

## ATHOL HALL FUNCTION INFORMATION

(Please refer to terms & conditions for additional information)

**Welcome to Athol Hall.** Thank you for your enquiry. Please do not hesitate to contact us with any questions and we welcome you to view the hall. Please find some general information below and please refer to our full menus and terms and conditions for more detail.

Athol Hall is a fully catered function centre where we do all catering on the premises in our commercial kitchen and we are fully licensed. We are unable to accommodate outside catering or BYO beverage. Athol Hall is a heritage building dating back to the late 1800's and is very much part of Sydney's history and a significant land mark in the heart of the city. We have sublime views across the harbor with the added charm of the heritage hall amongst a gorgeous bush setting. Perfect drop back & location to hold your truly special wedding day or a memorable party.

Athol hall offers a wide and flexible range of menus to suit many function requests. Our menu boasts fresh quality food cooked here on the premises by our talented chef. Our beverage lists is comprised of quality Australian & New Zealand leading vineyards which is sure to impress.

The cost of hiring Athol Hall Function Centre for your event varies depending on your style of function, choice of menu, duration & number of guests. We offer a very flexible menu which can cater to a wide range of tastes, styles & budgets. We pride ourselves on our flexibility and encourage you to speak to our coordinators to put together a plan that works perfectly for yourselves and the venue. Please have a read through the following information which contains sit down menus, cocktail menus, buffet & BBQ menus, and decide which style of function you wish to go for. From this you will be able to determine a price per head for food, followed by your beverage cost estimate (\$ 35.00 pp), if a surcharge will apply (less than 100 guests?) and if you decide to extend your duration.

### NO OF GUESTS

We cater for up to 120 guests for a sit down function with a small dance floor and up to 200 guests for a cocktail function.

### BOOKING ATHOL HALL

Athol Hall accepts tentative advance bookings. A date may be tentatively held for up to **fourteen days without confirmation.**

To confirm your date, **the booking fee of \$ 550.00** along with **page 7 of our terms and conditions** filled out and returned to us is required. Should the **booking fee of \$ 550.00** inc GST not be received within the fourteen day period, the booking will be considered lapsed and date will be released. **The booking fee is non refundable** and **not deducted** from final invoice of your function.

The booking fee can be paid by credit card over the phone, by cheque or direct banking. Completed terms and conditions may be faxed, emailed, posted or dropped in to us in person. Once both the booking fee & signed terms and conditions have been received by us you have a confirmed booking with us. *Please refer to terms and conditions for more details and cancellation & transfer conditions.*

### SURCHARGE

For functions of less than 100 guests surcharges apply. For functions with guest numbers between 70 – 100 people, a **surcharge of \$ 700.00 applies.** Functions with numbers less than 70 guests, there is a **surcharge of \$ 1000.00** applies. For guests less than 30 guests a surcharge of **\$ 1300.00** applies.

### DURATION OF FUNCTIONS

**Wedding:** Five hours

**Christmas Parties/Birthday:** Four hours.

We offer both day and evening functions. Please ask our function coordinator about appropriate start and finish times for your function.

**\*\* SUNDAYS: During the months of September – March, Sunday functions are to begin after 3pm.**

## EXTENSION FEES

We are happy to be able to offer you the option to extend the duration of your function if you wish. The cost of extending your function is **\$ 250.00 per half hour**.

**Please note:** there is a maximum extension time of **one & a half hours** for your function.

## CEREMONY

When you hire Athol hall as a function venue you also have use of the extensive grounds that surround the hall. Many wedding parties hold their ceremony in the grounds and we are only too happy to help you organize this part of your function also. *Please note that if you do have your ceremony in the grounds, your function time begins when your ceremony is scheduled to start.*

**Ceremony Set Up:** Athol Hall can provide a standard set up for your ceremony on the grounds of Athol Hall.

This includes: 20 x white chairs; 2 x market umbrellas; mosaic signing table & chair and rose petals for ceremony aisle.

