



THE  
**JINDALEE**  
★

*Functions*

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# Function Areas

## *The Grand Ballroom*

**Banquet: 250 | Cocktail: 400**

The Grand Ballroom is the ideal size for gala events such as wedding receptions, school formals, cocktail soirees and award presentation evenings. Featuring state-of-the-art audio-visual equipment and cushion pin boards around most of the room. The Ballroom also features a permanent stage, portable 16m<sup>2</sup> hard wood dance floor, fairy-light backdrop, microphone and lectern.

## *The Windermere & Sinnamon Rooms*

**Banquet: 100 | Cocktail: 150**

The Grand Ballroom can be divided by a sound proof wall to create the Windermere & Sinnamon rooms. Ideal for parties, dinners and events. The Windermere & Sinnamon rooms are also popular for conferences and meetings and can be set to accommodate most requirements. The Windermere room features a stage and audio-visual equipment as well as a microphone and lectern. The Sinnamon room features a fairy-light backdrop, microphone, lectern, and portable data projector and portable screen.

## *The Mezzanine*

**Banquet :50 | Cocktail: 100**

The chic and very popular Mezzanine Floor offers an exclusive cocktail lounge overlooking Roadhouse Bar & Grill featuring a private bar area and additional outdoor terrace area. This area is ideal for parties and the smaller type of gatherings.

## *The Boardroom*

**Boardroom Style: 20**

The Boardroom is ideal for smaller meetings and is the perfect area to conduct interviews or simply to hold a small group meeting.



# Canapé Menu

(vg) Vegan, (v) Vegetarian, (gf) Gluten free, (df) dairy free

**\$18** per person  
4 SELECTION

**\$25** per person  
6 SELECTION

**\$33** per person  
8 SELECTION

## COLD CANAPÉS

- Goat's cheese, and caramelized onion, on crostini (v)
- Smoked salmon, smooth cream cheese, with dill, and capers, on cucumber bites (gf)
- Melons wrapped in prosciutto (gf)(df)
- Cherry tomatoes, basil, and baby bocconcini, finished with sharp balsamic glaze (gf) (v)
- Roasted capsicum strips, and danish fetta, on a wafer crisp (gf) (v)
- Mini caesar salad on a baby cos leaf, bacon lardon, boiled quail egg and a garlic oil crouton (gf)
- Mini capsicum, stuffed with moroccan spiced couscous (v) (df)
- Poached chicken, and chive, ribbon sandwiches
- Butterflied prawn, atop a cucumber disk with a house cocktail dressing (gf)
- Salmon ceviche, with shallots, chilli, ginger, tossed with lime infused kewpie mayo (gf) (df)
- Tomato, and watermelon gazpacho shooter finished with baby basil leaves (vg)(gf)(df)

## HOT CANAPÉS

- Thai style marinated chicken skewers with a crunchy house made peanut sauce (gf) (df)
- Wild mushroom stuffed buttons finished with a truffle oil drizzle (vg) (gf)
- Steamed prawn hargow, with sweet soy and baby coriander (df)
- Sticky honey soy, pork belly bites (df)(gf)
- Beef wellingtons, wrapped with prosciutto, in a puff pastry shell
- Risotto aranchini balls (v)
- Tempura battered prawns, drizzled with wasabi kewpie mayo (df)
- Nepalese momo's made in house with our own spicy dipping sauce (df)
- Karage chicken tenderloins, with a spicy wasabi mayo (gf)(df)
- Smoked salmon, and dill petite quiche
- Prawn and garlic wantons drizzled with a confit garlic oil (df)





# Cocktail Platters

## **PUB CLASSIC PLATTER – \$70**

*Includes chef's selection of:*

*Peppered steak pies, homemade sausage rolls, mini baked quiches with a selection of dipping sauces*

## **BBQ SKEWERS PLATTER – \$89**

*A variety of marinated chicken skewers, lamb kofta's, and honey & bush spiced chicken wings, served with a selection of dipping sauces (gf)*

## **SOMETHING LIGHT PLATTER – \$79**

*Cucumber ribbon sandwiches, mini greek salad rolls, smoked salmon crostini, spinach and ricotta pastizzi, and a bruscetta salsa, with olive oil toasted croutons.*

