



FUNCTION PACK



We FUNCTION *very well*

Here at the Blue Mountain we are committed to making your day one to remember. Whether it is your wedding day, engagement party, birthday or family gathering, we will strive to create a first-class experience for you & your guests. All of our function spaces can be used for cocktail style events or sit down meals.

The backdrop to your special occasion includes an unmatched view of the stunning Lockyer Valley.

Our Head Chef has completed an extensive selection of set menus & appetizer platters for your convenience. If these options are not what you're looking for talk to our experienced Function Manager & we can tailor a package to suit your needs.



AREAS TO HIRE

All room hire includes tablecloths (black or white), coloured paper napkins & bunches of helium balloons

Lunchtime Hire: 11am - 3pm

Evening Hire: 5pm - 9pm

You may hire All Day if available

Lower Deck

Our deck area is our most sought after function space, it features unencumbered views of the Lockyer Valley, privacy from the main restaurant area plus your choice of music. You are welcome to book a musician for your special day or be your own DJ & connect your device to our in-house speaker system.

Hire Fees

Lunchtime or evening Hire:

- Half Lower Deck \$250
- Full Lower Deck \$450

All Day hire:

- Half Lower Deck \$500
- Full Lower Deck \$900

Capacity

Half lower deck 30 - 50

Full lower deck 50 - 120

Bistro

The restaurant area of the Blue Mountain is also a popular choice for smaller functions or for those who want to be away from the elements. As you enter in from the car park & look through the windows you are treated to the sprawling Lockyer Valley. The restaurant area can be arranged for groups seated or standing.

Hire Fees

Lunchtime or evening Hire:

- Half Bistro \$200 (\$2000 minimum spend)
- Full Bistro \$400 (\$4000 minimum spend)

All Day hire:

- Half Bistro \$400 (\$4000 minimum spend)
- Full Bistro \$800 (\$8000 minimum spend)

Capacity

Half bistro 30 - 50

Full bistro 70 - 130



AREAS TO HIRE

All room hire includes tablecloths (black or white), coloured paper napkins & bunches of helium balloons

Lunchtime Hire: 11am - 3pm

Evening Hire: 5pm - 9pm

You may hire All Day if available

Sports Bar

Our sports bar is a great function space to suit all your needs. It's casual eating & drinking area with an extensive range of beers on tap, a comprehensive cocktail & wine menu. Plenty of sports vision and a pool table makes entertaining easy.

Capacity

Half Sports Bar - up to 60

Full Sports Bar 50 - 120

Hire Fees

Lunchtime or evening Hire:

- Half Sports Bar \$200
- Full Sports Bar \$300 (minimum spend \$3,000)

All Day hire:

- Half Sports Bar \$400
- Full Sports Bar \$600 (minimum spend \$6,000)



BUFFET OPTIONS

Roast Buffet \$35pp

Choose 2 roast meats (chicken legs, pork or silverside), served with potato bake, herb roasted vegetables, steamed vegetables, gravy & fresh dinner rolls

Smoked Buffet \$47pp

Choose 3 of our signature smoked meats (brisket, pork ribs, chicken wings & pork belly bites) served with classic Southern BBQ sides: mac & cheese, coleslaw, corn casserole, potato salad & hamburger rolls.

Dessert buffet: \$7pp

Select 2 desserts

- Apple crumble & custard
- Fruit salad & pavlova (GF option)
- Sticky date & butterscotch sauce
- Mango pudding
- Bread & butter pudding & custard

Minimum 30 people

Children (5 - 12 years old) \$15 for either buffet

Please ask our Function Manager for further details & quotes

Our buffets are not served as all you can eat, they are served as per person portion.

