



FUNCTIONS & EVENTS



BLIGH PARK
HOTEL

Lets Celebrate!

We thank you so much for considering having your celebration with us. Let the Bligh Park Hotel turn your next function into an event to remember!

Whether you're celebrating a milestone birthday, having a work function or getting together with friends, we would love to look after you.

Our beautifully renovated spaces can host small and large functions in a seated or stand up style, to suit your needs.

Our Chefs have prepared a menu that will suit any celebration! From carefully curated canapes, to generous grazing boards, to scrumptious sit down lunch or dinners and of course, the delicious desserts. Our exciting menu has something for everyone!

Our beverage packages provide an option for all occasions.

Our Functions Manager will work with you every step of the way to ensure you select the ideal space and choose food and beverage options that meet your needs and fit your budget.

Thank you for considering Bligh Park Hotel. We are excited by the opportunity to create a memorable moment with you.
We can't wait to celebrate!

SPACES & PLACES

EXCLUSIVE & NON-EXCLUSIVE USE OF SPACE OPTIONS



FUNCTION ROOM | THE LOFT

The Loft function room is located on the second floor of the venue
Seated or stand up style | Catering for up to
300 guests
Contact us for a custom package

4 hours | 11-4* & 5-9*

Space type:
Private



150



300



OUTDOOR | NEXT TO PLAYGROUND

The outdoor area may be impacted by rain and other elements
Seated or stand up style | Catering for up to
175 guests

\$5,000 minimum spend | exclusive use

\$30 per person | non-exclusive use

4 hours | 11-4* & 5-9*

Space type:
Semi private



100



75

SPACES & PLACES

EXCLUSIVE & NON-EXCLUSIVE USE OF SPACE OPTIONS



LOUNGE 01

Mixed seating styles

Catering for up to

100 guests

\$3,000 minimum spend | exclusive use

\$30 per person | non-exclusive use

4 hours | 11-4* & 5-9*

Space type:
Semi private



48



27



25



LOUNGE 02

Mixed seating styles

Catering for up to

120 guests

\$3,000 minimum spend | exclusive use

\$30 per person | non-exclusive use

4 hours | 11-4* & 5-9*

Space type:
Semi private



10



70



40

SPACES & PLACES

EXCLUSIVE & NON-EXCLUSIVE USE OF SPACE OPTIONS



LOUNGE 03

Lounge seating style

Catering for up to

30 guests

\$1,000 minimum spend | exclusive use

\$30 per person | non-exclusive use

4 hours | 11-4* & 5-9*

Space type:
Semi private



30

CANAPES

PREMIUM

\$30 PER PERSON
MIN 20

You choose -
5 x Canape
1 x Substantial

DELUXE

\$35 PER PERSON
MIN 20

You choose -
6 x Canape
1 x Substantial

CANAPES

Heirloom tomato & ricotta bruschetta (V)
Guacamole & sour cream bruschetta (V)
Thai beef salad with peanuts & tamarind dressing
Smoked salmon blinis with sour cream & dill (A)
Stuffed chat potatoes with sour cream, chorizo & chives (GF)
Ratatouille tart with basil & olives (VG)
Crostini with chargrilled vegetables & olive tapenade (VG)
Chicken Caesar lettuce cups with Caesar dressing & parmesan
Cherry tomato & bocconcini kebabs with balsamic glaze & basil (V)

HOT CANAPES

Pork & veal meatballs with tomato relish
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)
Peking duck spring rolls & hoisin sauce
Pork & veal sausage rolls & tomato relish
Salt & Szechuan pepper squid & aioli (GF) (I)
Satay chicken skewers & sweet soy
House made truffle & forest mushroom arancini & truffle aioli (V)
Beef burgundy pies & homemade BBQ sauce
Moroccan stuffed pumpkin flower & tzatziki (V)

SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles
Chilli caramel pork belly with green beans & steamed rice
Lamb souvlaki with eggplant dip & flat bread
Battered barramundi fish & chips with tartare sauce (I)
Mushroom risotto with pine nuts & parmesan (V) (GF)
Southwest chicken wings with chips & hot sauce
Nasi goreng, Indonesian fried rice with crispy eschalots & sriracha

