

THE GOVERNOR



Filled with intimate settings & large-scale spaces
for all occasions!

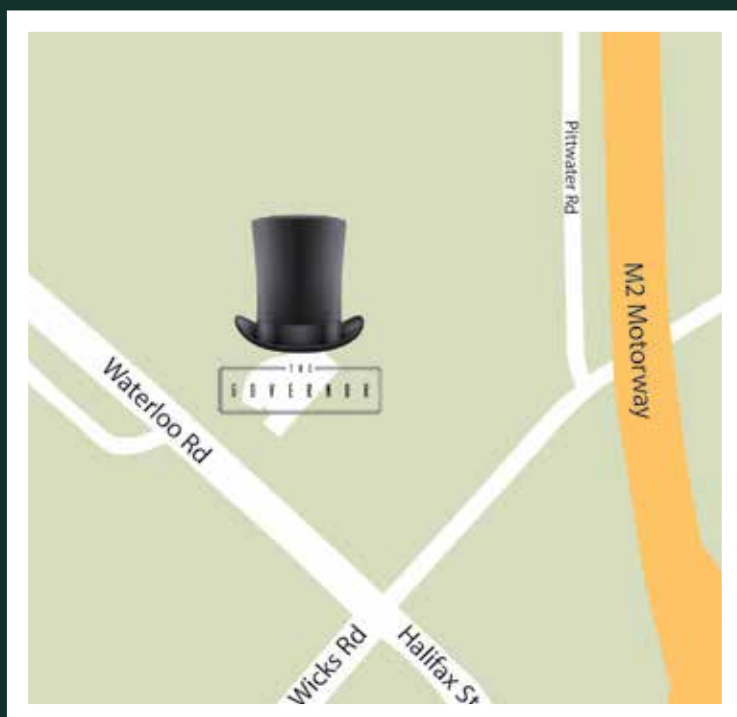


THE GOVERNOR

The Governor Hotel located in Macquarie Park, is an exciting new multi-level venue built with function spaces & celebrations in mind.

Popular for its great food, décor & beverage list, The Governor is a must add venue to the event space list to check out.

With capacity to host a special occasion for two or an exclusive soirée, we love to create a celebration that will leave a memory for a lifetime.



OUR VENUE IS PERFECT FOR, BUT NOT LIMITED TO...

- Birthdays
- Farewells
- Long lunches
- Product launches
- Cocktail parties
- Corporate events & presentations
- Conference lunch & dinners
- Board room meetings
- Christmas parties
- Wakes & remembrance gatherings
- High tea
- Cocktail classes
- Private dining
- Social club events
- Catering

The biggest question is how do you want to celebrate?

#LOVETHEGOV

DINING AREAS

CARRIAGES

Our carriages are the perfect exclusive area for private dining or intimate catch ups with friends & family.

Feel like a VIP in one of our private carriages & arrive to a bottle of sparkling & antipasto platter to get the conversation started.

SIT DOWN

CAPACITY

2-4
guests



BOOTHS

Book our semi private booths located around the bistro for a special dining experience or occasion.