## **FAVOURITES PLATTER – \$89**

*Selection of baked, fried, and steamed favourites, spring rolls, curried samosas, chicken goujons, fried buffalo wings, steamed dim sims, flamegrilled meatballs, vegetarian money bags, salt & pepper squid, golden crumbed monteray jack cheese, all served with a variety of our famous dipping sauces*

## **SLIDER MINI BURGER PLATTER – \$79**

*Chipotle BBQ pulled pork, with house slaw and cos lettuce  
Chicken tenderloins, with melted cheese and aioli*

## **THE SIMPLE SANDWICH PLATTER – \$60**

*Egg, lettuce (v)*

*Cheese, tomato, lettuce & mayo (v)*

*Ham, cheddar cheese, tomato, lettuce & mustard*

*Chicken breast, lettuce, seeded mustard & mayo*

## **PIZZA PLATTER – \$75**

*BBQ Chicken, Meatlovers, Hawaiian, Italian*

## **VEGETARIAN PLATTER – \$80**

*Potato and seeded mustard croquets, risotto arancini balls, spinach and fetta quiche, pumpkin and ricotta pastizzi, and toasted turkish, with a selection of house dips*

## **ANTIPASTO PLATTER – \$89**

*Includes chef's selection of:*

*Kalamata olives, fire Roasted Capsicum, grilled eggplant, sundried tomatoes, grilled zucchini, marinated mushrooms, salami, pepperoni, prosciutto, and danish fetta with oven breads*

## **CHEESE PLATTER – \$70**

*Chef's selection of cheeses served with crackers, dried fruits and nuts*

***Please inquire for a selection of Afternoon and Morning Tea Platters***



# Buffet Menu

**\$60**

2 DISHES FROM  
EACH SECTION

**\$80**

3 DISHES FROM  
EACH SECTION

## **HOT DISHES (CHOOSE 2)**

*Pork loin – Roasted with crispy crackling*

*Lamb – Slow roasted with rosemary thyme and whole garlic cloves*

*Rib fillet – Slow roasted and rubbed with whole seeded mustard*

*Chicken – Breast fillets roasted with moroccan spice and apricots*

*Salmon – Fillets baked with dill and a hollandaise sauce*

*Meatball – Creamy stroganoff with button mushrooms*

*Barramundi – Baby fillets roasted with bush spice and lemon butter*

## **HOT SIDES (CHOOSE 3)**

*Baby Mushrooms – Sautéed in herb and garlic butter*

*Baby Potatoes – Roasted with sea salt and rosemary*

*Vegetables – Steamed beans, corn, carrot, and broccoli*

*Pumpkin – Honey roasted*

*Vegetarian Lasagne – Zucchini, eggplant, pasta and sugo topped with cheese*

*Potato Gratin – Layered and creamy topped with cheese*

*Carrots & Peas – Honey carrots, and lightly minted green peas*

*Corn on the Cob – Tossed with parmesan, and coriander*

*Fried Rice – Fried with bacon, egg, shrimp, and peas*

*Hokkien noodles – Stir fried with capsicum, carrots, shallots, and oyster sauce*