ADDITIONALS

Canapes \$6.50 Per Person
Substantial \$8.50 Per Person

BOARDS & GRAZING

GRAZING TABLES

\$450

APPROX. 25-30 PEOPLE

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

SLIDERS & TACOS

\$6.50 each - Minimum 20

Grilled portobello mushroom slider, caramelised onion, pickles, cheese & truffle mayo (V)
Portuguese chicken slider, Swiss cheese, lettuce, guacamole & chipotle mayo
Battered barramundi taco, cabbage, chipotle mayo & coriander (I)
Pulled pork taco, charred corn, black bean salsa, pickled cabbage & chipotle mayo
Southwest fried chicken taco, guacamole, lettuce & chipotle mayo
Cheeseburger slider, pickles, tomato relish, cheese & American mustard
Chicken southwest slider, cheese, Frank's hot sauce, pickles & chipotle aioli

PIZZAS

Wood fire pizzas

10 Pizzas (choose 3 different pizzas from our list)	\$250
15 Pizzas (choose 4 different pizzas from our list)	\$350
20 Pizzas (choose 5 different pizzas from our list)	\$450

*Not available in upstairs function room

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste \$95

Assorted mini macarons \$100

Mini doughnut balls & Nutella \$65

Mini chocolate brownie & whipped cream \$65

Apple pie bites & caramel sauce \$65

MORNING TEA

\$20 each - Minimum 20

Seasonal fruit platter
Assorted finger sandwiches
French pastries
Tea & coffee

PLATTERS

ALL TO SHARE

PRICE PER PLATTER 20 PIECES EACH

*EXCLUDING CAULIFLOWER & SQUID 60 PIECES EACH

VEGETARIAN

Korean fried cauliflower & sweet chilli Korean glaze	\$75
House made truffle & forest mushroom arancini with truffle aioli	\$80
Heirloom tomato & ricotta bruschetta	\$75
Mushroom pie, potato & parmesan foam	\$80
Beetroot & goats cheese tart, baby basil	\$80
Aged cheddar, leek & spinach quiche	\$85
Cheese board with Italian & Australian cheeses, lavosh & quince paste	\$95

PLATTERS

TO SHARE

Mix & match or add to a package

SHARE PLATTERS

Smoked salmon blinis with sour cream & dill (A)	\$100
Prawn Vietnamese rice paper roll & Vietnamese dressing (GF) (I)	\$90
Lamb kofta & almond tarator (GF)(DF)	\$90
Beef bourguignon pies & tomato relish	\$85
Pork & veal meatballs & tomato relish	\$85
Salt & Szechuan pepper calamari, lemon & aioli (GF) (I)	\$80
Tempura prawn & sesame mayo (DF) (I)	\$90
Southwest chicken wings with chips & hot sauce	\$75
Steamed pork & chive dumplings, soy & ginger dressing (DF)	\$75
Satay chicken skewers & sweet soy	\$85
Peking duck spring rolls & hoisin sauce	\$95
Lobster spring rolls & Marie Rose sauce (I)	\$120

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste	\$95
Assorted mini macarons	\$100
Mini doughnut balls & Nutella	\$65
Mini chocolate brownie & whipped cream	\$65
Apple pie bites & caramel sauce	\$65

SET MENU

TWO COURSES

\$50
PER PERSON
MINIMUM 20

THREE COURSES

\$60
PER PERSON
MINIMUM 20

ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)
Salt & Szechuan pepper calamari with pickle chilli, shallots & aioli (GF) (I)
House made truffle & forest mushroom arancini with truffle aioli (V)
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
Veal & pork meatballs with parmesan & flat bread

MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF) (A)
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

BANQUET

ALL TO SHARE

\$49 PER PERSON
MIN 20

TO START

Guacamole & sour cream bruschetta (V)
Salt & Szechuan pepper calamari with pickle chilli, shallots & aioli (GF) (I)
House made truffle & forest mushroom arancini with truffle aioli (V)

TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)
Baked salmon fillet with lemon pepper & garlic sauce (GF) (A)
Roast peri peri half chicken with rocket & parmesan (GF)
Grainge scotch fillet with Café de Paris butter (GF)
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

BUFFET SPREADS

ROAST DINNER

\$40 PER PERSON
MIN 20

CHRISTMAS FEAST

\$70 PER PERSON
MIN 20

PIZZA & PASTA

\$39 PER PERSON
MIN 20

ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter
Roast Angus beef & gravy
Roast pork & apple sauce
Roast chicken & peri peri sauce
Roast lamb & mint sauce

