

Cramer's HOTEL

FOR YOUR NEXT PARTY OR
CORPORATE FUNCTION



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Welcome to Cramer's Hotel

Here at Cramer's Hotel we offer great service paired with quality food and beverage. Our private and versatile function room can cater for corporate or private events and parties for up to 100 guests. The room comes equipped with fully stocked bar and AV facilities.

Our friendly and professional team understand that every function is unique and will work to ensure your event is one to remember.

For bookings and enquiries please contact our team on -
(03) 9478 2477
cramershotelfunctions@alhgroup.com.au

CAPACITY:

Theatre style - 80 guests
Board Room / U-shape - 30 guests
Stand-up cocktail - 100 guests
Seated lunch / dinner - 60 guests

Function Catering

Each platter serves 8 - 10 guests

*Dietary can be catered for with prior notice

Want something that you don't see here? Chat to us today as we are more than happy to tailor something to suit your requirements! Tea and coffee station is available for your event at a cost of \$30

SUSHI PLATTER \$90

Chicken and avocado, smoked salmon and cucumber, tuna and carrot, soy dipping sauce

ASIAN DELIGHT \$80

Spring rolls (v), samosas (v), prawn twisters, pork & chive steamed dumplings, dipping sauces

VEGETARIAN PLATTER \$80

Spring rolls, samosas, mushroom tomato & basil arancini balls, spinach & ricotta pastizzi, dipping sauces

CRAMERS PLATTER \$80

Moroccan chicken skewers (gf), mini pizzas, pork & chive steamed dumplings, calamari rings, flame-grilled meatballs, dipping sauces

GOURMET SEAFOOD \$100

Prawn lollipops, buttered tempura scallops, prawn twisters, fried fish goujons, panko calamari, dipping sauces

CHICKEN OR BEEF SKEWERS \$70

Tender chicken or beef skewers with your choice of homemade gluten free dipping sauce: satay, teriyaki or sweet chilli

PARTY PLATTER \$80

Party pies, mini sausage rolls, assorted mini quiche, flame grilled meatballs, dipping sauces

ANTIPASTO PLATTER \$90

Assorted cured meats, grilled vegetables, feta cheese, olives, tzatziki & warmed Turkish bread

CHICKEN WINGS \$70

Tender chicken wings with your choice of dipping sauce: satay, teriyaki or sweet chilli

VARIETY OF FRESH GOURMET SANDWICHES \$60

BEEF SLIDERS WITH CHEESE, LETTUCE, TOMATO, BBQ SAUCE ON A MINI BUN \$85

ASSORTED PIZZA PLATE \$60

Select 3 varieties:

Vegetarian (v), margherita (v), BBQ chicken, meat lovers, supreme, capricciosa

GOLDEN HOT CHIPS / POTATO WEDGES \$25

SEASONAL FRUIT PLATTER \$90

ASSORTED CAKES AND MINI MUFFINS \$60





All Inclusive Cocktail Party Packages

STANDARD PACKAGE \$2000

5 HR EVENT DURATION

ROOM HIRE, FOOD & BEVERAGE STAFF

SECURITY

CAKE & GIFT TABLE

AV FACILITIES

6 x PLATTERS OF YOUR CHOICE

\$750 BAR TAB TO GET YOU STARTED!

PREMIUM PACKAGE \$2500

5 HR EVENT DURATION

ROOM HIRE, FOOD & BEVERAGE STAFF

SECURITY

CAKE & GIFT TABLE

AV FACILITIES

8 x PLATTERS OF YOUR CHOICE

\$1000 BAR TAB TO GET YOU STARTED!

