



*bella vista*

HOTEL

## ***FUNCTIONS***

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## **BELLA, AN ELEGANT & AWARD WINNING VENUE THAT'S SUITED FOR EVERY OCCASION**

### **TRADING HOURS**

Monday - Saturday 7am- 1am | Sunday 7am - 12am

### **PERFECT FOR**

- |                                  |                        |
|----------------------------------|------------------------|
| Birthdays                        | Christmas parties      |
| Farewells                        | Remembrance gatherings |
| Long lunches                     | Social club events     |
| Product launches                 | After parties          |
| Welcome Cocktail parties         | High tea               |
| Corporate events & presentations | Cocktail classes       |
| Conference lunches               | Hen's Nights           |
| Boardroom meetings               |                        |

**SEATED & STANDING ROOM FROM 10 - 420**



## 2 FUNCTION SPACES

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- 3. LOUNGES
- 4. BANQUETTE BOOTH
- 5. THE WINDOW BAR
- 6. THE BOARDROOM



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# PRIVATE BOOTHS

The décor is fresh and warming, making this the perfect venue for engagements, christenings, remembrance, corporate events and milestone birthdays.

Each booth can hold up to 15 - 20 guests or all three can be combined to host an event for up to 50 guests.

Our booths can be turned into an intimate private sanctuary, complimented by funky lounge furniture and animal print floor rugs to create a truly unique feel.

## 1 BOOTH

RECOMMENDED NO. OF GUESTS: 15

Exclusive use is \$250\* or spend a minimum of \$55 per person on catering to have your room hire waived.

## 3 BOOTHS

RECOMMENDED NO. OF GUESTS: 50

Exclusive use is \$750\* or spend a minimum of \$55 per person on catering to have your room hire waived.

## 2 BOOTHS

RECOMMENDED NO. OF GUESTS: 35

Exclusive use is \$500\* or spend a minimum of \$55\* per person on catering to have your room hire waived.

## 3 BOOTHS & BAR AREA

RECOMMENDED NO. OF GUESTS: 100

Exclusive use is \$1000\* or spend a minimum of \$55 per person on catering to have your room hire waived.





# LOUNGES

**Chandeliers feature in lounges 1 and 2, with the area available for secluded use with curtains.**

**Lounges 3 and 4 are private spaces, overlooking the beer garden with direct access to the dance floor.**

Well suited for mid-size events in a semi private space.

## **LOUNGE 1 OR 2 / LOUNGE 3 OR 4**

RECOMMENDED NO. OF GUESTS: 20

Exclusive use is \$200\* or spend a minimum of \$55 per person on catering to have your room hire waived based on the recommended number of guests.

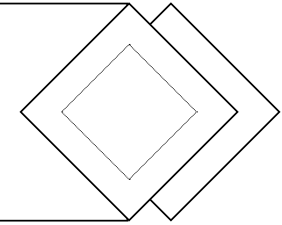
## **LOUNGES 1 & 2 COMBINED / LOUNGES 3 & 4 COMBINED**

RECOMMENDED NO. OF GUESTS: 40

Exclusive use is \$400\* or spend a minimum of \$55 per person on catering to have your room hire waived based on the recommended number of guests.



# BANQUETTE BOOTHS



**The banquette booths are best suited for more casual gatherings and drinks.**

We have four banquette booths available for hire, all conveniently placed on the dance floor

Recommended number of guests: 12

Exclusive use is \$150\*

**Bottle Service is now available with an extensive menu ranging from scotch, vodka, tequila and rum.**

The service includes appropriate mixers, private seating area and a personal staff member to pour.

*For pricing please contact our team.*



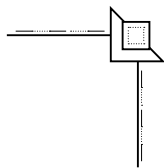
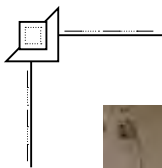
## THE WINDOW BAR

**The Window Bar area is perfect for cocktail events and gatherings. Hiring this space includes private access to the bar with your own personal bar tender.**

Recommended number of guests: 80 - 100

Exclusive use is \$600\*

Minimum spend required Friday - Sunday



# THE BOARDROOM

The boardroom is a spacious and fully equipped room, accommodating up to 16 in a conference configuration or 20 for private dining. The well appointed boardroom is an ideal venue for meetings, training sessions, interviewing, seminars, presentations and private dining.

