



FUNCTION PACKAGE

07 5445 9003

palmwoodshotel.com.au/functions

2023-2024

HERE'S A BIT ABOUT US

Nestled in Sunshine Coast Hinterland, Palmwoods Hotel is family owned and was built in 1912. It has an enviable reputation for its great food, legendary steaks, lively but laid-back atmosphere and quality live FREE entertainment.

The Palmwoods Hotel is the Sunshine Coast's home of live music with great touring local live music playing every Friday and Saturday night as well as every Sunday afternoon. Check out our website or Facebook page for more information.

We are conveniently located close to the Palmwoods train station with ample on site and street parking available.

With a dynamic mix of spaces; from the sleek main bar, to the warm and comfortable bistro or the sun-soaked beer garden, Palmwoods Hotel is a popular choice for celebrations and special events.

Being a family friendly hotel, we have a fully equipped kids play area to keep the little ones entertained while you relax. It features the latest in video games and an active play gym – all at no cost.

Our succulent food features the freshest in local produce. This includes premium steaks and mouth-watering seafood!

We are happy to discuss other menu options that would meet your specific needs.



THE BEER GARDEN

Surrounded by greenery and conveniently located near our kids play area, this space could be the perfect place for your next function.

*This space can't be closed off due to needing access to kids play area and toilets for all patrons

Whole Beer Garden- 90pax

SEMI -PRIVATE DINING

Looking for a cozy indoor space? You and your guests can have the space all to yourselves without losing the social bistro atmosphere. This space is perfect for more intimate dinners, training sessions and meetings.

Seated- 40pax

Cocktail Style- 60pax

MAIN DINING

Step into our main dining area, a space designed to immerse you in the beauty of natural light and create a warm and inviting atmosphere for your special occasion.

Seated- 100 pax

Cocktail Style- 130pax

Needing a bigger function space?

Our semi-private dining can be extended to fit up to 50 pax.

Speak to our lovely staff and we will help find options that suit your numbers.



FUNCTION
SPACES

Perfect for a more relaxed cocktail style function, corporate events and training sessions. Gluten free, vegetarian & vegan options are available at request. Please let us know of any dietary requirements when booking.

PARTY PLATTER \$105

(recommended for 10-15 people)

A variety of sausage rolls, party pies, vegetable spring rolls, curry puffs, mini quiches, jalapeno poppers and honey BBQ coated mini meat balls served with dipping sauces

SLIDER PLATTER \$95

(recommended for 10-20 people)

Served on a toasted slider bun
-Pulled pork with chilli jam and coleslaw
-House made beef patty with lettuce, cheese and tomato relish
-Grilled chicken with lettuce and sweet chilli mayo

ANTIPASTO PLATTER \$90

~Perfect platter awaiting your guest's arrival~

A selection of deli meats, soft and hard cheese, small goods, roast vegetables and bread

CAKES & SLICES \$80

(recommended for 10-20 people)

Mixed selection of delicious cakes and slices

FRESH FRUIT \$80

(recommended for 10-20 people)

***fruit is subject to seasonal changes and availability**

A selection of locally sourced seasonal fresh fruit

SANDWICH PLATTER \$65

(recommended for 10-20 people)

A divine selection of assorted sandwiches served on white and multigrain bread

SCONE PLATTER \$45

(recommended for 10-20 people)

Baked fresh, accompanied with strawberry jam and freshly whipped cream



\$24 per person

~ minimum 15 people ~

Char gilled chicken breast topped with double smoked ham, Swiss cheese and mornay sauce served with salad and chips

Panko crumbed whiting fillets served with salad and chips, a lemon wedge and a side of tartare sauce

