

***THE
FUNCTION
ROOM***

@ The Gateway Hotel.

FUNCTION INFORMATION

THANK YOU FOR EXPRESSING INTEREST IN THE GATEWAY HOTEL FOR YOUR UPCOMING FUNCTION. THE FOLLOWING PACKAGES ARE DESIGNED TO PROVIDE YOU WITH ALL THE NECESSARY INFORMATION THAT YOU WILL REQUIRE PRIOR TO BOOKING A FUNCTION AT THE GATEWAY HOTEL. SHOULD YOU HAVE ANY FURTHER INQUIRIES PLEASE DO NOT HESITATE TO CONTACT US. SHOULD YOU WISH TO VIEW OUR FUNCTION AREA WITHIN THE HOTEL PLEASE DO NOT HESITATE TO MAKE AN APPOINTMENT.

CONTACT DETAILS

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FAX: 03 52741329

EMAIL: GATEWAY.HOTEL ALHGROUP.COM.AU

VENUE MANGER: MITCHELL ANGWIN

HEAD CHEF: SHANE WHITWORTH

FUNCTION ROOM CO COORDINATOR: LESLEY JONES

ADDRESS: 218 230 PRINCES HIGHWAY, CORIO VIC 3214

GENERAL INFORMATION

THE GATEWAY HOTEL IS ABLE TO CATER FOR A VARIETY OF FUNCTIONS THAT YOU MAY WISH TO HOLD, THIS INCLUDES BIRTHDAYS, ENGAGEMENT, WEDDINGS, SOCIAL MEETINGS, CONFERENCES, BUSINESS SEMINARS ETC. THE ADVANTAGE OF HOLDING YOUR FUNCTION AT THE GATEWAY HOTEL IS THAT WE CAN OFFER A RELAXED ATMOSPHERE WITH QUALITY FOOD AND BEVERAGES AT A COMPETITIVE PRICE.

THE FUNCTION ROOM IS SUITABLE FOR APPROXIMATELY 100 TO 120 PEOPLE. SHOULD YOU CHOOSE TO HOLD YOUR FUNCTION AT THE GATEWAY HOTEL, YOU AND YOUR GUESTS HAVE EXCLUSIVE USE OF THE FUNCTION ROOM. A VARIED SELECTION OF LOCAL, IMPORTED, BOTTLED AND TAP BEERS, ARE AVAILABLE ALSO WINE, SPIRITS, PLUS A VARIETY OF PRE MIXED DRINKS.

THE GATEWAY HOTEL WILL ATTEMPT TO MEET ANY SPECIAL REQUIREMENTS THAT YOU MAY HAVE FOR YOUR FUNCTION. SIMPLY CONTACT US AND WE WILL DO OUR UTMOST TO ACCOMMODATE THE NEEDS OF YOU AND YOUR GUESTS.

CHILDREN'S MEALS ARE AVAILABLE. CHILDREN 3-14YRS WILL BE CHARGED AT CHILDREN'S RATES, PRICING WILL DEPEND ON WHAT REQUEST YOU MAY HAVE FOR THE CHILDREN ATTENDING YOUR FUNCTION.

ANY GUEST CAUGHT BRINGING ANY FOOD OR ALCOHOL INTO THE PREMISES WITHOUT APPROVAL WILL BE ASKED TO LEAVE IMMEDIATELY BY ANY MEMBER OF STAFF OR MANAGEMENT.

PAYMENT DETAILS

CONFIRMATION OF ALL FUNCTIONS AT THE GATEWAY HOTEL IS VIA THE PAYMENT OF ROOM HIRE AND BOND MONEY.

THE REQUIRED PAYMENT FOR FUNCTIONS HELD IN THE FUNCTION ROOM IS \$200.00

A BOND OF \$500.00 IS PAYABLE TO THE HOTEL NOT LESS THAN 7 DAYS BEFORE THE FUNCTION DATE AND ANY 21ST BIRTHDAY PARTIES, BOND MONEY IS \$1000.00. THIS BOND IS REQUIRED TO COVER AGAINST ANY LOSS INCURRED BY THE HOTEL INCLUDING, BUT NOT LIMITED TO, DAMAGED PROPERTY, STOLEN OR REMOVAL OF PROPERTY AND UNPAID CHARGES. THE BOND WILL ONLY BE RELEASED AFTER HOTEL MANAGEMENT IS SATISFIED THAT ALL WORKS REQUIRED TO RETURN THE FUNCTION ROOM TO ITS ORIGINAL STATE ARE COMPLETED.

