



FUNCTIONS

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C: Alex, John or Tom

ANGAS ROOM

Room Hire: \$300

Minimum Food: \$400

Deposit: \$300

The Angas Room includes a plasma television fully equipped with DVD/CD player, whilst the sound system has 4 speakers around the room with iPod, CD, Laptop and external hard drive connections. There are pool table and jukebox facilities if required, and the Angas room also has an outside area for smokers with tables and seating.

SALOON BAR

Room Hire: \$200 (Depending on group size and if private)

Minimum Food: \$400

Deposit: \$300

The Saloon Bar includes a plasma television and its own stereo system. This area is ideal for sit down functions with either our a-la-carte or set menu options.

COURTYARD ROOM

Room Hire: \$300

Minimum Food: \$400

Deposit: \$300

The courtyard has both indoor and outdoor areas. The Outdoor area is covered by a sail, umbrellas and is accessible for smokers. The inside has a plasma television fully equipped with DVD/CD player, whilst the sound system has speakers on the inside and outside with iPod, CD, Laptop and external hard drive connections.

ALL FUNCTION ROOMS HAVE A FULLY EQUIPPED BAR

ANGAS GRILL LUNCH AND DINNER

SET MENU

\$20 p/p	\$29 p/p	\$29 p/p	\$35 p/p	\$40 p/p	\$45 p/p
3 main	2 entrée 2 main	2 main 2 dessert	2 entrée 2 main 2 dessert	2 entrée 3 main 2 dessert	3 entrée 3 main 3 dessert

ENTRÉE

Half a Dozen S.A Oysters

Served with a verjuice & shallot dressing

Herb Marinated Lamb Skewers

Served with jasmine rice & a minted yoghurt

Oven Roasted Vegetable Ragout Filo Parcels

Served with a rocket & parmesan salad

Salt and Pepper Squid

Served on a beanshoot salad with a sweet soy dressing & fresh lemon

Spicy Thai Fish Cakes

Served on hokkien noodles with a salsa verde

House-made Chicken Liver Pate

Served with char-grilled turkish bread & cranberry jam

MAIN

Char-grilled Sirloin Steak

Served on a creamy mash with dutch carrots, green beans and a garlic & parsley butter

Pan-fried Atlantic Salmon Fillet

Served on sautéed bok choy & baby spinach topped with a roasted capsicum coulis

Oven Roasted Vegetable Stack

Stack of char-grilled eggplant, zucchini, roast capsicum & basil with layers of danish fetta topped with a spicy napolitana sauce and served with a rocket & pear salad

Chicken Kiev

Stuffed with creamed spinach & pinenuts served on a pumpkin & parmesan risotto

Marinated Kangaroo Fillet

Served on a wattleseed damper with brocollini & a roasted shallot jus

Lamb Mignon

Served on balsamic roasted field mushrooms with olive oil mash & a red wine jus

DESSERT

Baileys & Scorched Almond Ice Cream

Served in a brandy snap basket with a mixed berry coulis

Mixed Fruit Salad

Served with a lemon sorbet

Chocolate & Hazelnut Fudge

Served with a white chocolate gnash & fresh stawberries

Individual Lemon Cheesecake

Served with a passionfruit puree

Vanilla Pudding

Served with stewed fruit & an orange cream

Rich Chocolate Mousse

Served with praline & fresh strawberries

Function Food Menu

Potato Wedges - \$30
With sour cream & sweet chilli dipping sauce

Fruit Platter - \$65
Selection of seasonal local fruits

Tapas Plate - \$60
Toasted pita breads, olives, roasted veg, dips and fetta cheese

Beer Battered Bad Boy Wedges - \$40
With sweet chilli sauce

Nachos Dip Plate - \$60
Crunchy corn chips with salsa & guacamole dips

Olive & Basil-\$65 Pizza Breads
Olive tapenade & tomato pizza breads

Cheese Board - \$60
Selection of local cheeses with accompaniments

Fruit Fondue - \$80
Seasonal fruit nibbles served with chocolate and fruit coulis

Vegetable Crudites - \$60
Fresh garden vegetable with assorted dips

Option 1 \$125 per serve (Approx 60pcs of one of the below or 30pcs of two)

Ginger, Soy & Sesame Chicken Drumettes
Seven Stars Pizza
Chicken Peanut Satays
Leg Ham and Field Mushroom Quiche

