

the
ARGENTON
HOTEL

FUNCTIONS

EAT. DRINK. PLAY.

515 LAKE RD, ARGENTON NSW 2284

Welcome

At the Argenton Hotel we love a good party and we love to see our guests having a great time! With plenty of catering and seating options for your next party, function or get-together, there is something to suit every budget and every size.

We have put this package together to guide you through what we have to offer for all your function & event needs. The Argenton Hotel has a variety of spaces. Each space has something that feels special and we can cater for formal, casual, indoor or outdoor events.

Should you require any further assistance, or would like to speak to one of our friendly staff about how the Argenton Hotel is right for your next event, please contact us.

Contact us

bookings@argentonhotel.com.au
www.argentonhotel.com.au
(02) 4958 1060

LET OUR DEDICATED

functions team

ORGANISE YOUR NEXT EVENT

CABANAS

BEER GARDEN

Book a table in the beer garden and enjoy a relaxed and hassle free lunch while the kids play on the huge outdoor playground.

No booking fee

KIDS PLAYGROUND

These large 20 seater cabanas are the ideal spot for your next family day out or kids party! Opening straight onto the playground, sit back while you can keep a close eye on the kids and still enjoy your own afternoon out too!

CAPACITY 20 people

BEER GARDEN

Giant TV screen, giant outdoor kids playground

CAPACITY

80 ppl - seated

120 ppl - cocktail

BEER GARDEN HIRE

Price available on application

*Minimum spend applies

THE FUNCTION ROOM

Private room, microphone, speakers, air conditioning, TV, iPod connectability, private bar and toilets with separate smoking balcony

