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**RAINBOW
HOTEL**

**FUNCTION & CATERING
PACKAGES**



The Rainbow Hotel Rooms

UPSTAIRS – our upstairs function room can cater for up to 80 people stand up. You will have use of the room exclusively, and it has its own bar and bathrooms

RESTAURANT – the restaurant can be booked for private use and can cater for up to 34 peoples as a sit down dinner. The restaurant has access to the main bar

BEER GARDEN – our beer garden can cater for casual group bookings and BBQ's. Guest Numbers permitted depends on your requirements. If interested, ask us for information

Terms and conditions – security deposit

The Rainbow function room is provided free of charge

Tentative bookings will be held for 7 days, after this time a deposit will be required to secure your booking

At time of booking a \$200.00 security deposit will be taken. This payment will secure your booking and be held as a breakages / damages deposit. It will be refundable 48hrs after the completion of your function, where upon no damage has been caused to the establishment.

Groups of 30 people or less, may incur a staff charge, this will be charged at a minimum of three hours @ \$20 per hour. Alternatively, a minimum bar spend can be put in place of \$500.00, meaning that at the end of the function, if the bar tab has not reached \$500.00, the host will be responsible for the difference. E.g., if your guests spend \$420.00, then \$80 will need to be paid to 'The Rainbow Hotel' to make the minimum spend of \$500.00

Alcohol service

Guests of the hotel, may only partake in beverage provided by the hotel.

Under the state and federal law, 'The Rainbow Hotel' practices Responsible Service Of Alcohol (RSA), to ensure you, your guests and other hotel patrons have a safe and enjoyable evening.

Management reserves the right to refuse service of alcohol, to underage or intoxicated persons. Any person under the age of 18 must be accompanied & vouched for by a responsible adult/guardian. Persons under the age of 18 are only permitted to consume alcohol while under the supervision of a responsible adult, and only then when partaking in a meal (not finger food).

Catering

Where catering is required, 'The Rainbow Hotel' will need **7 days** notice before the function date. At this time menu selections and approximate guest numbers are required

Confirmation of guest numbers will be required **72 hours prior**, at which time 50% of the payment is to be paid, with the remaining to be paid on the day of the function.

Guest cancellation after this time will require full payment

'The Rainbow Hotel' **does not** permit food being brought onto the premise. **Birthday cakes are an exception**, all other food is to be supplied by the kitchen as requested by you.

Room set up decorations

Chairs and tables are provided by 'The Rainbow Hotel', and you are welcome to pre arrange the set up of your room to suit your needs.

Decorations remain the responsibility of the host, and only blue tac is to be used for hanging decorations as not to damage the walls, therefore not affecting your security deposit.



CATERING OPTIONS

CANAPES

Option one – platters

Platters are ideal for groups up to twenty or larger groups where minimal catering is required. We suggest one platter provides for eight to ten people.

\$50.00 Dip platter

trio of dips, Spanish and kalamata olives, crudités , breads and crackers

\$70.00 Antipasto platter

cured meats, pate, marinated vegetables, assorted breads and crackers

\$70.00 Cheese and Fruit platter

trio of cheese, fresh and dried fruits, assorted breads and crackers

\$80.00 Hot platter

a selection of hot canapés (party pies, savoury pastries, sausage rolls, spring rolls etc)

Option two – canapé selection

This option is hand served to you guests by our staff. Catering available for 20 people or more

Salami, olive and cheese pizzette

Spinach, mushroom and parmesan risotto balls

Spring rolls and dim sims with dipping sauce (veg options included)

Cajun spice marinated chicken and raita pita wrap

Bacon and shallot quiche

Assorted party pies and sausage rolls and pastries

Spinach and ricotta pastries

Vegetable, cheese and olive frittata

Spiced fish and shrimp cakes with sweet cucumber dipping sauce

Roast vegetable and pesto bruschetta with melted baby bocconcini

Vegetarian rice paper rolls with dipping sauce

Char grilled chorizo on corn fritter with onion jam

Marinated ginger and lemongrass beef skewers

Baby tiramisu filled éclairs with kahlua drizzle

Chocolate, espresso and grand mariner truffles

Chocolate dipped strawberries

\$12.00 per head – select 4 items (averaging 6 pieces per person)

\$13.50 per head – select 5 items(averaging 8 pieces per person)

\$15.00 per head – select 6 items(averaging 10 pieces per person)

\$16.50 per head – select 7 items(averaging 12 pieces per person)



BBQ PACKAGES

We have a BBQ located in our beer garden for hire, perfect for a casual function, or drinks with your family or friends. Our kitchen will provide everything you need to cook your own BBQ

BOOKINGS REQUIRED

\$30 to book the BBQ and a reserved area for 4 hours, food is not permitted to be brought in, the following packs are on offer. BBQ hire and BBQ packs must be paid for prior to the use of the BBQ

BBQ PACKS

\$8 per person

Includes,

Sausages, Kransky, Caramelised onion,
Sliced bread, Bread rolls, Butter, Sauces, Mustard,
Plates, Cutlery and Napkins

\$15.00 per person

Includes,

Sausages, chops, steaks,
Caramelised onion, Roast vegetable salad
Potato salad with bacon, egg and spring onion
Bread and butter, Sauces and mustard
Plates, cutlery and napkins

\$24.00 per person

Includes,

Sausages, kransky, chops, steaks, caramelised onion
Salmon patties, vegetable skewers
Roast vegetable salad,
Potato salad with bacon, egg and spring onion
Chicken and avocado salad with basil mayo
Sliced Bread, Bread rolls and butter, Sauces and mustard
Plates, cutlery and napkins

