



Fountaindale Grand Manor & Ranelagh Gardens

Function Prices 2010/11

20 + people

Formal Dinner:

2 Course/2 Choice = \$35pp

3 Course/2 Choice = \$42.50pp

*Children under 12 half price

Cocktail Function:

5 Variety Savoury Canapes Hot & Cold for 3 hours = \$26pp

5 Variety Savoury Canapes Hot & Cold for 4 hours = \$29pp

5 Savoury, 2 Sweet Canapes Hot & Cold for 3 hours = \$29pp

5 Savoury, 2 Sweet Canapes Hot & Cold for 4 hours = \$31pp

*Children under 12 = \$20

Buffet:

3 Course Buffet Lunch = \$40

3 Course Buffet Dinner = \$42.50

2 Course Buffet Lunch = \$35

2 Course Buffet Dinner = \$40

*Children under 12 half price

All Packages: Sundays add 15%



Fountaindale Grand Manor & Ranelagh Gardens

Function Room Hire:

Veranda & Dining Room are Free of Charge

Ballroom = \$250 for 5 hours

Conference Room = \$150 for 5 hours

Additional:

Cheese Platter = \$6pp

Plasma TV & DVD Hire = \$50

Tea & Coffee = \$3.50pp

Continuous Tea & Coffee = \$4.50pp

Accommodation Rates:

All rates are per room twin share and include a full buffet breakfast.

Heritage Room: The Heritage Room is full of old world charm and antiquity from the 1920's era and is comfortably appointed with an option of bedding configurations, bedside tables, wardrobe and a vanity with hot & cold water. Guests use shared bathroom facilities.

Sunday - Thursday: \$120 per night

Friday - Saturday: \$155

Queen Superior Room: The Superior Queen Room is extremely spacious and contains its own ensuite bathroom, a queen size bed, bedside tables, lamps, desk and wardrobe.

Enjoy the views to the countryside.

Sunday - Thursday: \$160

Friday - Saturday: \$210

King Deluxe Room: The King Deluxe Room is luxuriously appointed with a king size bed, bedside tables, wardrobe, dresser, television and ensuite bathroom. These rooms are very large, up to 55sqm, with spectacular views.

Sunday - Thursday: \$199

Friday - Saturday: \$245



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Menu

2 Course/2 Choice or 3 Course/2 Choice Dinner or Lunch

Starters:

Grilled Haloumi Cheese with Marinated Vegetable Stack

Cajun Sesame Chicken Tenderloins

Field Mushrooms stuffed with Chicken Mousse & Fresh Herbs

Caramelised Leek, Spinach & Ricotta Cheese Tart

Cream of Spiced Butternut Pumpkin Soup with Croutons

Sampler Plate of Local Produce: including cheeses, marinated vegetables, antipasto, dips,

Garlic Prawns Skewers on mixed greens with a garlic and chive aioli

Salt & Pepper Calamari - Hand cut calamari rings dusted with salt and pepper bread crumbs Served with mixed greens and a lime and coriander dressing

Caesar Salad - With cos, iceberg lettuce and baby spinach, parma ham shards, herb croutons, shaved parmesan, poached egg and class Caesar dressing (Can also be served as a Main)

Mains:

Lamb Lemonato – Roast Lemon Lamb

Atlantic Salmon with Asparagus & Hollandaise Sauce

Roast Sage & Onion Stuffed Chicken Breast Fillet with Sage & Onion Gravy

Beef Tenderloin with Herb and Roast Garlic Potato Bites and Béarnaise Sauce

Baked Chicken Breast stuffed with Fetta Cheese, Mushrooms & Shallots in a Mediterranean Sauce

Mild Thai spiced Vegetable Curry with Fragrant Rice and Mint Yoghurt

Oven Roasted Barramundi Fillet with a Citrus and Almond Sauce

Marinated Fillet of Beef, Roasted Rare and rolled in Fresh Herbs with Beef Jus

Fountaindale Grand Manor & Ranelagh Gardens, Cnr Fountaindale Rd & Illawarra Highway, Robertson NSW 2577

Telephone (02) 4885 1111 • Fax (02) 4885 1130 • info@fountaindale.com.au • www.fountaindale.com.au



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Chicken Breast Fillet Encrusted with Pistachios and served with a Creamy Pumpkin and Pistachio Sauce

