



FUNCTIONS AND EVENTS

WELCOME TO THE HEART OF COOLAROO

Here at the Coolaroo Hotel we offer great service paired with quality food and beverage.

Our private and versatile function space can cater for corporate or private events and parties of any occasion and size.

With a private bar, dance floor, AV facilities, on-site accommodation and plenty of on-site parking, we are equipped to make your event a success.

Our friendly and professional team understands that every event is unique and will work with you to ensure your event is one to remember.

- Birthdays
- Engagements
- Weddings
- Communions
- Bar & Bat Mitzvahs
- Sporting Club Events
- Christmas & End of Year parties

Function Space

THE BARRY MAFFRA ROOM



Featuring a private bar, amenities, stage, projector and bluetooth connectivity, The Barry Maffra Room is perfect for your next seated lunch or dinner, wedding or cocktail style party.

The space also features complimentary WiFi, and a microphone.

The space can be booked as a whole or in halves for more intimate events.

CAPACITIES

HALF ROOM (BARRY)

100 GUESTS COCKTAIL STYLE
70 GUESTS SEATED
80 GUESTS THEATRE
60 GUESTS CABARET
40 GUESTS U-SHAPE

FULL ROOM

300 GUESTS COCKTAIL STYLE
200 GUESTS SEATED
200 GUESTS THEATRE
120 GUESTS CABARET
50 GUESTS U-SHAPE

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COCKTAIL PACKAGES

Please note these packages are not valid for seated events

SILVER

\$2,500

Suitable for up to 80 guests

- 10 platters of your choice
- \$600 starting bar tab
- Tea and coffee station
- Room hire for 5 hours
- Choice of black or white linen
- Use of AV facilities
- Food and beverage staff
- 1 x Security Guard

PLATINUM

\$3,500

Suitable for up to 100 guests

- 16 platters of your choice
- \$750 starting bar tab
- Room hire for 5 hours
- Choice of black or white linen
- Use of AV facilities
- Food and beverage staff
- 1 x Security Guard

ULTIMATE

\$4,000

Suitable for up to 150 guests

- 20 platters of your choice
- \$1000 starting bar tab
- Room hire for 5 hours
- Choice of black or white linen
- Use of AV facilities
- Food and beverage staff
- 2 x Security Guards

Additional platters can be ordered alongside our packages
See next page for options and pricing

Please note all functions with a DJ or Live Music incur an additional \$350
Security fee



CATERING PLATTERS

Platter selections for our cocktail packages!
Platters can also be ordered in addition to a Set Menu

GOURMET PLATTER \$100

Mini arancini balls
Prawn twisters
Mini meatballs
Assorted quiche

COOLAROO FAVOURITES \$90

Party pies
Sausage rolls
Mini pasties
Assorted quiche

VEGETARIAN PLATTER \$90

Cocktail spring rolls
Vegetable samosa
Spinach and ricotta pastizzi
Vegetarian arancini

ANTIPASTO PLATTER \$110

Assorted cured meats
Marinated vegetables
Feta cheese and olives
Warm bread

ASIAN INSPIRATION \$90

Spring rolls
Mini dim dims
Prawn twisters
Vegetarian Samosas

CHEESE & DIPS \$90

Selection of dips
Selection of local cheeses
Warm bread
Assorted crackers

MIXED SKEWERS \$110

Malaysian beef
Satay chicken
Teriyaki lamb

SEAFOOD PLATTER \$120

Crumbed calamari
Battered scallops
Fish bites
Tempura prawns
Served with tartare sauce

BOWL OF HOT CHIPS \$10

Served with tomato sauce
and aioli

BOWL OF POTATOE WEDGES \$14

Served with sour cream and sweet
chilli sauce

ASSORTED SANDWICHES AND WRAPS \$100

ASSORTED MINI CAKES AND MUFFINS \$80

FRESH SEASONAL FRUIT PLATTER \$100

Dietary requirements can be catered for with prior notice

SET MENU – GOLD

MIN. 30 GUESTS



2 COURSES \$40 | 3 COURSES \$50
KIDS (12&U) \$15

Select 2 items from each course, served alternately

ENTREE

- Soup of the day
- Grilled cajun chicken with garden salad
- Pumpkin and mushroom arancini balls with truffle oil (v)
- Lemon pepper calamari, rocket salad, lemon, aioli