Steamed seasonal vegetables
Roast chat potatoes & Café de Paris butter
Caesar salad
Garden salad
Sauces & condiments

CHRISTMAS FEAST

Additional meats \$7 per person

Sydney rock oysters (A)
Cooked tiger prawns (A)
Whisky-glazed ham or roast turkey
Rosemary roast potatoes
Rocket & parmesan salad

Garden salad
Sourdough dinner rolls with butter
Steamed greens
Sauces & Condiments

PIZZA & PASTA

Choice of two wood fire pizzas from our menu

Garlic bread (V)
Antipasto with grilled chorizo, charred vegetables, cheese & dips
Salt & pepper calamari with pickle chilli, shallots & aioli (I)
Spaghetti pasta with prawn & chorizo (I)

ADDITIONALS

\$7 Per Person

Beef & Guinness stew
Nepalese chicken & vegetable curry
Beef ragu
Green lentil & vegetable curry

All served with steamed rice

DRINKS

STANDARD

TAP BEERS

Local beers

WINES & SPARKLING

served by regular glass

Woodbrook Sauvignon Blanc

Luna Rosa Rosado

Woodbrook Farm Shiraz

Il Fiore Prosecco DOC NV

NON ALCOHOLIC

Post-mix soft drinks

Pepsi

Pepsi Max

Solo

Lemonade

Creaming Soda

Soda Water

PREMIUM

TAP BEERS

All tap beers

WINES & SPARKLING

Pre-select 5

served by regular glass

All wines on standard package,
plus

Il Fiore Prosecco DOC NV

Pikorua Sauvignon Blanc

Fiore White Moscato

Quilty & Gransden Chardonnay

SPIRITS

Johnnie Walker Red Label

Jim Beam Bourbon

Smirnoff Vodka

Gordons Gin

Bundaberg Rum

NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard
package

DELUXE

TAP BEERS

All tap beers

WINES & SPARKLING

Pre-select 5 from list on next
page

served by regular glass

PREMIUM SPIRITS

All spirits in the Premium
package plus

Jack Daniels

Johnnie Walker Black

Tanqueray Gin

Captain Morgan

Belvedere Vodka

NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard
package plus juices

HOURS

2 HOURS \$35

3 HOURS \$45

4 HOURS \$55

5 HOURS \$65

HOURS

2 HOURS \$55

3 HOURS \$65

4 HOURS \$75

5 HOURS \$85

HOURS

2 HOURS \$90

3 HOURS \$105

4 HOURS \$120

5 HOURS \$135

THE HOTEL SUPPORTS THE RESPONSIBLE SERVICE OF ALCOHOL. THE HOTEL RESERVES ALL RIGHTS TO REFUSE SERVICE, ASK PATRONS TO LEAVE & NO REFUND WILL BE GIVEN.

COCKTAILS

Add a cocktail on arrival
for your celebration

COST

\$15 Per cocktail
of your choice

WINES

WINE LIST

DELUXE DRINK PACKAGE BY THE GLASS

You choose -
5 x Wines

SPARKLING & CHAMPAGNE

Il Fiore Prosecco DOC NV
Kylie Minogue Prosecco Rosé
Yves Premium Cuvée
Piper-Heidsieck Cuvée Brut NV

ROSE

Luna Rosa Rosado
Marquis de Pennautier Rosé
Mirabeau Classic Rosé

WHITE WINE

Fiore White Moscato
Woodbrook Farm Sauvignon Blanc
Pikorua Sauvignon Blanc
Wicks Estate Sauvignon Blanc
Robert Oatley Signature Riesling
Ara 'Single Estate' Pinot Gris
Pocketwatch Pinot Gris
Annais Pinot Grigio (Organic)
Santi Sortesele Pinot Grigio
Quilty & Gransden Chardonnay
Robert Oatley 'Signature Series' Chardonnay
Albert Bichot Petit Chablis AOC Burgundy

RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir
Rockburn Pinot Noir
Wild Oats Merlot
Philip Shaw The Conductor Merlot
Rymill 'The Yearling' Cabernet Sauvignon
Cape Mentelle Cabernet Sauvignon
Woodbrook Farm Shiraz
Four in Hand Shiraz
Mitolo 'Angela' Shiraz
Pikes Los Compañeros Shiraz Tempranillo
Hentley Farm Villain & Vixen GSM
Esquinas Malbec
Willunga 100 Grenache
Soumah Butcher THC Red

