

FUNCTIONS



QUEEN OF THE WEST



The Garden Bar Exclusive

TV SCREENS	✓
ACCESSIBILITY	✓
EXCLUSIVE HIRE FOR GROUPS 30+	✓
SEMI PRIVATE FOR GROUPS 30 OR LESS	✓



Our Garden Bar event space is perfect for groups up to 100 guests, providing a casual and lively cocktail-style atmosphere. The area is entirely private, featuring its own bar and dance floor. You'll have the freedom to decorate the space to match your theme and bring your own entertainment, whether it's a DJ, acoustic musician, or a curated playlist. This area features booth seating & tall tables & stools.



The Deck



50



20

TV SCREENS	✓
ACCESSIBILITY	✓
HEATING	✓
UNDERCOVER	✓

The Deck is available for exclusive hire. This function area can primarily accommodate up to 50 guests. It includes tall tables & stools. The bi-fold windows open facing outwards to the bustling Pakington Street. The deck function area is ideal for events in any weather condition. It boasts a retractable roof that can be opened on sunny days or closed when the weather is less favorable.

The Garden Bar + Deck Exclusive

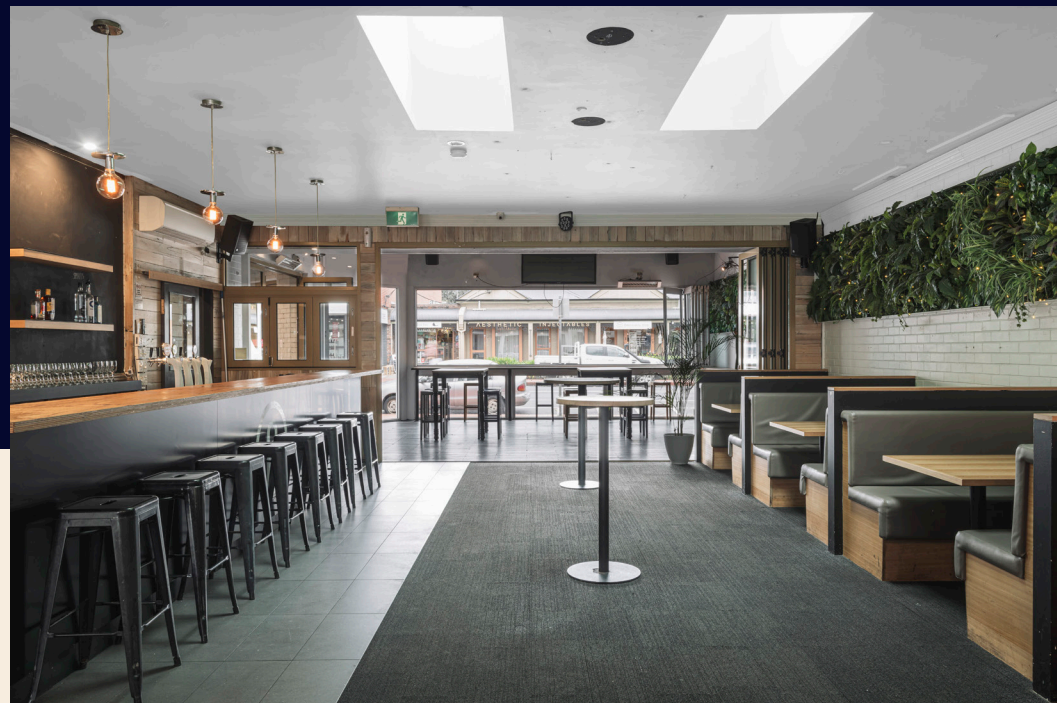


150

TV SCREENS	✓
ACCESSIBILITY	✓
EXCLUSIVE HIRE AVAILABLE	✓
MINIMUM SPENDS APPLY	\$POA

The Garden Bar & Deck are available for exclusive hire. The Bifold doors open between the 2 function areas. This creates a function area that can accommodate cocktail functions up to 150 guests.

You'll have the freedom to decorate the space to match your theme and bring your own entertainment, whether it's a DJ, acoustic musician, or a curated playlist. This area features booth seating & tall tables & stools. Bifold windows opening out onto bustling Pakington Street.





The Garden Bar

Top Level Semi Private

TV SCREENS	✓
ACCESSIBILITY	✓
SEMI PRIVATE FOR GROUPS 60 OR LESS	✓



Our Garden Bar top level function space is perfect for groups up to 60 guests, providing a casual and lively cocktail-style atmosphere. This area is semi-private. Featuring booth seating, tall tables & stools. You'll have the freedom to decorate the space to match your theme.