SIT DOWN

CAPACITY

6-12
guests

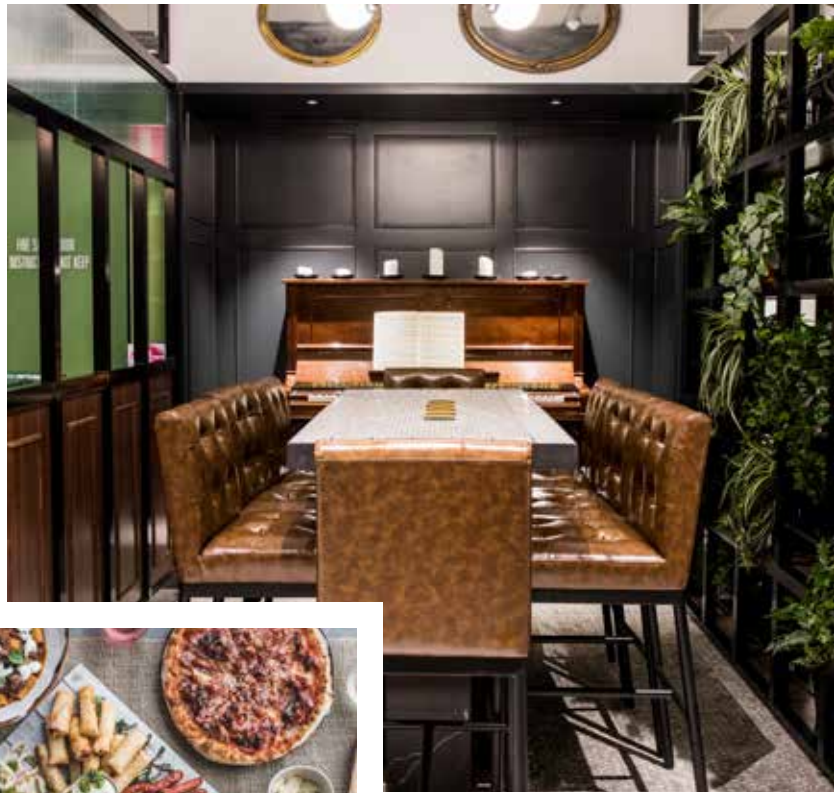


PRIVATE QUARTERS

The Private Quarters is our 18th century inspired function space which is inviting due to its cosy ambiance & bar stool seating. Ideal for a small group gathering.

SIT DOWN

CAPACITY	8 guests
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GROUP BOOKINGS

The Governor Hotel dining room is open 7 days a week from 11am.

Should you wish to upgrade your booking to a function with platters or beverage package, please make a booking at your preferred time & call us on

02 9287 1418 .

Please note, these bookings must be made 72 hours prior to desired booking time.

FUNCTION SPACES



GLASSHOUSE

Our sundrenched glasshouse is perfect for social & corporate gatherings. The space is perfect for casual get togethers or can be decorated beautifully for more formal occasions.

HALF GLASS HOUSE

FULL GLASS HOUSE

40
seated

40
cocktail

50
seated

60
cocktail

ROOM HIRE & MINIMUM SPENDS

Please contact our events team for minimum spends & room hire.

SMALLER SPACES



GARDEN TERRACE

The Garden Terrace is an intimate space perfect for a cocktail party. Celebrate under the stars & fairy lights while you sip on a personalised cocktail for your special occasion.

With its timber detailing, exposed brick walls, live green wall & festoon lighting, the garden terrace provides the perfect spot for those wanting to catch the afternoon sun.

SIT DOWN COCKTAIL

CAPACITY

20
guests

30
guests

SMALLER SPACES



THE FIRE SUITE

Are you looking for something cosy & intimate
for your next celebration?

With its own fireplace, wooden décor situated in
our Sports Bar The Fire Suite is perfect for casual
afternoon drinks & intimate gatherings with a
variety of big screen TV's showcasing sports and
racing.

** Minors are not permitted in The Fire Suite*

SIT DOWN COCKTAIL

CAPACITY

30
guests

40
guests



LARGER SPACES



GOVERNOR

TABLE

This semi private table is great for an intimate dinner or small social gathering.

SIT DOWN COCKTAIL

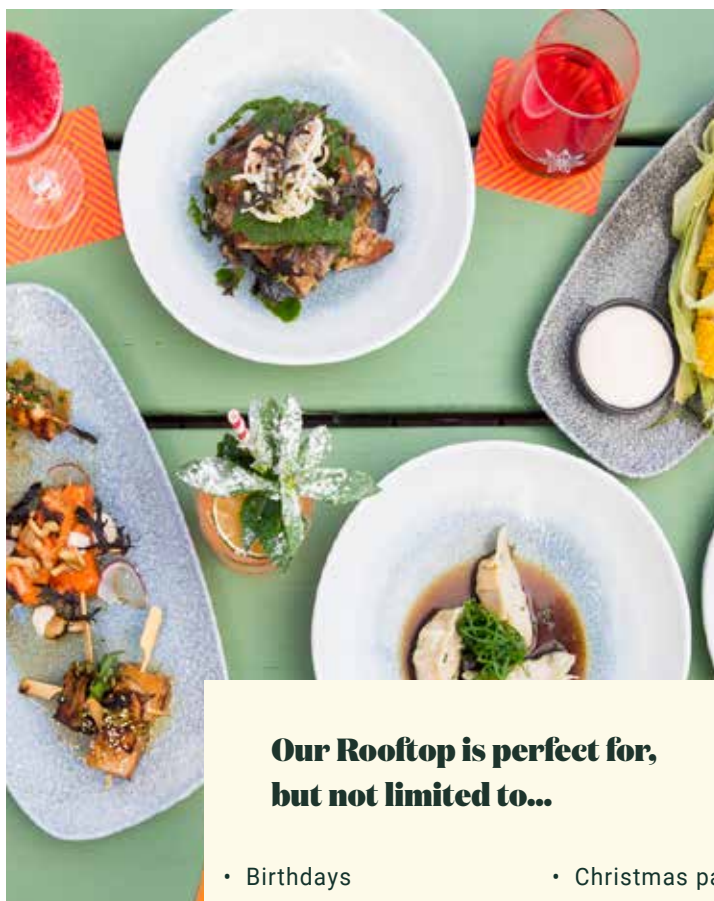
CAPACITY	15 guests	20 guests
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THE GOVERNOR'S *rooftop*

We are so excited to see you are considering Governor's Rooftop for your special occasion.