Prices subject to change



Alternate drop STANDARD PACKAGE

1 Course - \$31

2 Course - \$43

3 Course - \$48

Entree Select 2

- Garlic prawns w/ rice
- Korean fried chicken skewers w/ salad
- Cauliflower bites w/ garnish salad (VG)

Main Select 2

- 250g Rump w/herb roasted potatoes, broccolini & jus
- Moroccan spiced chicken supreme w/ dukkah roasted pumpkin, bok choy & sundried tomato cream sauce.
- Pork tenderloin w/ green beans, roasted sweet potato & mustard maple glaze
- Roasted Garbanzo Bean Salad - Za'atar roasted garbanzo beans w/ charred capsicum, cucumber, corn, spinach, cherry tomatoes, Spanish onion & a ginger lime dressing (VG option)

Dessert Select 2

- Signature homemade sticky date pudding w/ butterscotch & ice-cream
- Traditional pavlova w/ chantilly cream & berry compote (GF option)
- Mud cake served w/ gelato (VG option)

Minimum 30 people

Prices subject to change



Alternate drop PREMIUM PACKAGE

1 Course - \$35

2 Course - \$47

3 Course - \$57

Entree Select 2

- Pork belly bites, apple compote, scallions & pickled radish
- Smoked chicken wings w/ chipotle mayo
- Slow cooked Moroccan lamb skewers w/ petite salad
- Wild mushroom & thyme arancini w/ chipotle mayo & radish salad (VG)

Main Select 2

- Salmon fillet w/ sauteed bok choy, dutch carrots & soubise sauce
- Chicken breast rolled w/ a herb & nut cream cheese served w/ mash, broccolini & creamy pesto sauce.
- Smoked pork belly w/ sumac roasted baby carrots, bok choy, crispy potatoes & a spiced apple compote
- 200g Eye fillet w/ garlic mash, dutch carrots, broccolini & jus
- Portobello & coconut Risotto - portobello, porcini, & button mushrooms, spinach, cherry tomato & asparagus in a coconut & mushroom cream topped w/ pangritata (VG)

Dessert Select 2

- Salted dark chocolate tart w/ raspberry coulis & chantilly cream
- Caramel cheesecake w/ bubblewrap chocolate & chantilly cream
- Tartlet of fruits w/ anglaise & caramel drizzle

Minimum 30 people

Prices subject to change



PLATTERS

Charcuterie 1/2 \$90 | Full \$155

Selection of cheese, quince, prosciutto, pastrami, salami, black olives, sun dried tomatoes, stuffed pepperettes, house made dip, Moroccan tortilla chips, pastry twists, veggie sticks, mixed nuts & fruit

Add Gluten Free crackers + \$20

Mixed Breads \$90

Stuffed cobloaves, garlic bread, housemade tortilla chips & assorted dips.

Bluey \$145

Sausage rolls, pies, quiches, southern chicken bites, spring rolls, BBQ meatballs w/ sweet chilli & tomato sauce

Asian \$140

Dumplings, assorted bao, spring rolls & gyoza w/ dipping sauces

Pitmasters \$205

Housemade smoked jalapeno & cheese bratwurst, pork belly bites, cheesy chopped brisket hotdogs, smoked chicken wings, korean style beef short ribs, slaw, sauces, pickles & tortillas.

Can be served Gluten Free

Sandwich \$105

Corned beef & pickle
Chicken salad
Ham, cheese & tomato relish
Egg salad

Made on Gluten Free bread + \$20

Arancini \$105

10x each pumpkin & feta, mushroom & wine, tomato & basil arancini w/ dipping sauces

*Platters occasionally subject to change with stock availability

Prices subject to change



PLATTERS

Skewers \$135

15 x each, haloumi & cherry tomato, Korean fried chicken w/ Asian glaze, Moroccan lamb & capsicum
Naturally Gluten Free

Sliders \$135

10 x each, cheeseburger, BBQ pulled pork, chicken & bacon
(Vegan options available)
Gluten Free option + \$20

Assorted Hot Dog \$115

10 x each, cheesy chopped brisket & onion, BBQ meatball, mini hot dogs w/ cheese

Kids \$105

Party pies, sausage rolls, chicken nuggets, cheerios, mini hot dogs, chips w/ tomato & BBQ sauce

Vegetarian \$105

Spring rolls, dumplings, sliders, cauliflower popcorn
(Ask our Function Manager for further details)

Vegan \$105

Spring rolls, cauliflower bao buns, vegetable gyoza, arancini
(Ask our Function Manager for further details)

Fruit \$100

A decorative arrangement of fruit including melons & berries
Naturally Gluten Free

Dessert \$105

Assorted slices, tarts & cakes.
Gluten Free options available upon request

*Platters occasionally subject to change with stock availability
Prices subject to change



Alternate drop CHRISTMAS PACKAGES

Dasher - \$33

Main Served alternatively

- Smoked leg of ham w/ roast vegetables, steamed vegetables & gravy
- Chicken supreme w/ roasted dutch carrots, garlic mash potato & sundried tomato cream sauce.

