

ARGENTON

HOTEL

Celebrations & Functions

Welcome

At the Argenton Hotel, we love to host a good party!

Located in the heart of Argenton, we're your one-stop destination for dining, entertainment and relaxation. With a restaurant, bar, live events and versatile function room, there's always something happening here.

With a range of catering and seating options available, we can help bring all kinds of celebrations to life. We've put this functions pack together to make planning your next event easy, with everything you need to know about our spaces, packages and offerings.

If you need a hand planning your event or would like to chat with our team, get in touch. We'd love to help make your next celebration one to remember.



The Function Room

The Function Room is a private venue flexible enough to suit almost any event. With its own bar, private bathrooms and an outdoor area, it offers your guests a relaxed, comfortable space to celebrate, whatever the occasion.

Key Features

- Microphone
- Speakers
- Air conditioning
- TV with connectivity
- Private bar
- Private toilets
- Outdoor smoking balcony

Room Hire & Capacity

Capacity

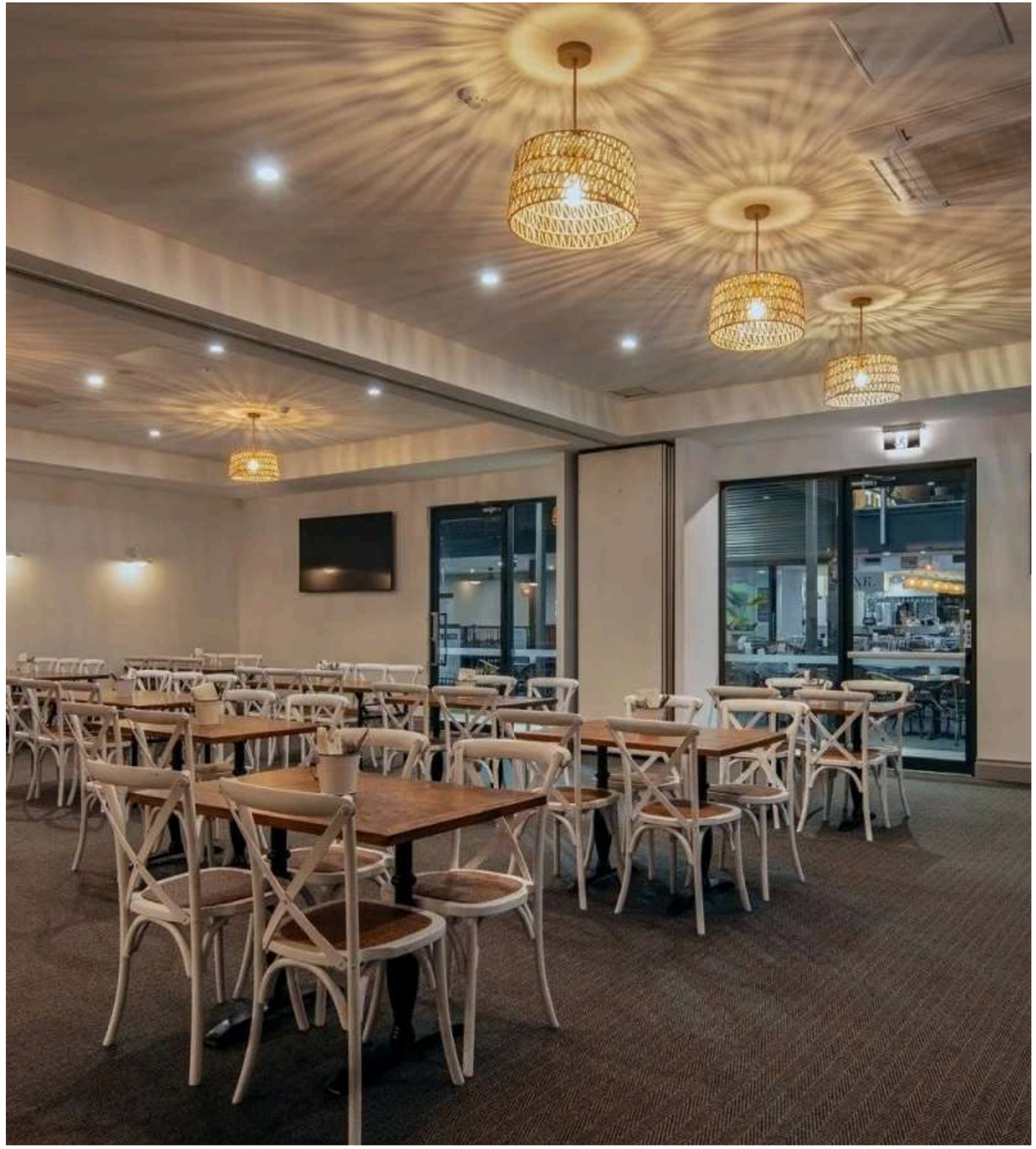
100 guests - seated

150 guests - cocktail

Room hire

Minimum spends apply

$250 non-refundable deposit

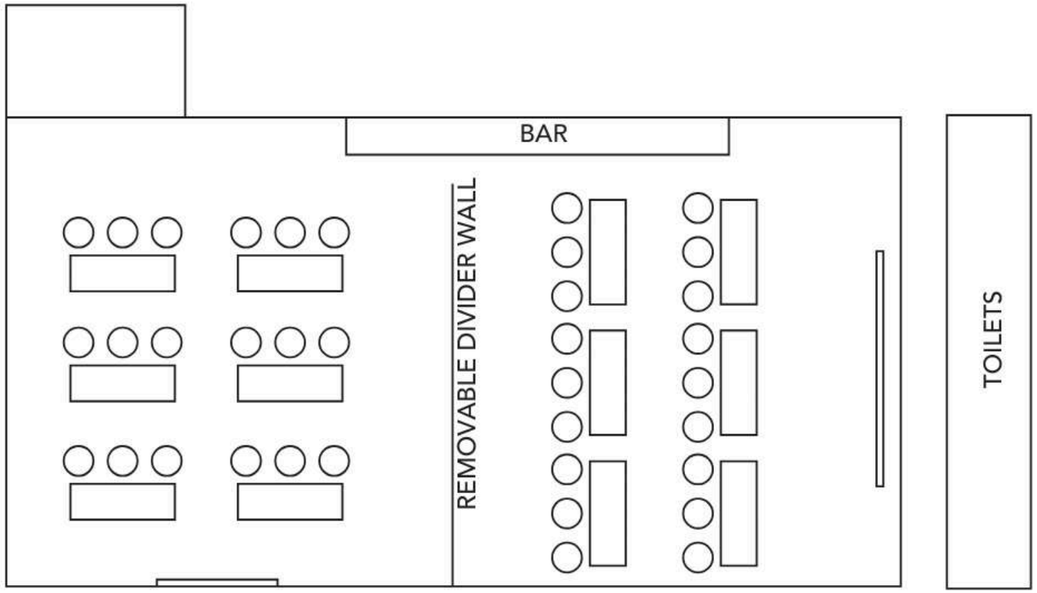


Seating Layouts

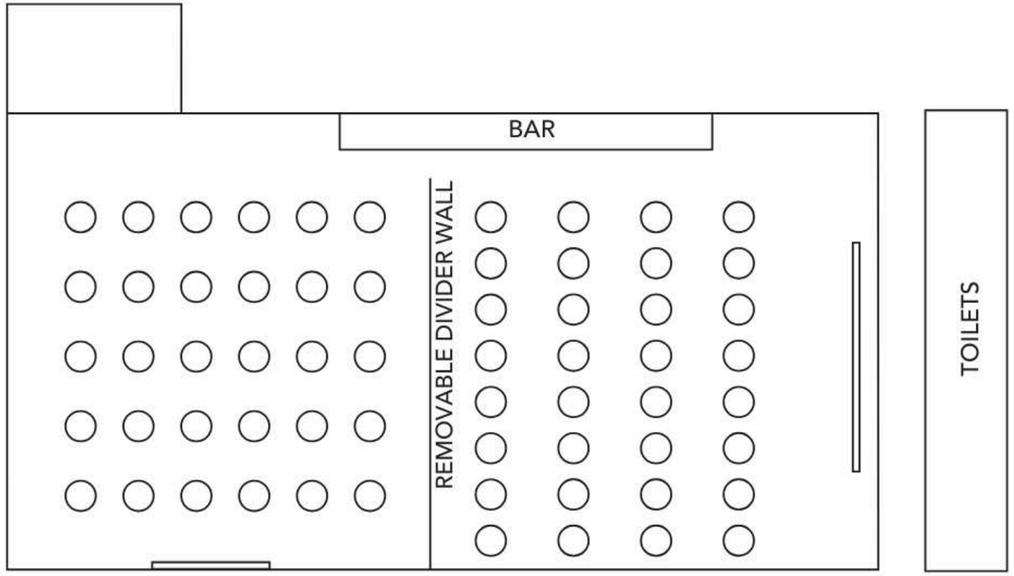
Whether you're hosting a meeting, presentation or other formal gathering, our private room can be set up in a variety of seating arrangements to suit your needs.

