FUNCTIONS

360 Elizabeth Drive, Mount Pritchard, 2170, NSW
P 02 9607 0311 E pritchardshotelfunction@alhgroup.com.au
W pritchardshotel.com.au

pritchard's hotel

VK
VAZS KITCHEN

function venue finder.com.au

GREAT FOOD
GREAT VALUE
greatfoodgreatvalue.com.au
Birthdays, Engagements, Hens Nights, Bucks Parties, Children's Parties, Christenings, Naming Ceremonies, Wakes, Farewells, Sports Presentations

Pritchard's Hotel was opened on 20th November 1968 and was first known as the Stop and Rest Hotel. It was renamed Pritchard's Hotel on 17th October 1999, and was officiated by former State Member for Cabramatta, MP Reba Meagher.

Pritchard's Hotel is located on the busy street of Elizabeth Drive in Mount Pritchard. The hotel is open 364 days a year for lunch and dinner, with great food selections from Vaz's Bistro as well as 3 bars serving 26 taps beers with 10 different flavours, an extensive wine list and mouth watering cocktail list. Also on offer is 14 well presented hotel accommodation rooms.

Pritchard's Hotel hosts a huge variety of entertainment, social clubs and major events. We have our Member's Badge Draws, Karaoke and Live Music. We also have meat raffles by our sponsored clubs, as well as our TAB Punters Club. You will always find that something is going on here at Pritchard's Hotel, as we strive for excellence in service and commitment to deliver only the most sincere and caring service to all customers.
COLD SELECTION
Chefs Selection of Dips and Turkish Bread $35
Cheddar Cheese, Cabañossi and Crackers $35
Cheese Platter $50
Chefs selections of assorted cheeses and crackers
Freshly Made Assorted Sandwiches and Wraps $40
Mini Bruschetta with Fresh Tomatoes and Basil $40
Home-made Cold Salads $27
Your choice of garden, caesar, pasta, potato or coleslaw

SOMETHING HOT
Asian Delights $40
Spring rolls, dim sims and samosas served with sweet chilli sauce
Party Starters $40
Party pies, mini sausage rolls and mini quiches served with tomato sauce
Chicken Delights $45
Chicken skewers with satay sauce, chicken wings and curry puffs
Potato Wedges Platter $30
Served with sweet chilli sauce and sour cream
Potato Chips Platter $20

*All platters serve approximately 8-10 people
KID'S CORNER

Fairy Bread $10
Bowls of lollies and potato chips (3 of each) $25
Just for Kids $35
Party pies, sausage rolls, chicken nuggets and chips
Kids Specialties $45
Mini pizzas, calamari rings, fish fingers and chips
Kids Sandwiches $35
A selection of mixed sandwiches just for kids

SEAFOOD LOVERS

Hot Seafood Platter $60
Battered fish, prawn cutlets and calamari rings served with lemon and tartare sauce

Fresh Seafood Platter $80
Mussels, prawns, oysters and smoked salmon served with lemon and seafood sauce

Mixed Seafood Platter $100
Whole King Prawn Platter (60 pieces) $70

SWEET TOOTH

Seasonal Fruit Platter $60
Whole Cakes From $45
Cake Delights $80
Chefs selections of assorted cakes

*All platters serve approximately 8-10 people
BANQUET

OPTION 1 $22.50/head
Entrees
Spring Rolls
Dim Sims
Mains
Your choice of 2 main dishes
Stir-fry Vegetables with Oyster Sauce
Steamed Rice

OPTION 2 $28.50/head
Entrees
Spring Rolls
Prawn Cutlets
Dim Sims
Mains
Your choice of 3 main dishes
Stir-fry Vegetables with Oyster Sauce
Steamed Rice
Stir-fry Noodles

Main Meal Options
Mongolian Lamb
Salt and Pepper Pork
Satay Chicken
Beef and Vegetables
Garlic Chicken
Honey Chicken
Beef and Black Bean
Sweet and Sour Pork

A minimum of 30 attending guests is necessary for these package selections.
Complimentary fruit platter for all parties of 50 or more guests.
OPTION 1  $12.50/head
1 salads of your choice
Sausages plus 1 meat options of your choice
Bread rolls
Condiments

OPTION 2  $17.50/head
2 salads of your choice
Sausages plus 2 meat options of your choice
Bread rolls
Gravy
Condiments

OPTION 3  $25.50/head
2 salads of your choice
Sausages plus 2 meat options of your choice
Raw prawns
Bread rolls
Gravy
Condiments

SALAD OPTIONS
Garden
Caesar
Pasta
Potato
Coleslaw

MEAT OPTIONS
Steak
Lamb
Pork
Chicken

*Condiments (Tomato sauce, barbecue sauce, salt and pepper)

A minimum of 30 attending guests is necessary for these package selections.