Dessert

- Plum pudding served w/ custard
- Pavlova w/ cream & berry coulis

Rudolph - \$58

Arrival platters

- Chef's selection of finger food

Main Served alternatively

- Roast rack of Lamb w/ a warm bean & couscous salad
- Smoked pork belly w/ roasted carrots, grilled bok choy, herbed potatoes & a spiced apple compote

Dessert

- Cherry ripe slice w/ cream
- Sticky date pudding w/ butterscotch

Christmas packages available July, November & December

Minimum 30 people

Prices subject to change



DRINKS PACKAGES

Open Bar

You specify the type of beverages to be available to your guests, which is paid for at the end of to your function.
No pre-defined dollar value.

Limited Bar Tab

Specified or open drinks selection for your guests with a pre-defined dollar value.

Drinks Package

\$60 per person

3 Hour Selected Tap Beer, House Wine and Soft Drinks

\$80 per person

3 Hour Basic Spirits, Selected Tap Beer, House Wine and Soft Drinks

\$70 per person

4 Hour Selected Tap Beer, House Wine and Soft Drinks

\$95 per person

4 Hour Basic Spirits, Selected Tap Beer, House Wine and Soft Drinks

*Whole function must purchase

*Must be purchased for all guests over 18

Prices subject to change



WEDDING

Packages

Our team at the Blue Mountain can help you plan your special day

Option 1 \$1,800

- Ceremony on the lawn with 40 white wedding chairs
- Full day hire of the lower deck
- Tablecloths - white or black
- Paper napkins in your choice of colour
- Microphone
- Your wedding cake cut and served on a platter

Option 2 \$2,800

- Ceremony on the lawn with 40 white wedding chairs
- Simple Wedding Arbour
- Full day hire of the lower deck
- Tablecloths - white or black
- Paper napkins in your choice of colour
- Microphone
- Your wedding cake cut and served on a platter
- Outdoor games
- Use of the outside bar with 1 staff member
- 4 platters to enjoy after your ceremony:
 - Charcuterie board, sandwich, skewers & Bluey hot platter

*Linen napkins at a charge

Prices subject to change

Please note: Functions held after May 1st are subject to our annual price adjustment released each January.



WAKE

Packages

Room hire plus linen, tea & coffee station included

Option 1 \$450 3 Platters

Suitable for 30 - 45 guests

- Sandwich
- Bluey hot
- Small fruit
- Small sweets

Option 2 \$700 5 Platters

Suitable for 45 - 70 guests

- Sandwich
- Bluey hot x 2
- Skewers
- Small fruit
- Small sweets

Option 3 \$1000 8 Platters

Suitable for 70 - 100 guests

- Sandwich x 2
- Bluey hot x 2
- Skewers x 2
- Fruit
- Sweets



BOOKING FORM

We are looking forward to accommodating you and your guests for your special event. To secure your booking, please complete and sign this form and provide payment of your deposit. Until we receive this completed form and your payment. Your booking is not confirmed.

Your payment options can be either of the following:

- Pay by cash or credit card at the venue
- Credit card transaction over the phone
- Book and pay online www.bluemountainhotel.com.au/functions

Additional extras

Staff member 3 hours - \$150

Balloon circle/garland/pole - From \$70

Large foil balloons 2 numbers in your colour choice - \$30

Outdoor games - \$30

TV - \$30

Easel - \$20

Custom Sign - From \$70

Security - \$80p/h per hour minimum 4 hours

- Required for 18th & 21st birthdays over 40 guests

(for large bookings at managers discretion)

Cakeage

- \$30 per cake / tier, cut and served on a platter

- \$2pp plated and served with cream

Tea + coffee station \$2 pp

Downstairs bar open with 1 staff member - \$250

Simple Wedding Arbour - \$220

(Conditions apply)

Event details: _____

Contact name: _____

Email address: _____

Telephone: _____

Event date: _____

Time: _____

Event Space: _____

Approx Guests: _____

I hereby agree that I have read and understood the terms and conditions pertaining to holding a function at Blue Mountain Hotel.