**Recommended number of guests:**

Boardroom: 16	Theatre: 50
U Shape: 14	Dining: 20

**Measurements:**

Boardroom: 7m x 9.6m	Wall mounted mirror: 1.7m x 1.7m
Side table: 3m x 0.6m	Table: 4m x 2m

**Room hire:**

1-3 hours: \$150*	3-8 hours: \$300*
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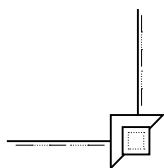
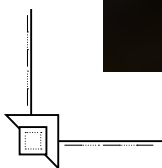
**Boardroom inclusions:**

**Complimentary:**

Car parking	Whiteboard and markers
Iced water	Wireless broadband
Mints	Projector and screen (VGA or HDMI connectors)
Conference note pads and pens	*laptop/computer not included

**Extras:**

Flipchart and paper	\$10
Electronic whiteboard with paper and pens	\$100 (3hrs)/ \$200(all day)





# SHARE PLATES

Per person platters are built to suit the amount of guests you order for. Minimum order is 10 guests.



## Antipasto Platter

\$14 per person

Selection of cold meats served with house breads



## Bread Platter

\$58 (36 pieces)

A selection of bruschetta crust and garlic & mozzarella pizza



## Steamed Buns

\$8 per person  
(one bun per person)

**Katsu Chicken Steamed Bun**  
with katsu fried chicken breast, cucumber, shallots, Korean chilli and kewpie mayonnaise

**Pork Belly Steamed Bun**  
with crispy pork belly, cucumber, coriander, soy, sesame and kewpie mayonnaise



## Sliders

\$10 per person  
(one slider per person)

**Bella Cheese Slider**  
with house ground beef, American cheese, Westmont pickles and secret sauce on a toasted milk bun

**Buttermilk Fried Chicken Slider**  
with Buttermilk fried chicken breast, Westmont pickles, oak lettuce and house ranch sauce on a toasted milk bun

**Porchetta Slider**  
with roasted porchetta, red cabbage slaw, Westmont pickles and chipotle aioli on a toasted milk bun



### **Cheese Platter**

\$18 per person

Selection of imported & local cheeses, served with truffle honey, house made seasonal jam & crisp breads



### **Dessert Platter**

\$16 per person

Brownie, caramel slice, macarons, tarts & fruit



### **Fruit Platter**

\$9 per person

Selection of seasonal fruits



### Mixed Party Platter

\$26 per person

Salt & pepper calamari

Herb crusted prawns with preserved lemon mayonnaise

Italian herb wrapped haloumi fingers

Black forest chorizo skewer

Sticky chicken riblets (honey & chipotle glaze)

Ricotta & spinach kisses

### Premium Party Platter

\$42 per person

Salt & pepper calamari

Herb crusted prawns with preserved lemon mayonnaise

Italian herb wrapped haloumi fingers

Black forest chorizo skewer

Sticky chicken riblets (honey & chipotle glaze)

Ricotta & spinach kisses

Choice of one slider per person (please see page 7 for options)

Choice of one steamed bun per person (please see page 7 for options)



### Pizza Pack

\$95 (4 pizzas per pack)

**Margherita (V)** tomato sauce, mozzarella fior di latte, grana padano parmesan & fresh baby basil

**Vegetariana (V)** tomato base, ricotta, zucchini, sautéed spinach, eggplant, truffle paste & shaved grana padano parmesan

**Diavola** tomato base, mozzarella fior di latte, hot salami, mushrooms, grilled eggplant, black olives & basil

**Piccante** 'nduja BBQ base with chorizo, salami cacciatore, smoked guanciale & ham

**Italian Job** tomato base, mozzarella fior di latte, leg ham, salami, sausage & pancetta

**Capricciosa** tomato base, mozzarella fior di latte, leg ham, artichoke, dried black olives, mushrooms, grana padano parmesan & basil oil