A FUNCTION IS NOT CONSIDERED CONFIRMED UNTIL THE ROOM HIRE HAS BEEN PAID WITHIN 10 DAYS AND BOND PAYMENT OF THE FUNCTION BEING BOOKED.

SHOULD YOUR RECEPTION BE CANCELLED, YOUR PAYMENT AND BOND MONEY WILL BE REFUNDED IF THE DATE CAN BE REBOOKED. LESS 20 BOOKING FEE.

FULL PAYMENT INCLUDING BOND TOGETHER WITH CONFIRMATION OF NUMBERS OF GUESTS IS REQUIRED 7 DAYS PRIOR TO YOUR FUNCTION AFTER THIS TIME, ONLY BOND MONEY WILL BE REFUNDED.

ACCOMMODATION

**THE GATEWAY HOTEL HAS 12 ACCOMMODATION ROOMS AVAILABLE 3
STARS**

**ALL ROOMS HAVE: EN SUITE, BATHROOM, TELEVISION, TEA AND COFFEE MAKING
FACILITIES, TOASTER, REFRIGERATOR**

ROOMS 1 10 HAVE A QUEEN SIZE AND A SINGLE BED

ROOM 11 HAS A QUEEN SIZE BED AND A BUNK SET

**ROOM 12 FAMILY ROOM HAS A QUEEN SIZE BED AND 3 SINGLE BEDS
PLUS TWO EN SUITE BATHROOMS**

ROOM RATE

SINGLE \$75.00

DOUBLE \$85.00

TRIPLE \$95.00

Family room \$115.0

**CONTINENTAL BREAKFAST AVAILABLE FOR \$5.50 PER PERSON
ON REQUEST**

FUNCTION MENUS

BUFFET MENU ***ALL YOU CAN EAT***

\$21.95 ***ADULTS***

\$14.95 ***SENIORS***

\$9.95 ***CHILDREN***

2 COURSE MENU

\$19.95

MINIMUM 20 PEOPLE
2 CHOICES ALTERNATE DROP

MAIN

CHICKEN AND ASPARAGUS FILO
LIGHT FILO PASTRY FILLED WITH CHICKEN ASPARAGUS AND CHEESE
SERVED WITH SEASON VEGETABLES AND TOPPED WITH HOLLANDAISE
SAUCE.

TEMPURA FISH
FILLETS OF FISH FRIED IN A LIGHT TEMPURA BATTER, SERVED WITH
CHIPS AND SALAD.

RUMP STEAK
250GM RUMP STEAK SERVED WITH CHIPS, GARDEN SALAD AND TOPPED
WITH GARLIC BUTTER.

ROAST BEEF
SUCCULENT ROAST BEEF SERVED WITH SEEDED MUSTARD, GRAVY AND
ROAST VEGETABLES.

DESSERT

FRUIT SALAD AND CREAM
MINI PAVLOVAS

2 COURSE MENU

\$25.95

MINIMUM 30 PEOPLE
2 CHOICES ALTERNATE DROP

MAIN

CHICKEN MIGNON
CHICKEN BREAST STUFFED WITH TASTY CHEESE HERBS AND GARLIC
SERVED WITH SEASONAL VEGETABLES.

RACK OF LAMB
3 POINT RACK OF LAMB MARINATED IN RED WINE AND ROSEMARY
SERVED WITH BAKED POTATO AND VEGETABLES.

T BONE STEAK
300GM T BONE STEAK SERVED WITH CHIPS AND SALAD TOPPED WITH
PEPPERCORN SAUCE.

FISH OF THE DAY
JUICY FISH FILLETS LIGHTLY FRIED IN TEMPURA BATTER AND SERVED
WITH CHIPS AND SALAD.

