



FUNCTION PACKAGES

BLUE GUMS
hotel



WELCOME

We have a range of flexible indoor and outdoor function spaces to choose from when planning your next event or special occasion. Function spaces range from capacities suitable for 15 to 150 people. The adaptable variety of spaces and dining options, flexible food offerings, and outstanding service make it the perfect spot for your next event. Whether it be a birthday party, work function or special occasion celebration, our team will ensure you have an experience to remember, allowing you to relax and enjoy a memorable event with your guests. Contact us today to book your next event at Blue Gums and let us help you create unforgettable moments!

MAKE A BOOKING

FUNCTIONS@HARVESTHOTELS.COM.AU
(02) 8372 2535

ALFRESCO

Our beautiful Alfresco area offers a private dining or cocktail area for your next celebration. With all the convenience of indoor with protection from the elements but with an outdoor feel. With your own private entrance, TV, music, and festive lighting while also offering heaters, fans and enclosed roofing for your comfort.

Seating	STANDING
40	100

(Minimum Spend may apply)



LOUNGE

Our cosy indoor lounge area located in our bar offers an intimate rustic cocktail feel with a beautiful fireplace for your next celebration or get together. With access to your own area of the Bar and access to a TV.

COCKTAIL

30

(Minimum Spend may apply)



BEER GARDEN

Our Beer Garden could be the perfect space for your next celebration. Offering that perfect outdoor space for you and your guests to enjoy. With access to your own area of the bar, multiple TVs, music, a fireplace, and booth seating.

COCKTAIL

150

(Minimum Spend may apply)



BISTRO

Looking for a large booking for a sit-down menu? Our bistro is the perfect option for you and your guests.

SEATING

120

Minimum Booking Size 20 guests



PLATTER MENU

MIXED PLATTER (HOT) \$145

Party pies
Sausage rolls
Chicken skewers
Spring rolls & dim sims
Chicken wings in Smokey BBQ sauce
Arancini balls
Chips & wedges w/ sweet chilli & sour cream

SLIDERS PLATTER \$120

Fried chicken x 8 e.a.
Pulled pork x 8 e.a.
Beef x 8 e.a.

GRAZING PLATTER \$150

Assorted dips
Breads
Olives
Cheddar
Grissini
Cured meats (salami, prosciutto, pastrami)
Marinated roasted vegetables

COB LOAF \$75

Spinach & cheese
Cheese & bacon
Four cheese

ASSORTED SANDWICHES & WRAPS \$90

VEGAN PLATTER \$150

Popcorn cauliflower
Vegan arancini
Breads
Assorted dips
Chips
Olives
Falafels

CHEESE PLATTER \$120

Hard & soft cheese
Lavosh
Fresh fruit

DESSERT PLATER \$130

Brownies
Churros
Cheesecake
Fresh fruit
Cakes

EACH PLATTER IS SUITABLE FOR 9-11 PEOPLE

PLEASE CONTACT US IF YOU WOULD LIKE TO DISCUSS
ALTERNATE CATERING OPTIONS

DEPOSITS

- A tentative booking can be held for seven days; at this point, a deposit will be required to secure your booking.
- A function will be deemed to be confirmed only when the payment has been received.
- The hotel reserves the right to cancel any bookings that have not been made within seven days.
- Without this deposit confirmation, your event space may be allocated to another booking without your notice.
- If your function is to be held less than 13 days from the enquiry date, the deposit is required within 24 hours of your tentative booking.
- Deposits are non - refundable.

CANCELLATIONS

- Cancellations must have a minimum of 30 days' notice prior to your event date. Any cancellations with fewer than 30 days' notice may incur additional charges.
- Management reserves the right to withhold deposits if they deem that the cancellation notice period has not been met.

CATERING

- Catering requirements must be finalised and paid 14 days prior to your event, including any dietary requirements, special requests, and final numbers.
- Your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.
- No food or beverage can be brought into the hotel for consumption at your function excluding celebratory cakes for which 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 pricing listed in this document is subject to change at any time.
- Quotes will be valid for two weeks from the date they are provided.
- Sufficient notice of price changes will be given in advance if applicable.
- Full payment for all charges must be received no later than 24 hours prior to your function commencing.
- Bar tabs and any additional charges must be paid upon the conclusion of your function. Personal cheques will not be accepted.

CAKES

- We are happy for you to provide your own celebratory cake. However, the Hotel holds no responsibility for the transport/delivery of your cake should your cake get damaged.
- If you would like your cake to be served individually to your guests, a fee of \$3.00 per person will be charged.

SECURITY

- The hotel does not provide security for your function.
- We can arrange security for you, which will be charged at the cost price.
- If the hotel deems it necessary that your function require security, it will be arranged and charged to the function account.
- All 18th Birthday functions require parental supervision at all times.

MINORS

- All patrons under the age of 18 will need to vacate the premises by midnight in accordance with Liquor Licensing Laws.
- Underage guests must be always accompanied by a parent or legal guardian while in the venue.

DECORATIONS

- The customer may bring in decorations at an agreed time arranged with management beforehand.
- Setup/pack-down timing can be discussed with the function coordinator as it is dependent on availability.
- Nothing is to be screwed, nailed or adhered to any wall or other surface of any area unless the hotel has granted prior permission.
- Goods must be picked up 24 hours after the event has finished.
- Strictly no naked flame, confetti or scatters will incur a cleaning fee if 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.