2 or 3 Course Set Menu

SELECT 2 DISHES FROM EACH COURSE TO BE SERVED 50 / 50
2 COURSE \$35 OR 3 COURSE \$40 (minimum 20 adults)
KIDS MEAL - \$15 MAIN AND DESSERT



ENTREE

Cream of pumpkin soup (v)

Moroccan chicken tenders on a seasonal garden salad (gf)

Pork belly bites served with coleslaw and apple sauce

Spinach, ricotta and mushroom arancini (v)

Lemon pepper calamari on a seasonal garden salad (gf)

Traditional Caesar salad with bacon and anchovies

MAIN

Porterhouse steak served medium with chips, garden salad and pan gravy

Grilled barramundi fillet with lemon butter sauce, mashed potato and broccolini (gf)

Spinach and ricotta ravioli with pumpkin and semi-dried tomatoes (v)

Chicken mignon filled with garlic butter and prawns, wrapped in bacon and served with mashed potato, vegetables and a creamy garlic sauce

Fettuccine carbonara

Butter chicken served with jasmine rice, papadum, raita and salad

DESSERT

Sticky date pudding with butterscotch sauce and ice-cream

Flourless orange cake with caramel sauce and whipped cream (gf)

Eton Mess; Pavlova crushed and mixed with berries and cream, topped with kiwifruit, cherries and cream

Chocolate pudding with strawberries coulis and ice-cream

New York baked cheesecake with strawberry coulis and whipped cream

Fresh fruit salad with whipped cream and custard (gf)

Wake Packages

We understand that this can be a difficult time and we are committed to providing the utmost care to you and your guests. For after funeral services we offer the below all inclusive packages. Additional platters can be ordered if required.

STANDARD PACKAGE \$500

- 3 hr event duration
- Food & beverage staff
- Gift / memorial table
- Tea and coffee station
- Use of AV facilities
- 4 x platters of your choice
(excl. the antipasto & seafood platter)

DELUXE PACKAGE \$1300

- 4 hr event duration
- Food & beverage staff
- Gift / memorial table
- Tea and coffee station
- Use of AV facilities
- 6 x platters of your choice
- \$500 bar tab



Corporate Packages

*Minimum 10 guests

ROOM HIRE FEE - \$200

INCLUSIONS:

Room hire for the duration of your event
Wifi
Whiteboard
Data projector and screen
Bluetooth music connection
Free onsite parking
Room set up for your preferred style
Tea and coffee station

MORNING & AFTERNOON TEA SELECTIONS

Freshly baked scones with jam and cream - \$4.0 per person
Mini croissants with ham and cheese - \$4.50 per person
Assorted sweet danishes and mini muffins - \$5.50 per person
Assorted cakes and slices - \$4.50 per person
Gluten-free or vegan option - \$7.50 per person

LUNCH SELECTIONS

Chef's selection of 4-point sandwiches - \$9.00 per person (GF \$10 per person)
Gourmet wraps - \$10.0 per person
Fresh seasonal fruit platter - \$100 each
Chef's selection of hot finger food - \$90 each
Jugs of soft drink - POA
Jugs of orange juice - POA

ALL DAY DELEGATE PACKAGE - \$45

INCLUSIONS:

Room hire for the duration of your event
Self service tea and coffee station
Morning tea: ham and cheese croissants
Lunch: a selection of sandwiches, wraps, fresh fruit
Afternoon tea: freshly baked scones with jam and cream



Terms & Conditions

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment. A deposit of \$200 for room hire is required as confirmation. We accept EFTPOS, cash and all major credit cards. In some instances an additional \$200 will be required as a bond, and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with final guest numbers, food service times and other specifics relating to your event. All catering must be paid upon confirmation of final numbers, fourteen (14) days prior to your event. There are no refunds given should your guest numbers decrease after this time. Additional bar tabs outside of the included package are payable at the conclusion of the event, and a credit card will be held against the tab for the duration of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I can confirm that I

Have read and understood the above terms and conditions and agree to comply.

SIGNED _____

DATE _____

Booking Confirmation Form

CONTACT NAME / COMPANY:

ADDRESS:

CONTACT MOBILE NUMBER & EMAIL:

DAY / DATE OF FUNCTION:

START / FINISH TIME:

GUEST NUMBERS:

OCCASION:

BEVERAGE REQUIREMENTS:

CATERING REQUIREMENTS:

A \$200 room hire deposit is required to secure your function booking, to accompany this booking form and a signed copy of the terms & conditions. We accept payment via cash, EFTPOS and all major credit cards, and payments can be made in person at the venue or over the phone.

OFFICE USE ONLY -

SIPOS #: _____

DATE OF PAYMENT: _____

RECEIPT NUMBER: _____

MANAGER APPROVING BOOKING: _____