With a microphone, speakers and TV on hand, it's well equipped for presentations, speeches and conferences.

Classroom | 70 guests



Theatre | 100 guests



Canapés and Sliders

SUBSTANTIAL CANAPÉS

Minimum 20

Hummus Bowl | 10
Hummus, pickles, falafel, crispy chickpeas, flatbread, olive oil

Chicken Caesar Salad | 10
Poached chicken, lettuce, bacon, croutons, parmesan, egg, Caesar dressing

Fish & Chips | 12
Balter XPA battered hoki, chips, tartare sauce

Karaage Chicken | 12
Rice, sesame, honey-soy, pickled ginger

SLIDERS

Minimum 10, (GF available on request)

Classic Cheeseburger | 8
Beef patty, cheese, pickles, onion, tomato ketchup, American mustard

Crispy Chicken Slider | 8
Southern-style chicken tender, southwest sauce, pickles, coleslaw

Falafel Slider | 8
Beetroot relish, oak lettuce, pickles

Vegetarian Vegan Gluten Friendly Dairy Free Contains Nuts Contains Sesame
Contains Soy Contains Egg Contains Chilli Contains Shellfish M Mixed Seafood
A Local Seafood | Imported Seafood



Share Platters

PLATTERS

Each serves 8–10

Cheese Platter | 150
Brie, cheddar, blue cheese, bread and crackers, fruit, condiments

Charcuterie Platter | 150
Selection of cured meats, breads, crackers, pickles

Aussie Classics | 150
Mini pies, sausage rolls, cocktail pork sausages, mozzarella sticks, BBQ sauce

Asian Street Food | 120
Satay chicken skewers, vegetarian spring rolls, pork wontons, cocktail samosas, sweet chilli sauce

Veggie Delights | 120
Sage and pumpkin arancini, sweet potato croquettes, cauliflower popcorn, roast vegetable pies (*Can be made gluten friendly)

Assorted Sandwiches | 100
Selection of finger sandwiches

Fruit Platter | 100
Assortment of seasonal fruit

Sweet Treats | 100
Rocky road bites, apple bites, chocolate brownie, chocolate strawberries

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Pizzas and Grazing Tables

PIZZA SLABS | 75 EACH

18" x 11" in size

Margherita
Tomato sugo, basil, mozzarella

Grilled Zucchini & Ricotta
Tomato sugo, grilled zucchini, oregano, ricotta

Hawaiian
Double-smoked ham, pineapple, tomato sugo, mozzarella

Pepperoni
Pepperoni, mozzarella

Chicken, Bacon & Ranch
Chicken schnitzel, crispy bacon, mozzarella, ranch, southwest sauce