## **SALADS (CHOOSE 3)**

*Garden Salad – Lettuce, tomato, cucumber, and carrot*

*Pasta salad – Pesto, penne, cherry tomatoes, and bocconcini*

*Potato Salad – Bacon, egg, and chives*

*Moroccan Couscous – Chickpeas, rocket, onion, peas, and balsamic*

*Caesar Salad – Cos lettuce, egg, bacon, parmesan, and anchovy dressing*

*Waldorf salad – Walnuts, apple, celery, red onion, and mayonnaise*

## **DESSERTS (CHOOSE 2)**

*Pavlova – Topped with cream, passion fruit, and kiwi fruit*

*Apple Crumble – Coconut, oats, and cinnamon crust with crème anglaise*

*Sticky date – Drizzled with salted caramel*

*Chocolate Brownie – Topped with coffee, candied walnuts*

*Lemon Meringue Pie – With whipped vanilla bean cream*

*Cheese Platter – With mixed dried and fresh fruit, and nuts*

All Buffet's come with a  
CHEF'S ANTIPASTO SELECTION



# Set Menus

## DELUXE

### ENTREES

- **Pork Belly** – Crispy Skinned served with a smooth and sweet carrot puree, caramelized apple and a dark balsamic glaze
- **Soft Shelled Crab** – Fried Crispy served with a vermicelli noodle salad, of, lemongrass, ginger, mint, and fresh basil with a sweet lime, and soy dressing.
- **Pesto and Prawn Pappardelle** – Basil and cashew nut pesto, with prawns, tossed through thick pappardelle pasta with cherry tomatoes, then topped with shaved granada padana parmesan and a crispy prosciutto shard
- **Duck Spring rolls** – Made in house and hand rolled, with confit duck leg, shitake mushrooms, vermicelli, capsicum, ginger, and garlic, served with sweet chilli, and sweet soy dipping sauces
- **Pulled Lamb Salad** – Carefully braised, with a chick pea, couscous, rocket and torn bocconini salad, tossed through with olive oil, then topped with spiced yogurt and a balsamic glaze
- **Bruschetta Ciabatta 3 Ways** – Heirloom tomatoes, with basil, spanish onion, and balsamic glaze  
Hommus, avocado, and a hazelnut dukka  
Roast pumpkin, toasted walnuts, goats cheese, and sage

**\$55**

2 COURSE MENU  
ALTERNATE DROP

**\$65**

3 COURSE MENU  
ALTERNATE DROP

### MAIN MEALS

- **Beef Wellington** – Grain fed 180g Eye fillet wrapped with an earthy mushroom duxelle and prosciutto served with grilled asparagus on a bed of roasted sweet potato mash.
- **Lamb Rump** – Sous vide and moroccan spiced with a velvety celeriac puree, grilled heirloom carrots, and crispy fried beetroot chips, finished with a red wine jus
- **Chicken Breast** – Wrapped in prosciutto stuffed with soft buffalo mozzarella and sage resting on saffron fondant potatoes with buttered garlic green beans, topped with a seeded mustard and garlic cream sauce.
- **Salmon Fillet** – Oven baked served with a greek salad of cucumber, cherry tomatoes, and kalamata olives on a bed of smoky paprika kipfler potatoes, finished with a sticky Jack Daniels and honey glaze
- **Duck Breast** – Marinated overnight then smoked, served with truffled kipfler potatoes, sautéed garlic broccolini and a rich and dark cranberry red wine jus

### DESSERTS

- **Chocolate Lava Cake** – With sea salt flakes strawberries and vanilla ice cream
- **Vanilla Bean Pannacotta** – Raspberry, mint, drizzled with a lime and anise syrup
- **Salted Caramel Ganache Tart** – Chocolate shell, with chantilly cream, and strawberry compote
- **Chocolate and Caramel Brownie** – Rich chocolate fudge brownie with salted caramel swirl and chocolate ice cream





# Set Menus

## PREMIUM

### ENTREES

- **Potato and Bacon Soup** – Creamy potato, smokey bacon and thyme soup, finished with sour cream and chives with a side of toasted american style corn bread
- **Fried Pineapple cut Squid** – Coated in our house made rice flour and Szechuan spice mix served with a mixed lettuce salad, lime and a sweet chilli dipping sauce
- **Risotto al Pomodoro** – Sweet and tangy tomato risotto, with semi dried tomatoes, fresh basil, and Kalamata olives, finished with a sprinkling shaved parmesan
- **Prawn Cocktail** – Lightly spiced with a salad of avocado, cucumber, and spanish onion served on crisp cos lettuce with a house made cocktail dressing
- **Turkish Bruschetta** – Tomato concasse, spanish onion, roasted red capsicum, and ricotta finished with crisp fried basil and a black balsamic glaze
- **Fettuccini Ai Funghi** – Butter fried mushroom, garlic, and light chilli, with a rich creamy sauce and finished with garlic chives and shaved parmesan

### DESSERTS

- **New York Baked Cheesecake** – Crushed violet crumble and mixed berry coulis with chantilly whipped cream
- **Apple Crumble Tart** – Warm, served with fresh strawberries and vanilla ice cream
- **Sticky Date Pudding** – With salted caramel, blueberries and a vanilla ice cream
- **Lemon Curd Tart** – Fresh raspberries, sweet berry compote and a chantilly whipped cream