* All Mains served with Seasonal or Roast Vegetables, Dinner Rolls and Condiments

Desserts:

Lemon & Lime Tart with a Citrus Syrup and Cream

Traditional Sticky Date Pudding with Cream and Ice-cream

Blackberry and Apple Pie served with Nutty Cream

Bread & Butter Pudding served with Vanilla Ice-Cream

Mixed Berry Cheesecake and Cream

White Chocolate & Pecan Pudding with Cream

Brandy Snap Baskets with Icecream, Strawberries & a Passionfruit Couli



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Buffet Menu

Soups

Choose one of the following:

Pumpkin
Cream of Broccoli
Potato & Leek
Cream of Vegetable

Salads

Choose four of the following:

Greek
Garden
Caesar
Rocket & Parmesan
Waldorf
Creamy Potato Salad
Italian Pasta Salad
Beetroot Salad
Warm Vegetable Salad

Platters

Choose one of the following:

Cold Meats Platter – Selection of Ham, Salami, Turkey, Pastrami etc.
Smoked Salmon Platter with Lime Mayonnaise

Hot Dishes

Choose two of the following:

Cajun Chicken Tenderloins
Baked and Stuffed Chicken Breast
Lamb Lemonato – Roast Lemon Lamb
Carvery – Roast Beef or Pork
Penne Carbonara
Beef Stroganoff
Spicy Vegetable & Coconut Curry
Atlantic Salmon
Oven Roasted Barramundi Fillet

*Served with Rice or Potatoes, and Vegetables

Desserts

Cake Table with Selection of Cakes, Whipped Cream & Strawberries.

*All Buffets come with Dinner Rolls, Butter Portions and Condiments.



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Canapés Menu

Bruschetta with Tomato Salsa & Basil Tepenade

Skewered Coconut Chicken in Peanut Sauce
Cheese, Onion & Olive Scones

Baked Meatballs with Garlic and Tomato Salsa

Chopped Semi-Dried Tomatoes, Cream Cheese & Pesto Tartlets

Tuna, Citrus & Chive Drop Cakes

Chicken Herb & Mayonnaise Pillow Sandwiches

Potato & Fetta Cheese Gallettes

Tandoori & Chilli Marinated Chicken Wings

Mediterranean Vegetarian Frittata

Pancetta Wrapped Dates & Sausages

Skewered Chorizo & Prawn

Guacamole, Coriander & Lime Tartlets

Asparagus wrapped in Parma Ham

Corned Beef and Relish Tortilla Rolls

Variety of Steamed or Fried Dumplings

Prosciutto Wrapped Brie, Lightly Baked

Custard Filled Choc Dipped Profiteroles

Chocolate Mud Cake

Choc Dipped Strawberries

Baby Tartlets with a selection of different Flavours

Mini Scone topped with Jam & Cream

Banana & Honey Wontons

Please Note: Final Number need to be advised no later than 7 days prior to your function. These numbers will be considered the minimum for catering and charging.



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FUNCTION ENQUIRY FORM

Date of Function: _____

Name: _____

Approx Number of Guests: _____

Address: _____

Ph: _____ Mob: _____ Fax: _____

Email: _____

Accommodation Rooms required (if yes how many): _____

2 Course Formal Meal 3 Course Formal Meal

Cocktail Savoury Cocktail Savoury & Sweet

2 Course Buffet 3 Course Buffet

Function Start time: _____

Proposed Finish Time: _____

Package Exclusions: _____

Package Extras: _____

Comments: _____

Office Use Only

Enquiry Taken By: _____ Booked? _____

Confirmation Advice Sent: _____ Function Package/Quote Sent: _____

Deposit Received: _____ Menu Choices Recd: _____



Fountaindale Grand Manor & Ranelagh Gardens

Terms & Conditions

1. The following terms and conditions apply:

1. A quote will be sent to the client along with an invoice and further payment requirements.
3. Until the deposit is received by the hotel, no booking is considered confirmed and booked.
4. Deposit & Payments:
 - \$200 initial deposit to secure booking.
 - Balance due no later than 7 days prior to arrival, or on arrival by prior arrangement
5. Final numbers will be communicated to the Hotel in writing no later than 7 days prior to arrival (changes accepted up until 48 hours prior). The final number advised on this date will be considered the minimum number for catering and charging.

