

# Christmas Functions

THE  
RANCH HOTEL

# Thank you for your event enquiry with The Ranch Hotel.

## **The Ranch Hotel caters for all occasions, functions and events.**

Private parties, corporate meetings and functions, all day conferences, intimate formal dining and sophisticated cocktail parties from 10 to 400 guests can be stylishly accommodated within the venue's indoor and outdoor spaces.

Tailored food and beverage packages can be prepared to suit your occasion. Select from our function, dining and platters menus, as well as our beverage package to create your ideal event.

Or, you may also choose to simply book a space within the venue for more relaxed parties and gatherings.

Our dedicated function team will personally manage your function from the first enquiry right through to the last drink. Our flexible attitude and award winning team allow us to accommodate almost any requests and provide your function with that innovative and unforgettable edge.

Make a night of your function by taking advantage of our well priced accommodation. Dismiss driving hassles and feel free to indulge.

If you require further information or would like to discuss further availability, please call me anytime on 9887 2411 or via email [theranch.functions@alhgroup.com.au](mailto:theranch.functions@alhgroup.com.au). I would be delighted to introduce our facilities to you in person and discuss your requirements. I look forward to the opportunity of welcoming you and your guests to The Ranch Hotel.

# Our function areas include:

## **Chats Room and Courtyard**

There is a 6 stacker CD player available for use. An iPod can also be plugged into the system. Access is not available during the function so song lists or random CDs are recommended.

A plasma TV has been installed which can feature foxtel, PowerPoint presentations, presentations etc. A hand held and lapel microphone available.

DJs and jukeboxes are available for this room; please discuss this with the Functions Coordinator.

Functions are available until midnight only.

## **Willis Room**

Can hold up to 50 people seated and 100 cocktail style.

DJ's and Jukeboxes are available for this room; please discuss this with the functions coordinator.

Functions are available till midnight only.

## **Terrace Bar**

Provides two 50 inch Plasma TV's perfect for DVD slideshow

Capacity of 200 people cocktail style and 40 seated

Ipod connection

Handheld Microphone

Full sound system

DJ Booth

Disco Lights & mirror balls

Functions are available till midnight only.

# Platters

## Hot

**Mini pizzas/pies/sausage rolls/quiches/spring rolls**

@ \$90.00 per platter

**Skewers - chicken satay/ marinated beef/roasted vegetables**

@ \$95.00 per platter

**Mixed seafood**

@ \$120.00 per platter

## Cold

**Smoked salmon with cream cheese on crostini**

@ \$110.00 per platter

**Chicken, celery & mayonnaise filled pastry cups**

@ 110.00 per platter

**Sandwich**

@ \$90.00 per platter

**Sushi**

@ \$100.00 per platter

**Assorted Cheeses**

@ \$100.00 per platter

**Trio of dips with vegetables sticks, bread & crackers**

@ \$75.00 per platter

**Antipasto**

@ \$85.00 per platter

**Cakes & Pastries**

@ \$80.00 per platter

*Platters have approximately 30-40 pieces per platter.*

# Cold Christmas Food Package

## **Salad station**

Garden salad with french dressing

Pesto pasta salad

American potato salad

---

## **Your choice of 2 cold cuts & 2 platters:**

Honey baked ham with home made apple chutney cuts

Roast turkey breast with sweet mustard pickle & watercress cuts

Nori & nigiri nori sushi selection with pickled ginger, soy & wasabi platter

Prawn cocktail & poached salmon fillet platter

Trio of dips with fresh vegetables crudities platter

Brie, cheddar & blue vein cheeses with grapes & water crackers platter

---

## **Your choice of 2 desserts:**

Warm christmas mince tarts served with cream

Fresh seasonal fruit platter

Tiramisu cake

Strawberry swirl cheesecake

Christmas plum pudding with brandy cream

---

## **Tea & filtered coffee**

*\$30 per person – Minimum 30 persons*

# Traditional Christmas Buffet

## Your choice of 3 entrees:

Garden salad with French dressing

Pesto pasta salad

American potato salad

Caesar salad

Fennel slaw with carrot & red radish

*Served with crusty bread rolls & butter*

---

## Your choice of 2 roasts:

Pork with crisp crackling & apple sauce

Beef with pan gravy & horseradish sauce

Turkey breast with cranberry sauce

Honey glazed ham with mustard sauce

---

## Your choice of 2 accompaniments:

Rosemary roasted potatoes

Chive mash potato

Corn on the cob with melted butter

Green beans with cashew nut dressing

Fresh seasonal mixed vegetables

## Your choice of 2 desserts:

Warm Christmas mince tarts served with cream

Fresh seasonal fruit platter

Tiramisu cake

Strawberry swirl cheesecake

Christmas plum pudding with brandy cream

---

## Tea & filtered coffee

*\$40 per person – Minimum 30 persons*

# Sit Down Menu

## Entrée

### Salt & pepper squid

with homemade tartare sauce & mixed green salad

### Pumpkin & sweet potato soup

with a crunchy bread roll

### Lamb fillets

Babbaganoush & cress salad with yoghurt dressing

### Caesar salad

cos lettuce, crispy bacon, croutons, poached egg & parmesan cheese tossed in our own dressing