The cost is \$ 280.00. *Please note that the balcony chairs are to remain on the balcony and not used for ceremony purposes.*

## MENU COSTS

The cost of your function will greatly depend on what type of function you wish to have, and the selection of meals. Menu costs can be estimated between \$ 75.00 and \$ 95.00 per person (not including beverage), *which is totally dependent on your choice of menu.*

For a sit down function please see below for a guide to costs. BBQ, Buffet & Cocktail functions have set prices please see the applicable menu for costs and menu selections pertaining to these function types. We happily offer very flexible options to cater for a wide variety of functions, tastes & budgets.

## BEVERAGE

The beverage cost for a function at Athol Hall is **estimated at \$ 35.00 per person** and is based purely on consumption. Beverage consumption will vary depending on duration of function, your beverage selection & guest's rate of consumption. Should the beverage estimate be greater than what is actually consumed you will receive reimbursement and if the estimate is exceeded we kindly ask that the outstanding amount is paid by a pre-nominated person at the conclusion of the function.

## DECORATIONS

Athol Hall is able to provide you with decorations for your function. We can provide white organza ceiling draping lined with fairy lights, (\$ 770.00), chair covers (\$5.50 ea), rice paper lanterns to line the balcony, glass white lanterns for the front stairs, centre pieces (storm shades, vases, votive candles etc), ceremony set up (\$ 280) & bathroom packs. Please see decoration information for further details & pricing information.

*Please note: Athol Hall is unable to move standard tables/chairs from verandah/hall to/from the grounds. This will be the responsibility and at the cost of your supplier subject to permission from Management. A fee will be incurred.*

### External Decorators:

**Bump in/out times: These are required to be checked with Management – there is a maximum of 1 hour bump out time after the conclusion of your function, otherwise penalty rates will apply. Please ensure that you inform your decorators/suppliers of this term.**

Please ensure that all suppliers collect **ALL** their items at conclusion of your function or alternately the morning after your function at a time agreed with Management.

Athol Hall takes no responsibility for goods left on premises.

Please ensure that your suppliers are aware of the steps in and out of the hall for loading; your ceremony location on the grounds; access times & the utmost care is taken on the hall floor. A charge will be incurred for damage to the hall and grounds.

## COCKTAIL FUNCTIONS

Cocktail style functions are very popular with an emphasis on a more informal event. Cocktail food is served to guests on large platters by our wait staff, guests tend to mingle along the balcony/front paths & gazebo areas during day light, moving inside the hall and balcony areas once it is dark.

**Room set up:** Athol hall provides 5 x small round cocktail tables and clusters of 5 x chairs around each table. There are another 2 square tables available for use if required. Ottomans, bar tables & bar stools are great additions to a cocktail party and these are at an additional cost (see decoration information for more detail).

#### **DEPARTURE OF GUESTS & BRIDAL PARTY**

Athol Hall Management *highly advises* organizing transportation for the departure of guests & Bridal party.

#### **CHILDREN**

There are 3 basic options for food for children. Chicken nuggets and chips, party food and half adult serve of meals. There is no age limit for children. It is up to your discretion to decide on your children's meals.

**ATHOL HALL PROVIDES** all staff, management, white linen tablecloths & serviettes, tables, chairs, catering, beverage, crockery, glasses, cutlery and set up. Athol Hall is happy to set up your table settings with items such as place cards, tea light candles, gifts, etc. Our tables are round with seating for between 10 guests comfortably. We also have the ability to offer a long bridal table opposed to a round Bridal table. As our room has limited space a long bridal table is only available for weddings of 100 guests or less.

Athol Hall is smoke free inside and ashtrays are provided on the balcony for smokers.

Please refer & read our *Terms & Condition* for more details regarding Athol Hall.

Athol Hall management pride themselves on excellence in service and management. We encourage you to read all the information, terms and menus and ring to make an appointment so we can discuss your special function in detail.

*With regards*

*Susan & Danny Hewitt & Suzie Thomas*

## SIT DOWN MENUS

Please find below our sit down menus along with a guide to estimating costs per head for food. You choose which entrees, mains & desserts you would like served prior to your function (maximum of two choices).