Located on the top of The Governor Hotel, with leafy outlooks & business district views, this sun drenched roof top bar is perfect for sunset drinks & special celebrations.

Guests can celebrate the day away with an array of spaces to choose from. Why not start with personalised cocktails by the bar, housed in a greenhouse complete with lush greenery, leather stools & high wooden benches, before moving into one of the private booths, resplendent with a back wall of ferns or kick back on the raised deck & watch the rooftop come to life at sunset.



Our Rooftop is perfect for, but not limited to...

- Birthdays
- Farewells
- Long lunches
- Product launches
- Cocktail parties
- Corporate events & presentations
- Conference lunch & dinners
- Cocktail classes
- Christmas parties
- Brunch
- Hens nights
- Social club events
- Private dining
- Main sporting events
- Wakes & remembrance gatherings



Expansive rooftop

With capacity to host a special occasion for two or an exclusive soirée, we love to create a celebration that will leave a memory for a lifetime.

Function spaces

ROOFTOP Booths

Looking to long lunch or celebrate with a group of friends & family over cocktails, book our Rooftop Booths & feel like a VIP. For extra space add on one of our round tables.

Capacity

15

Sit Down

40

With Fixed table



SKY Tables

Looking to book a table with a view?

Our sky tables are located close to the bar so you won't go thirsty, while you look out over the leafy vistas of Macquarie Park.

Capacity

32

Sit Down

50

Cocktail



Picnic Tables



Enjoy the open air with the lovely shade from the umbrellas and cherry blossoms. This space is right in the middle of the venue and great for an outside get together.

Capacity

50

Sit Down

60

Cocktail



THE Island



Perfect for a corporate Cocktail Masterclass or birthday celebration, Rooftop Island is a great spot to gather your friends or colleagues & celebrate.

Capacity

40

Sit Down

50

Cocktail



Rooftop

TERRACE



Offering an exclusive deck complete with festoon lighting & retractable roof area high above Macquarie Park, The Rooftop Terrace is the perfect space for a special celebration.

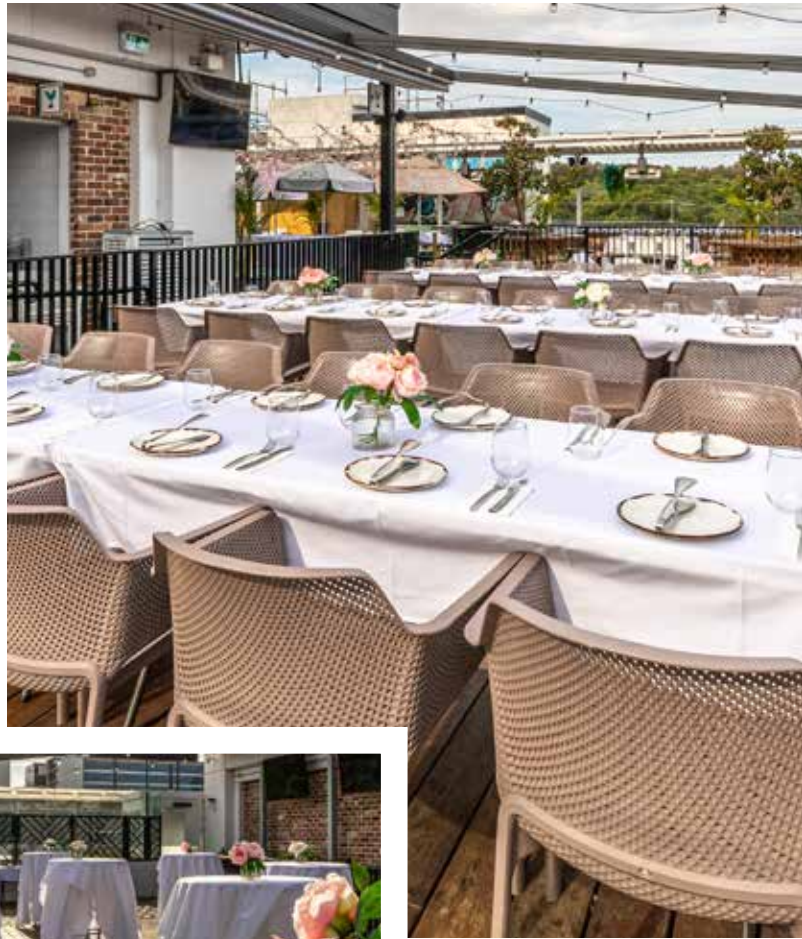
Capacity

50

Sit Down

70

Cocktail



Bistro

ON THE ROOFTOP



A great space to celebrate in a formal or casual setting. Being under the rooftop means it is a great space all year round.

