





Springwood Hotel Functions

We handle the logistics, you handle the guest list—perfect for weddings, parties, and meetings.

Contact Us

 **Phone**
(07) 3208 4444

 **Website**
www.springwoodhotel.com.au

 **Email**
SpringwoodHotelFunctions@alhgroup.com.au





FUNCTION SPACES

We are pleased to inform you that we have two exceptional rooms available for hosting your special event.

Our celebrations room is designed with a fully stocked bar, featuring a selection of beverages to suit various tastes. It boasts tasteful decor that creates an inviting atmosphere, making it the ideal choice for small, personal gatherings where intimacy and comfort are paramount.

On the other hand, our meeting room offers a similar ambience but is slightly larger in size. However, please note that this room does not include a bar. It provides an equally pleasant environment for those looking to hold meetings or events that require a bit more space without the need for alcohol service.

Additionally, when both of these rooms are combined, they create our spacious Springwood room, which offers ample space to accommodate larger groups comfortably. This versatility allows you to choose the perfect setting tailored to your specific needs and the scale of your event.

ROOM CAPACITY

Room	Theatre	Banquet	Cabaret	U-Shape	Cocktail
Celebration Room	60	40	28	25	70
Meeting Room	80	60	42	30	90
Springwood Room	120	100	70	65	140

ROOM HIRE COST

	Mon-Thurs	Fri-Sat	Sun
Celebration or Meeting Room	\$250	\$350	\$400
Springwood Room	\$350	\$400	\$450

THEATRE



BOARDROOM



U-SHAPE



CABARET



BANQUET



CLASSROOM



Ask of friendly events team for contacts to help you decorate your special event.

Room hire is 4 hours. Additional hours are \$50/hour

Public holiday's incur a \$50 additional fee.



PLATTERS

Catering approx 10-12

Fruit Platter – \$90

Fresh seasonal fruit arranged for sharing

Vegan Platter – \$120 (VG)

An assortment of seasonal vegetables, crackers, and vegan dips

Patisserie – \$110

Fresh baked scones and petite cakes selected by our Head Chef

Vegetarian Platter – \$145 (V)

Mini spring rolls, samosas, vegetable dim sims, mozzarella sticks, mushroom arancini

Gluten-Reduced Savoury – \$145 (GR)

Beef skewers, lamb skewers, prawn & chorizo skewers, falafels, spiced chicken wings with dipping sauce

Sandwich Platter – \$110

Chef-selected assortment of sandwiches on white and multigrain bread (additional charges apply for gluten-free)

East to West – \$150

Spring rolls, samosas, dim sims, and pork wontons served with soy sauce and sweet chilli sauce

Antipasto Platter – \$135

Deli cured meats, Willow Grove cheeses, specialty vegetables, served with Turkish fingers and crackers.

Seafood Platter – \$140

Tempura prawns, crumbed scallops, salt & pepper calamari, crumbed fish, and fish cakes

Tavern Classics – \$140

Assortment of mini pies, quiches, and sausage rolls, served with tomato and BBQ sauce

Taco Platter – \$140

Tomato chicken with sour cream, BBQ beef with sour cream, mixed bean with guacamole (All served with soft taco shells, lettuce, tomato, and onion)

Kids Platter – \$115

Cheeseburger sliders, crumbed fish bites, chicken nuggets, served with tomato



ALTERNATE DROP

REGULAR

\$69pp

Entree

Choose 2

Salt & Pepper Calamari
Crispy Pork Belly (Apple slaw, Chile glaze)
Pumpkin & Feta Arancini.