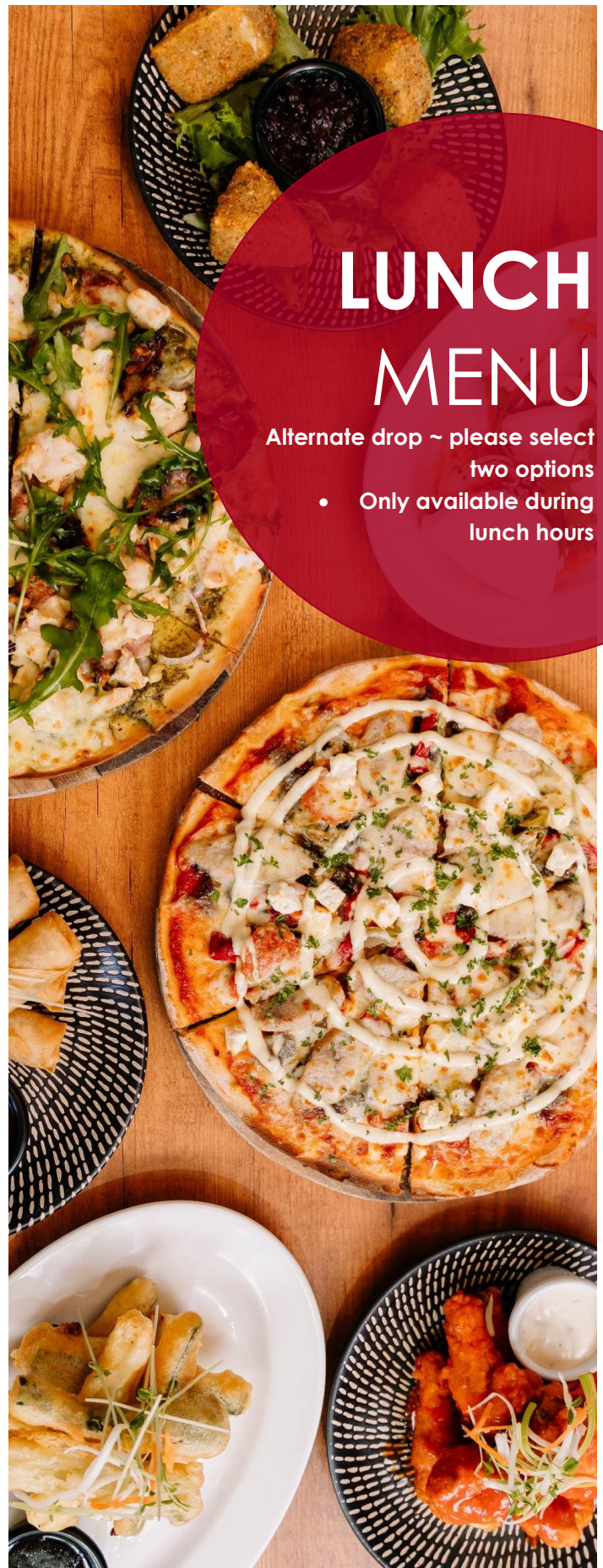
200g grilled pork sirloin served with vegetable and mash potato finished with gravy

Veal scaloppini- grilled veal in a creamy mushroom and garlic sauce served with vegetables and mash potato

Spicy buffalo fried chicken burger on a lightly toasted milk bun with crunchy slaw and a side of chips

Why not add dessert?

**Just \$12 per person
extra**



LUNCH MENU

Alternate drop ~ please select
two options

- Only available during
lunch hours

\$34 per person

(1 course)

\$45 per person

(2 course with main and dessert)

\$52 per person

(2 course with main and entrée)

\$66 per person

(3 course)

~ Minimum 15 people ~

**If you select one course- it must be from
the main menu below**

Crispy skinned barramundi with lime,
coconut and ginger sauce served
with wilted bok choy and sweet
potato mash

Bacon and chive cream cheese
stuffed chicken breast served with a
mushroom risotto cake, wilted
spinach and garlic cream sauce

250g Wagyu rump served with garlic
green beans, mash potato and
green peppercorn jus

Marinated and grilled lamb rump
served with steamed broccolini,
crushed pistachio nuts and potato
mash finished with red wine jus

Marinated pork loin served with
buttered green beans, dauphinoise
potato, pear compote finished with
apple cider jus

Crispy skinned Atlantic salmon
served with a roast chat potato, sun
dried tomato and green bean salad
with a basil and beetroot reduction
and lime butter sauce