CAPACITY

100 ppl - seated

150 ppl - cocktail

ROOM HIRE

\$250 non refundable
room hire fee

*Minimum spend applies

WE CAN PROVIDE THE FOLLOWING FOR ALL FUNCTIONS

Preferred suppliers for
decorations and entertainment

Disabled access

Face painters

Kids entertainment

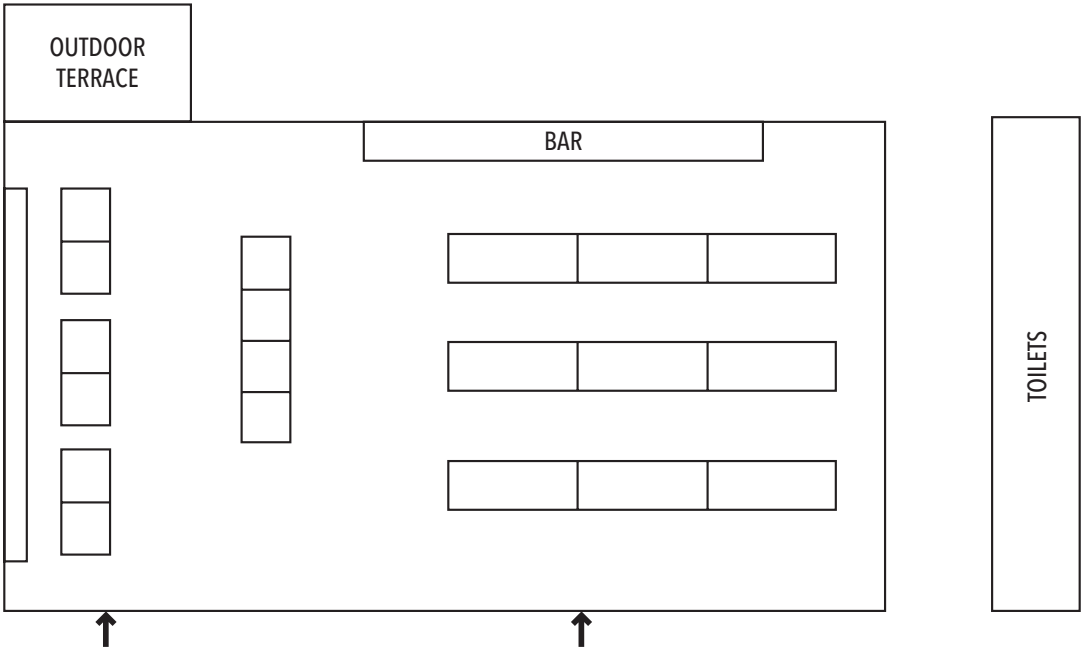
Kids party packages upon
request





BANQUET

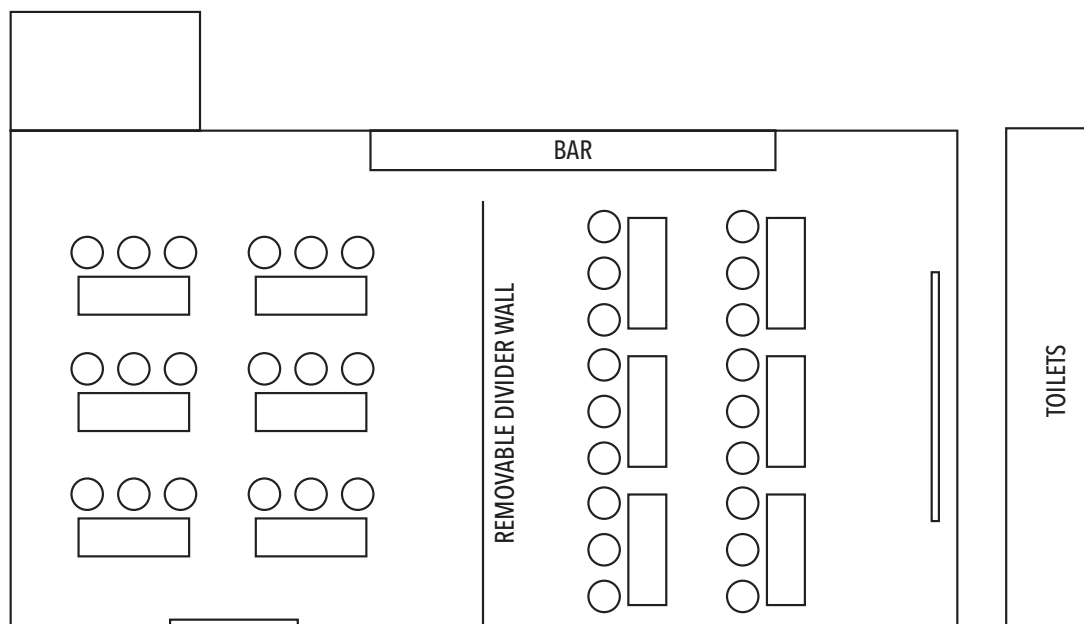
1 ROOM 100PAX



FUNCTION ROOM FLOOR PLANS (CONFERENCE)

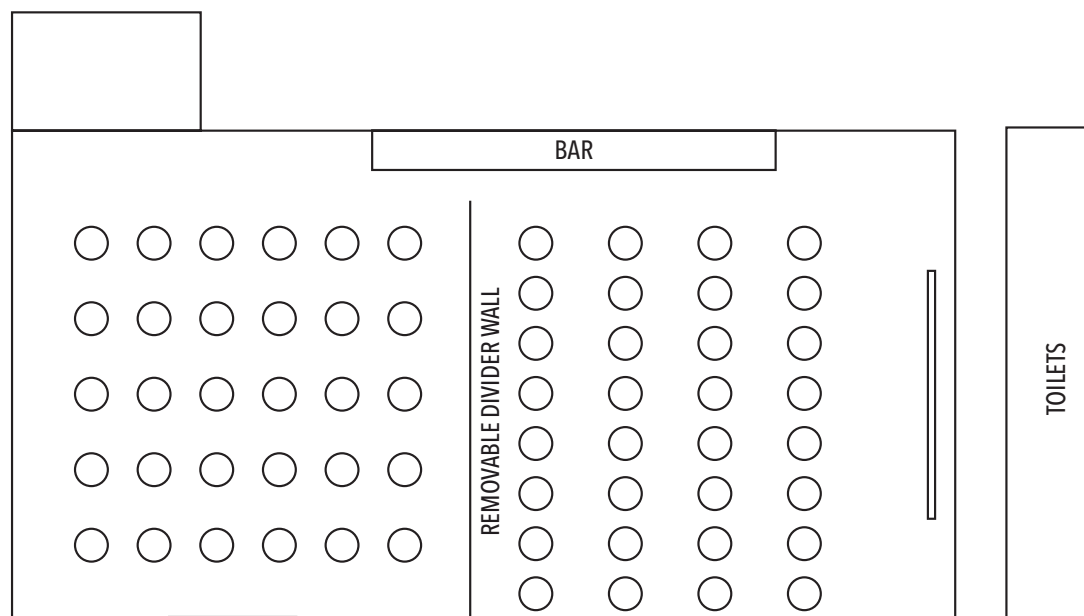
CLASSROOM

1 ROOM 70PAX



THEATRE

1 ROOM 100PAX





EVENT MENU





PLATTERS

Kids | \$70 (serves 10)