BOOKING PACK

TERMS AND CONDITIONS

To confirm a function booking, the following is required:

1. Complete the booking form - your function is not confirmed until Bligh Park Hotel management has confirmed via email.
2. To secure your booking we require:
 - A 50% deposit at the time of booking. All deposits are non-refundable, should you need to move the date, every effort will be made to move the function to another suitable date.
 - The remaining 50% of the package bill is to be paid at least 1 week prior to the event. This payment is non-refundable.
3. Sign the Terms & Conditions
 - Approximate number of guests attending and all important details should be notified to the functions manager at the time of booking the event. Numbers can increase up to 5 business days* prior to the event however not decrease.

PAYMENT

- To confirm booking, 100% of the complete package bill should be paid at least 1 week prior to the event.
- For any additional outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. Payment can be made by direct deposit or credit card. Credit card details and I.D must be given as security for all food and beverage tabs.

INSURANCE/DAMAGES

- Our organisation will take reasonable care, but will not accept responsibility for damage or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function by you or your guest. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

- The client shall conduct the function in an orderly manner and in full compliance with the rules of Bligh Park Hotel management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and the invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No food or beverage of any kind is permitted to be brought to the function by the client, the client's guests or invitees unless prior permission has been obtained.
- Bligh Park Hotel supports the Responsible Service of Alcohol. In accordance with the NSW state government's RSA laws, Bligh Park Hotel reserves the right in it's absolute discretion to remove or exclude any person from the function or Bligh Park Hotel premises liability. No refunds, under any circumstances will be given for patrons removed from the function.
- Minors must be accompanied by a responsible adult at all times.
- When external suppliers are engaged for your booking, please note that the hotel is not liable for any results or outcomes related to their delivery and setup services. It is the responsibility of the external suppliers to fulfill their obligations, and any issues arising from their performance will need to be addressed directly with them.

BOOKING PACK

TERMS AND CONDITIONS

We also reserve the right, in our absolute discretion to cancel the booking if:

- Bligh Park Hotel or any part of it is closed due to the circumstances outside the hotel's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might restrict the ability of the Bligh Park Hotel to comply with New South Wales laws, or has the ability to harm the reputation of Bligh Park Hotel.
- The 50% remaining package cost and confirmation has not been made 1 week prior to the booking.

If you accept our terms and conditions, kindly sign this document, note the date, and send a signed copy to functions@blighparkhotel.com.au via email.

A return email confirmation from the hotel to the client will be sent to confirm the booking, the booking is not confirmed until the customer has received the confirmation email from the hotel.

Bligh Park Hotel

NAME

SIGNED

DATE

BLIGH PARK
HOTEL

BOOKING PACK

BOOKING FORM

FUNCTIONS & CELEBRATIONS

FILL OUT ALL INFORMATION BELOW

CONTACT DETAILS

Name

Company (if applicable)

Contact number

Email

FUNCTION DETAILS

Date of function

Time of function

After your function, do you intend to stay longer at the hotel?
YES / NO (Please circle)

Type of event

Style of event
Standing or seated (Please circle)

Number of guests

Menu choice

Drink package choice

DEPOSIT PAYMENT

50% deposit payment

Credit card details
Visa / Mastercard / AMEX (Please circle)

Cardholder name

Card number

Expiry date

CVV (number of the back of the card)

Deposit \$

Additional 1.5% surcharge will be charged for credit card payments

BOOKING PACK

NOTES & QUESTIONS

NOTES & ANYTHING ELSE WE SHOULD KNOW



**DO YOU
HAVE ANY
QUESTIONS?**

**A RESERVED SIGN WILL BE PLACED AT THE ENTRANCE OF YOUR EVENT
IF YOU WOULD LIKE THIS PERSONALISED, PLEASE WRITE YOUR DETAILS BELOW**



KIDS PARTIES
and
EVENTS PACKAGES
ALSO AVAILABLE

101 HAM STREET, SOUTH WINDSOR, NSW, 2756
02 4545 2540

FUNCTIONS@BLIGHPARKHOTEL.COM.AU

WWW.BLIGHPARKHOTEL.COM.AU



@BLIGHPARKHOTEL

BLIGH PARK
HOTEL