

The Swiss Mountain Hotel

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



**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.

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



Swiss Mountain Hotel
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Blampied
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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 **\$70pp**

Includes:

- 2 choices of Entrees (Served alternately)
- 2 choices of Mains (Served alternately)

3 Course Package **\$95pp**

Includes:

- 2 choices of Entrees (Served alternately)
- 2 choices of Mains (Served alternately)
- 2 choices of Desserts (Served alternately)

2 Course Package & Cake Plating **\$75pp**

Includes:

- 2 choices of Entrees (Served alternately)
- 2 choices of Mains (Served alternately)
- Cake Plating
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3 Course Ultimate Package **\$110pp**

Includes:

- 2 choices of Canapes
- 2 choices of Entrees (Served alternately)
- 2 choices of Mains (Served alternately)
- 2 choices of Desserts (Served alternately)

Entrée

- Seared Salmon, Tempura Avocado, Wasabi Soy
- Grilled King Prawn Cutlets, Chorizo, Saffron Cream Sauce
- Cauliflower, Leek & Cheese Croquettes, Tomato Salsa, Truffle Mayo
- Lamb Ragu Arancini, Aioli, Fried Sage, Parmesan
- Crumbed Halloumi, Warmed Green Olives, Citrus
- Mediterranean Vegetarian Couscous salad (Capsicum, Tomato, Kalamata Olive, Zucchini, Goat Cheese)
- Slow Cooked Half Spatchcock, Baby Cos Lettuce, Pancetta, Caesar Dressing
- Crying Tiger Salad (Aged Green Hill Beef, Thai dressing, Mesclun Leaf, Bean shoot, Asian Herbs)
- Grazing platter for table (Charcuterie, Pâté, Dip, Olives, Pickles, Cheese, Bread, Lavosh Crackers)
(*Not to be used as an alternative*)

Main

- Baked Cannelloni filled with Pumpkin, Spinach and Ricotta Cheese, Napoli Sauce, Béchamel Sauce
- Moroccan Vegetable & Date Tagine, Pearl Couscous, Mint Yoghurt, Preserved Lemon
- Roasted Porterhouse, Chat Potatoes, Green Beans, Red Wine Jus
- 5-hour Slow Cooked Lamb Shoulder, Mashed Potato, Confit Shallot, Pickled Beetroot, Mint jus
- Crispy Skin Pork Belly, Sweet potato & Apple Purée, Balsamic-Glazed White Onion, Broccolini, Pork Jus
- Slow Cooked Duck Leg, Dupuy Lentils, Braised Cabbage, Plum Sauce, Pancetta
- Chicken Kiev filled with Tarragon & Garlic Butter, Sweet Corn Salsa, Brussel Sprouts, Kipfler Potatoes, Sweet Soy & Honey Glazed Sauce
- Wild Barramundi, Pickled Mussel, Spiced Cauliflower & Potato Salad, Tomato Salsa, Lemon Butter Sauce
- Roasted Meat Platter – Your choice of Chicken, Pork, Beef or Lamb, Roasted Vegetables, Gravy, condiment (*Not to be used as an alternative*)

Dessert

- Apple & Rhubarb Crumble, Vanilla Ice-cream
- Lemon Curd Tart, Italian Meringue, Vanilla Ice-cream
- Baked Cheesecake, Poached Strawberry, Passion Fruit Sorbet
- Chocolate Mousse Terrine, Berry Compote, Cointreau Cream
- Sticky Date Pudding, Caramel Sauce, Rum & Raisin Ice-cream
- Pavlova, Liqueured berries, Passion Fruit Curd, Double Cream
- Cherry & Raisin Strudel, Candied Orange, Chocolate Ice-cream
- Dark Chocolate Panna Cotta, Cranberry Jam, Caramelised Sugar, White Chocolate & Raspberry Ice-cream

Canapés PACKAGES

Silver Canapés Package

\$75pp

Includes:

- 6 choices of Canapés (Savoury or Dessert)

Gold Canapés Package

\$100pp

Includes:

- 2 choices of Large Canapés
- 6 choices of Canapés (Savoury or Dessert)

Savoury Canapés

(Can be added to Gold or Silver Package at \$10 per item as additional)

