

the albion

FUNCTION FACILITIES

the garden room

Seating as a private function from 50 up to 80, or 110 as a cocktail setting. Minimum numbers up to 50 sharing the room, or over 50 as exclusive use of room. Access to the garden can be arranged for your function depending on package chosen (a surcharge may apply) CD / DVD player and 60inch plasma available with the option to connect your ipod to our system. Presentation / laptop input available

the garden

The best place to enjoy a nice cold drink & our finger food on a warm summer's day or night in our spectacular garden setting. Table settings up to 20 or to 50 as a casual setting

main central

This is our premium outside room

Table settings up to 40, or to 60 as a casual setting, complete with plasmas/ sound and the security of being an all weather outside room complete with drop side screens and full heating for the cooler days.

Deposits / Payment requirements

Bookings require a \$5 per head deposit within seven days of booking. Function payments are to be settled seven days prior to the function date. Organizer is required to pay the total bill (No individual or separate bills) Payment by cheque only by prior arrangement, all credit cards accepted. \$100 deposit required when using media facilities.

Function Attendance

We ask for final numbers attending seven days before the function to allow menu preparation. Refunds will not be issued for any non attendees on the day.

Cancellations

Function cancellations must be made one month in advance or deposits made may be forfeited.

Food and Beverages

Final choice of menus to be finalized seven days in advance including any special dietary requirements E.g. gluten free, vegetarian or other needs. No outside catering or beverages are permitted unless by prior arrangement. Celebration cakes are welcome, you can self-serve the cake to your guests at no charge or we can cut and serve the cake, \$1.50 per head surcharge is required

Function Hours

All functions hours will be determined before the date including the cut off time for drink service. Bar facilities can be available until Albion closing times, adhering to responsible service of alcohol laws.

Decorations

No glitter, confetti or table scatters are permitted in any area.

Kerry Burford our function co-ordinator can assist you with all your requirements

Please feel free to call 8262 1944 fax 8262 1949 email albiondiner@bhghotels.com.au

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Nibbles

For those that don't feel like a full sit down meal why not have your get together and combine some nibbles for your guests to enjoy.

<i>You choose</i>	<i>One item</i>	<i>\$4.5 per head</i>	<i>Two items</i>	<i>\$8.9 per head</i>
	<i>Three items</i>	<i>\$11.9 per head</i>	<i>Four items</i>	<i>\$14.9 per head</i>
	<i>Five items</i>	<i>\$17.9 per head</i>		

Assorted hot platter

*Samosas, spring rolls, dim Sims
& potato wedges w' sour cream & sweet chilli sauce*

Frittata

Leg ham, cheese, tomato or Mediterranean vegetable

Gourmet pizza

A tasty selection of pizza slices

Meat Balls

w' chunky chutney

Tandoori Chicken Skewers

complimented w' tzatziki dip

Pastry Favorites

Cocktail pies, pasties and sausage rolls

Seafood platter

*salt 'n' pepper squid & fish goujons
lemon wedges & house made tartare sauce*

Prawn Gyoza

steamed Japanese parcels served w' sticky soy  *gf*

Finish off with one of these to compliment your function

<i>Tropical Fresh Fruit Platter</i>	<i>\$60</i>	<i>Cheese platter small \$40</i>	<i>large \$75</i>
<i>Selection of fresh seasonal fruit</i>		<i>Trio of cheeses w' dried fruit, nuts & crackers</i>	

Pre function options

<i>Canapés</i>	<i>\$9.5</i>	<i>Canapés & Albion drinks (max 1 hour)</i>	<i>\$23</i>
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Did you know we can also cater for functions in your work place or home ask Kerry for details.

03/11

Prices valid till 10/11

the albion

albion menu

—SOUP

Cream of roasted butternut pumpkin

Chicken & mushroom

Potato & bacon w' chive

Traditional minestrone w' parmesan crouton

Creamy sweet potato w' a hint of coriander

Asian chicken & sweet corn

Creamy mushroom

—ENTREE

Prawn Cocktail on bed of mixed lettuce w' tangy seafood sauce

Salt 'n' Pepper Squid w' sweet chilli aioli

Chicken Satay Skewers on jasmine rice w' spicy peanut sauce

Chicken & Mushroom Spring Rolls w' sticky soy

Pumpkin & Ricotta Ravioli in a semi dried tomato, coriander & cashew pesto cream

Beef Satay Skewers on jasmine rice w' spicy peanut sauce

—MAIN

Crumbed Garfish Fillets w' chips & creamy tartar sauce

Chicken Forester grilled breast topped w' white wine, mushroom & spring onion sauce

Chicken Crusta baked w' a bacon, cheese & spring onion & butter crust w' brandy cream

Roasted Scotch Fillet w' root vegetables & cabernet jus

Steak Chasseur - char grilled Rump cooked medium

topped w' a creamy tomato, bacon, mushroom & spring onion gravy

Roasted Sirloin of Pork w' caramelized bacon infused cabbage & cider sauce

Pumpkin & Ricotta Ravioli w' baby spinach in a coriander, cashew & semi dried tomato pesto cream sauce