Sit down menu costs will depend on your choice of meals to be served.

**Cost per person for Sit down functions:**

**ONE Selection of Entrée, Main & Dessert:**

To work out an estimate of cost per head, choose one entrée, one main, one dessert and canapés (if applicable) and add up all the amounts – **This is your cost per person for food.**

**TWO selections of entrée & main (served alternately) + dessert:**

You may also offer two food options for your function (served alternately on each table) - Choose two of each (entrée, main & dessert), add up all the amounts of each dish and **then divide by two.**

**Entrée:** Two dishes – \$ ..... & \$ .....  
**Mains:** Two dishes \$ ..... & \$ ..... = ..... /2 = \$

- Add this amount to your dessert \$ 16.50 or \$ 10.00
- **This is your cost person** \$ \_\_\_\_\_
- **Add** on Canapés (\$ 8.00 or \$ 12.00) if you wish to have these served with pre dinner drinks

**Shared entrees**

**Canapés - Optional:** served with pre - dinner \$ 8.00 or \$ 12.00 \$ .....  
**Shared entrée:** \$ 27.00 per head (platters served in middle of tables) \$ 27.00  
**Mains - alternate:** Choose two mains –  
 Add up both amounts & then divide by two \$ .....  
**Dessert:** Choose one of the below \$ .....  
     \$ 16.50 (Athol dessert) or  
     \$ 10.00 (wedding cake or cheese platters) or  
     \$ 8.00 (sorbet)

Add up all the amounts for each (Shared entrée, Mains, dessert (& Canapés if applicable))  
 :  
**This is your cost per person** \$ \_\_\_\_\_

**Walking entrée, alternate mains & dessert**

**Walking Entrée:** –in substitution for your sit down entrée \$ 27.00  
**Mains: Alternate:** Choose two mains – add up both amounts & divide by two \$ .....  
**Dessert:** Choose one of the below \$ .....  
     \$ 16.50 (Athol dessert) or  
     \$ 10.00 (wedding cake or cheese platters) or  
     \$ 8.00 (sorbet) or

Add up all the amounts of each (Walking entrée, Mains, dessert):  
 This is your cost per person \$ \_\_\_\_\_

**Please note:** Menus change every July  
 Menus based on a three course meal

# CANAPÉS

## Served with pre dinner drinks

### STANDARD CANAPÉS

**\$8.00 per person**

Served on Melba toast & water crackers

- ~ Smoked salmon with green onion mayonnaise
- ~ Rocket, Tasmanian Brie & semi dried tomato
- ~ Fresh home-made roast tomato & olive pesto
- ~ Whipped feta cheese & rocket with olives
- ~ Creamy fresh hommus & fried prosciutto

### GOURMET CANAPÉS

**\$12 .00 per person**

- ~ Springs Tasmanian smoked salmon with an avocado & lemon  
Guacamole on lightly fried Asian wanton crisps
- ~ Fresh sprigs of rocket, whipped feta & kalamata olives served on  
toasted Turkish fingers
- ~ Wedges of Tasmanian Brie & roasted red peppers served on home  
made Melba toasts
- ~ Fresh home-made roast tomato & olive pesto served on Ciabatta toast
- ~ Stuffed mushrooms with basil & parmesan breadcrumbs