Baked field mushroom stuffed with
ricotta cheese, sun dried tomato,
kalamata olives and parmesan
cheese with Napoli sauce, rocket
and a mushroom risotto cake



MAIN MENU

Alternate drop ~ please select
two options from one package

- Can be ordered during
lunch or dinner hours

If you are wanting something a bit more than just a single course, why not add a second, or third?

choose two alternate drop options from the dinner menu and another course (or two) from our alternate drop menus below

ENTRÉE

Country style pumpkin soup with garlic croutons

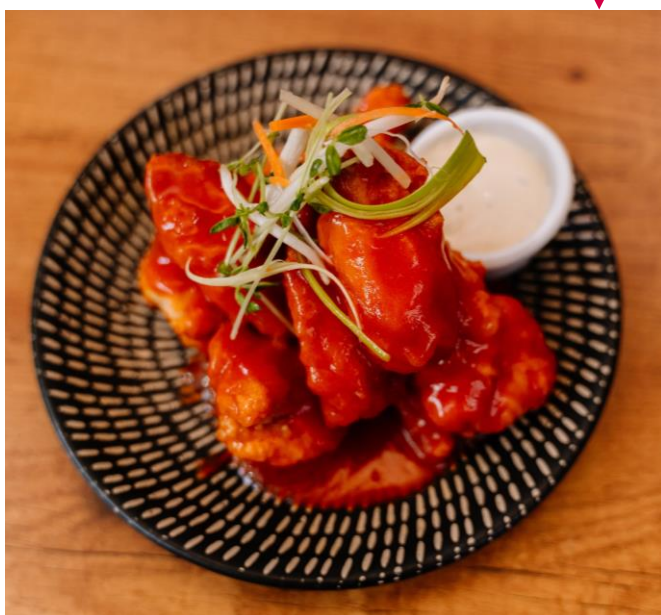
Mushroom, thyme and feta cheese tart with rocket and a balsamic glaze

Panko crumbed prawns with saffron rice, petite herb salad and chipotle aioli

Thai beef salad with vermicelli noodles and Asian herbs

Pumpkin and sage ravioli with Napoli sauce, spinach and shaved parmesan

Sticky Asian pork belly with fresh chilli, herbs, sesame seeds and jasmine rice



DESSERT

Sticky date pudding with butterscotch sauce, whipped cream and vanilla ice cream

Pear and rhubarb crumble with brandy custard

Self-saucing chocolate pudding with vanilla ice cream and fresh strawberries

Classic pavlova with fresh seasonal fruit and whipped cream

Baked American cheesecake with passionfruit curd, fresh berries and whipped cream



BEVERAGE OPTIONS

Speak with our friendly staff to find the perfect option for your event

CONSUMPTION

BAR *most popular

Any combination of soft drink, beer, wine, spirits or cocktails can be ordered on a consumption-based tab. There is no minimum spend on drinks and tab limits can be tailored to budget. Wristbands will be supplied by the hotel so as to identify guests with access to the tab.

CASH BAR

Standard bar style, pay as you go service for guests paying for their own drinks

PARTY STARTER

If you're looking to provide a drink for your guests on arrival as a party favour, there are many options available including individual cocktails.



1, 2 or 3 courses available
If you select one course- it must be from the mains
~ Minimum 15 people ~
1 Course \$28 per person
2 Course \$48 per person
3 course \$56 per person

ENTRÉES

Seafood Chowder with barramundi, Tasmanian mussels & a Mooloolaba Prawn

Seafood plate; Mooloolaba prawn, grilled scallops & lemon pepper calamari with chilli, lime & dill mayonnaise & fresh lemon

Shredded chicken with capsicum & confit garlic salad finished with saffron aioli

Antipasto with selection of deli meats, mixed marinated olives, semi-dried tomatoes & crisp bread

MAINS

Baked honey ham with coleslaw, baked potato, pumpkin, carrot, peas & honey gravy

Roast turkey with potato salad, green beans & corn on the cob accompanied with cranberry sauce & gravy