### Teriyaki chicken skewers

on a bed of steamed greens

### Classic prawn cocktail

served the traditional way in a martini glass

---

## Main

### Grilled barramundi

served on roast potatoes with grilled cherry tomatoes & crisp greens with a citrus dressing

### Marinated chicken breast

served on a bed of roast potatoes finished with a creamy mushroom sauce

### Surf n turf

Tender medium scotch fillet topped with char-grilled tiger prawns served with roast potatoes and seasonal vegetables & your choice of sauce

### Beef lasagne

fresh pasta layered with fresh bolognese & napoli sauce topped with a cheesy béchamel sauce served with a fresh garden salad

### Mixed mushroom risotto

with garlic, lemon & sage oil

---

## Dessert

### Pavlova

with banana cream, fresh strawberries & vanilla sauce

### Apple & blueberry crumble

with ice cream

### Chocolate rocher mousse cake

with mixed berry compote

### Tiramisu

---

## Alternate Serve

*2 course @ \$40 per person (complimentary room hire with minimum 50 people)*

*(entree/main or main/dessert)*

*3 course @ \$50 per person (complimentary room hire with minimum 50 people)*

# Canapés

## Standard

---

### Cold Selection

- Smoked salmon with cream cheese on crostini
  - Chicken, celery & mayonnaise filled pastry cups
  - Sushi selection (V)
  - Tomato & basil bruschetta (V)
  - Vegetarian frittata (V)
- 

### Hot Selection

- Vegetarian spring rolls (V)
- Samosas (V)
- Mini quiches (V)
- Mini pizzas (V)
- Tempura prawns
- BBQ veal fillet wrapped in bacon with béarnaise dipping sauce

## Premium

---

### Hot Selection

- Crumbed fish goujons with tartare sauce
  - Devilled chicken wings in a bucket
  - Mini hamburgers
  - Mini hotdogs with tomato sauce & mustard
  - Chicken satay skewers
- 

### Sweet Selection

- Cheese platter
  - Fruit skewers
  - Individual chocolate mud cake
  - Mini caramel slice
  - Baby cheese cake
- 

*4 items @ \$20 per person (complimentary room hire with minimum 70 people)  
Includes 3 standard + 1 premium*

*6 items @ \$30 per person (complimentary room hire with minimum 50 people)  
Includes 4 standard + 2 premium*

*10 items @ \$40 per person (complimentary room hire with minimum 50 people)  
Includes 6 standard + 4 premium*

# Other Information

**Cakes** - you are welcome to bring your own cake to celebrate your special occasion. If you would like us to cut and plate your cake there will be a \$50 charge. If not you are more than welcome to do it yourself.

**Frozen Daiquiris** – Frozen daiquiri machines are available for hire.

**Dietary Requirements** - The Ranch Hotel is able to cater for most dietary requirements, however a minimum of two days notice must be given in order to accommodate these requests.

**AV Requirements** - The Ranch Hotel has a number of contacts to assist with any requirements for your function. These include – DJs, Jukeboxes, and Entertainment. Please consult with the Function Coordinator with any requirements

**Decorations** - You are welcome to add a personal touch to your Function with selected balloons, candles and pictures. Please liaise with Functions Manager prior to the event. We are able to organise balloons for your event.

**Minors** – i.e., Guests under the age of 18 years old are welcome at The Ranch Hotel under the supervision of a responsible adult or guardian. Please note – there are specific function areas where this does not apply.

**Transport** – Getting to and from The Ranch Hotel is easy. By Bus – there are many buses from Epping Station that stop on either Epping or Herring Rds right out the front of the Hotel, same applies from the City. Please contact the Transport Info line on 131 500 or their website [www.131500.com.au](http://www.131500.com.au) for timetables.

**Parking** - We have free and secure ample off street parking available to all guests.

# Terms And Conditions

**Tentative Bookings.** Tentative bookings will be held for a period of five (5) days. After which time the space will be released without notification. Tentative bookings will only be confirmed once the Hotel as received a booking form, deposit and signed termsand conditions.