Lower Level & Alfresco Semi Private



ALFRESCO	✓
ACCESSIBILITY	✓
SEMI PRIVATE FOR GROUPS 50 OR LESS	✓

The Lower Level is available for groups up to 50. This area has semi-private access joining to the garden bar. The area is primarily standing cocktail space with adjoining alfresco area to the rear. This area can accommodate seated groups upon request for a private dining experience, hens day lunches, trivia, paint & sip & more.

Canape Menu

COLD	HOT	DESSERTS
<p>PUMPKIN & WHIPPED GOATS’S CHEESE TARTLET, CARAMELIZED ONION (V) \$4.5</p> <p>SEARED BEEF ON CROUTE,WATERCRESS, HORSERADISH CREAM \$7</p> <p>SPICED TUNA TARTARE, CASSAVA CRACKER (GF) \$7</p> <p>EGGPLANT & DUKKAH PINWHEEL, SUMAC LABNE (V) \$4.5</p> <p>ROASTED MUSHROOM & LEMON THYME BRUSCHETTA, GOATS CHEESE (V) \$4.5</p> <p>OYSTERS NATURAL, SERVED WITH MIGNONETTE DRESSING (GF) \$MP</p>	<p>POTATO & SMOKED MOZZARELLA CROQUETTE, CHIPOTLE MAYO (V) (GF) \$4.5</p> <p>JERK MARINATED CHICKEN SKEWER, CHARRED LIME AIOLI (GF) \$4.5</p> <p>CRISPY PORK BELLY BITES, PALM SUGAR CAMEL (GF) \$4.5</p> <p>SZECHUAN PEPPER CALAMARI, LEMON, AIOLI (GF) \$4.5</p> <p>CHORIZO SAUSAGE ROLLS, TOMATO RELISH \$4.5</p>	<p>STICKY DATE & CHOCOLATE PUDDING, BUTTERSCOTCH CREAM GF V \$4.5</p> <p>ETON MESS, MERINGUE, CREAM, PASSIONFRUIT CURD, WHITE CHOCOLATE GF V \$4.5</p> <p>DARK CHOCOLATE TARTLET, CREAM, MACADAMIA PRALINE V \$4.5</p>
SUBSTANTIAL		<p>To cater for these events, we recommend a minimum of 5-6 canapes per person. All items are cost per piece, so your cost will be tailored specifically to the amount of guests attending. Just choose your canape selections, and they will be served on platters at your confirmed number of guests.</p>
<p>MINI BUCKET OF POPCORN CHICKEN, KOREAN CHILLI JAM, MAYO GF \$7</p> <p>MINI BUCKET OF POPCORN CAULIFLOWER, KOREAN CHILLI JAM, MAYO GF VO V \$5</p> <p>TRADITIONAL PORK MEATBALLS, TOMATO SUGO, BURRATA, BASIL GF \$8</p> <p>GRILLED FISH TOSTADA, PICKLED RED ONION, CHARRED CORN, JALAPENO, GREEN GODDESS GF \$7</p> <p>PULLED BEEF SLIDERS, PICKLED CUCUMBER, CHIPOTLE MAYO \$7</p> <p>POACHED PRAWN SLIDER, LETTUCE, DILL, MAYO \$9</p>		

Beverage Package

STANDARD PACKAGE

FRANKIE SAUVIGNON BLANC, VIC
KISMET MOSCATO , VIC
FRANKIE SPARKLING , VIC
FRANKIE SHIRAZ, VIC

TAP BEERS CARLTON DRAUGHT
 STONE & WOOD PACIFIC ALE
 STONE & WOOD CRISP
 PIPSQUEEK CIDER

SOFT DRINKS & JUICE

PREMIUM PACKAGE

BASIC PACKAGE +

BAIE ROSÉ, GEELONG VIC
FRINGE SOCIÉTÉ CHARDONNAY, PAYS D’OC, FRANCE
6 FT 6 PROSECCO, GEELONG, VIC
SHADOWFAX PINOT NOIR, GEELONG, VIC

ALL TAP BEERS, CIDER, GINGER BEER

SOFT DRINKS & JUICE

SPIRITS +10PP / PER HOUR

BOMBAY GIN JIM BEAM
ERISTOFF VODKA CANADIAN CLUB
BUNDABERG RUM

DURATION	STANDARD	PREMIUM
2 HOURS	45	60
3 HOURS	55	70
4 HOURS	65	80

DRINKS ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your function progresses and increased at any stage of your function. Your guests can order from your selections from Basic Package- Premium Package or Open Bar.