Chicken nuggets, fish cocktails, party pies, sausage rolls, chips & condiments

Premium Hot Platter | \$75 (serves 8)

Party pies, chicken wings, samosas, mushroom & pea arancini, vegetable spring rolls & condiments

Gourmet Hot Platter | \$85 (serves 8)

Fish cocktails, pumpkin & feta arancini, mini hot dogs, popcorn chicken, duck spring rolls & condiments

Seasonal Fruit Platter | \$80 (serves 8)

Cheese Platter | \$120 (serves 8)

Blue vein, cheddar, brie, dried fruit, nuts & crackers

Mini Baguette & Wrap Platter **\$95** (serves 8)

Selection of:

Chicken, avocado, red pepper, rocket & aioli

Roasted vegetables, hommus & baby spinach

Ham, cheese, tomato, lettuce & relish

Roast beef, tomato, pesto & rocket

CANAPES

(5) HOT/COLD CANAPES | \$25pp

(5) HOT/COLD CANAPES
+ (1) SUBSTANTIAL | \$30pp

(7) HOT/COLD CANAPES | \$32pp

(7) HOT/COLD CANAPES
+ (2) SUBSTANTIAL | \$40pp

Bruschetta | sourdough
balsamic caramel | **v**

Roasted Vegetable and Goats Cheese
Tartlet | **v**

Chicken Parfait | mustard mayonnaise | **GFA**

Gourmet Pies

Sate Chicken Skewer | **GF, DF**

Pumpkin & Feta Arancini | pesto aioli | **v**

Vegetable Spring Rolls | hoi sin sauce | **v**

Salt n Pepper Squid | **GF, DF**

Buffalo Chicken Wings | blue cheese
aioli | **GF**

Spinach & Feta Quiche | **v**

SUBSTANTIAL

Gourmet Mini Hot Dogs
Smoked sausage, mustard onion & bourbon bbq sauce

Moroccan Spiced Lamb Cutlet | **GF**
Minted yoghurt

Prawn & Bloody Mary Shots | **GF, DF**

Rice Paper Rolls | **v, GF, DF**
Asian vegetables & nam jim sauce

Noodle Boxes | **v, GFA, DF**
Vegetables, noodles & Asian inspired sauce

Caesar Salad Cups | **GFA**
Baby cos, bacon, crouton, parmesan



BANQUET MENU

ALTERNATE SERVICE

2 COURSE | \$45pp

SHARED ANTIPASTO, BREADS, MAIN AND DESSERT | \$50pp

3 COURSE | \$55pp

ENTRÉE (CHOOSE 2 FOR ALTERNATE DROP)

Pumpkin & Feta Arancini | V, GF

Pesto aioli, fines herb salad

Salt n Pepper Squid | GF, DF

Lemon, parmesan & rocket salad, toasted pinenuts & aioli

Pork Belly Bites | GF, DF

Asian slaw & sticky savoury caramel sauce

King Prawn & Mango Cocktail | GF, DF

Roasted Vegetable Salad | V, GF, DFA

MAINS (CHOOSE 2 FOR ALTERNATE DROP)

Golden Crumbed Chicken Schnitzel

Chips & salad

Grilled Chicken Supreme | GF, DFA

Warm potato, bacon, candied walnut & apricot salad, steamed greens

Barramundi Fillet | GF, DFA

Olives, fennel, heirloom tomato, chilli & garlic

Roasted Pork Cutlet | GF

Roasted chats, apple, yorkshire pudding & chicken gravy

Black Angus Rump Steak | GF

Red wine jus

Wild Mushroom Risotto | V, GF

Truffle oil, parmesan

Roasted Pumpkin Salad | V, GF, DFA

Ancient grains, baby spinach, avocado, haloumi & pomegranate

SIDES (SELECTION SERVED IN THE CENTRE TO SHARE)

Mash, vegetables, garden salad & beer battered chips

DESSERT

Sticky Date Pudding

Butterscotch sauce & vanilla ice cream

Pavlova | GF, DFA

Seasonal fruit, berry coulis & chantilly cream

Wildberry Cheesecake | GF

Passionfruit sauce & vanilla ice cream

Vanilla Bean Panacotta | GF

Berry compote



CONFERENCE CATERING

Barista Coffee/Tea | \$4pp

Morning/Afternoon Tea | \$12pp

Choice of 3 items served with barista coffee/tea (1pp)

Mini Muffins | Mini Danishes | Scones | Cookies | Slices

Seasonal Fruit Platter | \$10pp

Working Lunch

Mini Baguette & Wrap Platter | \$12pp

Mixed Selection of:

Chicken, avocado, red pepper, rocket & aioli

Roasted vegetables, hommus & baby spinach

Ham, cheese, tomato, lettuce & relish

Roast beef, tomato, pesto and rocket

Sit Down Hot Lunch | \$12pp

Pre ordered limited selection of bistro meals

DIETARY REQUIREMENTS

We cater for all dietary requirements

V Vegetarian | **GF** Gluten Free | **DF** Dairy Free | **A** Available



BEVERAGE PACKAGES



HOUSE PACKAGE

3 HOURS - \$42pp

4 HOURS - \$52

5 HOURS - \$62

Hungerford Hill "Fish Cage" Sparkling Chardonnay

Hungerford Hill "Fish Cage" Semillon Sauvignon Blanc

Hungerford Hill "Fish Cage" Shiraz

House Tap Beer

Great Northern | Great Northern 3.5 | Carlton Draught
Carlton Dry | VB

Soft Drinks and Juice

PARTY PACKAGE

3 HOURS - \$52pp

4 HOURS - \$62

5 HOURS - \$72

Hungerford Hill "Fish Cage" Sparkling Chardonnay

CHOOSE 2

Hungerford Hill Sauvignon Blanc

Dalwood Estate Chardonnay

Hungerford Hill "Tumbarumba"
Pinot Gris

Hungerford Hill Rose

CHOOSE 2

Hungerford Hill Cabernet Sauvignon

Sweetwater Shiraz

Hungerford Hill
"Fish Cage" Pinot Noir Shiraz

Tap Beers

House package selection plus addition of 2 craft beers

Soft Drinks and Juice

TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENT

A minimum spend applies to all spaces of the venue. These requirements fluctuate depending on the time of the day, the day of the week and the season of your function. To avoid any confusion, all minimum spend requirements will be confirmed via email by Argenton Hotel's Management.

ROOM HIRE

Guests not willing to commit to a minimum spend may wish to book one of our spaces for a Room Hire fee. This option is recommended if you wish for your guests to purchase their own drinks. Room Hire Fees are non-refundable within our cancellation period and will be refunded by way of a Argenton Hotel Gift Voucher outside of the cancellation period.

PAYMENTS/CANCELLATIONS

A deposit of 10% for private events or \$500 deposit for Minimum Spend events is required to secure your bookings. Cancellations made within two weeks (14 days) will result in your deposit or room hire fee being forfeited. Cancellations outside this period will result in the deposit amount as an Argenton Hotel Gift Voucher.

18TH/21ST BIRTHDAYS

Argenton Hotel will not host 18th Birthday parties. 21st Birthday celebrations require 1 security guard per 50 guests, paid by the host, for the duration of the celebration. This is a separate fee which must be paid twenty-one (21) days prior to secure your booking.

RESPONSIBLE SERVICE OF ALCOHOL

Argenton Hotel adheres to the responsible service of alcohol at all times and Management have the right to refuse entry and/or service to any guest(s) they deem to be intoxicated.

As per the NSW Liquor Act, anyone deemed to be intoxicated must be removed from the premises and its immediate vicinity.

Management of Argenton Hotel reserve the right shut down any event in which they deem to be too dangerous or suspect any illegal activity has occurred. In these circumstances, no refund will be provided and hosts will be charged in full.

MINORS

Minors are welcome at Argenton Hotel provided they are in the immediate presence of a parent or legal guardian. Persons under the age of 18 years old are not permitted in the Gaming Areas of the venue at any time and must be off the premises once our Bistro closes. Management of Argenton Hotel maintains the right to shut down a function, at any time, in which they feel a minor has been illegally supplied alcohol. In this instance, no refund will be provided and the host will be charged in full.

FOOD & BEVERAGE

As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake to which the venue will safely store and provide complimentary cutlery and napkins.

DECORATION

Decorations are welcomed additional charges will apply if there is any damage to walls or other property. Please discuss your decoration ideas with our functions team prior to your event for guidance.

ENTERTAINMENT

Guests are permitted to provide their own entertainment which is to be approved by Management prior to the date of the celebration. Volume of entertainment provided by guests will be set and maintained by Argenton Hotel Management to ensure all guests of the venue are not impacted.

DAMAGE

Function hosts will be permitted to cover the expense of any/all damage or vandalism to Argenton Hotel property that is deemed to be caused by their guests. Repairs to damaged property will be conducted ONLY by an approved supplier of Argenton Hotel. It is at the guests discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged and notify Management.

CONTACT US

bookings@argentonhotel.com.au

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