocchi w/ sage, walnuts & blue cheese
Asparagus & Goats Cheese Tart w/ tomato salad & balsamic glaze

MAINS

Slow Braised Lamb Shoulder w/ eggplant, pomegranate, almond & mint
Crispy Confit Duck w/ merguez sausage, beetroot & apple crisp
Roast Snapper Fillet w/ pea puree, crispy potatoes & herb salad
Seared Tuna w/ kipfler potatoes, beans, olives, tomatoes & mustard dressing

SIDES

Green vegetables
Mash potatoes w/ truffle oil
Crispy potatoes w/ rosemary salt
Rocket & parmesan salad
Garden salad w/ white balsamic

DESSERT

White chocolate & pistachio semi freddo w/ strawberry & biscotti
Chocolate Marquise w/ berry compote & vanilla ice cream
Selection of cheese w/ fruit preserve & biscuits

2 course alternate drop \$39.00 per head
(includes 2 choice of side dishes for the tables)

3 course alternate drop \$55.00 per head
(includes 2 choice of side dishes for the tables)





Communal Dining

A banquet style spread from the farm and sea, designed to be shared amongst family and friends. The perfect special occasion lunch or dinner with variety for everyone. Your food will be brought out in stages to ensure it's as fresh as possible, and everyone gets their fair share. The option of table service for your drinks if you wish to run a bar tab, or your guests can all pay drinks separately.



BY FARM & SEA (\$49 per head)

To Get Things Started:

Your choice of battered fish, pulled pork or cooked prawn tacos
Twice Cooked Chicken Wings w/ ranch aioli

Mezze platter w/ lamb kofte, charred chicken, falafel, hummus, garlic, tabouli & bread

Roast Pumpkin Salad w/ chickpeas, spinach, quinoa and fetta

To Fill You Up:

Roast Murray Valley Pork Belly w/ apple sauce

Slow Braised Lamb Shoulder w/ eggplant, pomegranate, mint & yoghurt

Pan Roasted Salmon Fillet w/ tomato salsa

Prawn Linguine w/ chilli, garlic, tomato, parsley & lemon

Including Sides: Mash potato, Steamed Greens, Rocket & Parmesan Salad, Quinoa Tabouli, Rosemary & Garlic Potatoes

To Finish

Chocolate Marquise w/ berry compote & vanilla ice cream | 10

Canapé Menus

5 options for \$20, 6 options for \$25 or 7 options for \$30

- Cocktail sausages w/ marmalade & rosemary
- Mini fish & chips w/ tartare sauce & fried parsley
 - Lamb kofte w/ mint yoghurt
 - Chickpea falafel w/ sumac yogurt
 - Chorizo, haloumi & salsa spoons
- Mushroom, spinach & pinenut arancini
 - Assorted sushi rolls w/ wasabi soy
 - Sausage rolls w/ tomato relish
- Vietnamese rice paper rolls w/ nam jim
 - Thai style fish cakes w/ lime aioli
 - Mini pizzas (assorted toppings)
 - Garlic, herb & mozzarella toasties
- Crumbed chicken tenders w/ chilli coriander crème fraiche
 - Vegetable spring rolls w/ soy + sweet chilli
 - Mini burgers w/ lettuce, tomato & beetroot relish
 - Vegetable Samosa w/ sauces
 - Fish tartare w/ rice crisp
 - Cherry tomato bruschetta
 - Tuna or chicken finger sandwich

5 options for \$30, 6 options for \$35 or 7 options for \$40

- Individual prawn/crab cocktail
- Char grilled lamb cutlet w/ red currant marmalade (1 each)
 - Rare roast beef w/ horseradish, asparagus & watercress
- Macadamia crumbed chicken tender w/ chilli coriander aioli
 - Seafood sushi rolls
- Seared tuna w/ seeded mustard potato salad
 - Prawn & sesame toast w/ soy sauce
- Mini burgers w/ tomato, lettuce, onion jam & cheese
 - Chinese red braised pork ribs
 - Salt and pepper prawn w/ black vinegar
 - Smoked salmon and cream cheese roll

Noodle Box \$5 per head

- Fried rice
- Hokkien noodles
 - Chicken, mushroom and pinenut risotto
- Salad (garden, rocket or pumpkin and fetta)