Signature: _____

Date: _____

TERMS & CONDITIONS

DEFINITIONS

'The Venue', 'Management', 'we' and 'us' refers to Blue mountain Hotel and their respective employees.

CONFIRMATION & CANCELLATION

Tentative bookings can be made and are held for 14 days from the date of enquiry. To confirm your booking, you are required to pay the applicable room hire fee. Room hire is non-refundable. The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays & Saturdays. If this is not met your space may be opened to the general public at Management's discretion. If we believe any function/event will affect the smooth running of our business, security or reputation, Management reserves the right to cancel at its discretion without notice or liability.

PAYMENTS

All pricing we provide you includes GST and are current at the time of printing but are subject to change. All quoted items must be paid in full at least: 7 days prior to the event when paid by cash or credit card. Bar tabs to be settled at the end of the event night by cash or credit card. Personal cheques are not accepted. Minimum spend apply to certain areas. If you do not reach your minimum spend you will still incur the full cost quoted and confirmed by the venue.

PUBLIC HOLIDAY SURCHARGE

A surcharge of 10% will be incurred to all catering & room hire on Public Holidays regardless of when payment of this component is made. Surcharges will be advised and added to all quotes where applicable. Public Holiday trading varies.

PRICE VARIATION & ANNUAL UPDATES

The Venue releases an updated Function Package annually on January 31st. All functions held more than three (3) months after the release of a new Function Package (i.e., any event held on or after May 1st) will be subject to the pricing and inclusions of that new release, regardless of the date the initial booking was made or the deposit paid. The Venue will provide the updated function package within 14 days of its release.

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.

CATERING & BEVERAGES

Food and beverage orders must be finalised at least 14 days prior to the event. We may be able to organise after this time, but we cannot guarantee. Please discuss with Management. Menu items are subject to market availability. The venue requires to be informed of final numbers 14 days prior to the event.

PERSONAL DECORATIONS & CAKES

Are welcome please just make our function manager aware if items are being dropped off prior to the event, all items must be collected by the end of business day after the event. Our staff will take every care when looking after your belongings, however our venue takes no responsibility for loss or damage to items before, during or after your function. We suggest all valuables should be taken with you after your function. When adding personal decorations, no glue or sticky tape is to be used on the venue walls or windows & confetti of any kind is not permitted.

DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods. Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving. Food and beverage cannot be bought in from an outside source. Cakes are accepted and there may be a small fee for plates and cutlery. Please contact Management if you require any special needs.

DRESS CODE

Smart casual dress code rules do apply. Themed dress is accepted, although The Venue reserves the right to refuse entry if the dress is offensive to other patrons.

SECURITY & CONDUCT

If you require a security guard to exclusively serve your function, allowing only invited guests to attend, this must be organised at least 1 week prior to the event at a cost of \$80 per hour, per security guard. 18th and 21st celebrations conditions: for all guests booking a function for 18th or 21st celebrations a security guard may be required to be present for the duration of the function. Guards will be booked through The Venue at a rate of \$80 per hour, per security guard. All 18th or 21st celebrations must be brought to the attention of The Venue. If The Venue is not informed, The Venue holds the right to cancel the function immediately. The Venue takes its responsible service of alcohol obligations seriously and you must support any decisions we make in relation to the responsible service of alcohol. The Venue has the right to refuse entry or service and remove from the premises any person it deems to be approaching intoxication. You must advise Management if minors are going to attend your function. Management reserves the right to impose additional conditions in relation to minors, including the times and areas that minors may attend. You may be required to pay a bond, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence or other anti-social behaviour.

NOISE RESTRICTIONS

Live music conditions apply speak to management. Noise must not exceed 65 db(A) past response. Noise in our outdoor area must cease at 10pm. Your function can continue inside The Venue.



EST. 1888
EAT. DRINK. VIEW.

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 [BlueMountainHotelQLD](#)

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*We look forward to
hosting your event!*