**Confirmation/Deposit.** Confirmation of a booking must be made in writing with signed terms and condition within fourteen (14) days of the original reservation. A deposit (amount to be determined by Functions Manager) must be paid within three (3) working days of confirmation. Deposits can be made by cash, bankcard, master card, visa, AMEX and bank cheques. NO PERSONAL CHEQUES.

**Payment.** Full payment is required no later than the conclusion of the function unless prior agreement has been made by the function manager. It is preferable that full payment is made prior to the day of the function. The Hotel accepts cash, bankcard, master card, visa, AMEX and bank cheques. NO PERSONAL CHEQUES. In the case where full payment is not made by the conclusion of the function, instant late fees will be incurred every day payment is overdue. Late fees are charged at 10% of total bill owing.

**Guaranteed Numbers.** A guaranteed number of guests attending the function are required two (2) working days prior to the event. Charges for any changes after this time will be rendered accordingly. It is the responsibility of the client to contact the Hotel regarding final numbers. In the case where final numbers increase, with less than twenty four (24) hours notice, additional charges may be incurred, at 20% per person.

**Final details.** To ensure your requirements are met it is necessary to receive details of your function schedule and menu selection at least twenty one (21) days prior to your function.

**Cancellations.** In the event of the confirmed function not taking place full reimbursement of deposit will be given, provided written notice is given twenty eight (28) days prior to the function commencement date. Less than this time, a cancellation fee will be deducted from deposit. Notice given less than seven (7) days, full deposit will be forfeited. In the event that the date cannot be rebooked, where less than seven (7) days cancellation notice is given, full quoted charges will be payable to the Hotel.

**Decorations/Signage.** A detailed list of all decorations must be given to the Function Manager for approval prior to function. Under no circumstances are items/decorations to be nailed, screwed, stapled or adhered to walls, doors or any other surfaces in any way unless approved by Function Manager.

**Other functions.** Venue Management reserves the right to book another function in the same area up to one (1) hour before and after the scheduled function commencement and departure time.

**Consumption.** No food or beverages of any kind will be permitted to be brought into the Hotel for consumption at the function by the client or any guest's. Birthday cakes may be permitted upon approval by Function Manager. Cakes can also be purchased from the Hotel.

**Compliance & Responsible Service of Alcohol.** Clients are expected to conduct their function in an orderly manner in full compliance with the Hotel Management and with all applicable laws. Management reserves the right to intervene where it sees fit and it exercises its right to refuse entry. We practice Responsible Service of Alcohol at all times and reserve the right to refuse service of alcohol to any persons.

**Minors.** As part of our Hotel Licence, minors are only permitted in certain areas of the Hotel. All minors must be accompanied by a parent or legal guardian. A minor is defined by law as any persons under the age of 18 years of age.

**Conditions.** Where the Function Manager sees fit, functions will be required to have a security guard present through the duration of the function. All twenty first (21st) birthday functions must purchase food from the Hotel during the function. A minimum of 6 pieces per person is required. This food condition may also apply to other functions where the Function Manager sees fit.

**Prices.** Prices will be confirmed with final details. Every endeavour is made to maintain prices as printed but they are subject to change without notice due to any changes in or imposition of government charges, taxes, levies or other service charges.

**Damages.** Clients are liable for any damages whether through their own action or through the action of their guests.

**Responsibility.** The Hotel will not accept any responsibility for damaged or loss of merchandise left in the Hotel prior, during or after the function. Clients should arrange their own insurance.

## ACCEPTED BY THE CLIENT:

Client Name \_\_\_\_\_

Client Signature \_\_\_\_\_

# Booking Form

## Booking Details:

Booking Name: \_\_\_\_\_

Booking Date: \_\_\_\_\_

Booking Time: \_\_\_\_\_

Approx no. of Guest: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Company: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Mobile number: \_\_\_\_\_

Function Room: \_\_\_\_\_

Event: \_\_\_\_\_

I, \_\_\_\_\_

(please print) have read the terms and conditions for the

Ranch Hotel and confirm that the above information is correct, and provide the relevant payment details to confirm this booking.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## Payment Details

(please circle one) AMEX / M/CARD / VISA / CASH / COMPANY CHEQUE

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

4 Digit Security Number

(only applicable to AMEX)

Please sign and return by fax, email, post, or in person the completed letter to confirm your booking and to indicate your agreement of our terms and conditions.

Please ensure that the host of your function, who will be attending for the entire event, reads our terms and conditions carefully and understands and recognises this agreement fully. This agreement must be signed and returned with your deposit to the following.

---

**Jodie Eggleton** Functions Manager

The Ranch Hotel Cnr Epping & Herring Rd Eastwood NSW 2122 Ph (02) 9887 2411 Fax (02) 98889145 Email [theranch.functions@alhgroup.com.au](mailto:theranch.functions@alhgroup.com.au)