



NORTH SYDNEY
harbourviewhotel



Christmas

at the North Sydney Harbourview Hotel

Christmas 2011



Packages

Our Christmas Packages include:

- ★ Your menu selection (food only)
- ★ Complimentary room hire (based on minimum numbers)
- ★ Lectern and microphone
- ★ Dance floor
- ★ Bonbons and party poppers

Optional Extras:

- ★ DJ - 4 hour duration - \$500.00
- ★ Jukebox - \$350.00
- ★ Beverage packages (Includes draught Australian regular and light beer, Chalk Hill Blue Shiraz Cabernet, Chalk Hill Blue Semillon Chardonnay, Chalk Hill Blue Brut, soft drink and orange juice)
 - 1 hour - \$25.00 per person
 - 2 hours - \$30.00 per person
 - 3 hours - \$34.00 per person
 - 4 hours - \$39.00 per person
 - 4½ hours - \$42.00 per person

As an alternative to beverage packages, selected beverages may be served and charged on consumption to a master account.

Notes:

The above prices include GST.

Christmas Set Menus are based on minimum numbers of guests:

- 80 guests minimum for Bradfield Rooms combined
- 50 guests minimum for Lavender Bay Rooms
- 35 guests minimum for Christmas Buffets

For guests numbers below the above minimum, a room hire fee may apply.

Bookings:

Please contact our Banquets Department on 02 9955 0499 or toll free 1300 785 453.



Buffet Menu

\$48.00 per person

- ★ Roasted turkey and honey glazed leg ham with Rosemary and sage seasoning
- ★ Vegetarian pasta dish of the day
- ★ Chef's daily hot dish
- ★ Antipasto with gourmet meats, artichokes, olives and grilled vegetables
- ★ Chef's selection of 5 garden fresh salads
- ★ Roasted vegetables with thyme and Rosemary
- ★ Sautéed chat potatoes
- ★ Steamed seasonal vegetables
- ★ Freshly baked crusty bread rolls
- ★ Christmas pudding with brandy sauce
- ★ French pastries
- ★ Gateaux and traditional desserts
- ★ Selection of Australian cheeses
- ★ Seasonal fruit platter
- ★ Tea and freshly brewed coffee with fruit mince pies

Based on a minimum of 50 people.

If numbers are below the minimum, a room hire fee may apply.



Seafood Buffet Menu

\$72.00 per person

- ★ King prawns with lime aioli
- ★ Thai style soft shell crab with chilli jam
- ★ Selection of market fresh oysters with dipping sauces
- ★ Whole baked snapper
- ★ Smoked trout with avocado and chive crème fraiche
- ★ Chef's selection of four garden fresh salads
- ★ Antipasto plate
- ★ Roasted turkey and honey glazed leg ham with seasoning and cranberry sauce
- ★ Red beef curry with coconut and almond rice
- ★ Pumpkin and goat's cheese ravioli with rocket, olives and lemon
- ★ Roasted chat potatoes with Rosemary and citrus sea salt
- ★ Steamed seasonal vegetables
- ★ Selection of freshly baked bread rolls
- ★ Christmas pudding with brandy sauce
- ★ French pastries
- ★ Gateaux and traditional desserts
- ★ Seasonal fruit platter
- ★ Australian cheeses
- ★ Tea and freshly brewed coffee with fruit mince pies

Based on a minimum of 50 people.

If numbers are below the minimum, a room hire fee may apply.



Set Menus

\$44.00 per person

- ★ Roasted turkey and honey glazed leg ham with apricot and pistachio seasoning, potato galette and cranberry jus
- ★ Traditional Christmas pudding with brandy sauce and whipped cream and summer berries
- ★ Tea and freshly brewed coffee with fruit mince pies

\$49.00 per person

- ★ Rocket, raspberry, pear and blue cheese salad
- ★ Salmon steak with grilled scallop, pommes dauphinoise and Café De Paris butter
- ★ Vanilla and blackberry crème brulee with lemon and passionfruit shortbread
- ★ Tea and freshly brewed coffee and fruit mince pies

\$55.00 per person

- ★ Avocado, mango and ocean king prawn cocktail with Thai herbs
- ★ Cape grim beef ribeye with fondant potatoes, mushroom, eschalots and speck
- ★ Summer berry semifreddo with lychees and mango
- ★ Tea and freshly brewed coffee with fruit mince pies

*For an alternate menu selection a surcharge of \$5.00 per person will apply.
Minimum numbers apply. Bradfield Room - minimum 80 guests. Lavender Bay Room -
minimum 50 guests. For guests numbers below these minimum, a room hire fee may apply.*