Complimentary fruit platter for all parties of 50 or more guests.

Special requests for a chef to cook for your function is available at an additional cost.
BANQUETS
Pasta $45
Spaghetti      Bolognese
Ravioli        Bosciola
Penne          Cabonara
Beef lasagne
Vegetarian lasagne

Assorted Asian Stir-Fry
Vegetarian -- mixed seasonal vegetables $35
Meats -- your choice of chicken, beef, pork or lamb $45
Seafood -- a mixture of fish, squid and prawns $55

Oyster         Garlic
Satay          Curry
Mongolian      Sweet and Sour
Chilli         Sweet Chilli
Black Bean     Pepper
Cashew         Salt and Pepper
Honey          Lemon

Fried Rice
Vegetarian -- mixed seasonal vegetables $30
Meats -- your choice of chicken, beef, pork or lamb $40
Seafood -- a mixture of fish, squid and prawns $50

Singapore Noodles $55

Chow Mien
Rice Noodle    Egg Noodle
Vermicelli     Hokkien
Vegetarian -- mixed seasonal vegetables $35
Meats -- your choice of chicken, beef, pork or lamb $45
Seafood -- a mixture of fish, squid and prawns $55
EXTRAS

BEVERAGE PACKAGES

Please see our Functions team for more information in regards to beverage packages.

BAR TABS

We are able to set up bar tabs to suit your exact requirements. Just let us know what beverages you would like to include and how much you wish to spend.

CAKE

You may bring your own cake to your functions; we are also able to provide a cake knife and serviettes. Additional costs may apply for supply of plates and forks.

DECORATIONS

Please see our Functions team for more information in regards to decorations.

ENTERTAINMENT

We can also arrange for extra entertainment to make your event that little bit more special. Please see our Functions teams for costs and availability of:

* Photo Booth  * Face Painters  * Clowns  * Petting Zoo
* Pony Rides  * Jumping Castle  * DJ

PRIVATE FUNCTIONS

Area charges do apply for functions that require exclusive use of certain areas. Please see our Functions team for pricing in areas.
TERMS AND CONDITIONS

PLEASE NOTE:

Tentative bookings that are not confirmed within 7 days of the booking being made may be released. To confirm a booking, payment is required at the time of the booking (unless otherwise agreed upon with management). All payments are non-refundable and non-negotiable.

Number of guests and menus to be confirmed at least 7 days prior to the function dates. Final payments must be made in full at this time. We accept cash, bankcard, Visa or MasterCard. No Cheques.

Prices will be confirmed with final function details, and this is the price that you will be charged, even if fewer guests attend.

Guests are responsible for the orderly behaviour of their guests and management reserves the right to intervene where they see fit and/or exercise their right to refuse entry. Management also reserves the right to close any function that are breaking the rules or that are acting in a non-acceptable manner. Responsible service of alcohol is company policy, and dress regulations do apply. Any cancellations will lead to the forfeiting of all payments made.

Guests are liable for any damage/s to the property of Pritchard's Hotel, whether through their own actions or through the actions of their invited guests. Guests will be liable to make payment for any damages caused.

For decorations, management must be notified first of intent to decorate or re-organise the function areas. All decorations must be taken down at the completion of the function, and is the responsibility of the guest.

The hiring of a personal chef is for a minimum of 2 hours. A specified start time must be stated and any variation to this time is at the cost of the guest.

Venue management reserves the right to book another function in the same function area up to 2 hours before the scheduled functions commences and 2 hours after the scheduled finishing time. If an area is hired exclusively, management will close the area for a maximum of 5 hours, any additional requested time, will incur an additional fee.

Management reserves the right to refuse entry to other foods and beverages.

Security service will be required when deemed necessary by management, at the cost of the guest.

Due to under age and intoxication issues, under the discretion of venue management, parties for 18th and under birthdays may be refused. All minors if permitted must be under the supervision of a responsible adult at all times when moving throughout the hotel, and some area of the premises may be strictly prohibited.

Due to food safety regulations, management reserves the right to discard all uneaten food after 2 hours.
Please ensure that the Host of your Function who will also be attending the event has read through all our terms and conditions, understands and also recognises them fully. This agreement must be signed and returned along with your function deposit to secure your event.

**Details**

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<th>Booking Name:</th>
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<tr>
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**Payment**

| [Please circle one] M.CARD / VISA / CASH | Card Number: |
| Cardholder Name: | CCV: |
| Expiry Date: | Signature of Card Holder: |
| Deposit Amount Received: | |

I, __________________________ (please print full name), understand the terms and conditions set by Pritchard's Hotel, and confirm that the above information is correct.

**Special Requests**

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Please return by fax, post or in person this completed letter to confirm your booking and to indicate your agreement to our terms and conditions.

**OFFICE USE ONLY**

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