## ENTREES

Fresh home-made soups – please ask for selection	\$ 17.00
Fresh steamed asparagus spears drizzled with a quince & balsamic syrup topped with Cape Wickham Double brie & walnut pesto	\$ 25.00
Rocket & cashew coated chicken and pancetta skewers with a tomato and olive hollandaise	\$ 26.00
Salad of Yarra Valley goat’s cheese, roast pumpkin & hazelnuts on toasted ciabatta with a quince & balsamic dressing	\$ 26.00
Prosciutto with thyme roasted butter mushrooms on baked tomato & rocket ricotta topped with sweet pepper salad & balsamic syrup	\$ 27.50
Cold smoked Tasmanian salmon on mixed greens and toasted sourdough topped with julienne of snow peas and a lemon & watercress aioli	\$ 29.00
Pepper & maple syrup glazed lamb fillets on minted pea mash topped with fetta and mint pesto	\$ 27.50
<b>Antipasto plate of Mediterranean delicacies</b>	\$ 34.00
A mixed plate of roasted eggplant, zucchini, semi-dried Tomatoes, olives, Home-made pesto, hommus, Tasmanian Brie, prosciutto & topped with fried Pita Bread	
Fresh King prawns on red oak lettuce & Vietnamese slaw with a chilli & lime dressing	\$ 36.50
<b>Shared entrée for the table</b>	\$27.00 pp
Seafood & Mediterranean antipasto platters shared for the table with fried pita bread	
Mediterranean delicacies - A mixed plate of roasted eggplant, zucchini, semi-dried tomatoes, olives, home-made pesto, hommos, Tasmanian Brie & prosciutto	
Seafood antipasto of King prawns, Sydney rock oysters and smoked salmon with a lemon wasabi mayonnaise	
<b>Walking Entrée (in substitution for sit down)</b>	
Any four items from the cocktail menu – <i>see cocktail menu</i>	\$27.00
Any five items from the cocktail menu – <i>see cocktail menu</i>	\$31.00

## MAINS

Cumin grilled chicken breast with with lime & mango chutney on raisin & pinenut basmati rice	\$ 38.00
Pancetta wrapped roast chicken breast on pumpkin & parmesan mash topped with a burnt sage butter sauce	\$ 38.00
Balsamic & tomato roast chicken breast on sweet basil & pancetta risotto topped with Kalamata olive tapenade	\$ 38.00
Worcestershire marinated roast beef fillet on rosemary and rock salt roasted chats with red wine & seed mustard sauce	\$ 42.00
Roast beef fillet on blue vein potato mash topped with herbed béarnaise & jus	\$ 42.00
Roast beef fillet with leek & mushrooms on rocket mash and jus topped with peppered tomato relish	\$ 42.00
Roasted lamb loin on roast kumara mash with a rosemary & plum glaze topped with mint pesto	\$ 42.00
Sugar smoked racks of lamb on sage & parmesan pumpkin mash with a rosemary Jus	\$ 42.00
Soy-baked Tasmanian salmon fillet on jasmine rice topped with a cucumber & sesame salad	\$ 39.00
Green olive baked blue eye cod fillet, served on leek & parsley risotto	\$ 41.00
Butter roasted barramundi fillets on rice and zucchini topped with lemon basil butter sauce <i>(Topped with prawns extra \$ 9.00)</i>	\$ 41.00

# DESSERTS

## French lemon tart:

Authentic French recipe creates this succulent and zesty lemon tart served with a lime anglaise \$ 16.50

## Sticky fig pudding:

Traditional 'family favourite' sticky fig pudding served with a warm rich butterscotch sauce & King Island double cream \$ 16.50

## Passionfruit brulee tart:

Wedges of slow baked passionfruit custard in a buttery shortbread based finished with caramelized sugar served with a vanilla anglaise \$ 16.50

## White chocolate cheesecake

Creamy baked cheesecake filled with smooth white chocolate fudge sprinkled with Belgian whitechocolate flakes and served with a raspberry coullis \$ 16.50

## Lime & Coconut cake

A syrup soaked coconut cake layered & iced with a cream cheese icing made from the juice and rind of fresh limes served with King Island cream & strawberries \$ 16.50

## Wedding cake:

Your wedding/birthday cake served with mixed berries & King Island double cream \$ 10.00

## Cheese & Fruit Platters

Platters of Australian cheeses and fresh seasonal fruit served with quince paste, dried apricots, walnuts & water crackers. \$ 10.00 pp

## WALKING DESSERT: (your wedding cake served in finger slices with coffee & tea)

**Sorbet** - Served in martini glasses and offered to your guests \$ 8.00 pp

*Please select two to be served.*

Lemon Lime Mango Chocolate  
Strawberry Raspberry Blackcurrant Mixed berry

## Cheese & fruit platters – placed on verandah tables and inside tables for guests.

Platters of Australian cheeses and fresh seasonal fruit served with quince paste, dried apricots, walnuts & water crackers.