- Mini Margherita Pizza
- Mac & Cheese Bite
- Buffalo Wings
- Assorted Slider (Beef, Fish & Chicken)
- Cauliflower, Leek & Cheese Croquettes
- Quiche Florentine (Spinach, Tomato & Cheese or Ham & Cheese)
- Satay Chicken Skewer
- Exotic Mushroom Arancini
- Tomato, Basil & Fetta Bruschetta
- Smoked Salmon, Cream Cheese & Avocado Bites
- Vegetarian Spring Roll, Sweet Chilli Sauce
- Spicy Prawn Taco
- Lamb Kofta, Tzatziki
- Pork Belly Bao Bun
- Vietnamese Chicken Rice Paper Roll
- Tempura White Fish Bite
- Mini Beef Red Ale Pie
- Roasted Beef, Pickled Beetroot, Horseradish, Crouton
- Salt & Pepper Calamari

Dessert Canapés

- Chocolate Mousse, Cointreau Cream
- Sticky Date Pudding, Caramel sauce
- Churros, Chocolate Sauce
- Mini Nutella Pizza
- Lemon Meringue Tart
- Chocolate Brownie
- Mini Tiramisu

Large Canapés

(Can be added to Gold or Silver Package at \$15 per item as additional)

- Seafood Basket, Chips
- Caesar Salad (Your Choice of Chicken or Smoked Salmon)
- Lamb Souvlaki, Pita Bread
- Southern Fried Chicken Burger, Chips
- Nachos Bowl (Your Choice of Beef, Chicken or Vegetarian)
- Curry (Your Choice of Beef, Chicken, Seafood or Vegetarian), Roti

Swiss Mountain Hotel

Pub Classic Set Menu

Two Course \$70pp or Three Course \$90pp

Entrée:

Vegetarian Taco, Spicy Mixed Bean, Guacamole, Pico de Gallo, Corn Tortilla (*VG, GF, DF*)

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Spanish Spinach Croquette, Tomato Relish, Fried Sage (*VG*)

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Garlic King Prawns, White Wine & Cream Sauce, Spring Onion, Jasmine Rice (*GF*)

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Salt & Pepper Calamari, Aioli Sauce (*DF*)

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Popcorn Chicken, Spicy Aioli Sauce

Main:

Swiss Mountain Chicken Parma, House Made Chicken Schnitzel, Napoli Sauce, Smoked Ham, Provolone Cheese, Mozzarella Cheese, Chips, Garden Salad

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Swiss Mountain Fish & Chips, Beer Battered Catch of the Day, Aioli Sauce, Chips, Garden Salad

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Swiss Mountain Steak Sandwich, Green Hill Rump, Bacon, Egg, Tomato, Swiss Cheese, Caramelised Onion, Mesclun Leaf, Aioli Sauce, Tomato Relish, Turkish Roll, Chips

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Swiss Mountain Red Burger, Southern Fried Chicken, Maple Bacon, Kimchi, Pickles, Mesclun Leaf, Korean Sweet & Spicy Fried Chicken Sauce, Japanese Mayonnaise, Sriracha infused Milk Bun, Chips

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Curry Spiced Quinoa, Zucchini, Cauliflower, Capsicum, Heirloom Tomato, Chickpeas, Coconut Milk, Cumin Braised Eggplant (*VG, DF, GF*)

Dessert:

Chocolate Mousse Terrine, Berry Compote, Vanilla Ice-cream (*GF*)

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Sticky Date Pudding, Caramel Sauce, Rum & Raisin Ice-cream

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Apple & Walnuts Strudel, Vanilla Custard, Cointreau Cream

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Lemon Curd Tart, Italian Meringue, White Chocolate & Raspberry Ice-cream

ADDITIONAL ITEMS

BEVERAGE PACKAGE **\$75**

Four (4) duration Includes:

- House Sparkling wine
- House Red wine
- House White wine
- Tap beer
- Stubbies i.e. cider, corona, light beer etc. available on request (cost may vary)
- Juices & Sodas
- Each additional hour \$20 per head

CONSUMPTION BAR ALSO AVAILABLE

ADDITIONS

cut & plate wedding cake	\$ 7.00pp
large canapé	\$17.50pp
canapé	\$10.00pp
entrée	\$17.50pp
main	\$35.00pp
dessert	\$17.50pp

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 (i.e. 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 of notice

Public Space - Whilst your function will be accommodated in either the dining 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)

\$350 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.

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

Pub – Inside

- Sit down – Capacity – 90 – please this may vary slightly depending on table arrangements.
- Cocktail – Capacity – 100 - 120

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