Alternate Menus

\$52.00 per person

- ★ Traditional Caesar salad with king prawns
or
- ★ Potato, blue cheese and almond soufflé with tomato jam

- ★ Hiramasa king fish with green olive & macadamia mash, caper berries & lime
or
- ★ Rack of lamb with potato galette, grilled asparagus

- ★ Mango and passionfruit bavaois with almond shortbread
or
- ★ Apple Madeleine with cinnamon anglaise and vanilla bean ice cream

- ★ Tea and freshly brewed coffee with fruit mince pies

\$55.00 per person

- ★ Grilled scallops with watermelon, fresh herbs and nam jim
or
- ★ Tart tartin of goat's cheese and fig with onion jam

- ★ Grainge Angus sirloin steak with Lyonnaise potato, Café de Paris butter
or
- ★ Moroccan chicken supreme with almond and orange cous cous
with minted yoghurt

- ★ Hot chocolate pudding with blackberries and double cream
or
- ★ Lemon tart with passionfruit sorbet and whipped cream

- ★ Tea and freshly brewed coffee with fruit mince pies

Minimum numbers apply:- Bradfield Room - minimum 80 guests, Lavender Bay Room - minimum 50 guests.



Cocktail Menus

\$18.00 per person

- ★ Smoked trout and shitake mushroom in filo tart
- ★ Gourmet party pies and mini quiches
- ★ Pork and prawn wontons and vegetable spring rolls

\$29.00 per person

- ★ Sour dough bruschetta with vine ripened tomato, salsa verde and feta
- ★ Tartlet of goat's cheese and roasted fig with onion jam
- ★ Beef and chorizo sausage roll with tomato relish
- ★ Smoked salmon, nori and cream cheese roulade with salmon caviar
- ★ Tandoori chicken skewered with minted yoghurt
- ★ Pork and prawn wontons
- ★ Tempura of king prawn and summer vegetables

\$34.00 per person

- ★ Grilled king prawns with lime and chilli aioli
- ★ Shooter glass of cauliflower and almond soup
- ★ Pizzetta of bocconcini, roasted capsicum and oregano
- ★ Lemon grass and chilli chicken with tom yum sauce
- ★ Antipasto plate
- ★ Smoked salmon and ricotta bruschetta
- ★ Californian rolls with a variety of fillings
- ★ Tartlet of ratatouille and goat's cheese

\$38.00 per person

- ★ Sushi selection
- ★ Grilled wagyu beef skewered with lime aioli
- ★ Seafood tartlet with orange hollandaise
- ★ Tempura of king prawn and zucchini flower
- ★ Pizzetta of feta, roasted capsicum and basil
- ★ Peking duck summer roll and fresh herbs
- ★ Chicken yakitori with honey and lime dipping sauce
- ★ Bruschetta with ratatouille with Reggiano

Minimum numbers apply:- Bradfield Room - minimum 80 guests, Lavender Bay Room - minimum 50 guests.

Terms & Conditions

To assist us in ensuring the success of your function, we would appreciate your attention to the following details.

Confirmation

Written confirmation of your booking must be received within 24 hours of making the tentative booking followed by a deposit and a signed copy of our Terms and Conditions. This deposit will be credited to your account. Should the Hotel fail to receive confirmation and deposit within the given time, every effort will be made to contact the Client prior to releasing the booking, which the Hotel reserves the right to do.

Final Attendance

The guaranteed minimum number of guests attending the function is required by 11.00am, seven (7) working days prior to the function taking place. Charges will be based on these minimum numbers or the actual attendance, which ever is greater. Should your final attendance reduce by 20% or more from the original quoted attendance, additional charges may apply.

Function Schedule

To ensure your requirements are met, it is necessary for us to have 14 working days notice of your function schedule and menu selection. This also includes floor plans and designs for exhibitions or display space.

Room Hire

- ★ Buffet Menus: Based on a minimum of 50 people. If numbers are below minimum, a room hire fee may apply.
- ★ Plated & Cocktail Menus: Based on a minimum of 30 people. If numbers are below minimum, a room hire fee may apply.

Final Payment

Full payment must be made seven (7) working days prior to the function with additional charges being settled at the conclusion of the function. Account facilities may be arranged with the Hotel and are subject to credit application approval. These accounts are to be settled within seven days of receipt of the invoice. Please note that personal cheques will not be accepted. Payments by Credit Card (Visa, MasterCard, Diners, AMEX and JCB Card) will incur a 1.5% transaction fee.

