

The Swiss Mountain Hotel

**Functions – Weddings, Birthdays, Engagements
& anything else you want to celebrate!**



Swiss Mountain Hotel
3454 Midland Highway,
Blampied
www.swissmountainhotel.com.au
+613 5345 7006



***Step back in time, but enjoy
great country service and hospitality.***

The Swiss Mountain Hotel, established in 1865, is one of regional Victoria's oldest licensed hotels and the oldest weatherboard hotel in Victoria.

Now owned and operated by the Frangos family, whose style and sophistication in Daylesford is iconic.

The new Function room has been built out of local stone and sets up a wonderful Tuscan style theme to the outside area and compliments the old building, while providing an outstanding area for all style of functions.

Several function packages are available from platters, cocktail parties through to more traditional seated dining.

*We have a minimum of **30** people for any function package.*

We offer many options for your function and these are listed in our Function Booking information at the rear of this handout.

We pride ourselves on tailoring packages to suit everyone's budget and creating a personalised event that your guests will talk about for years to come. We have birthday parties for all ages, engagements, weddings and any other event you can think of to celebrate in style.

We are delighted to share a list of service providers to meet your needs whether it be a celebrant, florist, photographer, musician, event theming company, hairdresser, make-up artist, local bus company etc, etc. Please discuss this with the Functions Coordinator who will be happy to assist.

If you would like more information regarding room hire costs and catering packages please email functions@swissmountainhotel.com.au and arrange a time to discuss your event requirements.

Our aim is to make your function an enjoyable and memorable occasion and we will work with you to achieve this!

SEATED DINING PACKAGES

2 Course Package & cake plating \$60pp

Includes :

- Two (2) Entrees & Mains served alternate cake plating

3 Course Package \$70pp

Includes choice of (Served alternately):

- Two (2) Entrees
- Two (2) Mains
- Two (2) Desserts

3 Course Gold Package \$80pp

Includes choice of:

- Two (2) Canapes
- Two (2) Entrees (Served alternately)
- Two (2) Mains (Served alternately)
- Two (2) Desserts (Served alternately)

ENTREE

- Pork & Vegetable Terrine, poached prunes, pickles & Lavosh
- Baked Scallops, potato gratin, Chorizo
- Chicken Roulade, Pistachio nuts, baby cos, honey mustard dressing
- Cauliflower and Leek croquettes, tomato salsa
- Grilled whole prawns, avocado & mango salsa, spicy aioli
- Poached salmon nicoise salad (Green beans, tomato, boiled eggs, olive)
- Twice cooked cheese soufflé, pickled fennel & pear salsa
- Crab ravioli with saffron and tomato bisque
- Baked Calamari, stuffed with rice, capers & herbs
- Grilled vegetable terrine, with goats fetta, basil pesto and Lavosh
- Smoked chicken, baby cos, avocado, Caesar dressing
- Slow cooked lamb ribs chimichurri, cress and tomato salad
- Shared grazing plates for table (Cured meats, pate, cheese, olives, dip, pickles, bread, Lavosh) (Not to be used as an alternative choice)

MAINS

- Baked cannelloni filled with spinach and ricotta with tomato salsa & parmesan
- Eggplant & chickpea curry, rice, roti, peanuts & herbs
- Moroccan vegetable & date tagine, giant cous cous, mint yoghurt & preserved lemon
- Roasted porterhouse, chat potatoes, green beans, beetroot pickle and jus
- 5 hour slow cooked lamb shoulder, mashed potato, confit baby onion, mint salsa & parsnip chips
- Grilled Atlantic salmon, roasted cauliflower, potato and red onion salad with spicy aioli
- Roasted chicken breast, crispy polenta, sweet corn, avocado & radish salsa
- Slow cooked pork neck, mashed potato, apple & raisin chutney, greens & jus
- Slow cooked duck leg, du puy lentils, braised cabbage, plum sauce and pancetta
- Chicken Kiev, filled with Tarragon and garlic butter, grilled baby cos, Swiss brown mushroom, Kifler potatos, honey glaze
- Ocean Trout, asparagus, fried kiflers, tomato basil salsa
- Platters of roasted meats – chicken, pork, beef or lamb, bowls roasted vegetables, Yorkshire pudding, Gravy and condiments. (placed in centre of table to share)(Not to be used as an alternative choice)

DESSERT

- Cherry and coconut crumble, chocolate ice-cream
- Chocolate brownie, double cream, chocolate sauce, berry compote
- Lemon curd tart, berry compote, vanilla ice-cream & Italian meringue
- Mocha tart, coffee sorbet and honeycomb
- Baked cheesecake, poached strawberries, raspberry ice cream
- Chocolate mousse terrine, Cointreau cream & berry compote
- Sticky date pudding, caramel sauce and rum & raisin ice cream
- Pavlova, liquored berries, passion fruit curd & double cream
- Apple rhubarb pie, coulis & ice-cream
- Vanilla panacotta, passionfruit, mango, coconut crumble & tullee biscuit

CANAPE PACKAGES

CANAPE PACKAGE 1 \$45pp

Choice of 6 Canapes from the Savoury or Dessert selection

CANAPE PACKAGE 2 \$70pp

Includes choice of:

- Two (2) large canapés*
- Eight (8) canapés*

(we recommend including 2 dessert canapés in this selection)

