

# FUNCTION PACKAGES





# WELCOME

Whether celebrating a birthday, hosting a cocktail party, or organising a corporate event, we are the perfect venue for your special occasion.

Specialising in private functions, we offer the ideal intimate space to ensure your event succeeds. Our functions menu features various delicious savoury & sweet platters and more. We have all the ingredients you need for an unforgettable event. Contact our team today and let the planning for your gathering commence.

**MAKE A BOOKING**

**FUNCTIONS@VICHOTELWAGGA.COM.AU**  
**(02) 6921 5233**

# THE LOFT

The Loft is located on our first floor, a sophisticated cocktail bar boasting a delicious food menu with choices for every taste. As the largest of our function spaces, The Loft accommodates up to 120 guests and includes a magnificent bar and a raised platform for speeches, live music, or a DJ.

COCKTAIL	SEATED
120	80



# BEER GARDEN

Our beer garden, located at the rear of the venue, offers a relaxed outdoor setting perfect for enjoying a drink with friends or family. It features convenient disabled access and is just a short walk from the bistro and back bar areas, making it easy to grab a meal or drink while soaking up the atmosphere. Whether you're unwinding after a busy day or enjoying a sunny afternoon, our beer garden is the ideal spot to relax.

COCKTAIL	SEATED
40	40



# BISTRO

Our bistro offers a welcoming atmosphere, access to a full bar, and a variety of amenities to make your experience enjoyable. The space is versatile, with the option to close off the area, providing a more intimate and private setting for your group. Seating arrangements are flexible to accommodate your needs, ensuring comfort and convenience with great food, drinks, and a relaxed ambience.

COCKTAIL	SEATED
70	50



# 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.