Vegetarian Tartlets
Chicken and Mushroom Filo
Crispy Pepper Chicken Fillets
Beef & Soy Chilli Satays

Option 2 \$145 per serve (Approx 60pcs of one of the below or 30pcs of two)

Thai Chicken in Asian Spoons
Japanese Crumbed Prawn Tails
Potato & Zucchini Frittatas
Lamb & Roast Capsicum Crostini
Smoked Salmon on a Toasted Baguette
Seven Stars Spring Rolls

Lamb Kofta
Mini Bruschettas
Fish & Chip Cones
Spinach & Fetta Triangles
Salt & Pepper Squid with Tartare

Option 3 \$180 per serve (Approx 60pcs of one of the below or 30pcs of two)

Spicy Pork Wonton Money Bags
Little Chicken Caesars
Mini Gourmet Hamburgers
Oysters – Natural or Kilpatrick
Caramelised Onion and Blue Cheese Tarts

Crispy Crab Tails
Assorted Nori Rolls
Dukkah Prawn Skewers
Vietnamese Cold Rolls

A Guide to Ordering Desired Amount of Food

Desired amount of food per person

Order 1 platter for every / persons

4

15

6

10

8

7.5

10

6

MINIMUM \$400 FUNCTION FOOD IS REQUIRED

Beverage Package Options **(if required)**

Option 1

3hr Beverage Package: \$29pp

\$4pp for every additional hour

Gisa "Arc" Sparkling
Gisa "Arc" Semillon Sauvignon Blanc
Gisa "Arc" Shiraz
Coopers Pale Ale
Tooheys Extra Dry
Hahn Light
Juice & Soft Drinks

Option 2

3hr Beverage Package: \$34pp

\$5pp for every additional hour

Gisa "Arc" Sparkling
Gisa "Arc" Semillon Sauvignon Blanc
Gisa Sauvignon Blanc
Mt Langhi 'Billi Billi' Shiraz
Coopers Pale Ale
Tooheys Extra Dry
Hahn Light
Juice & Soft Drinks

Option 3

3hr Beverage Package: \$39pp

\$5pp for every additional hour

Leconfield 'Syn' Cuvee Blanc Sparkling
The Black Chook Sparkling Shiraz
Cape Jaffa Unwooded Chardonnay
Skillogalee Riesling
Momo Sauvignon Blanc
Mt Langhi 'Billi Billi' Shiraz
Wirra Wirra Church Block
Coopers Pale
Tooheys Extra Dry
Becks
Hahn Light
Juice & Soft Drinks

Kids

Juice & Soft Drinks

3hr Beverage Package \$15pp

\$3pp for every additional hour

WINES ARE SUBJECT TO CHANGE

Terms & Conditions

1. BOOKINGS: To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 7 days only. Tentative bookings not confirmed within 7 days will automatically be available to other clients.

2. FINAL NUMBERS: To enable us to correctly cater for your function, final numbers and food orders must be confirmed 7 days prior to the function.

3. PAYMENT: All accounts are to be settled in full on or before the function date. We accept payment by means of CASH, EFTPOS, VISA, MASTERCARD, BANKCARD, DINERS OR AMEX. We can, by prior arrangement, accept payment by company cheque. We do not accept personal cheques, nor do we invoice for later payment.

4. RESPONSIBILITY: Organisers are financially responsible for any damage/breakage's sustained to the Seven Stars Hotel by the organiser, organiser's guests, invitees or other persons attending the function. The Seven Stars Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

5. CANCELLATION: In the unfortunate event that a confirmed booking is cancelled, the deposit is non refundable

6. CLEANING: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

7. DECORATIONS: All clients are welcome to decorate their function room. We allow BLUE TACK only for fixing items to walls. No exceptions. If any damage to walls or paint is caused by use of any other product, costs of repair will be recovered.

8. PERSONS UNDER 18 YEARS OF AGE / IDENTIFICATION:

Minors are welcome on the Hotel premises when in the company of an adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the Hotel's premises, and must vacate the premises by 11:50pm. Hotel staff will refuse to serve alcohol unless patrons are able to prove they have attained 18 years of age by producing suitable ID, e.g Proof of Age Card, Drivers Licence or Passport on request.