SAVOURY CANAPES

- Mini Margherita pizza*
- Swiss Mountain Prawn cocktail*
- Pork spare rib, honey glaze*
- Pork and fennel sausage rolls*
- Popcorn chicken drumettes*
- Mini cheese burger*
- Macaroni cheese croquettes or cauliflower, leek & cheese croquettes*
- Mini hot dog w mustard & cheese*
- Quiche Florentine (spinach tomato & cheese or ham & cheese)*
- Oyster Kilpatrick*
- Chorizo, saffron, pea and mozzarella arancini*
- Mini crab, mayo & avocado brioche bites*
- Potato latkes with smoked salmon, horse radish cream*
- Mini mushroom & gorgonzola tarts*
- Smoked salmon, avocado bruschetta*
- Savoury Goats Cheese cake, red onion jam, fresh pear*
- Spicy prawn & avocado bites*
- Lamb kofta, tzatziki*
- Pork terrine, rye bread, poached prune*
- Morton Bay Bug tail, squid ink mayo, salmon roe*
- Zucchini & crab fritters with spicy aioli*
- Mini beef red ale pie*
- Roasted beef, pickled beetroot, horseradish, crouton*

DESSERT CANAPES

- Chocolate mousse with Cointreau cream*
- Sticky date pudding, caramel sauce*
- Churros w/ chocolate sauce*
- Jam doughnuts*
- Lemon meringue tart*
- Chocolate brownie*
- Mini tiramisu*

LARGE CANAPES - *served noodle box style*

(Additionally Can be added to package 1or 2 at \$11 per item)

- Bucket fish & chips*
- Caesar salad—chicken or smoked salmon opt.*
- South Melbourne dim sim w/ soy sauce*
- Salt & Pepper calamari*
- Lamb souvlaki*
- Cheese burger*
- Orecchiette w/ bolognese*
- Curry—beef, chicken, prawn, vegetarian opt.*

ADDITIONAL ITEMS

BEVERAGE PACKAGE **\$60**

Four (4) duration Includes:

- House Sparkling wine
- House Red wine
- House White wine
- Tap beer
- Stubbies ie cider, corona, light beer etc. available on request (cost may vary)
- Juices & Sodas
- Each additional hour \$15 per head

CONSUMPTION BAR ALSO AVAILABLE

ADDITIONS

cut & plate wedding cake	\$ 6.50pp
large canapé	\$15.00pp
canapé	\$ 7.50pp
entrée	\$15.00pp
main	\$30.00pp
dessert	\$15.00pp

Terms and Conditions

Deposit - A \$250.00 deposit is required to confirm your booking. Deposits are strictly **non-refundable** within 30 days of the proposed function date. Confirmation of definitive guest numbers and the balance of payment is required 14 days prior as menus and charges will be based on this number. **The payment of the deposit will be seen as acceptance of these terms and conditions.**

Prices – are subject to change

Menus - may change due to availability of seasonal produce. Final menu and dietary requirements must be confirmed 14 days prior to the event.

Conclusion - Service will conclude at an agreed time and guests must depart within half an hour of this time. Charges will be incurred at \$200 p/hour past the closing deadline.

Concessions - Children and professional guests (ie. non guests such as musicians, photographers and chauffeurs) will be charged at 50% of the total per head cost by prior arrangement only.

Decorations - venue, tables and surrounds may be decorated by you at your cost. Confetti, party poppers or any water leachable material must not be used. Any damage to furniture or facilities will be charged for at cost price of repair.

Access - Access to the venue for decorating and general set up is available 1 hour prior to the confirmed start time of your function. Earlier access is available by negotiation.

Smoking - is not permitted within the venue; however designated smoking areas are available.

Confirmation - Bookings will be confirmed with your deposit and the date will **NOT** be held until the deposit is received.

Dietary Requirements – Can be catered for if we are given at least 14 days notice

Public Space - Whilst your function will be accommodated in either the dining room, function room or outside area, **the bar will remain open to the public.**

Function Booking Information

Pub – Inside (Evening)

\$4000 minimum spend on Food and Beverage

- This covers exclusive use of the Dining Room
- 12.30pm finish
- Does not include the cost of a Wedding Ceremony on the grounds

Courtyard – Outside (Evening)

\$250 hire fee for exclusive use of this area

- We provide tubs and ice with selected drinks for self service in this area
- 80 people maximum cocktail style
- This covers exclusive use of the outside seating area
- Does not include the cost of a Wedding Ceremony on the grounds

Weddings

\$500 - Cost of having wedding ceremony on the grounds

\$500 charge for a wedding coordination and administration fee – This covers having a coordinator on the day to ensure your function is run smoothly.

Function Room Hire

Day Rates

Monday – Friday	until 5pm	\$100ph - Add \$40 per hour for a staff member if needed
Weekend	until 4pm	\$155ph - Add \$40 per hour for a staff member if needed

Evening Rates

Friday or Saturday	5pm to 12 midnight	\$600 (inc. 2 bar staff for 5 hrs)
Public Holiday	5pm to 12 midnight	\$2000 (inc. 2 bar staff for 5 hrs)
Sunday	5pm to 11pm	\$1000 (inc. 2 bar staff for 5 hrs)
Monday to Thursday	5pm to 11pm	Price on Application

Security Bond

Payable for all bookings \$400 (Day Hire) \$600 (Evening Hire)

Deposit Required

A deposit of \$250 shall be charged to secure booking and this will be deducted from the final invoice. Balance to be paid **(in full)** 14 days prior to event. At this time you will be required to confirm numbers, menu choices and timing of your function.

Maximum numbers

Function Room	Pub - Inside
- Sit down - 120	Sit down - 90
- Cocktail – 150	Cocktail - 120

Pub – Outside (weather dependant)

- Sit down 50
- Cocktail – 75 to 100

To book PH.03 53457006 functions@swissmountainhotel.com.au