**Prosciutto** tomato base, mozzarella fior di latte, prosciutto, rocket & grana padano parmesan

**Italian Bacon** tomato base, mozzarella fior di latte, pancetta, roasted pumpkin, pine nuts & feta

**Salumi Duo** tomato base, double smoked ham, soppressa salami, mozzarella fior di latte, rosemary, creamed artichokes, caramelised onion

**Pollo** tomato base, mozzarella fior di latte, mushroom, cherry tomato, Spanish onion, marinated chicken breast & basil pesto



## PREMIUM CANAPES

### Minimum 10 guests

\$99 per guest

Includes 2 private waiters per 40 guests for 2 hours

Grissini parma prosciutto & shaved reggiano parmesan

Olive & Feta Tartlet olive tapenade & feta mousse

Sydney Pacific Oysters ponzu & ginger

Seared Hervey Bay Scallops mint, coriander, pickled cucumber & lemongrass glaze

Steamed Bun beer battered barramundi & black garlic tartare

King Crab Roll Alaskan king crab & wasabi mayonnaise

Beef Tartare Tartlet horseradish cream, fried capers & baby watercress

Pulled Beef Taco tomato & jalapeno salsa & sour cream

Peking Duck Pancake cucumber, spring onion & hoisin

Coffee Chocolate Badajada coffee mousse, hazelnut, praline & salted caramel

Cannoli sweet ricotta & dark chocolate

## PIZZA AND PASTA BAR



### **Minimum 8 guests**

Served progressively over 2 hours to your function space  
Ideal for seated, buffet or cocktail style function

### **Pizza Bar** \$28 per person

Your choice of four pizzas

### **Pizza and Pasta Bar** \$34 per person

Your choice of four pizzas and two pastas

### **Pizza, Pasta and Salad Bar** \$38 per person

Your choice of four pizzas, two pastas and two salads

### **PASTA OPTIONS**

- Pork & veal ragu with fresh basil and parmesan
- Boscaiola cream sauce with bacon, green shallots and parmesan
- Basil pesto with roasted Mediterranean vegetables and pecorino (V)

### **PIZZA OPTIONS**

- Pizza options available on page 9 or from the bistro menu

### **SALAD OPTIONS**

- Your choice of two salads from our bistro menu
- Gluten free & vegetarian options are available on request*

## PLATED BANQUETS

Ideal for seated style functions, your choice of two options per course served alternatively

**2 Course \$60 Per Person**

**3 Course \$72 Per Person**



### ENTRÉE OPTIONS

ROAST GARLIC & MOZZARELLA PIZZA

BRUSCHETTA cherry tomatoes, spanish onion, basil, olive oil & balsamic on toasted sourdough

SALT & PEPPER CALAMARI with preserved lemon mayonnaise

LAMB KOFTA house made lamb kofta, garlic labne, za'atar pomegranate & warmed pita bread

PORCINI MUSHROOM ARANCINI porcini & wild mushrooms, parmesan, herbs & garlic served with garlic aioli

### MAINS OPTIONS

CHICKEN BREAST with roasted broccoli & cauliflower, garlic & rosemary jus

ATLANTIC SALMON with sweet potato fries & garlic aoli

DRY AGED RUMP STEAK 250G with crispy sebago potatoes & mushroom sauce

PORK BELLY candied walnut & apple salad, garlic & rosemary jus

OPEN BUTTERNUT PUMPKIN RAVIOLI roasted butternut pumpkin, walnut crumb, burnt butter & sage

BLACK FOREST CHORIZO & QUINOA SALAD quinoa, roasted chickpea, seeds, black forest chorizo, rocket, cherry tomatoes, feta & smokey ranch dressing

WAGYU BEEF PAPPADALLE braised wagyu beef shin, red wine napoli sauce, buffalo mozzarella, parmesan & fresh baby basil

POKE BOWLS seaweed salad, edamame beans, coriander, sweet red onion, sesame seed, shallot, beetroot, avocado, wasabi mayo & ponzu dressing