Medium \$ 50.00  
Large \$ 100.00

## Petit fours (2 per person)

\$ 10.00 pp

A selection of petite desserts served on platters and handed around to your guests: Lemon tartlets, rich Belgian chocolate tarts, lime & coconut cakes, raspberry & vanilla cakes, carrot, orange & nut cakes, chocolate and pecan brownies, choc cupcakes, pear & almond tartlets, berry tartlets and blackberry cheesecakes.

# BUFFET

## Choose three hot buffet dishes to be served:

Butter roast barramundi fillet on Jasmine rice with lemon basil butter

Soy-baked Tasmanian salmon fillet on Jasmine rice topped with cucumber & sesame salad

Basil & tomato coated chicken breast with butter sauce topped with olive tapenade

Pancetta wrapped roast chicken breast with a burnt sage butter sauce

Pasture fed roast beef fillet with Shiraz Jus

Pasture fed roast beef fillet with Jus & pepper tomato relish

## Select five salads to accompany buffet:

Roast eggplant and kumara salad with feta, roasted red peppers and caramelized balsamic

Baby chat potatoes roasted with rosemary & rock salt

Warm baby chat salad with Blue vein dressing

Raisin, almond & rocket cous cous

Roast tomato & chorizo risotto

Mixed leaf salad with snow peas, roma tomato, shallots & a balsamic dressing

Sweet soy & lime leaf hokkein noodle salad topped with cashew sate sauce

Moroccan spiced carrot & zucchini salad topped with pine nuts

Vietnamese style coleslaw with lime dressing

Fattoush style salad with cherry tomatoes, cucumber & radish.

**Served with fresh thickly cut breads**

## Dessert:

An array of cakes and tarts served with King Island double cream & mixed berries

Fresh fruit platters

Coffee and tea

**\$ 75.00 per person**

OR

Your wedding/birthday cake served with King Island double cream & mixed berries

Fresh fruit platters

Coffee and tea

**\$ 70.00 per person**

# AUSTRALIAN GOURMET BBQ

ALL ITEMS COOKED FRESH ON THE BBQ. THE BBQ IS SERVED ALONG THE PATHWAY NEAR THE GAZEBO.

## BBQ MENU:

Prime yearling pasture fed sirloin

Teriyaki style chicken skewers with cucumber salsa

Smoky BBQ pork spare ribs **OR** gourmet lamb & herb sausages

*(BBQ prawn skewers an extra \$ 9.00 per person)*

## Select five salads to accompany BBQ buffet:

Roast eggplant and kumara salad with feta, roasted red peppers and caramelized balsamic

Baby chat potatoes roasted with rosemary & rock salt

Warm baby chat salad with Blue vein dressing

Raisin, almond & rocket cous cous

Roast tomato & chorizo risotto

Mixed leaf salad with snow peas, roma tomato, shallots & a balsamic dressing

Sweet soy & lime leaf hokkein noodle salad topped with cashew sate sauce

Moroccan spiced carrot & zucchini salad topped with pine nuts

Vietnamese style coleslaw with lime dressing

Fattoush style salad with cherry tomatoes, cucumber & radish

**Served with fresh thickly cut breads**

## Dessert:

A beautiful array of cakes & tarts served with mixed berries & King Island double cream

Fresh fruit platters

Wedding/birthday cake cut into finger slices

Coffee & tea

**\$ 74.00 per person**

**OR**

Only wedding/birthday cake served with mixed berries & King Island double cream

Fresh fruit platters

Coffee & Tea

**\$ 69.00 per person**

# COCKTAIL MENU

## STANDARD COCKTAIL MENU CHARGES:

Any choice of 10 items	\$ 65.00 per person
Any choice of 12 items	\$ 72.00 per person