2. Final payment on check out

All monies owing at the end of the event must be paid in full on departure. Payment of the final amount may be made by Eftpos, Credit Card, Company Cheque or Direct Deposit. Note we do not accept AMEX or Diners.

3. Reduction in Numbers

The client shall provide written notification of final numbers, including any reduction of attendee numbers.

Pre-ascertained damages shall apply as follows:

- a. Reduction in numbers, greater than 10% reduction of attendee numbers notified to the hotel over 7 days of the booked arrival date, will not be subject to a charge.
- b. Reduction in numbers, greater than 10% reduction of attendee numbers, notified to the hotel under 7 days of the booked arrival date, will be subject to a charge of 50% of the total quotation amount but calculated on a pro rata basis.
- c. Reduction in numbers, greater than 10% reduction of attendee numbers, notified to the hotel under 48 hours of the booked arrival date, will be subject to a charge of 100% of the total amount.

4. Cancellation or deferral of event

All cancellations forfeit the initial deposit if notified with less than 90 days notice.

The client shall provide written notification of cancellation and/or deferral of dates.

Should the client cancel the event booking, liquidated and pre-ascertained damages shall apply as follows:

- a. Cancellation notified to the hotel over 14 days prior to the arrival date will not be subject to an additional charge.
- b. Cancellation or deferral of dates notified to the hotel less than 14 days prior to the booked arrival date will be subject to a charge equal to 50% of the quotation amount.
- c. Cancellation or deferral of dates notified to the hotel less than 7 days prior to the booked arrival date will be subject to a charge equal to 100% of the quotation amount.

The hotel will do its best to endeavour to resell the space and if successful in selling the space equal to the \$ amount of the previous booking that has cancelled, the hotel will refund the existing client fully.

If the client defers the booking instead of cancelling the booking to a new date within 3 months of the original date, then the hotel will honour the booking fully and not charge any cancellation fees. However should the subsequent booking then cancel, the charge will equal 100% of the original booking.

5. Event details

The client shall advise the hotel of its final event requirements - including but not limited to seating lists, room preference, equipment set-ups, dietary requirements and catering requirements - not later than 7 days prior to the due arrival date.

6. Clients' general responsibilities

The client shall remain responsible at all times for:

- a. Loss or damage to the property of the hotel caused by the client, its guests and invitees.
- b. Insurance of its own property and the property of its guests and invitees.



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- c. The client is financially responsible and agrees to indemnify Fountaindale Pty Ltd trading as Fountaindale Grand Manor for all damage sustained to the hotel and its grounds during an event as the result of an action of any invitee and/or guest of the organiser.

This also applies to any damage caused during the event staying overnight at the hotel.

The client acknowledges the hotel is a NON SMOKING hotel and will inform all delegates that smoking is not permitted in any guest room, any event space either indoors or outdoors and will direct all smokers to the allocated smoking area adjacent to the reception. The client agrees to pay the charge of \$250 hygiene and deodorising cleaning fee if smoke odour is detected in any guest room or public space. The client also acknowledges that should a delegate vomit, a cleaning fee of \$100 plus any damages to fabric, carpets or fittings will be charged accordingly.

7. Other conditions

- a. The client, their guests and invitees shall not be permitted to bring beverages of any kind whatsoever onto the hotel premises.
- b. The client, their guests and invitees shall comply with the reasonable requirements of the hotel and shall conduct its event and associated events in an orderly and responsible manner and in compliance with all applicable laws.
- c. The hotel reserves the right to exclude or remove from the event rooms or the hotel premises any and all undesirable persons without liability.
- d. The responsible service of alcohol will be conducted in accordance with the hotel's house policies and the Liquor Act 2001.

8. Room assignment

If the room or rooms reserved herein cannot be made available to the client for causes beyond the normal control of the hotel, the hotel reserves the right to substitute similar or comparable facilities for the event, which substitute shall be deemed by the client as full performance of the hotel's obligations under this agreement.

Contacts:

Brett Morgan, General Manager: (02) 4885 1111

Kylie Butcher, Events Manager (02) 4885 1111

Reception (02) 4885 1111

Upon payment of the initial deposit, you have acknowledged and agreed to the terms & conditions contained herein.