*Choice of sashimi salmon or poached chicken*

*Choice of brown rice, soba noodles or quinoa*

### DESSERT OPTIONS

FRIED ICE CREAM toasted nuts & seeds, coconut flakes, granola & miso caramel

WILD FLOWER HONEY CREME BRULEE fresh berries, honeycomb & double cream

COFFEE & CHOCOLATE BABAJADA dark chocolate & coffee mousse, salted caramel, vanilla ice-cream & shaved hazelnut

# BOARDROOM PACKAGES



## ALL DAY MEETING

Minimum 5 - maximum 20

\$59 per person +  
\$300\* room hire

**Morning tea**

**Lunch**

**Afternoon tea**

(as listed)



## MORNING TEA MEETING

Minimum 5 - maximum 20

\$25 per person +  
\$150\* room hire for 3 hours

A selection of house baked pastries, seasonal sliced fruit and one tea or espresso coffee per person



## LUNCH MEETING

Minimum 5 - maximum 20

\$25 per person +  
\$150\* room hire for 3 hours

Gourmet baguette platter with a selection of fillings and a can of soft drink per person



## AFTERNOON TEA MEETING

Minimum 5 - maximum 20

\$25 per person +  
\$150\* room hire for 3 hours

A selection of desserts and one tea or espresso coffee per person



## BREAKFAST PACKAGE

### Minimum 10 guests

\$29 per person

Package available between 8:00am and 11:00am Monday-Friday

Selection of two breakfast options served alternatively or pre-ordered only

### Breakfast selection

One selection per person

**Avocado Bruschetta** with tomatoes, olives, basil & Persian fetta served on sourdough toast

**Italian Nutella Croissant** served with chocolate sauce & strawberries

**Bella Breakfast** with fried eggs, bacon, chorizo, grilled tomato & crusty sour dough

### Inclusions

Espresso coffee & selection of teas on arrival per person

Boardroom inclusions - Iced water & mints; Conference note pads & pens; Whiteboard & Whiteboard markers; Projection screen; Data video projector; Wireless broadband; Complimentary car parking

### Requirements

Does not include boardroom hire

Final numbers & menu must be confirmed 7 days prior to your function

This confirmed number will be the minimum amount charged, even if less guests attend

Full payment is processed prior to your function

**\*\*Menu selection is subject to change\*\***

*Gluten free & vegetarian options are available on request*





## HIGH TEA



**Get the girls together to enjoy High Tea in the Hills.  
Perfect for birthdays, baby showers, bridal showers  
and hen's celebrations.**

**Book a cosy seat in our lounge area for 2 guests or  
more & indulge with a glass of bubbles...**

\$38 per person

\$42 per person *includes a glass of champagne*

Available every Saturday & Sunday

Between 12 noon to 5pm

Served in our bistro or lounge space

**Enjoy a selection of:**

Antipasto & Cheeses

Savory Tarts

Finger Sandwiches

Scones, Sweets & Fresh Fruit

Espresso coffee & selection of teas on arrival per person

Please let your function coordinator know if you have  
any dietary requirements.

Full payment is processed prior to your function

*\*\*Menu selection is subject to change\*\**

*Gluten free & vegetarian options are available on request*

# COCKTAIL MAKING CLASS



**Introducing Bella's cocktail making class by our bartenders who are passionate about mixology.**

We'll teach you how to create some of your favourite classics.

Perfect for team building, hens night, birthdays or just to have fun!



**Minimum 8 guests**

\$69\* per person

**Class includes**

4 x Cocktails

Private bar tender

Private space

Full setup (including equipment)

Choice of three spirits - Tequila, Vodka, Rum, Gin, Whisky

*\*Includes one pizza pack with your choice of four toppings*





## HEN'S PACKAGES



**Spoil the bride-to-be with an unforgettable experience in our booths or boardroom.**

Each booth holds a recommended 15 guests, two booths for up to 35 guests and can cater for up to 50 guests in all three booths.