**\$45**

2 COURSE MENU  
ALTERNATE DROP

**\$55**

3 COURSE MENU  
ALTERNATE DROP

### MAIN MEALS

- **Rump Steak** – Char grilled 250g Grain fed Rump cooked medium, served with roasted rustic cut vegetables of potato, carrot, celery and onion, and buttered green beans, finished with a mushroom sauce
- **Lamb Shank** – Slow Braised, served with garlic potato mash, baby carrots and sweet potato crisps, finished with a rosemary and red wine jus
- **Chicken Breast** – Garlic marinated then roasted served with grilled prawn skewer, roasted and crushed sweet potato, and char grilled asparagus finished with a zesty gremolata sauce
- **Salmon Fillet** – Oven baked, with steamed black sesame seasoned rice, bok choy, cherry tomatoes and a dark soy and ginger teriyaki sauce
- **Barramundi** – Grilled, served with paprika spiced kipler potatoes, broccolini, and thyme roasted pumpkin, finished with a lemon and brown butter sauce
- **Butternut Lasagna** – Layered with roasted butternut squash, basil, mushrooms, spinach, ricotta, crushed tomatoes and with a parmesan parsley and panko breadcrumb crust

# Delegate Packages

## DELEGATE PACKAGE 1

\$55 full day • \$45 half day

**Morning Tea** – Selection of Danishes and savoury quiche baked treats with gluten free options available on request  
Tea, coffee, orange & apple juice

**Lunch (Option one)** – Chef's selection of mixed sandwiches, chefs special side salads  
Tea, coffee, orange & apple juice

**(Option two)** – Dine in our Road House Grill Restaurant – choice of selected mains

**Afternoon Tea** – Seasonal fruit platter with honeyed Greek yogurt  
Tea, coffee, orange & apple juice

Room Hire\*

Data projector and screen, two hand held microphones Wi-Fi Pads, pens and mints

## DELEGATE PACKAGE 2

\$75 full day

**Morning Tea** – \*Espresso coffee a chef selection of sweet goods and fruits

**Lunch** – A selection of Road House Grill favourite pizzas, chefs special salads served in the sports bar

**Afternoon Tea** – Espresso coffee a chef selection of savoury goods and fruits

**Evening** – A choice of house wine, sparkling or local range of beers and ciders served in the lounge bar for 1 hour.

## DELEGATE PACKAGE 3

Half Day \$30pp

**Morning Tea** – \*Espresso coffee a chef selection of baked Danishes and fruit

**Lunch** – A selection of Road House Grill favourite pizzas, chefs special small sides OR sandwiches and served in the sports bar or RHG

### Complimentary with all conferences

- Function staff to assist with your needs
- Lectern and microphone
- Ice water and mints
- Notepad and pens
- Full room set to cater to your requirements
- Free WI-FI
- Free onsite parking for all guests

### Function Room set-up styles

- Theatre
- Hollow-square
- U shape
- Boardroom
- Group
- Class room
- Open rounds
- Rounds
- Cocktail (networking events)

\*Room hire is not included in delegate packages under 70 pax

\*Minimum of 15 and under for Espresso made coffee





# Beverage Packages

(MINIMUM 30 PEOPLE, ALL PRICES PER PERSON)

## **BRONZE PACKAGE**

**1 hour - \$25.50, 2 hours - \$33.50, 3 hours - \$37.50**

*Sparkling wine*

*Our House selection of Sauvignon Blanc,  
Chardonnay and Shiraz*

*All local beers on Tap*

*Soft Drinks and Juices (excludes bottled soft drinks/juices)*

## **SILVER PACKAGE**

**1 hour \$27.50, 2 hours - \$36.50, 3 hours - \$41.50**

*Sparkling Wine*

*Premium Sauvignon Blanc, Chardonnay and Shiraz*

*All beer local and premium Beers on tap*

*All local Stubbies*

*Soft Drinks and Juices (excludes bottled soft drinks/juices)*

## **GOLD PACKAGE**

**1 hour \$37.50, 2 hours - \$46.50, 3 hours - \$51.50**

*Sparkling Champagne*

*A selection of Premium White & Red wine*

*All local & premium stubbies*

*All First Pour Spirits (Bundy Rum, Johnny Walker Scotch, Jim  
Beam Bourbon, Smirnoff Vodka, Gordon's Gin, Bacardi Rum)*

