

# The Swiss Mountain Hotel

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



Swiss Mountain Hotel  
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**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](mailto: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 \$65pp

Includes :

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

## 3 Course Package \$75pp

Includes choice of (Served alternately):

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

## 3 Course Gold Package \$85pp

Includes choice of:

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

## ENTREE

- Seared salmon, tempura avocado, wasabi soy
- Garlic prawn cutlets, Chorizo, saffron cream sauce
- Chicken Roulade, Pistachio nuts, baby cos, honey mustard dressing
- Cauliflower and Leek croquettes, tomato salsa, truffle mayo
- Cold cooked prawn, avocado & mango salsa, spicy aioli
- Smoked salmon nicoise salad (Green beans, tomato, boiled eggs, olive)
- Crumbed halloumi, warm green olives, citrus
- Scallop & barramundi ravioli with tomato and prawn bisque
- Baked Calamari, stuffed with rice, garlic & herbs
- Warm Mediterranean vegetarian couscous salad
- Slow cooked cajun chicken, baby cos, avocado, Caesar dressing
- Thai style baby octopus 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 pumpkin, spinach and ricotta with Napoli sauce & parmesan
- Eggplant & chickpea vegetarian curry, rice, roti & herbs
- Moroccan vegetable & date tagine, giant cous cous, 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
- Grilled Atlantic salmon, roasted cauliflower, potato, black currants and red onion salad with spicy aioli
- Roasted chicken breast, mashed potato, sautéed baby spinach, creamy blue cheese & mushroom sauce
- Crispy skin pork belly, sweet potato puree, apple & raisin chutney, greens & red wine jus
- Slow cooked duck leg, du puy lentils, braised cabbage, plum sauce and pancetta
- Chicken Kiev, filled with Tarragon and garlic butter, sweet corn salsa, brussel sprouts, kipfler potatos, honey glaze
- Wild barramundi, asparagus, fried chat, tomato basil salsa, lemon butter sauce
- Platters of roasted meats – chicken, pork, beef or lamb, bowls roasted vegetables, gravy and condiments (Placed in centre of table to share)(Not to be used as an alternative choice)

## DESSERT

- Apple & rhubarb crumble, vanilla ice-cream
- Chocolate brownie, double cream, chocolate sauce, berry compote
- Lemon curd tart, berry compote, vanilla ice-cream & Italian meringue
- French chocolate tart, vanilla ice cream and honeycomb
- Baked cheesecake, poached strawberries, passionfruit sorbet
- 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
- Cherry strudel, chocolate ice-cream
- Dark chocolate panna cotta, passionfruit, caramelised sugar, white chocolate & raspberry ice cream

# CANAPE PACKAGES

## CANAPE PACKAGE 1 \$75pp

Choice of 6 Canapes from the Savoury or Dessert selection

## CANAPE PACKAGE 2 \$85pp

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
- Mac & cheese bite
- Buffalo wings
- Mini cheese burger
- Cauliflower, leek & cheese croquettes
- Mini hot dog w mustard & cheese
- Quiche Florentine (spinach tomato & cheese or ham & cheese)
- Satay chicken skewer
- Exotic mushroom arancini
- Tomato, basil & fetta bruchetta
- Smoked salmon, horse radish cream bites
- Mini mushroom & gorgonzola tarts
- Smoked salmon, avocado & cream cheese slider
- Vegetarian spring roll, sweet chilli sauce
- Spicy prawn & avocado bites
- Lamb kofta, tzatziki
- Pork belly bao bun
- Vietnamese prawn rice paper roll
- Tempura fish bite
- 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
- Mini Nutella pizza
- Lemon meringue tart
- Chocolate brownie
- Mini tiramisu

### LARGE CANAPES - served noodle box style

(Additionally Can be added to package 1or 2 at \$15 per item)

- Seafood basket & chips
- Caesar salad—chicken or smoked salmon opt.
- Mixed dim sim w/ soy sauce
- Salt & Pepper calamari
- Lamb souvlaki
- Cheese burger
- Beef Nachos bowl
- Curry—beef, chicken, seafood, vegetarian opt.

# ADDITIONAL ITEMS

## BEVERAGE PACKAGE **\$75**

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 \$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 (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)

\$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.

## 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](mailto:functions@swissmountainhotel.com.au)