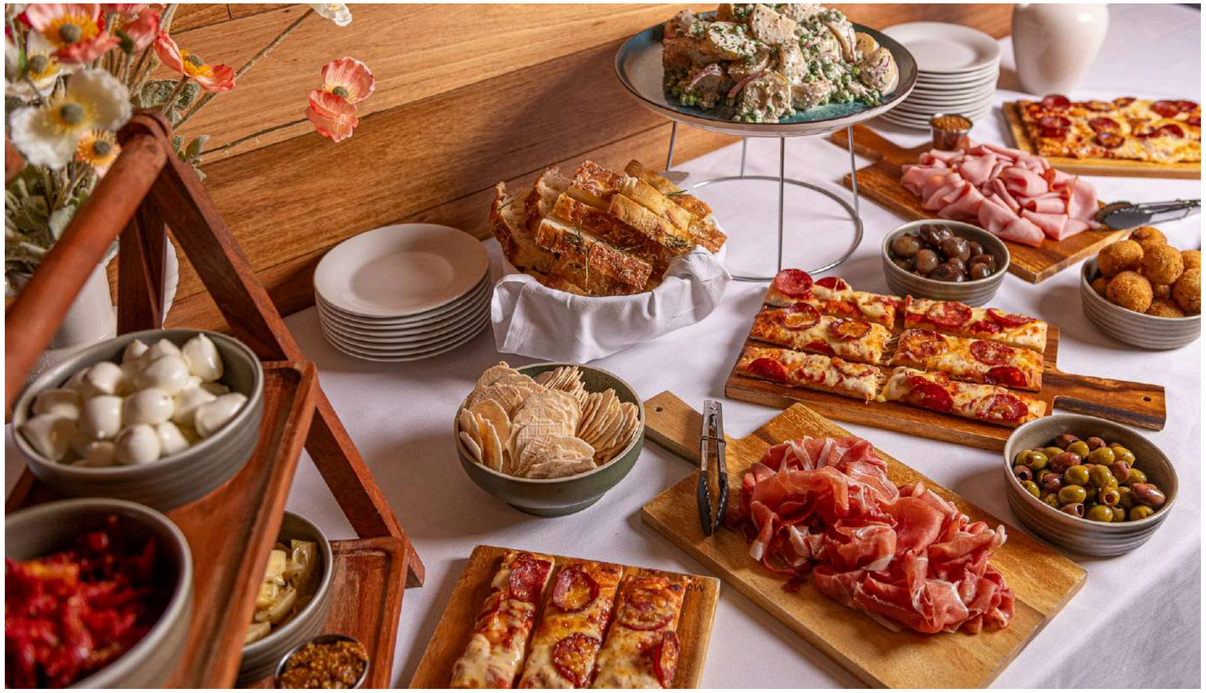
Meat Lovers
Pepperoni, crispy bacon, pulled brisket, mozzarella, Jack Daniel's BBQ sauce

GRAZING TABLES | 25 PER PERSON

Minimum 20 guests

Grazing Table
Chef's selection of breads, charcuterie, cheese and dips, with olives, sundried tomatoes, focaccia, grapes, condiments

Mexican Table
Soft tortillas, corn chips, guacamole, pico de gallo, Mexican rice salad, Baja salad, chicken mole, pulled brisket, chipotle corn



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Shared Banquet

TWO COURSES: $65 PER PERSON | THREE COURSES: $75 PER PERSON
Choice of two dishes from each course, with two sides. Sourdough included.

ENTRÉES

Whipped Ricotta & Beetroot
Whipped ricotta, pickled and roasted beetroot, tomatoes, soft herbs

Mezze Plate
Hummus, baba ghanoush, olives, charred capsicum, feta, pistachios

Fried Lemon Pepper Calamari
Guindilla pepper, lime, aioli

Karaage Chicken
Spring onion, chilli mayo

MAINS

Crispy Skin Pork Belly
Stuffing, apple sauce

Chermoula Lamb
Garlic yoghurt, chimichurri

BBQ Lemongrass Chicken
Vietnamese herb salad, nam jim

Roasted Kent Pumpkin
Yoghurt, hazelnuts, soft herbs

SIDES

Potato Salad
Chives, toasted almonds, seeded mustard dressing

Turmeric Roasted Cauliflower
Toasted almonds, raisins

Greek Salad
Tomato, cucumber, pickled red onion, olives, feta

Garden Salad
Mixed leaf, cherry tomatoes, cucumber, house dressing

DESSERTS

Chocolate Mousse
Passionfruit, hazelnuts

Sticky Toffee Pudding
Butterscotch sauce

Panna Cotta
Seasonal berries

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Morning Tea

MORNING TEA | 20 PER PERSON

Bacon & Egg Roll
*Vegetarian alternative available on request

Fruit Salad
Selection of seasonal fruit

Granola Pot
Yoghurt, seasonal berries

Selection of Baked Danishes & Biscuits

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Terms & 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 an Argenton Hotel Gift Voucher outside of the cancellation period.

Payments/Cancellations
A deposit of $250 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.

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 to 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.

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.