## WALKING ENTREE- (in substitution for a sit down entrée)

Any choice of four standard items	\$ 27.00 per person
Any choice of five standard items	\$ 31.00 per person

## COCKTAIL GUIDE:

- We allow for 2 pieces per item per person.
- Therefore, a 10 item menu would consist of 20 pieces per person and a 12 item menu would consist of 24 pieces per person, on average.
- Food service is generally during the first two hours of a regular function or the first three hours of a wedding function.
- Our staff will be only too happy to discuss with the function organiser any special dietary requirements.
- (V) indicates a vegetarian item

## COCKTAIL MENU CHOICES:

**COLD:** Sydney rock oysters with chili lime sauce or lemon & dill dressing  
Smoked salmon, cream cheese & dill ribbon sandwiches  
Smoked salmon & avocado wonton layers  
Chicken and almond ribbon sandwiches  
Bocconcini, olive & roast tomato skewers (V)  
Creamy home-made hommos with spicy pita crisps (V)  
Fresh asparagus wrapped in prosciutto with balsamic dipping sauce  
Vietnamese rice paper rolls (V)  
Nori rolls with a soy dipping sauce – A variety of fresh nori rolls (some V)  
Herb & mushroom stuffed mushroom caps (V)  
Rocket, feta & olive pesto with garlic pita crisps (V)

**HOT:**  
Lightly curried pumpkin & ricotta balls (V)  
Spinach & fetta triangles (V)  
Lightly toasted bruschetta with mixed toppings (V)  
Crunchy potato wedges with sour cream & chives & sweet chilli sauce (V)  
Baby falafels with cucumber yoghurt (V)  
Crumbed whiting fillet with kaffir lime sauce

Coconut prawns with spicy mango sauce  
 Salt & pepper squid with a chilli & cucumber dipping sauce  
 Home-made Thai fish cakes with sweet chilli sauce  
 Salt & pepper rubbed chicken pieces with a cucumber salsa  
 Tandoori chicken pieces with pappadums  
 Fragrant lemongrass & lime chicken balls with sweet chilli sauce  
 Black bean beef balls with oyster sauce  
 Pepper & maple syrup rubbed lamb pieces  
 Lamb kofta balls with lemon yoghurt dipping sauce  
 Indian spiced lamb balls with mint yoghurt  
 Peanut & lime leaf prime beef pieces served on a bed of mixed greens  
 Portuguese style chicken skewers  
 Spicy beef triangles  
 Chicken & pancetta pieces with tomato dipping sauce

## FOR DESSERT:

### Cheese & fruit platters

Platters of Australian cheeses and fresh seasonal fruit served with quince paste, dried apricots, walnuts & water crackers.

Medium

\$ 50.00

Large

\$ 100.00

**Sorbet** - Served in martini glasses and offered to your guests

\$ 8.00 pp

*Please select two to be served.*

Lemon

Lime

Mango

Chocolate

Strawberry

Raspberry

Blackcurrant

Mixed berry

**Ice cream petit fours:** (2 per person)

\$ 10.00 pp

Bite sized petit four ice creams of Vanilla Bean, Strawberry Pistachio and Belgian Chocolate ice creams dipped in tinted chocolate and sprinkled with sugar flowers and silver pearls.

**Petit fours:** (2 per person)

\$ 10.00 pp

A selection of petite desserts served on platters and handed around to your guests: Lemon tartlets, rich Belgian chocolate tarts, lime & coconut cakes, raspberry & vanilla cakes, carrot, orange & nut cakes, chocolate and pecan brownies, berry tartlets and blackberry cheesecakes, choc cupcakes, pear & almond tartlets.

**Your wedding cake is cut up into finger slices and served with coffee & tea to your guests.**

# WINE & BEVERAGE LIST

Our wine & beverage list represents a small but comprehensive selection of excellent wines from leading Australian & New Zealand vineyards as well as leading French producers.