Cancellation

In the case of a function being cancelled the following terms are applicable –

- ★ 30-60 days written notice - the cancellation fee will be equivalent to 25% of the estimated value of the function.
- ★ 7 – 29 days written notice - the cancellation fee will be equivalent to 50% of the estimated value of the function.
- ★ Within 7 days written notice - 100 % of the estimated value of the function will be charged.

Commencement and Conclusion of the Function

The organiser agrees to begin the function and vacate the room at the schedule times. In the event that the function should continue beyond the agreed finishing time and the following Client is inconvenienced, the Hotel reserves the right to charge whatever costs are incurred to ensure the smooth running of that next function.

Food and Beverage

No food and beverage is permitted to be brought onto the premises without the approval of the Hotel.

Insurance

The Hotel will take all reasonable care to protect the property of guests, but will accept no responsibility or liability for the loss or damage of items left in the Hotel prior to, during, or after the function. We suggest that organisers arrange their own insurance and/or security for valuable items.

Loss or Damage

Loss or damage to any part of the Hotel or its equipment will be the financial responsibility of the organiser. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, window or other part of the building. The hanging of banners must be approved by the Hotel prior to the function.

Advertising and Endorsement

The Client must first obtain written permission from Hotel management before using the name or trademark of the Hotel in any manner.

Room Allocation

In the event of unforeseen circumstances or any alternation to numbers, the Hotel reserves the right to change the venue to another suitable room. Every effort will be made to discuss the changes with the organiser well in advance.

Security

Arrangements for additional security requirements over and above the existing service provided by the Hotel can be made upon request with the cost charged to your account.

Client Signature _____ Date _____

Terms & Conditions

Other Functions

The Hotel reserves the right to book other functions in the same function room up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time. Additionally, the Hotel reserves the right to book another function in the adjoining rooms at any time.

Bradfield Pre-Function Area

As the pre-function area is open plan, no Client has the sole right to the total pre-function area and each Client is limited to the pre-function area immediately adjacent to his or her function room. At all times flow spaces must be left clear for ease of movement of all clients.

Menus and Prices

Every possible effort will be made to maintain menus and prices, however these are subject to change. Every effort will be made to contact the organiser if changes occur.

Additional Charges

- ★ After midnight a \$3.00 per person, per hour additional charge will apply, based on final numbers for function.
- ★ Alternate menu \$5.00 per person.

Special Effects

Smoke machines, special balloon effects, and/or pyrotechnics cannot be operated without prior authority from Hotel management, due to the effect on the Hotel smoke detectors. Three working days notice in writing is required. Should the fire brigade respond to an alarm set off by the unauthorised use of special effects, the Client will be liable for any charges incurred by the Hotel.

Car Parking

Car parking is not available at the Hotel. As an alternative, we recommend car parks adjacent to the Hotel - Wilson Parking (entrance via Blue Street) or Greenwood Plaza (entrance via Pacific Highway). These car parks are managed independently.

Deliveries

The Banquet Department must be notified in advance of any deliveries to the Hotel. All items should be marked for the attention of the Banquet Department with the function name, date and number of items being delivered. The Hotel will not accept responsibility for items left in the Hotel more than 48 hours prior to, or at the conclusion of, the function without prior arrangement.

Content of the Event

If the Hotel has reason to believe that a function will effect the smooth running of the Hotel's business, security or reputation, the management reserves the right to cancel at its discretion, and without notice or liability.

Compliance

Clients will be responsible to ensure the orderly behaviour of their guests and the Hotel reserves the right to intervene where it sees fit.

Responsible Service of Alcohol

Under the Liquor Licensing Laws our event staff are under an obligation to ensure your patrons do not become intoxicated or disturb the neighbourhood. It is your responsibility to ensure that all attendees behave in an orderly manner during the event and do not breach our obligations. Age restrictions may apply to certain areas.

Cleaning

General and normal cleaning is included in the cost of the room hire. You may incur additional charges in instances where an event has created cleaning requirements that are considered to be over and above normal cleaning.

Please sign & return these Terms & Conditions on fax (02) 9955 4512 to indicate you have understood and are in agreement with them – *thank you.*

Event Details

Client's Signature: _____ Date: _____

Company Name: _____ Date of Xmas Party: _____

Function Room: _____ Approx. No of Guests: _____

Sales Executive in Banquet Department: _____



NORTH SYDNEY

harbourviewhotel

17 Blue Street North Sydney NSW 2060 Australia T: 02 9955 0499 F: 02 9955 4512
E: conference.hv@viewhotels.com.au W: www.viewhotels.com.au