5 options for \$40, 6 options for \$45 or 7 options for \$50

- Mini lobster & chips w/ lemon aioli
- Duck breast w/ beetroot chutney & micro herb salad
- Rare Roast Beef Rolls w/ onion jam, cos lettuce & manchego
 - Panko crumbed king prawns w/ saffron aioli
 - Bloody mary oyster shots
 - Spiced lamb kofte skewer w/ hummus
- Thai beef salad in wonton cup w/ peanuts + nam jim dressing
 - Salmon & crab cakes w/ chilli coriander creme fraiche
 - Scotch quail eggs w/ mustard aioli
- Black pudding, seared scallops, beetroot & watercress
 - Polenta cake w/ prosciutto, blue cheese & fig
 - Crab finger sandwich

Dessert options \$3 per head

- Chocolate brownie
- Mini lemon tartlets
- Chocolate coated strawberries

PLATTERS (Serves 4 - 8)

- Antipasto (\$35)- w/ cold meats, marinated vegetables, olives and pita
- Cheese (\$40) - A selection of 4 cheeses served with Crudités, crackers and bread
- Seasonal Fruit (\$30) - A selection of the finest in season fruits
- Bread & Trio of Dips (\$30) – Char grilled sourdough with house made dips
- Charcuterie (\$35)- w/ combination of cold meats, grilled chorizo, pickles, olives & bread
- Mezze (\$35) - W/ lamb kofte, charred chicken, falafel, hummus, garlic, rustic tabouli & bread

EXTRAS

For that extra special touch, we've collaborated with local suppliers to bring you the best prices on the following items.

Private DJ: \$75 - \$150 per hour + decks & speakers if required (depends on location)

Acoustic performers: Professional live performers can be arranged 3 hours from \$500

Event photographer: (min 2 hours) \$85 per hour

Videographer: Your very own professionally edited video set to music \$450

Photo Booth: We've struck up a deal with the best supplier in the business.

A fun and effective addition to get everyone talking. Prices start from \$450

Helium balloons:

2 lots of 3 balloons on a weight \$40

2 lots of 5 balloons on a weight \$50

7 balloons on a weight: \$38.00

CAKE PACKAGE (From \$60)

Whole decorated cake with personalised writing (feeds approx. 30). Candles not provided.

Choose from: Chocolate Marquise, Flourless Orange & Almond, Vanilla & Strawberry Sponge

As we can make our cakes in house, if you'd prefer to provide your own we charge a \$2 cake-age per person, up to a maximum of \$50



TERMS & CONDITIONS

DEPOSIT, PREPAYMENT & CONFIRMATION

A deposit of Room hire will secure your booking.

- a) An approximate number of guests should be given at the time of booking the function date in order to suggest and allocate the best possible space for your function needs.
- b) Confirmed guest numbers are required in writing a minimum of seven (7) working days prior to your function. Any further adjustments must be addressed to the event coordinator no later than (3) working days prior to your function.
- c) Variations in any beverage consumption, or any other additional costs agreed by Miranda Hotel Management are payable NO later than the day of the event.
- d) Deposit will be subtracted from final total amount
- e) Due to house policies, we do not host 18th parties

PAYMENTS

Full payment of all fixed costs must be received seven (7) working days prior to the function either by credit card or cash and can be made to the event coordinator or management.

CANCELLATIONS

- a) All cancellations are to be addressed to the event coordinator in writing no less than twenty eight (28) days from the scheduled event date for the full deposit to be reimbursed.
- b) Any cancellations made within the twenty eight (28) days from the scheduled event date shall forfeit the full deposit.

FINAL DETAILS

Please advise the functions manager in advance of any speeches or details that will interrupt the food start/finish times. Any alcoholic gifts bought in will need to be handed to the bar attendant and retrieved at the end of the function or at a later date.

UNDERAGE GUESTS

Our event co-ordinator must be notified of any minors attending Miranda Hotel for your function at the time of guest number confirmations seven (7) working days prior to the scheduled event. As Miranda Hotel is a licenced premise, a parent or guardian must accompany minors at all times. Each minor is required to have their own parent/guardian to care for them ie not one for a group of minors. At no time are minors permitted to consume alcoholic drinks. The minor must keep within the parent's immediate presence to satisfy the Liquor Act. All minors in attendance of events at Miranda Hotel will be required to wear a coloured wristband. Due to licence restrictions, underage guests are required to leave the premises by 9pm.