DESSERT

CHOCOLATE MOUSSE
APPLE PIE
LEMON MERINGUE PIE

3 COURSE MENU

\$29.95

**MINIMUM 30 PEOPLE
2 CHOICES ALTERNATE DROP**

ENTREE

SATAY CHICKEN

CHICKEN SKEWERS COOKED IN SATAY SAUCE AND SERVED ON SAFFRON RICE

CAESAR SALAD

A CRISP SALAD OF LETTUCE, BACON, EGG, PARMESAN CHEESE, ANCHOVIES AND CROUTONS TOPPED WITH A CREAMY DRESSING

MAIN

CHICKEN MIGNON

CHICKEN BREAST STUFFED WITH TASTY CHEESE HERBS AND GARLIC SERVED WITH SEASONAL VEGETABLES.

RACK OF LAMB

3 POINT RACK OF LAMB MARINATED IN RED WINE AND ROSEMARY SERVED WITH BAKED POTATO AND VEGETABLES.

T BONE STEAK

300GM T BONE STEAK SERVED WITH CHIPS AND SALAD TOPPED WITH PEPPERCORN SAUCE.

FISH OF THE DAY

JUICY FISH FILLETS LIGHTLY FRIED IN TEMPURA BATTER AND SERVED WITH CHIPS AND SALAD.

DESSERT

CHOCOLATE MOUSSE

APPLE PIE

LEMON MERINGUE PIE

3 COURSE MENU

\$35.95

MINIMUM 30 PEOPLE
2 CHOICES ALTERNATE DROP

ENTRÉE

CAESAR SALAD

A CRISP SALAD OF LETTUCE, BACON, EGG, PARMESAN CHEESE, ANCHOVIES AND CROUTONS TOPPED WITH A CREAMY DRESSING

CHILI PRAWN SKEWERS

GRILLED PRAWN SKEWERS LIGHTLY MARINATED IN MILD CHILI SAUCE AND SERVED ON SAFFRON RICE

MAIN

CHICKEN PATE MINI WELLINGTON

CHICKEN BREAST FILLED WITH PATE AND FRESH MUSHROOMS WRAPPED IN PUFF PASTRY SERVED WITH SEASONAL VEGETABLES.

WHITING

OVEN BAKED KING GEORGE WHITING SERVED WITH BAKED TOMATO, CHIPS AND SALAD.

RACK OF LAMB

4 POINT RACK OF LAMB, MARINATED IN ROSEMARY AND GARLIC SERVED WITH BAKED POTATO AND VEGETABLES.

RIB EYE STEAK

400GM AMERICAN STYLE RIB EYE STEAK SERVED WITH STEAKHOUSE FRIES AND GARDEN SALAD.

DESSERT

CHOCOLATE MOUSSE

PROFITEROLES

MINI PAVLOVA

CHOCOLATE PUDDING

FINGER FOOD

MINIMUM 20 PEOPLE

SANDWICH PLATTER \$25.00

10 ROUNDS

***KABANA CHEESE AND DIPS PLATTER
\$30***

HOT PLATTER \$45.00

MINIMUM 20 PEOPLE

4 SELECTIONS

ONION RINGS.

CHEESY POTATO BITES.

CRUMBED CAMEMBERT WEDGES.

SPINACH FETA PATSATZIS.

SAVORY FILLED VOLUVENTS.

FISH COCKTAILS.

SPINACH RICOTTA SAVORY ROLLS.

SPINACH FETA TRIANGLES.

CHICKEN GARLIC BALLS.

CHICKEN MUNCHIES.

FISH GOUJONS.

PARTY PIES

SAUSAGE ROLLS

PARTY PASTIES

SWEET CHILI DIPPERS

SPICY MEATBALLS

FRUIT PLATTER \$ 20.00

SERVES 10

MORNING & AFTERNOON TEA

ASSORTED BISCUITS \$10

MUFFINS \$25

CAKES & SLICES \$15

MINI PASTRIES \$25

FRUIT PLATTER \$ 20.00

EACH PLATTER AND PRICE IS FOR 10 PEOPLE.