

# Room Information



## TERRACE ROOM & VERANDAH \$300 ROOM HIRE

Featuring sophisticated décor inspired by the opulence of the 1920's, the Terrace Room is rich with atmosphere and warmth. This space is complete with French doors opening onto a sunny terrace.



30 PEOPLE



24 PEOPLE



## PRIVATE BAR & BALCONY \$300 ROOM HIRE

Traditional and stylish, this exclusive party venue boasts a spacious dining area with its own private balcony. Hire of this space includes access to a smaller adjoining room, suitable as a break-out space, private area, or to form part of your function area.



80 PEOPLE



32 PEOPLE

All credit card transactions will incur a credit card fee and a surcharge of 10% will apply on Sundays & 15% on Public Holidays

# Room Information



## HERITAGE TERRACE ROOM \$400 ROOM HIRE

This elegant space offers a private bar with an abundance of natural light and openness. Combined with The Atrium, this is a one of a kind space on the North Shore.



130 PEOPLE

40 PEOPLE



## THE ATRIUM \$400 ROOM HIRE

A unique roof top terrace with stunning valley views. Enjoy this versatile and spacious verandah open-air or fully enclosed. Perfect for outdoor soirees, wedding ceremonies and more.



150 PEOPLE

80 PEOPLE

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# Canapés

\$34pp – Select any 5  
\$44pp – Select any 8  
\$54pp – Select any 10

## VEGETARIAN

- Tartlet Of Goats' Cheese & Baby Red Pepper *(gf)*
- Mini Caprese Salad Skewer with Basil & Balsamic *(gf)*
- Roast Polenta & Parmesan Chips with Truffled Blue Cheese Mushroom & Pecorino Arancini
- Vegetarian Sushi Rolls with Soy Dipping Sauce *(Vegan)*

## SEAFOOD

- Prawn Cocktail with Rose Marie Sauce *(gf)*
- Rock Oysters With Chardonnay & Shallot Vinaigrette *(gf)*
- Salmon & Avocado Sushi Rolls with Soy Dipping Sauce *(gf)*
- Salt & Pepper Squid with Lime Aioli *(gf)*

## MEAT

- Soft Shell Chicken Taco with Slaw & Chipotle Mayonnaise
- Duck Spring Roll with Plum Dipping Sauce
- Pork Dumplings with Soy Dipping Sauce
- Tuscan Chicken Sausage Rolls
- Mini Angus Beef Pies

## ADD ON

### SUBSTANTIAL CANAPES (\$14EA)

- Southern Fried Chicken Slider with Shoestring Fries
- Beer Battered Fish & Chips with Tartare
- Wagyu Beef Slider with Shoestring Fries
- Chicken Curry with Basmati Rice & Mint Chutney
- Penne Pesto With Parmesan & Cherry Tomatoes
- Lamb Souvlaki Skewers & Tzatziki *2per Serve (gf)*

### DESSERT (\$4EA)

- Jaffa Chocolate Truffles
- Fresh Seasonal Fruit Skewer
- Lemon Tart With Torched Meringue & Candied Lemon
- Chocolate And Almond Cake with Chantilly Cream

### GRAZING STATIONS

- Charcuterie Bar \$14pp
- Sushi Bar \$14pp
- Finger Sandwiches \$10pp
- Cheese Station \$12pp
- Chef's Selection of Cakes \$10pp
- Lolly Buffet \$10pp