Minimum spend of \$55 per person on catering or beverages to have your room hire waived – based on recommended number of guests

Booth hire fee of \$250\* per booth incurs if the minimum spend is not met.

### **Silver Package \$250\***

One topless waiter or butler to serve and mingle with your guests for two hours.

A function coordinator looking after your function for the entire of the night.

### **Gold Package \$350\***

One topless waiter or butler to serve and mingle with your guests for one hour

Choose your own theme (cop, fireman, tradie, magic mike etc.) for a full review show

A function coordinator looking after your function for the entire of the night

### **Platinum Package \$650\***

Two topless waiters or butlers for two hours.

Choose your own theme (cop, fireman, tradie, magic mike etc.) for a full review show

A function coordinator looking after your function for the entire of the night.



## BEVERAGE PACKAGES

### Minimum 30

#### Premium Beverage Package

\$35 per person 2 hours                      \$70 per person 4 hours  
 \$50 per person 3 hours

A selection of our house wines  
 Tap beer excluding Peroni and Asahi  
 Sparkling mineral water soft drinks and juice

#### Deluxe Beverage Package

\$66 per person 2 hours                      \$120 per person 4 hours  
 \$99 per person 3 hours

A selection of our premium wines including French champagne  
 All beers  
 Sparkling mineral water soft drinks, juice, tea and coffee

## BEVERAGE OPTIONS

### Bar Tab

Let us know what beverages you want served (eg. tab beer, house wine & soft drink) & what you wish to spend on the bar tab. Depending on the size of your function, we issue you with either one (1) Tab Card &/or multiple wrist bands. The Tab Card is swiped with purchase.

Guests then order at the bar & their purchases are added to your bar tab. Function staff may advise you when the tab is approaching the limit, however staff are not held responsible should your tab exceed the discussed dollar limit. It is the responsibility of the function host to regularly monitor the bar tab total & liaise changes with function staff.

### Cash Bar

Guests purchase own drinks from the bar.

### Beverage Package

See previous section for details of products served (RSA & other conditions apply & only available with full catering - see T&Cs).

### Personal Bartender/Service Staff

\$90 per hour, per wait staff, minimum of 2 hours purchased per wait staff.



## FUNCTION EXTRAS



### Balloons

Single helium balloons \$1.50

Balloon bouquet with weight

4 balloons \$12.60

6 balloons \$18.20

7 balloons \$23.50

Foil number/letter on a weight \$17

Giant confetti balloon, round shape \$35



### Flowers

Set of 5 miniature posy jars \$75

Small fishbowl \$50

Medium Fishbowls \$65

Mason jars arrangements \$35

50cm low drop arrangement \$75

Milk Bottle posy jars \$25

*Delivery \$15 on all orders*



### White Framed Mirror and Easel

\$30

### Black Table Linen

\$5 each

### Cakes

Available upon request



*\*\*If you have any special requests please enquire with our functions team*

# FUNCTION EXTRAS



## Divine Desserts

### Package Options

10-30 People \$17.50pp (3 desserts per person)

Select maximum 5 optionsw

- 1 x Mousse option,
- 1 x Cheesecake option
- 1 x Pannacotta option
- 2 x Mini tarts/cakes

30+ People \$16.50pp (3 desserts per person)

Select maximum 7 options

- 1 x Mousse option
- 1 x Pannacotta option
- 2 x Cheesecake options
- 3 x Mini tarts/cakes

### Mousse Flavours

Nutella, Chocolate, White Chocolate, Strawberry & Tiramisu Mousse

### Cheesecake Flavours

Oreo, Strawberry, Salted Caramel, White Chocolate, Mars Bar, Mint Aero & Ferrero Rocher

### Pannacotta Flavours

Vanilla with Berries, Vanilla with Mango & Lychee, Espresso, Rosewater, Vanilla Cake Cup, Chocolate Cake Cup, Lamington Cake Cup

### Mini Tart/Cake Flavours

Vanilla or Chocolate Buttercream Mini Cupcakes, Mini Lemon Tarts, Mini Chocolate Tarts, Mini Eclairs

*Ask about our gluten free options*

# TERMS & CONDITIONS

## FUNCTION BOOKING AGREEMENT

To avoid any misunderstandings we ask that you read through our function terms & conditions before confirming your booking. These conditions will help us to serve you in the best possible way.