Grilled Atlantic salmon with baked sour cream and chives potato, green beans & garden salad finished with a lemon cream

Roast pork loin with roast pumpkin, potato & steamed vegetables accompanied with apple sauce & gravy

DESSERT

Christmas pudding with crème anglaise & vanilla bean gelato

Pavlova with fruit salad, whipped cream, vanilla bean gelato & passionfruit coulis

Lemon meringue pie with crème anglaise, fresh strawberries & praline

Sticky date pudding with butterscotch sauce, vanilla bean gelato & praline

CHRISTMAS MENU

Alternate drop ~ please select two options

*This menu is only available from late November and December



CONDITIONS OF HIRE

CONFIRMATION OF BOOKINGS

A tentative booking will be held for two weeks (except for November- January where we will require an immediate deposit to confirm your booking). Palmwoods Hotel retains the right to accept other bookings on the requested day until a booking is confirmed. Bookings will not be considered confirmed until Palmwoods Hotel receives a non-refundable deposit and a *signed hard copy* of our Terms & Conditions, your deposit will be deducted from your final balance.

SET UP AND ROOM HIRE FEES

Any function requiring the **exclusive** use of the main dining room area will incur a hire/setup fee of \$300.

Functions requiring the **exclusive** use of the semi-private dining room will incur a hire/setup fee of \$100.

Any function requiring the **exclusive** use outdoor area will incur a hire/set up fee of \$200.

Please note when booking exclusive use for the outdoor area the kids' area and toilets must remain accessible to all patrons.

MINIMUM SPENDS

Fri- Sunday		
Area	Minimum Spend	Deposit required
Semi Private Dining	\$1000	\$375
Main Dining	\$3500	\$750
Outdoor	\$3500	\$1050
Combined	\$5000	\$1500

CLEAN UP FEES

All decorations must be pre-approved by the function or bistro managers prior to the function. Any decorations smaller than 5mm such a glitter or confetti will incur a \$100 clean up fee. All decorations brought by the client are to be removed at conclusion of the function, or the next day if prior arrangements are made.

FINAL NUMBERS

Confirmation of final numbers, and menu selections, will be required NO LESS than SEVEN DAYS prior to the function date. All details relating to your function must be confirmed with the Function Manager via email or in writing. This final number will be considered to be the "minimum number" for the purposes of determining the invoiced amount, and will not be subject to further reduction. In the event guest numbers exceed the "minimum number", the invoiced amount will be increased accordingly but discussion will need to be made with the function manager/ head chef regarding menu choices as chosen dishes may not be available under 7 days' notice. In the event the number of guests subsequently attending the function drops below the "minimum number", you will still be charged for the number of guests confirmed as your "minimum number".

CANCELLATIONS

We would be disappointed if a function were to be cancelled, however we realise that circumstances occasionally make this necessary. In the event of a cancellation, the deposit may be refunded in full if notice is given no less than 7 days prior to the event.

PAYMENT

Payment of your account can be made by cash or EFTPOS. Your account is required to be settled immediately concluding the function, prior to your departure from the venue. If paying by credit card, please ensure your daily limit allows you to pay your account in full.

DAMAGES

Palmwoods Hotel will not accept responsibility for any damage or loss of merchandise incurred during the event. Wilful damages and breakages are not covered in the room hire fee. Damage must be paid for by the individual, group or company holding the function.

CONDITIONS OF HIRE

CONTINUED

CHILDREN

Children must be strictly supervised at all times by a parent or guardian and always wear shoes. Children are not permitted at bars or in the gaming room. Any damages caused by children or minors to the Hotel will be charged to the individual, group or company holding the function.

ALCOHOL

The liquor act of 1992 provides for severe penalties associated with underage drinking. An individual may be asked for current and valid photo I.D if consuming alcohol. Any guests found to be drinking under the legal age (18), or consuming liquor purchased elsewhere will result in the function being ended without refunds.

PRICING

Whilst we endeavour to maintain all prices at the time of the booking, they may be subject to price increases at our discretion.

NOISE

While we make every effort to ensure your event is not disturbed by other events or the general public, our functions rooms are not completely sound proof.