Main

Choose 2

200g Eye Fillet - mash, broccolini, baby carrots, jus
Chicken Supreme - chat potatoes, broccolini,
cherry tomato, pesto
Humpy Doo Barramundi - Rosti, asparagus, cherry
tomato, brown butter

Dessert

Choose 2

Brownie
Mango Panna Cotta
Sticky Date

PREMIUM

\$89 pp

Entree

Choose 2

Beef Tataki
Tempura Prawns - carrot & daikon, wasabi
Pumpkin Salad - goat cheese, capsicum, seeds

Main

Choose 2

180g Mignon - mash, broccolini, baby carrots, jus
Chicken Supreme - chat potatoes, broccolini,
cherry tomato, pesto
Salmon - rosti, asparagus, cherry tomato & red wine Jus

Dessert

Choose 2

Fondant
Panna Cotta
Passionfruit Cheesecake

CANAPÉ MENU

Cold Canapés

Fresh Pacific Oysters – Mignonette, lemon
Rare Roast Beef Crostini – Horseradish cream, baby herbs, red wine jus
Smoked Salmon Blini – Crème fraîche, capers, dill
Bruschetta (VG) – Tomato, basil, garlic, extra virgin olive oil
Roasted Pumpkin & Feta Tartlet (V) – Caramelised onion, herbs

Hot Canapés

Kilpatrick Oysters – Bacon, Worcestershire, shallots
Beef Brisket Sliders – Slow-cooked brisket, slaw, BBQ glaze, brioche
Crispy Pork Belly Bites – Apple purée, jus
Tempura Prawns – Wasabi mayo, lime
Mushroom & Truffle Arancini (V) – Parmesan, truffle mayo

4 Pieces - \$ 25

6 Pieces - \$ 32

8 Pieces - \$ 38

BESPOKE MENUS AND DIETARY REQUIREMENTS CAN BE CATERED FOR ON REQUEST



BUFFET

Minimum 30 guests

PER PERSON PRICE

ADULT \$79

CHILD \$25 (4-12y)

**UPGRADE ADDITIONAL
ROAST OR SEAFOOD \$20**

INCLUDED

SALADS

Caesar Salad
Mixed Garden Salad
Coleslaw

DESSERTS

Chef's selection of cakes
Selection of mini danishes or pasteries
Fresh Fruit Platter

PLEASE NOTE BUFFET IS CATERED FOR CONFIRMED
NUMBERS -NOT ALL YOU CAN EAT

SELECTIONS

SOUP

Choose 1
Pumpkin Soup (GF)
Mushroom Soup
Includes complimentary Bread Roll

ROAST

Choose 1
Roast Pork with crackling and apple sauce
Roast Beef cooked for 12 hours with Dijon mustard
and gravy
Roast Lamb with rosemary, mint jelly and gravy

HOT DISHES

Choose 2
Sweet & Sour Pork
Butter Chicken
Pork ribs with Smokey BBQ sauce glaze
Vegetarian Lasagne

HOT ACCOMPANIMENTS

Choose 3
Honey glazed roast jap pumpkin
Roast potato with rosemary & thyme
Baked Mac & Cheese
Mixed steamed vegetables
Steamed Rice

EXTRA EVENT OPTIONS

BAR TAB ON CONSUMPTION

A bar tab can be set up for your event with a predetermined limit or amount that you are comfortable spending. Your bar tab can be monitored as your event unfolds and can be increased if necessary. However, we will always make sure that you maintain control over the total amount during the occasion. You have the option to restrict the choices available to your guests, including house wines by the glass, local beer, imported beer, basic spirits, soft drinks, and juices.

Bar tab must be paid at end of function

CASH BAR

Allow your guests to choose from our beverage selection, which they can purchase throughout your function.

MUSIC

To create the ambiance for your event, there are multiple approaches you can take. You may connect your phone or laptop to our speaker using an AUX cable, or alternatively, you can engage a DJ or a band.



CORPORATE CATERING

Minimum 15 guests

All corporate bookings include a comprehensive selection that allows you to choose your preferred room setup. Additionally, we provide linen and water on all tables to ensure a comfortable environment for your attendees. If needed, you will have access to a projector and a whiteboard to facilitate presentations and discussions. Furthermore, we also supply a power board along with an extension cable to accommodate any electronic devices you may need during your event.