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# Greengate Events Dining

**2 COURSE ALTERNATE SERVE \$65PP**

**3 COURSE ALTERNATE SERVE \$75PP**

## **ENTRÉE** (CHOOSE TWO)

Serrano Ham with Mozzarella, Rocket & Aged Balsamic

Tuna Tartare with Ginger, Sesame, Avocado, Wasabi & Crostini

Chargrilled Prawns with Lemon, Garlic & Herb Butter Sauce

Heirloom Tomatoes with Olive Tapenade, Pine Nuts & Crostini

## **MAIN** (CHOOSE TWO)

Roast Jap Pumpkin with Quinoa, Chickpeas Harissa, Dukkah & Crispy Onion

Pan Fried Barramundi with Pearl Cous Cous Salad, Mango, Chilli & Mint Salsa

Roast Moroccan Chicken Breast with Sweet Potato Mash & Red Wine Jus

Chargrilled Sirloin Steak with Mashed Potato, Broccolini & Red Wine Jus

## **SIDES**

Twice Cooked Chat Potatoes & Rosemary

Rocket & Parmesan Salad with Balsamic Vinaigrette

## **DESSERT** (ALTERNATE SERVE)

Chocolate Tart with Crème Fraiche

Sticky Date Pudding with Bourbon & Butterscotch Sauce & Vanilla Bean Ice Cream

## **CHEF'S SHARED MENU**

**FOUR COURSES \$85PP**

### **STARTER** (TO SHARE)

Flat Bread with Rosemary & Garlic

### **ENTRÉE** (TO SHARE)

Baby Gem Salad with Blue Cheese, Raisin, Walnut & Radish

Tuna Tartare with Ginger, Sesame, Avocado, Wasabi & Crostini

### **MAIN** (TO SHARE)

Slow Cooked Lamb Shoulder

Roast Jap Pumpkin with Quinoa, Chickpeas Harissa, Dukkah & Crispy Onion

Market Greens

Twice Cooked Chat Potatoes & Rosemary

Rocket & Parmesan Salad with Balsamic Vinaigrette

### **DESSERT** (ALTERNATE SERVE)

Chocolate Tart with Crème Fraiche

Sticky Date Pudding with Bourbon & Butterscotch Sauce & Vanilla Bean Ice Cream

\*Please advise of any dietary requirements and / or allergies.

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# Beverage Packages

## STANDARD PACKAGE

Enjoy for 2 hours / \$59 per person

Enjoy for 3 hours / \$69 per person

### INCLUSIONS

NV Angus Premium Brut, Eden Valley SA

2023 Tai Tira Sauvignon Blanc, Marlborough NZ

2021 Mt Adam 550 Chardonnay, Eden Valley SA

2021 Castelli 'The Sum' Rose, Frankland River WA

2022 La La Land Pinot Noir, Mildura VIC

2021 Crittenden 'Gepetto' Shiraz, Mornington VIC

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Domestic beer

Soft drinks, juice & mineral water

## NON-ALCOHOLIC PACKAGE

Enjoy for 2 hours / \$20 per person

Enjoy for 3 hours / \$25 per person

## PREMIUM PACKAGE

Enjoy for 2 hours / \$75 per person

Enjoy for 3 hours / \$85 per person

### INCLUSIONS

NV La Riva Dei Frati Prosecco DOC, Treviso ITA

2023 Tai Tira Sauvignon Blanc, Marlborough NZ

2018 Les Jemelles Chardonnay, Pays d'Oc FRA

2022 Castelli 'The Sum' Rose, Frankland River WA

2021 Lark Hill 'Regional' Shiraz, Bungendore NSW

2021 Cirillo Single Vineyard Shiraz, Barossa Valley SA

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Domestic & craft beer

Sommersby cider

Soft drinks, juice & mineral water

**Please note that beverage packages are not available for 21<sup>st</sup> birthday celebrations.**

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# Corporate Package

\$75pp

## Arrival

Tea & Coffee

## Morning Tea

Tea & Coffee Served With  
Your Choice of One Baked Item

## Lunch

One Course Lunch in Greengate Terrace

*Or*

Working Lunch Served in Your Room

## Afternoon Tea

Tea & Coffee Served with Your Choice of One Baked Item

## Baked Items

Lime & Coconut Cake (Gf)

Almond Croissant

Chocolate Brownies (Gf)

Scones With Jam & Cream

## GREENGATE TERRACE MENU

*(Pre Ordered on The Day)*

Roast Jap Pumpkin with Quinoa, Chickpeas Harissa, Dukkah & Crispy Onion

Pan Fried Barramundi with Hispi Cabbage, Cavolo Nero, Hazelnuts, Herbs, Nori & Lime Butter Sauce

Rump Steak with Shoestring Fries & Chimichurri

*Served With*

Twice Cooked Chat Potatoes & Rosemary

Rocket & Parmesan Salad with Balsamic Vinaigrette

*Soft Drinks*

## WORKING LUNCH

Gourmet Sandwiches

Asparagus, Blue Cheese & Walnut Quiche

Caesar Salad

Beer Battered Chips with Aioli

Fruit Platter

Soft Drinks

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# Terms & Conditions

## 1. Booking & Confirmation

Confirmation of functions must be made in writing. A deposit is required to confirm all functions – please send the attached form and requested deposit within 5 days of your original enquiry. Management reserves the right to cancel any unconfirmed bookings and allocate the space to another client. The Greengate Hotel requires confirmation of guests and final details 7 days prior to the event date. We reserve the right to charge for the confirmed number of guests 7 days before the event.

