



FUNCTIONS & EVENTS



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Welcome to the Wheeler's Hill Hotel

Here at the Wheeler's Hill Hotel we offer great service as well as quality food and beverages. Our versatile function spaces can cater for private events and parties of up to 200 guests and offer breathtaking views of the Dandenong Ranges.

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

For bookings and enquiries please contact our team on
0439 281 843
wheelershillhotelfunctions@alhgroup.com.au

Function Spaces

THE LOWER TERRACE

With floor to ceiling retractable windows and offering breathtaking views of The Dandenong Ranges, The Lower Terrace is perfect for your next cocktail party, group dinner or team building day!

CAPACITY - 150 COCKTAIL | 100 SEATED

Minimum numbers:

Semi Private - 40, Exclusive Hire - 80

Room Hire:

including staffing, linen, cleaning, room set up & pack down

Semi private - \$200

Private - \$400



THE COCKTAIL LOUNGE

The semi-private Cocktail Lounge is perfect for smaller, more intimate gatherings and is located within close proximity of the main bistro bar and bathrooms.

Our flexible menu and space will ensure your event is one to remember!

CAPACITY - 70 COCKTAIL | 40 SEATED

Minimum numbers:

40



Canape Menu

MINIMUM 40 GUESTS

CHOOSE 6 ITEMS - \$30 PER PERSON

CHOOSE 8 ITEMS - \$38 PER PERSON

Bruschetta

Garlic toast, tomato & onion salsa, balsamic, parmesan (v)

Pork belly bites

Chilli caramel

Pumpkin & feta arancini (v)

Beef & burgundy pies

Tomato Relish

Mac & cheese croquettes

Ranch Sauce (v)

Spinach and ricotta filo (v)

Prawn twisters

Chilli lime aioli

Korean fried chicken wings

Kimchi, bbq sauce

Moroccan cauliflower

Ranch Sauce (v)

Greek lamb koftas

Tzatziki

Vietnamese rice paper rolls

Choose from prawn, chicken, vegetable or duck

Satay skewers

Choose from chicken, lamb or beef

Prawn and ginger dumplings

Nam jim dressing

Peking duck spring rolls

Hoisin sauce

INDIVIDUAL HANDHELD ITEMS

\$130 PER PLATTER (30 PIECES)

Available to order in addition to the canape package, set menu & kids party packages

Mini Cheeseburger sliders

BBQ Pulled Pork sliders

With slaw

Plant based mini veggie burgers (v)

Beer battered fish & chip boxes

Singapore noodle box

(vegetarian option available)

Pink salt & pepper calamari

Lemon, aioli

Karaage chicken bao buns



Set Menu

MINIMUM 40 GUESTS

2 COURSE - \$42 PER HEAD

3 COURSE - \$48 PER HEAD

**ALL SET MENUS SERVED ALTERNATELY
ON A 50/50 DROP**

ENTREE - Select 2

Golden fried pink salt & pepper calamari
Rocket, fried capes, grilled lemon, aioli

Honey satay chicken skewers
Jasmine rice

Pumpkin and feta arancini
Truffle mayo

Bourbon glazed BBQ pork belly bites
House slaw

Smoked cod croquettes
Lime mayo

Classic bruschetta
Tomato onion salsa, parmesan cheese,
balsamic



MAIN - Select 2

Grilled atlantic salmon
Vegetable rosti, broccolini, beetroot relish (gf)

Chicken oscar
Grilled chicken breast, creamy mash,
asparagus, garlic prawns

Pan fried pumpkin gnocchi
Sofrito, tomato onion salsa, parmesan, balsamic
(v)

Tuscan lamb rump
Smashed potatoes, roasted cherry tomatoes,
broccolini, red wine jus

Lemon myrtle pork cutlet
Sweet pumpkin mash, green beans, mustard
cream sauce

Red Wine & rosemary beef short ribs
Garlic mash, honey roasted carrots

ENTREE - Select 2

Sticky date pudding
Butterscotch sauce and vanilla ice cream

Apple Crumble
Raspberry coulis and vanilla ice cream

Pavlova
Mixed berry compote, honeycomb crumble,
passionfruit

Warm Chocolate Brownie
Walnut and almond crumble, double cream

Additional Platter Selections

Are available to order in addition to the canape package, set menu and kids party packages.

Basic Platter \$90

Includes vegetarian spring rolls, mini samosas, mini dim sims, party pies and sausage rolls with tomato sauce, sweet chilli and soy sauce

Antipasto Platter \$100

Continental cured meats, marinated grilled vegetables, olives, crostini, grissini bread sticks

Mixed Sushi Platter \$120

Middle Eastern Dips Plate \$70

Hummus, spiced beetroot and babaganoush dips, served with garlic and herb flatbread and orange and thyme marinated olives

Victorian Cheese Plate \$80

Maffra cheddar, willow grove blue and brie cheeses served with apple chutney, crostini and crackers

Sandwich Platter \$80

Including mixed meats and vegetarian selections

Petit Fours Platter \$90

Chef's selection of bite sized cakes and slices

Seasonal Fruit Platter \$80



We recommend 1 platter for every 10 guests as a light supper.

Platters catering for special dietary concerns can be provided and priced upon request.



Additional Information

BEVERAGE OPTIONS

BAR TAB - A bar tab can be set up at the beginning of your function with a specific limit and with your choice of beverages. This can be revised as your function progresses and increased as required.

CASH BAR - With a fully stocked bar and beer on tap, your guests will be able to select from a long list of drinks, which are available for purchase throughout your function.

ENTERTAINMENT

We provide complimentary in house background music to suit your event and can offer a range of Children's entertainment at an additional cost. Please enquire with our function team regarding pricing.

Terms & Conditions

Confirmation of Booking - 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 a deposit, semi private - \$200, exclusive \$400. 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 & Payment - The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this will number will form the basis of your final charging. All catering must be paid upon confirmation of the final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion 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.

Menus - Please note menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items.

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 eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) 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 & 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 & 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 stairwells, foyers & 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 a 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 the 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.

Unforeseen Circumstances - Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.

Food Allergies & Dietary Requirements - Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Function duration - Private and semi private functions can run for a maximum of 5 hours. Kids parties are 2 hours.