SMOKING

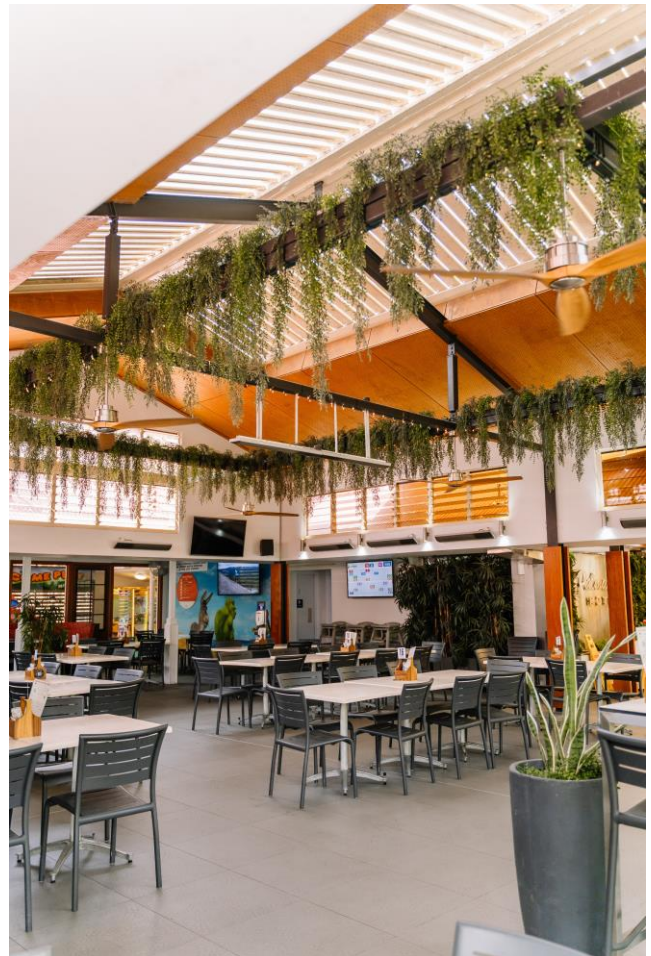
Smoking is not permitted inside the hotel. Smoking is permitted in the Designated Outdoor Smoking Areas (DOSAs) of the Palmwoods Hotel. Please refer to venue signage for locations.

SECURITY & LICENSING

For security & licensing purposes, our security and/ or duty manager staff may occasionally walk through the function room during your event. Our staff will do their best to not disturb your event.

PALMWOODS HOTEL HOUSE POLICY

This policy is to serve our patrons in a responsible, friendly & professional manner. Our staff will be on hand to assist patrons in their decision to consume alcohol in moderation and where appropriate avoid the dilemma of combining drinking and driving. Staff will not serve any persons under the age of 18, nor any person who staff deem to be unduly intoxicated. All minors must be accompanied by a parent or guardian at all times while at the hotel. Please be aware that this is not the full and complete House Policy, please refer to the official House Policy for full details (available upon request).



BOOKING FORM

Function day and date: _____

Type of function: _____

CONTACT DETAILS

Name: _____

Business/ Association Name (if applicable): _____

Phone Number: _____

Email: _____

Postal Address: _____

Suburb: _____ Post Code: _____

Alternate Contact Name: _____ Alternate Phone: _____

Proposed Function Time: _____ Estimated Number of Guests: _____

Anticipated Catering Requirements/ Menu _____

Anticipated Times for Catering: _____

TERMS & CONDITIONS CONFIRMATION

- I have read and agreed to all Terms and Conditions mentioned on the previous pages of this package.
- I understand that any additional charges not settled on the night of my function will be charged to the following credit card

BOOKING FORM

PAYMENT

Card Type: VISA/ MASTERCARD/ AMEX _____

Card Name: _____

Card Number: _____

Expiry: _____ CVC: _____

Name: _____

Signature: _____

Date: _____

Please return to the Palmwoods Hotel, Attn Functions Manager.
Email: functionmanager@palmwoodshotel.com.au