*Soft Drinks and Juices (includes bottled soft drinks/juices)*

## **NON ALCOHOLIC & CHILDREN**

**1 hour \$15.00, 2 hour - \$20.00, 3 hour - \$25.00**

*Includes Soft drinks and juices  
(excludes bottled soft drinks/juices)*

*0-3 years of age are free - 4 years and up will charged at  
above prices*



# Wedding Indulgence

## THE GRAND BALLROOM

**\$95**  
BUFFET

**\$110**  
THREE COURSE  
SET MENU

### INCLUDES -

- Pre reception room hire on the mezzanine level*
- Grand ballroom hires 5 hours*
- Chef's selection of canapés served for your guests*
- Your choice of Buffet style or 3 course Set menu*
- Freshly brewed Tea & Coffee*
- Personalised table service*
- 16m2 dance floor*
- Use of all AV equipment*

### DECORATIONS

- Skirted bridal table, cake table, gift table and Tea & coffee stations*
- Silver cake knife for your cutting of cake*
- Chair covers choice of black or white*
- Chair sash in satin in your desired colour*
- Table centrepieces for all guest tables 3 tea light candle holders*

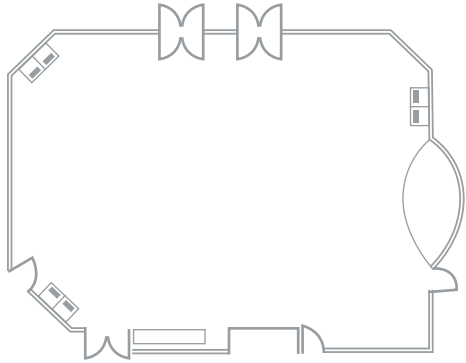
### EXTRAS

- Professional Disc jockey DJ for 5 hours*
- Flowing fountain fairy light back drop for the bridal table*
- Photo booth*
- Extravagant candelabra's and centrepieces*

*Please note that if there are less than 50 guests a \$400.00 room set up fee applies*

# Function Rooms

## ROOM CAPACITIES

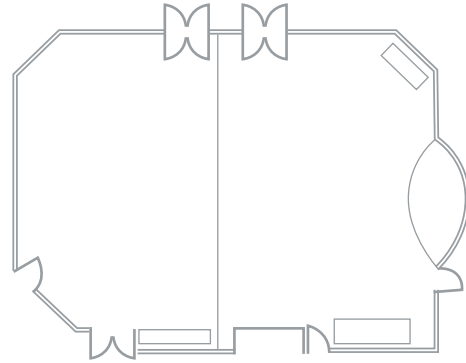


15.50 metre long X 13.5 metres wide

### THE GRAND BALLROOM

**An \$800.00 room hire fee applies for 4 hours for events not wishing to utilize a full catering package.**

The Grand Ballroom is the ideal size for gala events such as wedding receptions, school formals, cocktail soirées and award presentation evenings. Featuring state-of-the-art audio visual equipment and cushion pin boards around most of the room. The Ballroom also features a permanent stage, portable 16m<sup>2</sup> hard wood dance floors, fairy-light backdrop, microphone and lectern.

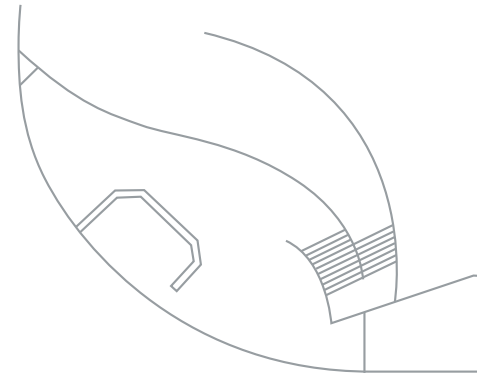


### WINDERMERE AND SINNAMON ROOMS

**A \$600.00 room hire fee applies for 4 hours for events not wishing to utilize catering.**

**A \$300.00 room hire fee applies for all conference less than 30 people.**

This includes catered packages The Grand Ballroom can be divided by a sound proof wall to create the Windermere and Sinnamon Rooms. Ideal for parties, a 16m<sup>2</sup> hard wood dance floor can be laid at your discretion. The Windermere and Sinnamon Rooms are also popular for conferences and meetings and can be set up to accommodate most requirements. The Windermere Room features a stage and audio visual equipment as well as a microphone and lectern. The Sinnamon Room features a fairy-light backdrop, microphone, lectern, portable data projector and portable



### THE MEZZANINE FLOOR

**A \$300.00 room hire fee applies to all bookings.**

The chic and very popular Mezzanine Floor offers an exclusive cocktail lounge overlooking the Road House Grill Restaurant & Bar featuring a private bar area and additional outdoor terrace area. This area is Ideal for parties and Friday afternoon gatherings.