Our policy is to offer quality combined with continuity of supply and stability of pricing. We hope the following list meets with your requirements.

**Please note: Athol Hall is NOT B.Y.O. and does not permit any outside beverage.**

The beverage cost for a function at Athol Hall is an estimate at \$ 35.00 per person and is based purely on consumption during your function. Additional beverage consumption is to be paid at the conclusion of the function. Should the estimate beverage amount be greater than consumed, reimbursement will be paid within a week of your function date.

## Sparkling Whites

### For use in champagne cocktails

Tyrell's Brut Non Vintage – Hunter Valley NSW \$ 26.00

### Straight

Bridgewater Mill Pinot Noir Chardonnay - Adelaide Hills SA \$ 34.00

Jansz Premium Non Vintage Cuvee – Tasmania \$ 38.00

Tamar Ridge NV Cuvee Pinot Noir Chardonnay – Tasmania \$ 40.00

Croser Pinot Noir Chardonnay- Adelaide Hills SA \$ 55.00

### Champagne

Moet & Chandon Brut Imperial Non Vintage – France \$ 90.00

### Moscato

Innocent Bystander Pink Moscato – (375 ml) VIC \$ 26.00

## White Wines

Mr. Riggs Watervale Riesling – McLaren Vale SA \$ 33.00

Cockfighter's Ghost Verdelho – Hunter Valley NSW \$ 31.00

Vasse Felix Classic Dry White – Margaret River WA \$ 34.00

Brokenwood Cricket Pitch Sem Sav Blanc White – Hunter Valley NSW \$ 34.00

Villa Maria Private Bin Sauvignon Blanc – Marlborough NZ \$ 35.00

Bridgewater Mills Sauvignon Blanc – Adelaide Hills SA \$ 36.00

Cape Mentelle Sauvignon Blanc Semillon – Margaret River WA \$ 38.00

Brokenwood Chardonnay– Hunter Valley NSW \$ 32.00

## Red Wines

Villa Maria Private Bin Pinot Noir – Marlborough New Zealand \$ 41.00

Katnook Flounders Block Merlot – Coonawarra SA \$ 35.00

Capel Vale Cabernet Merlot - Capel WA \$ 32.00

Cape Mentelle 'Trinders' Cabernet Merlot – Margaret River WA \$ 42.00

Vasse Felix Classic Dry Red – Margaret River WA \$ 34.00

Brokenwood Cricket Pitch Red– Hunter Valley NSW \$ 35.00

Cockfighter's Ghost Cabernet Sauvignon- Langhorne Creek SA \$ 37.00

Mr Riggs "The Gaffer" Shiraz – McLaren Vale SA \$ 33.00

St Hallett "Garden of Eden" Shiraz – Eden Valley, Barossa SA \$ 39.00

## Beers

Victoria Bitter, Tooheys New, Tooheys Old \$ 5.50

Tooheys Extra Dry \$ 6.00

James Squire Amber Ale \$ 6.50

James Squire Pale Ale \$ 6.50

Cascade Premium Lager & James Boags Premium \$ 6.50

Cascade Light \$ 4.50

Crown Lager	\$ 7.50
Imported and premium beers available on request and price on application	
<b>Spirits</b>	
Basic spirits available on cash basis by guests	
Or tallied onto your beverage amount	\$ 6.00
<b>Soft drinks</b>	
Coke, diet coke, lemon squash, lemonade, mineral water, soda water	\$ 3.00
<b>Juices</b>	
Orange, guava, apple	\$ 8.00 per
litre	

**Please note:**

- The beverage cost is an estimate only and is individual to each function.
- Beverage consumption is dependent on a number of factors, such as duration of the function, beverage selection and rate of consumption of guests at the function.
- Athol Hall requests that a nominee for beverage is selected for the Supervisor on duty to keep them updated on the beverage amount throughout the course of the function.

# ATHOL HALL DECORATIONS

Athol Hall is happy to be able to provide decorations for your special occasion. We offer a range of decorations to suit every function. Please ask our function coordinators for more detail. You are welcome to come down to see samples of decorations.