CASH BAR

All drinks from our drinks list are available for your guests to purchase individually at your function.

*All Beverage packages include soft drinks and juice selection.

TERMS & CONDITIONS

All menu items & prices are subject to change without notice. To secure the date, a \$200 deposit is required which is redeemable at the conclusion of your event on any food and beverage purchased subject to the compliance to the terms. Payment of the deposit is confirmation that you agree to the terms and conditions of the events. We will get in touch a few weeks prior to confirm catering and all the finer details.

1. Bookings

Tentative bookings will be held for a period of seven days. After this time, a deposit is required to secure the booking. If these details are not fulfilled, the reservation will be automatically released. Some booking may be required to meet a minimum spend to reserve the space. Full payment is required at the conclusion of the event. Minimum spend is subject to the Management's discretion.

2. Deposit

A deposit of \$200.00 is required to be paid by the client to secure the booking. This is redeemable on food and beverage purchased on the night subject to the agreed terms of the event. Any damages or change to numbers after confirmation may be subject to retention of the deposit. By paying the deposit you agree to the terms and conditions listed within this document.

3. Function Details

Requirements for menus, guest arrival, decorations and final guest number are required 3 weeks prior to the event date.

4. Final Attendance Confirmation

Final confirmation of attendance, beverage selection, food order and room set up is required 3 weeks prior to the event. Should there be a reduction in numbers of attendees after the

final confirmation, no refunds or reduction in price is available.

5. Prices

Every endeavour will be made to maintain printed prices; however, prices are subject to change and Management's discretion due to circumstances beyond the venue's control.

6. Payment

Following receipt of the deposit, payment for food can be made prior to the event or at the conclusion of the event. Food order must be received at least 3 weeks prior to the event. An invoice with the balance will be sent and remittance must be sent to manager@queenofthewestgeelong.com.au as confirmation. Payment for all food and beverage can be made prior to the event or at the conclusion of the event.

7. Loss & Damage

The Client will assume responsibility for any and all damages caused prior to, during and after the event by the way of the Client's guests or any other contractors hired by the client; whether in the room reserved or in any part of the venue. Queen of the West will not accept responsibility for the loss or damage to any equipment, merchandise or property left on the premises prior to, during or after the event.

8. Displays and Signage

All and any displays must be approved by Management prior to the installation of the decor. The function manager prior to the event must approve all signage and decorations and must be removed at the conclusion unless otherwise stated.

9. Cancellations

All cancellations must be received by the Function Manager in writing.

If the venue receives written confirmation the following terms apply.

- More than 8 weeks notice prior to the booking date: Full refund is given to the client.

- Between 8 to 4 weeks notice of the booking date: 50% of the deposit will be forfeited. If the date is subsequently booked, the amount will be refunded to the client.

- Less than 4 weeks notice prior to the booking date: 100% of the deposit will be forfeited. If the date is subsequently booked, the forfeited amount will be refunded to the client. Queen of the West reserves the right to cancel any function with at least six months prior notice. A full refund of all deposits will be given, however no monetary compensation will be issued. Management reserves the right to amend cancellation timeframes due to unforeseen circumstances at the management's discretion.

10. Provision of Food

Please note all catering must be provided for in-house accordance with Queen of the West's Food Safety Program. The ONLY item allowed in the venue is a celebration cake, which (if required to be refrigerated) will be temperature checked on arrival and MUST be below 5 degrees celsius. Remaining food from functions is not permitted to be taken home as it is against Food Safety regulations.

11. Venue

Regulations

We kindly remind all clients and guests that Queen of the West is fully licensed. BYO is not available. All liquor brought into the venue for gifts and/or prizes is required to be held by staff until the end of the Function. Any liquor brought into the venue will be confiscated by Management and returned at Management's discretion. The Client is responsible for the behavioural conduct of their guests. Any breaches of the venue's conduct may result in immediate cessation of function and possible forfeiture of function deposit.

12. Identification

All persons over the age of 18 years are required to carry, and produce on request, photographic identification deemed appropriate by Liquor Licensing Victoria. Any person not in the possession of legal identification may not be granted access to the venue. Minors are only permitted in the venue whilst accompanied and supervised by a responsible adult and must vacate the venue by 9pm.

13. Client Responsibility

Queen of the West does not permit the use of confetti, rice party poppers, sparklers or flower petals. Any use of said items will incur a cleaning fee. The use of smoke machines is strictly prohibited.

The client is required to read all the terms and conditions listed in this article and ensure compliance of all guests. Management reserves the right to intervene where appropriate and exclude or eject any or all objectionable persons from the premises without liability.