Capacity

50

Sit Down

70

Cocktail



ROOFTOP LARGER SPACES



Exclusive HIRE



Why not go large?

Looking for the ultimate & exclusive roof top party? Rooftop has it all & is the perfect space for activations, launch parties & private celebrations. With its own bar area, festoon lighting, seating, raised deck area, the world of opportunity opens to creative styling, activations & takeovers.

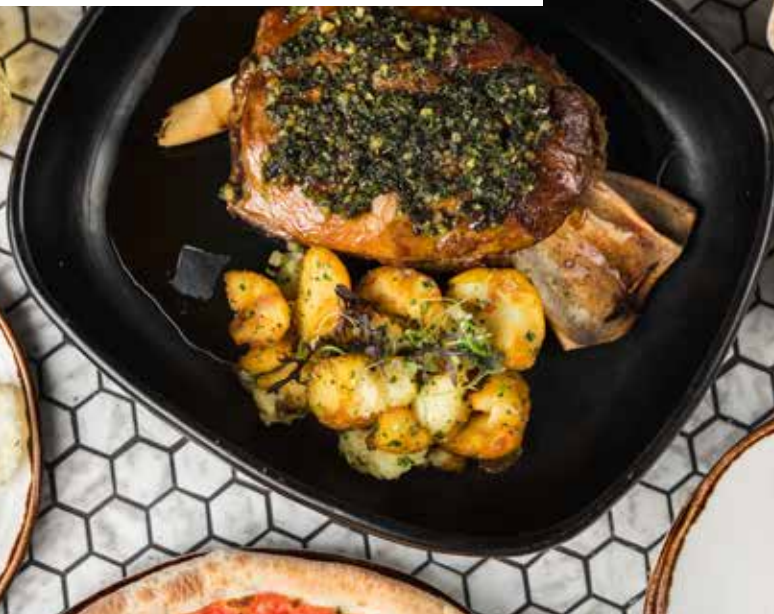
◆ ROOM HIRE & MINIMUM SPENDS ◆

Please contact our events team.

EAT & DRINK

Our experienced events team understands a corporate occasion is planned with precision & a social celebration is planned with passion, & as such we can tailor our menus & packages to suit your tastes & event theme.

Ask us about our special additions to really make your event sparkle.



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, dairy and gluten. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.

MENU PACKAGES



CANAPÉS

Minimum 10 people

CHANCELLOR

\$29

per person

Ricotta & spinach kisses
Italian herb wrapped haloumi fingers
Chicken Yakitori with ponzu dressing & black sesame*
Black forest chorizo skewer chipotle aioli*
Salt & pepper calamari lemon wedges *

GOVERNOR

\$42

per person

Ricotta & spinach kisses
Italian herb wrapped haloumi fingers
Chicken Yakitori with ponzu dressing & black sesame*
Black forest chorizo skewer chipotle aioli *
Lamb Kofta skewers, mint yoghurt *
Salt & pepper calamari lemon wedges*
Panko crumb prawn skewers, herb aioli

ADD ONS

price
listed at
per person
cost

Pull pork kisses	\$3
Lamb Kofta skewers served with mint yoghurt *	\$6
Roast duck crepe served cold with hoi sin dipping sauce	\$7
Panko crumb prawn skewers served with herb aioli	\$8
Sliders, choice of pork, chicken or classic cheeseburger	\$7
Sydney rock oyster's, served cold with lemon & mignonette dressing*	\$4

Add ons not able to be substituted for any food items in the Chancellor or Governor packages

All canapés served on mixed platters

*Gluten Free



GRAZING & SHARE PLATTERS

Antipasto Platter serves approx. 10 \$85
Selection of Italian cured meats, cheeses, pickled vegetables and flatbreads

Skewers Platter 24 pieces \$85
black forest chorizo, Chicken Yakitori with ponzu dressing & black sesame, chipotle aioli.