### THE BOARDROOM

**A \$250.00 room hire fee applies to all bookings.**

The Boardroom is ideal for smaller meetings and features a plasma screen television with AV cables for laptop connection and presentations. The Boardroom is the perfect area to conduct interviews or simply hold a small group meeting.

**Please feel free to view all our rooms with our online virtual tour at:  
[www.thejindalee.com.au](http://www.thejindalee.com.au)**



# Terms & Conditions

## **TENTATIVE BOOKINGS**

A tentative booking will be held for a period of 14 days. Management of the hotel reserves the right to cancel any unsecured bookings without notice after this time if confirmation and deposit have not been received.

## **DEPOSIT**

A \$400.00 deposit is required for all functions within 14 days of tentatively booking. If the deposit is not received within the specified time, the hotel reserves the right to cancel the function, all associated catering and release the room of the booking.

## **PAYMENT**

All payments must be finalised 7 days in advance of the commencement of their function unless prior written arrangement has been made with the Function Manager.

## **CONFIRMATION**

Confirmation of the function will be provided in writing within seven days of confirming event by which a deposit has been received. The provided booking form and these terms and conditions also need to be returned to the Function manager for confirmation of Function.

## **GUARANTEED NUMBERS**

Guaranteed numbers of guests attending is required no later than 7 days prior to the function. Should there be a reduction in number of guests inside this time, the hotel reserves the right to charge the client for the numbers confirmed at 7 days prior. If there is an increase numbers prior to the commencement of your function we will do our best to cater but due to ordering commitments may not always be able to meet your needs in some circumstances. For all Saturday night cocktail party bookings there is a minimum of 50 paying guests required to secure the booking.

## **CANCELLATION**

The minimum deposit is required to be paid within the specified time and is non-refundable two months prior to the event. Deposits for Wedding Receptions are non-refundable within nine months of the commencement date of your event. With the occurrence of the function being cancelled within 7 days prior to the start of the function, the patron may be charged the total estimated value of the said event.

## **DAMAGE**

The function organiser (client) is financially responsible for any damages caused by any guests, invitees or other persons attending the function, whether in the rooms or any part of the property. Should damage occur the function organiser (client) will be charged for repairs accordingly.

## **SPECIAL EFFECTS**

No special effects must be pre-authorised by the Function & Events department in writing. Should the fire brigade respond to an alarm, which has been set off by an unauthorised use of a smoke detector etc, you will be liable for any charges incurred by the hotel.

## **DISPLAYS AND SIGNAGE**

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the building, unless the hotel grants prior written permission.

## **AV REQUIREMENTS**

Please be aware that it is recommended that you test your laptop before the commencement date of your function. Not all laptops are compatible with our system and it is the function organizers responsibility to organize a suitable time to come in a test the laptop with our system. It is also the client's responsibility to advise our function organizer of any / all requirements you will need as soon as possible so that your function can run as smooth as possible.

## **ALCOHOL**

Under no circumstances are any beverages other than water to be allowed to be brought onto the premises and consumed. All beverages consumed on premises must be purchased from the Jindalee Hotel & Functions Centre. In the event that these beverages are brought to the function as a gift then this will be taken for safe-keeping by the staff until function is complete.

## **ENTERTAINMENT**

All entertainment booked must be approved by The Function Manager and adhere to all Entertainment & Liquor Licensing Noise Restrictions. The Jindalee Hotel & Functions Centre takes no responsibility for the Entertainment performing on the night. The Entertainment Client Agreement Form must be completed by the client prior to the start of the Function. Please also note that if you are organizing your own entertainment, they must have Public Liability Insurance to the value of \$20 000 .00 and be able to produce a copy of their current certificate.

## **MINORS**

It is hotel policy that minors are allowed in a private function up to 12.00am. However they must be accompanied by their parent or guardian at all times. Minors may be provided with a wrist band to ensure that they are easily detectable. If a minor removes his/her wrist band then the hotel security will ask this minor and his/her parents to leave the hotel premise immediately. Minors are not allowed access (even when accompanied by an adult) to other areas within the hotel including the Sports/TAB Bar, Gaming Room & Designated smoking areas.

## **SECURITY**

Licensed Crowd controllers will be required for all functions where deemed necessary (18th, 21st, more than 80 pax) by the functions Manager. This cost is to be paid for by the function organiser