FOOD & BEVERAGE

Bar tabs are run by consumption and all wines are to be charged by the glass and not by the bottle. Due to legislation, after 10pm all beverages will be served in plastic and all glass including glass ornaments/decorations will need to be taken out of the area. BYO food and beverages are not permitted, exceptions are for cake and lolly tables only.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

It is the responsibility of the client to ensure all his or her guests behave in an orderly manner. Miranda Hotel is committed to the responsible service of alcohol. Intoxicated and unruly guests will be refused service and asked to leave the premises. Miranda Hotel reserves all rights to:

- a) Grant or refuse entry onto the licensed premises.
- b) Close the function at any time.

Persons exhibiting signs of intoxication will be refused service and asked to leave the premises. A person who refuses to leave is committing an offence under the Liquor Act.

DAMAGES

The client shall be responsible at all times for any loss or damage to the property of Miranda Hotel caused by the clients, their guests or any persons in relation to their function.

INSURANCE

Miranda Hotel does not accept any responsibility for the loss or damage to any equipment or merchandise left on the hotel premises prior, during or after the function.

DECORATIONS

Decorations and display items are permitted in certain areas of the hotel. Consultation with the event co-ordinator will outline the permissible decorations upon your booking enquiry. Under no circumstances shall confetti, glitter or flammable materials be allowed.

No items are to be displayed from the walls, ceilings or any other Miranda Hotel fixtures.

ENTERTAINMENT/GIFTS

We can book entertainment and many other requirements you may have for your function. Please contact our Function Manager to discuss your requirements.

GIFTS

Please inform your guests not to bring gifts of alcohol; as such items are not permitted under our licence. If this does occur, items are to be handed to our bar staff to be retrieved at the end of the function (only if before 9pm) otherwise to be picked up at a later date. Reasons for this are beyond our control and we appreciate your understanding.

PACKING UP

It is the responsibility of the client to ensure all items belonging to he/she are packed up at the conclusion of the function. This includes decorations, gifts, cake etc. This is paramount in the Courtyard function on a Saturday night as at precisely 9pm it opens to the public.

FEEDBACK

We'd love to hear from you about our service! Please email our functions manager and tell us what you think!

Function Confirmation page

Fax it back to our events manager on 9526 2460 or email functions@mirandahotel.com.au, or marcus@mirandahotel.com.au along with your deposit of room hire.

CLIENT NAME

COMPANY NAME

ADDRESS

EMAIL

TELEPHONE MOBILE.....

DATE OF EVENT TIME OF EVENT

NUMBER OF GUESTS TYPE OF FUNCTION

SPACE FOR HIRE: The Garden Courtyard Carmens The Lane

MENU OPTIONS: Canapes \$20-\$30 Canapes \$30-\$40 Canapes \$40-\$50 Dessert \$3 Per Head

Noodle Box \$5 Per Head Set Menu 2 Course \$39 Per Head Set Menu 3 Course \$50 Per Head By farm and sea Platters Not Required

BEVERAGE: Bar tab \$..... Cash bar

CAKE: Not Required BYO In House

(Up to a maximum of \$50 for BYO and starting at \$60 for In House)

ROOM SET UP: Cocktail Sit Down Dinner U Shape Presentation Other

VISUAL: Powerpoint Slideshow Pictures On USB TV Use

AUDIO: Ipod In House Music DJ Hire Band Hire Microphone Required Other

MINORS ATTENDING: Yes No please note, all minors including babies will have to be off the premises by 9pm

DEPOSIT PAID \$.....

CLIENT SIGNATURE.....

NAME.....

DATE.....

SIGN
HERE

PAYMENT DETAILS

Bank Transfer

Name: Miranda Hotel

BSB: 082 057 **Account Number:** 668667796

Please use your name as a reference

Cheque

Please address to Miranda Hotel. Please note this will not be confirmed until the cheque has been cleared. If you would prefer to pay in cash or card in person, please do so directly with the Events Manager or Manager on duty.

CARD NUMBER.....

BSB.....

EXPIRY.....

CARD HOLDER NAME.....

AMOUNT.....



VISA



MASTERCARD