MORNING SESSION

\$25 per Delegate

Tea & Coffee station

Morning Tea inclusions

Fresh Fruit
Chef's selection of Danishes & Cakes

HALF DAY

\$40 per Delegate

Tea & Coffee station

Morning Tea inclusions

Fresh Fruit & Morning Tea Platter
Select 1

- Chef's selection of Danishes & Cakes
- Croissants with Ham & Cheese
- Scones with Jam & Cream
- Croissants with Butter & Jam

Lunch inclusions

Chef's selection of petite sandwiches, white & grain breads & wraps, including vegetarian.

FULL DAY

\$60 per Delegate

Tea & Coffee station

Morning Tea inclusions

Fresh Fruit & Morning Tea Platter
Select 1

- Chef's selection of Danishes & Cakes
- Croissants with Ham & Cheese
- Scones with Jam & Cream
- Croissants with Butter & Jam

Lunch inclusions

Chef's selection of petite sandwiches, white & grain breads, including vegetarian

OR

Corporate Lunch Menu

(Pre order at Morning Tea. Max 30people)

- Chicken Schnitzel, served with chips & salad
- 250g Rump, gravy, chips & salad
- Caesar salad
- Beef burger served with chips & aioli
- Battered barra, chips, salad, tartare & lemon
- Creamy Mushroom Penne - sauteed mushrooms, garlic, thyme, cream & parmesan
- Soba noodle salad - tofu, wombok, carrots, coriander, thai basil, peppers, spicy peanut dressing & crushed peanuts

Afternoon Tea

Fresh Fruit & Chef's selection of Danishes & Cakes

Special Dietary requirements \$5.00pp extra



TERMS & CONDITIONS

DEPOSITS

- Tentative bookings can be held for 7 days; at this point, a deposit and signed contract is required to secure your booking.

CANCELLATIONS

- Cancellations made within 30 days of the event will result in the forfeiture of your deposit. Cancellations made within 14 days of the event will be subject to the full agreed minimum spend.

CATERING

- Menu and beverage selections must be confirmed at least 14 days prior to your event. Final guest numbers and any dietary requirements are required no later than 7 days before the event date.
- Please note that outside food and beverages are not permitted, with the exception of celebratory cakes. A cakeage fee may apply.

BEVERAGE REGULATIONS

- Beverages will be served in accordance with Liquor Licencing Laws.
- Legally approved identification must always be carried and produced on request while in the venue - 'no proof - no service'.
- A maximum of two drinks will be served to a single guest at one time. Responsible Service of Alcohol will always be adhered to

PRICING

- All prices listed are subject to change without notice. Quotes are valid for 14 days from the date issued. Once the contract is signed, the quoted pricing will be honoured.
- To secure your event, a deposit of your room hire cost is required. The remaining balance must be paid in full at least 3 days prior to your event.
- Any additional charges incurred on the day must be settled at the conclusion of the function.
- Please note personal cheques are not accepted.

MINORS

- In compliance with Liquor Licensing Laws, all patrons under the age of 18 must vacate the premises by 10 PM.
- Underage guests must be accompanied by a parent or legal guardian at all times while on the premises.
- Please be aware that if a minor is found consuming alcohol during the event, the function will be immediately cancelled with no refund issued.

SECURITY

- Security is not included as part of your function booking. However, the hotel can arrange security on your behalf at a cost of \$55 per hour, with a minimum of 4 hours.
- Events with more than 50 guests are required to have one security guard per 50 attendees.
- All 18th and 21st birthday functions must have at least one security guard present, along with parental supervision at all times.

DECORATIONS

- Customers may bring in decorations at a prearranged time, coordinated with management in advance.
- Setup and pack-down times are subject to availability and can be discussed with the function coordinator.
- Decorations must not be screwed, nailed, or attached to any walls or surfaces unless prior approval is granted by the hotel.
- All items must be collected within 24 hours after the event concludes.
- The use of naked flames, confetti, or scatter decorations is strictly prohibited. A cleaning fee will apply if these items are used.

LIABILITY

- The customer is responsible for any damage, theft or injury sustained at the venue.
- The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.
- Management reserves the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others.
- If at any time guests are in breach of the law/licence/terms and conditions, the event may be closed without notice or explanation.
- Management reserves the right to withhold deposits in the event any venue terms and conditions are breached