**Please note:**

- Prices are inclusive of GST & labour unless otherwise stated.
- Some items incur delivery, installation or set up costs POA
- All decorations must be **confirmed two weeks** prior to your function.
- Please be aware that removal of any furniture (i.e. balcony chairs & tables, moving of ceremony chairs) will incur a minimum labour fee of \$ 150.00 + (subject to circumstance).
- There is **1 hour maximum bump out time for external decorators** at the conclusion of your function. Penalty rates **WILL APPLY** for over time.

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## CEREMONY IN THE GROUNDS:

**Ceremony Package**

**\$ 280.00**

- 20 white chairs
- 2 market umbrellas
- Signing table with white linen table cloth & chair with white fitted chair cover
- Rose petals\* to augment the aisle  
\* Rose petal availability is limited during some months – a red carpet is provided as an alternative during this time.



**Extras for your ceremony:**

- Red carpet **\$ 144.00**
- White 3m flags to line the path **\$ 33.00 each**
- Extra chairs for your ceremony **\$ 3.50 each + delivery fees**
- Extra umbrellas for your ceremony **\$ 120.00 each + delivery fees**

## HALL & GROUNDS:

### Draping & fairy lights \$ 770.00

- White organza ceiling drapes x 6
- Long white fairy lights to compliment the ceiling drapes
- Fairy lights along the balcony & garden
- White organza draping over the lattice



### Back wall draping \$ 880.00

- White draping with fairy light covering back wall of hall

### Fairy lights for the gazebo \$ 110.00

### Crystal beams \$ 50.00 per beam

- Crystals hanging off centre beams
- \$ 50.00 per beam (3 beams)+ labour

### Rice paper lanterns

- White rice paper lanterns along the balcony \$ 80.00
- White rice paper lanterns hung in the gazebo \$ 50.00

### Lanterns for the front stairs \$ 10.00 per lantern

- White glass enclosed lanterns with white block candle

## COCKTAIL PARTY:

Athol Hall provides 5 x small round tables with 5 chairs around each table. Extra chairs are clustered around the room as desired. A great look to enhance the hall is to add 2 or 3 bar tables with bar stools for the hall, white coffee tables with white low small ottomans and bar tables & market umbrellas for the pathways.

- Cocktail bar tables \$ 35.00 ea
- Cocktail bar stools \$ 15.00 ea
- Small white ottomans \$ 28.00 ea
- Side tables – white low \$ 30.00 ea



## FURNITURE, CHAIRS, MISC:

### Chair covers (labour included)

\$ 5.50 each

- Type: Fitted, tie back, satin, etc.
- Sash colour: Huge variety of sash colours to choose from



### Plants

\$ 55.00 ea + delivery

- Green luscious palms in can baskets

### Pedestals

- Medium
- Large

\$ 30.00 each

\$ 35.00 each

## FOR THE TABLES:

### CENTREPIECES:

#### Float bowls

\$ 35.00 per table

- Large glass float bowls filled with glass gems, floating candles & fresh rose petals
- **Votive candles around the base with a scattering of petals**

#### Storm shades

\$ 35.00 per table

- Large glass storm shades with white block candle filled with rose petals
- Votive candles around base with a scattering of petals
  - There is the option to fill with sand, glass gems, etc also



### Overlays

\$ 15.00 each

- Variety of coloured overlays to accentuate your colour theme

### Table runners

\$ 10.00 each

- Variety of coloured satin table runners to compliment your tables

### Tea light holders

\$ 2.50 each

- Glass low tea light holders with tea lights

### BATHROOM PACKS

\$ 100.00 per bathroom

To add that extra little touch to the bathrooms.

- Cane baskets filled with fresh rolled hand towels/Porcelain hand soap pumps filled with honey & milk hand soap
- Jar of mints/Air freshener spray/Soft tissues/Spray deodorant
- Deluxe hand lotion/Aeroguard/Hair spray/sunscreen/bobby pins/band aids/sewing kit/etc