## 2. Cancellation

Any cancellations must be made in writing and receipt confirmed. Cancellations made less than 14 days prior to the function will not be entitled to any refunds.

## 3. Changes

In the event of unforeseen circumstances or any alterations to numbers, The Greengate Hotel reserves the right to move the event to another suitable room.

## 4. Access to rooms

Clients will have access to their rooms 1 hour prior to daytime functions and 2 hours prior to evening functions

## 5. Food and beverage

No outside food or beverage may be brought onto the premises for consumption during the event. All menus and prices are subject to change.

## 6. Cancellation by the Hotel

If the Hotel has reason to believe that a function will affect the operations of the Hotel, its security, or reputation, it reserves the right to cancel the function.

## 7. Payment

Deposits may be paid by credit card, cash or direct debit. Payment is required in full prior to the date of the function.

## 8. Additional charges

There is a 5% service charge/gratuity on the final bill, this applies to food & beverage only

## 9. Decorations, displays and signage

No items are to be attached, pinned or glued to the wall surface of any function room.

## 10. Damage

Clients are responsible for any and all damages caused during the function by any of their guests or any other persons attending the function, in any part of Greengate Events and Greengate Hotel.

## 11. Insurance

Greengate Events will not accept responsibility for the loss or damage to any equipment or merchandise left on the Hotel premises prior to, during, or after the function.

## 12. Trade displays

Clients are responsible for transport, set-ups and dismantling of their own equipment in accordance with health and safety policies. The Greengate Hotel management will conduct inspections prior to and after the removal of equipment. The exhibitors will be liable for any damage.

## 13. Smoking policy

Greengate Events are non-smoking facilities. Smoking is prohibited in all enclosed areas and function rooms.

## 14. Responsible Service of Alcohol

The Greengate Hotel practices the Responsible Service of Alcohol and reserves the right to refuse service of alcohol to any guests who are under the age of 18, are unable to provide proof of age or any guest believed to be intoxicated or disruptive. All-inclusive beverage packages are not available for 21<sup>st</sup> birthday Celebrations. The Greengate Hotel is a fully licensed premises and BYO alcohol is not allowed at any time. All minors must be in the presence of their parent or legal guardian.

## 15. Security

All 21<sup>st</sup> – 25<sup>th</sup> birthday parties must have Greengate Hotel security present at the cost of the client.

## 16. 21<sup>st</sup> Birthday's

The host (parent/guardian) of the Birthday must also be in attendance for the duration of the event.

## 17. The minimum requirement (\$34pp) for all private events is to have food offered to the total number of guests from the Hotel's Function Package.

## 18. Acceptance

We ask that you sign the original copy of this contract acknowledging acceptance of the terms and conditions herein and return it with the required deposit by the date nominated.

## 19. All credit card transactions will incur a credit card fee and a surcharge of 10% will apply on Sundays & 15% on Public Holidays

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# Terms & Conditions

## Acceptance of Terms & Conditions

Signature:

Date:

## Client Details

Event Name:

Event Date:

Event Room:

- Atrium
- Heritage Terrace Room
- Private Bar
- Terrace Room
- Boardroom

Start Time:

End Time:

Client Name:

Address:

Email:

Contact No:

## Deposit Details

(select payment method below)

Deposit Amount: (\$)

Credit Card  Cash  EFT

## Credit Card

Credit Card No:

Expiry Date:

Verification No:

## EFT – Electronic Funds Transfer

Please use your name as a reference when transferring funds.

Return this form by email or mail to;

Event Manager  
655A Pacific Highway, Killara, 2071  
The Greengate Hotel  
Bank: ANZ  
BSB: 012 294  
Account No: 836 904 325

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