## TENTATIVE AND CONFIRMED FUNCTION BOOKINGS

Tentative bookings will be held for seven (7) days & are not guaranteed. Should the booking confirmation form not be received within seven (7) days, Bella Vista Hotel reserve the right to cancel the tentative booking at any time, without further notice.

A signed booking form with valid credit card details is required to secure your chosen function date and area.

## CELEBRATION CAKES

You are welcome to bring a celebratory cake, we charge \$2.50 per person cake, which is capped at a maximum of \$50 per cake. Cakes & cupcakes are allowed only. This charge covers storage, presentation & general handling of your cake/cupcakes. No other foods or desserts are to be brought into Bella Vista Hotel.

## FINAL NUMBERS AND CATERING

Final numbers & all catering must be confirmed seven (7) days prior to your function date. This number will be the amount charged regardless of how many guests arrive on the day. Last minute changes up to twenty-four (24) hours before your function will be considered but cannot be guaranteed.

Catering will not be confirmed until payment is received by Bella Vista Hotel. Please ensure your payment details are correct & can be charged as per payment type below.

## PRICES\*

All prices quoted are inclusive of GST. Prices are correct at time of printing and are subject to change without notice. During special events and peak periods (Easter, Christmas and public holidays) may incur an additional rate.

## PAYMENT

Full payment of room hire, catering and bar tabs is due prior to your function, this excludes beverages on consumption. All prices are inclusive of GST. Large scale events may be required to pay a 10% deposit upon confirmation of function. Beverages on consumption and any extras will need to be paid to the venue at the conclusion of your function.

### Bank Transfer

Must be received by Bella Vista Hotel five (5) working days prior to your function date. Bank details will be provided on invoice.

### Credit Card

Credit card payment will be processed by Bella Vista Hotel on the Wednesday prior to your function. This will be from your nominated credit card on your booking form. AMEX will be accepted; however a 3% surcharge will apply to all AMEX transactions.

### Cash

Full cash payments will be accepted in person to your function coordinator. Cash payments must be received five (5) working days prior to your function date.

## REFUNDS AND CANCELLATIONS

Any cancellations must be made in writing to your function coordinator seven (7) days prior to your function date, to avoid being charged. Cancellations inside seven (7) days will be charged for room hire and catering. Non-appearance without said notification will not be applicable for a refund.

Full function payments are non-refundable and are not transferable for any other products or services.

## DELIVERY AND COLLECTION OF GOODS

Bella Vista Hotel will only accept delivery of goods on the day of the function; all goods must be collected on the same day unless prior arrangements have been made. Any goods delivered to our venues must be fully labelled with event details and organisers contact information.

## RESPONSIBLE SERVICE OF ALCOHOL

Bella Vista Hotel and its venues practice the Responsible Service of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess and place themselves and other guests at risk. Venue staff members are instructed to check ID's, not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues.

Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly or offensive guests. Such guests will be asked to remove themselves from the venue immediately.

## COMPLIANCE

If management has reason to believe that the behaviour of your guest(s) affects the smooth running of our Venues business or reputation, we reserve the right to remove the individual(s) from the premises at any point before, during or after your function.

## DRESS REGULATIONS

Function guests are subject to the same dress regulations as all other guests. Please see your chosen venues specific dress code and entry policy.

## RESPONSIBILITY

Bella Vista Hotel and its venues does not accept responsibility for damage or loss of any guests property left on the premises. Function organisers are financially responsible for any damages sustained to our venues property, fittings or equipment. Credit card details are taken as a precaution before your function and any damages will be charged if applicable.

## FORCE MAJURE

Where matters beyond the reasonable control of Bella Vista Hotel and its venues prevent Bella Vista Hotel from fulfilling its obligations under this contract, the client agrees to release Bella Vista Hotel from any liability or loss incidental or consequential to such matters.



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