—DESSERT

Hot Apple Strudel w' warm creamy vanilla custard

Bailey Chocolate Mousse topped w' scorched almonds

Chocolate Hazelnut Mousse Cake w' vanilla ice cream

Traditional Pavlova topped w' mixed berries, cream & raspberry couli

Sticky Date Pudding w' caramel sauce & ice cream

Mixed Berry Cheesecake w' coulis & cream

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albion select menu

——SOUP

Cream of roasted butternut pumpkin

Chicken & mushroom

Potato & bacon w' chive

Traditional minestrone w' parmesan crouton

Creamy sweet potato w' a hint of coriander

Asian chicken & sweet corn

Creamy mushroom

——ENTRÉE

Prawn & Avocado Salad Stack

~poached Prawns rested on avocado & mesculan salad topped w' citrus aioli

Rare Thai Beef tossed in Asian salad topped w' lime dressing

Chicken, Avocado & Cashew Terrine drizzled w' a white balsamic reduction

Mediterranean Vegetable Tart

~ semi - dried tomato, roast capsicum w' pumpkin & pine nuts in a pastry base w' a lash of rose

——MAIN

Oven Baked Atlantic Salmon Fillet on steamed bok choy w' lemon hollandaise

NT Barramundi Fillet dusted w' Moroccan spices, served w' snow pea

cherry tomato & mandarin salad w' avocado aioli

Proscuitto Wrapped Chicken Fillet filled w' pumpkin & sage farce

on potato gallette w' red currant jus

Prime Eye Fillet Mignon, wrapped in pancetta, on truffle scented mash

w' wild mushrooms & cabernet jus

Cashew & Macadamia Crusted Baby Lamb Rump on sweet potato mash

w' baby spinach & shiraz reduction

Tuscan Spiced Pork Rib Eye w' potato colcannon, seeded mustard cream & hot apple relish

——DESSERT

Brandy Snap Baskets w' marinated strawberries & kahlua chantilly cream

Trio of gelati w' mixed berries

Poached Pear w' spiced red wine syrup & vanilla ice cream

Chocolate Jaffa Torte w' cointreau orange sauce & chantilly cream

Individual Lemon Meringue Tart w' berry coulis & cream

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the albion menu

<i>Two course menu</i>	<i>from</i>	<i>Three Course menu</i>	<i>from</i>
<i>1 soup 2 mains</i>	<i>\$19.5</i>	<i>1 entrée 2 mains 1 dessert</i>	<i>\$ 24.5</i>
<i>2 entrées 2 mains</i>	<i>\$23.5</i>	<i>1 entrée 2 mains 2 desserts</i>	<i>\$ 26.5</i>
<i>2 mains 2 desserts</i>	<i>\$23.5</i>	<i>2 entrées 3 mains 2 desserts</i>	<i>\$ 29.5</i>

Extra choice of course ~ entrée \$3.5 main \$4.5 dessert \$3.5

albion select menu

<i>Two course menu</i>		<i>Three course menu</i>	
<i>1 soup 2 mains</i>	<i>\$27.5</i>	<i>1 entrée 2 mains 2 desserts</i>	<i>\$33.5</i>
<i>2 entrées 2 Mains</i>	<i>\$31.5</i>	<i>2 entrées 3 mains 2 desserts</i>	<i>\$37.5</i>
<i>2 mains 2 desserts</i>	<i>\$31.5</i>		

Extra choice of course ~ entrée \$4.5 main \$5.5 dessert \$4.5

All meals served w' garden salad on tables or vegetable & salad bar \$2.20 p/ head

If you're not sure on what to pick from our selections speak to our Function co-ordinator Kerry or our Executive chef Damien as we can customize a menu to suit any occasion

the albion

drink packages

albion drinks

*Beer - West End Draught Tooheys Extra Dry, Hahn Super Dry
Coopers Pale Ale, Hahn Premium Light
Bottled Wine - Angas Brut Sparkling, Clean Skin Cab Shiraz
Sauv Blanc, and Chardonnay
Post mix soft drink, Orange Juice & filtered water*

*3 hours \$33 per person
4 hours \$36 per person
5 hours \$39 per person*

extra ½ hour \$6 on 5 hour package

albion select

*Beer - West End Draught Tooheys Extra Dry, Hahn Super Dry
Coopers Pale Ale, Hahn Premium Light
Bottled Wine - Dunes Sparkling, Oxford Landing Sauv Blanc,
Chardonnay, Shiraz
Post mix soft drink, Orange Juice & filtered water*

*3 hours \$38 per person
4 hours \$42 per person
5 hours \$46 per person*

extra ½ hour \$7 on 5 hour package

albion platinum

*Beer - West End Draught Tooheys Extra Dry, Hahn Super Dry
Coopers Pale Ale, , Hahn Premium Light
Bottled Wine- Jansz Premium NV, Pewsey Vale Riesling,
Giesen Sauv Blanc, Chapel hill unwooded Chardonnay
Jim Barry Three little pigs, Peter Lehmann Shiraz, Running with Bulls Tempranillo
Post mix soft drink, Orange Juice & filtered water*

*3 hours \$48 per person
4 hours \$52 per person
5 hours \$58 per person*

extra ½ hour \$8 on 5 hour package

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