**NOTE: VEGETARIAN OPTIONS CAN BE INCLUDED
GOURMET BBQ PACKS CAN BE PROVIDED ON REQUEST**



SIT DOWN DINNER – AL A CARTE

OUR RESTAURANT MENU IS AVAILABLE FOR BOOKINGS UP TO 20 PEOPLE
 GROUPS OVER 14 PEOPLE WILL BE PLACED ON 2 TABLES EG: 20 PEOPLE = 2 TABLES OF 10

Olivini – green olives stuffed with herbed veal mince, crumbed and fried	\$8.50		
Kalamata olive tapenade served with parmesan toast	\$7.50		
Garlic, rosemary and sea salt Turkish bread	\$6.50		
Baked Field mushrooms, stuffed with caramelised onion, & herbs	\$12.50		
Crab and potato croquettes served with a dill lemon aioli	\$15.50 / \$20.50		
Pan fried calamari with caramelised fig and radicchio	\$13.50 / \$18.50		
Tuna, white bean, parmesan, spanish onion, capers & rocket salad	\$17.50		
Cured salmon with an avocado tomato salad and gazpacho dressing	\$18.50		
Lamb salad with olives, avocado, fetta, tomato, onion & spinach leaves	\$19.50		
Without lamb	\$15.50		
Confit duck and mushroom cannelloni, oven baked and served with a duck jus	\$21.50		
Basil ravioli, filled with tomato & goats cheese in a basil butter	\$15.50 / \$19.50		
Risotto of chicken, mushroom, spring onion, tomato and zucchini in a creamy napoli sauce	\$14.50 / \$18.50		
Roast vegetable pizza with napoli and cheese	\$16.00		
Fish n chips served with salad, lemon and tartare	\$18.00		
Steak sandwich with bacon, egg, caramelised onion, tomato, lettuce, and chips	\$17.50		
Herb crusted lamb loin, served on a pumpkin fetta mash with a red current jus	\$23.50		
Char grilled pesto marinated chicken breast on roasted garlic and rosemary chats	\$22.00		
Seeded mustard and caramelised onion crusted eye fillet on potato dauphinoise with sautéed spinach and red wine jus	\$24.00		
Chips with tomato sauce and aioli	\$6.00	Rocket, walnut and parmesan salad	\$7.00
Roast garlic & rosemary chats w aioli	\$7.50	Sautéed vegetables	\$6.50

NOTE: WE DO NOT SPLIT BILLS – ONE ACCOUNT PER GROUP BOOKING



SIT DOWN SET MENU - OPTION ONE

THIS MENU IS AVAILABLE FOR GROUPS OVER 14 PEOPLE

Groups over 14 people will be placed on 2 tables eg: 20 people = 2 tables of 10

Two course \$26.00
Three course \$32.00

Entrée

Bruschetta of eggplant, tomato, mascarpone and pesto

Salmon and potato cakes served with avocado salsa

Oven baked field mushroom topped with garlic and herb stuffing

Mains

Spinach and ricotta dumplings, oven baked in a napoli sauce

Confit duck, mushroom & asian greens ragu, tossed with potato gnocchi

Risotto with chicken, pine nut and spinach in a white wine sauce

Desserts

Tiramisu

Baked lemon tart

Chocolate pudding with vanilla anglaise

**Wine matching can accompany this option at an additional cost,
Each course will be matched with a glass of wine to compliment your meal.**

NOTE: WE DO NOT SPLIT BILLS – ONE ACCOUNT PER GROUP BOOKING



SIT DOWN SET MENU - OPTION TWO

THIS MENU IS AVAILABLE FOR GROUPS OVER 14 PEOPLE

Groups over 14 people will be placed on 2 tables eg: 20 people = 2 tables of 10

Two course \$35.00
Three course \$40.00

Entrée

Tartlet with duck & mushroom ragout

Marinated roasted vegetable stack with basil pesto

Cured salmon with an avocado tomato salad & gazpacho dressing

Mains

Gnocchi pomodoro

home made potato gnocchi tossed with caramelised onion, tomato, pesto & pine nuts

Char grilled pesto marinated chicken breast on roasted garlic and rosemary chats

Pepper and thyme crusted porterhouse steak, on potato dauphinoise,
with sautéed spinach and red wine jus

Desserts

Crème brulee

Chocolate pudding with vanilla anglaise

Apple and rhubarb crumble

**Wine matching can accompany this option at an additional cost,
Each course will be matched with a glass of wine to compliment your meal.**

NOTE: WE DO NOT SPLIT BILLS – ONE ACCOUNT PER GROUP BOOKING



TASTING BOWLS **SIT DOWN MENU or STAND UP – OPTION THREE**

Six course \$30.00 per head

This option is a no fuss, no decisions, easy way to dine with friends & colleagues.

Courses are smaller in size, and served in tasting bowls or noodle boxes to allow guests to still stand and mingle whilst enjoying a six course menu.

This option is also offered as a sit down, making for a night of grazing. Wine matching can accompany this option at an additional cost, allowing guests to try a different wine with each course.

menu includes:

Pan fried calamari with caramelised fig and radicchio

Chicken, crisp pancetta, avocado and spinach salad

Tuna, white bean, parmesan and rocket salad

Potato gnocchi with confit duck, & braised leek

Risotto with mushroom, garlic, candied bacon, spinach and broccoli

Pappardelle pasta tossed with a venison and mushroom ragu

NOTE: WE DO NOT SPLIT BILLS – ONE ACCOUNT PER GROUP BOOKING