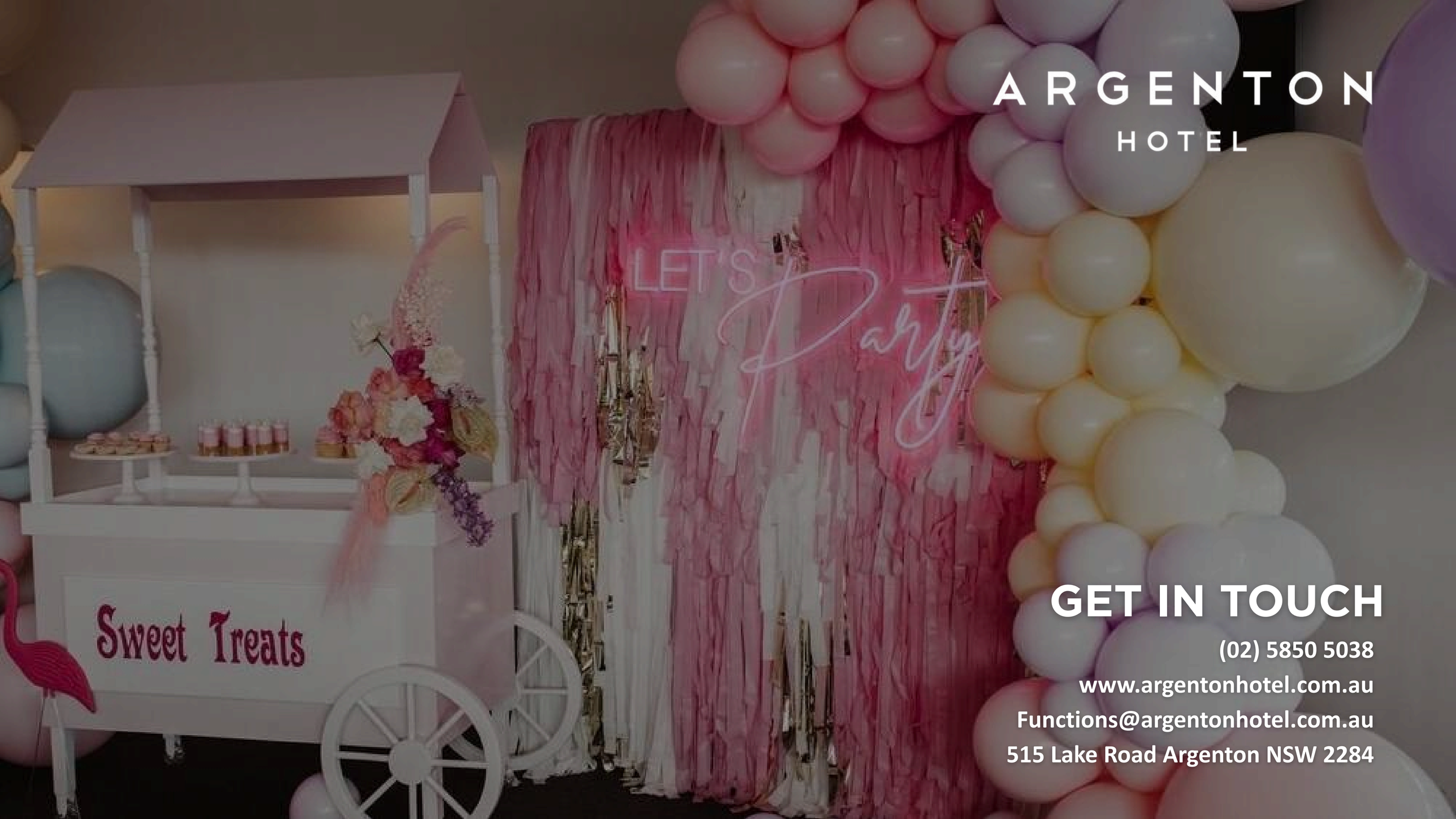
Food & Beverage
As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake, which the venue will safely store and provide complimentary cutlery and napkins.

Decoration
Decorations are welcomed with the exception of confetti and glitter. 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.

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.

Damage
Function hosts will be required 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 guest's discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged, and to notify Management.

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. Inthis instance, no refund will be provided and the host will be charged in full.



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GET IN TOUCH

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