MAIN

- Grilled barramundi, creamy potato mash, asparagus, cherry tomatoes, lemon butter sauce
- Hand-crumbed chicken schnitzel or parmigiana with chips and salad
- Grilled chicken breast, roast potatoes, seasonal vegetables, creamy basil pesto sauce
- Traditional beef lasagne with garden salad and garlic bread
- Pumpkin and spinach risotto (v)

DESSERT

- Chocolate mousse with whipped cream and strawberries
- Pavlova with whipped cream and passionfruit coulis
- New York style cheesecake with whipped cream and strawberries
- Sticky date pudding with butterscotch sauce and whipped cream

KIDS

MAIN

- Choice of:
Chicken Schnitzel, Battered Fish or Chicken Nuggets. All served with chips & sauce

DESSERT

- Ice cream with topping & sprinkles or Brownie

OPTIONAL EXTRAS

- Bread roll and butter - \$3 per person
- Antipasto platters to share - \$110 per table

Dietary requirements can be catered for with prior notice

SET MENU - PLATINUM

MIN. 30 GUESTS



2 COURSES \$45 | 3 COURSES \$55
KIDS (12&U) \$15

Select 2 items from each course, served alternately

ENTREE

- Lemon pepper calamari, salad, lemon, aioli
- Falafel, hummus, spicy eggplant dip (v)
- Arancini balls with napoli sauce and parmesan cheese
- Chicken satay skewers with rice

MAIN

- Crispy skin salmon, creamy potato mash, asparagus, cherry tomato, lemon butter sauce
- Chicken supreme stuffed with cream cheese, sundried tomatoes and spinach, served with mediterranean vegetables and a creamy mushroom sauce
- 250gm Rump, crispy potatoes, broccolini with gravy
- Spinach and cheese stuffed agnolotti, tomato and basil sauce, rocket leaves (v)
- Butter chicken, jasmine rice, papadum, raita and salad

DESSERT

- Sticky date pudding with butterscotch sauce and whipped cream
- New York style cheesecake with strawberries and whipped cream
- Chocolate mousse with whipped cream and strawberries
- Pavlova with whipped cream and passionfruit coulis

KIDS

MAIN

- Choice of:
Chicken Schnitzel, Battered Fish or Chicken Nuggets. All served with chips & sauce

DESSERT

- Ice cream with topping & sprinkles or Brownie

OPTIONAL EXTRAS

- Bread roll and butter - \$3 per person
- Antipasto platters to share - \$110 per table

Dietary requirements can be catered for with prior notice

CORPORATE EVENTS

ROOM HIRE FEE - \$300

INCLUDES:

Room hire for the duration of your event
Free WiFi
Whiteboard
Data projector and screen
Free onsite parking
Room set up in your preferred style
Tea and coffee station

MORNING & AFTERNOON TEA SELECTIONS

Freshly baked scones with jam and cream - \$4.0 pp
Mini croissants with ham and cheese - \$4.50 pp
Assorted sweet danishes and mini muffins - \$5.50 pp
Assorted cakes and slices - \$4.50 pp
Gluten-free or vegan option - \$7.50 pp

LUNCH SELECTIONS

Chef's selection of sandwiches - \$9.00 pp
Gluten Free option - \$10.00 pp
Fresh seasonal fruit platter - \$110
Chef's selection of hot finger food - \$90
Jugs of Soft Drink or Orange Juice - POA

ALL DAY DELEGATE PACKAGE - \$45 PP

INCLUDES:

Room hire for the duration of your event
Self service tea and coffee station
Morning tea: Ham and cheese croissants
Lunch: A selection of sandwiches, wraps,
fresh fruit
Afternoon tea: Freshly baked scones with
jam and cream

Please note a minimum of 10 guests is required



ACCOMMODATION

The Coolaroo Hotel offers 17 rooms for the convenience of your guests. All rooms feature private en-suite, bar fridge with tea and coffee making facilities, flat-screen TVs and King Coil beds.

Guests also receive a complimentary continental breakfast box when booking directly through our website.

Speak to the team to receive your 10% discount code alongside your event booking.

For reservations, head to our website!

EAT DRINK PLAY STAY WITH NIGHTCAP HOTELS