Sliders Platter 15 piece \$85
Choice of 3 fillings

Classic Cheeseburger - beef patty, cheese, tomato sauce, American mustard sweet and spicy pickles

Pulled pork - pickles and aioli

Peri chicken - cabbage slaw, pickles, chipotle aioli

Pulled mushroom - zucchini noodles, baby spinach, onions rings and smokey BBQ sauce

Savoury Platter 36 pieces \$85
Selection of pull pork kisses, ricotta and spinach kisses, bacon and egg quiche tart, Italian herb wrapped haloumi fingers

Vegetarian Platter 36 pieces \$85
haloumi fingers, ricotta and spinach kisses, caramelised onion & feta tart, pea kisses (vegan)

Cheese Platter serves approx. 10 \$85
Selection of local and imported cheese served with a variety of nuts, fresh fruits, truffle honey and flat breads

DESSERT PLATTERS

Sweet Platter 20 pieces \$85
Caramel slice, double chocolate brownies, donuts filled with strawberry jam

Cannoli Platter 25 pieces \$75
Platter of mini cannoli filled with whipped ricotta, chocolate and pistachio

Fruit Platter serves 8 - 10 \$60
Selection of freshly cut seasonal fruit

PIZZA PACK

\$98

Choose
5
pizzas

V Vegetarian
VE Vegan
DF Dairy Free

MUSHROOM & SPINACH PIDE DF / V / VE
Roasted capsicum, hummus & rocket

MARGHERITA* V
Tomato base, fior di latte, bocconcini & basil EVO

FUNGI* V / VE+
Tomato base, fior di latte, mushroom & truffle oil

DIAVOLA*
Tomato base, fior di latte, sopressa, black olive, chilli & bocconcini

MEAT LOVER*
Tomato base, fior di latte, sopressa, beef, ham, bacon & BBQ

CAPRICCIOSA*
Tomato base, fior di latte, ham, artichoke, black olive, bocconcini & basil

PROSCIUTTO*
Tomato base, mozzarella fior di latte, prosciutto, rocket, parmesan & EVO

POLLO*
Tomato base, fior di latte, mushroom, chicken, pesto genovese

**Gluten free & Dairy free available on request*

**Pizza selection subject to change*





PIZZA, PASTA & SALAD STATION

MINIMUM 8 GUESTS

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



<p>\$34 per person</p>	<p>PASTA & SALAD BAR Choice of 2 pastas & 2 salads</p> <hr/> <p>PIZZA & SALAD BAR Choice of 4 pizzas & 2 salads</p>
<p>\$38 per person</p>	<p>PIZZA & PASTA BAR Choice of 4 pizzas & 2 pastas</p>
<p>\$45 per person</p>	<p>PIZZA, PASTA & SALAD BAR Choice of 4 pizzas, 2 pastas & 2 salads</p>

PIZZA OPTIONS:

Choose from the Pizza Pack menu on previous page

PASTA OPTIONS:

Braised wagyu ragu - Rigatoni pasta with fresh basil & parmesan

Boscaiola - Rigatoni pasta with cream sauce with bacon, mushroom & parmesan

Basil pesto V - Gnocchi pasta with creamy pesto sauce, cherry tomato, baby basil

Mediterranean vegetables V - Orecchiette pasta with passata sauce, roasted vegetables

SALAD OPTIONS:

Walnut & Apple salad V - Iceberg lettuce, candied walnut, apple, parmesan & white balsamic mayonnaise

Greek salad V - Rocket lettuce with marinated feta, oregano & lemon vinaigrette

Roasted Pumpkin Salad V - Roasted butternut pumpkin, almonds, spinach, feta, heirloom tomato.

Tuscan Salad V - Rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons

Gluten free available on request

ADD ONS

Spice up any of your food packages by adding on any of the below choices

PASTA OPTIONS:

Braised wagyu ragu Rigatoni pasta with fresh basil & parmesan	\$85
Boscaiola Rigatoni pasta with cream sauce with bacon, mushroom & parmesan	\$85
Basil pesto V Gnocchi pasta with creamy pesto sauce, cherry tomato, baby basil	\$75
Mediterranean vegetables V Orecchiette pasta with passata sauce, roasted vegetables.	\$75

ADDITIONAL SIDES:

Walnut & Apple salad V Iceberg lettuce, candied walnut, apple, parmesan & white balsamic mayonnaise	\$70
Greek salad V Rocket lettuce with marinated feta, oregano & lemon vinaigrette	\$70
Roasted Pumpkin Salad V Roasted butternut pumpkin, almonds, spinach, feta, heirloom tomato.	\$70
Tuscan Salad V Rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons	\$70
Seasonal Steamed Greens Chefs selection of seasonal greens steamed with garlic oil and salt	\$70
Smashed Chat Potatoes Confit garlic, parsley, salt and pepper with olive oil	\$80

DESSERT:

Dessert Board A selection of brownies, caramel slices, macarons, tarts & seasonal berries, placed upon one of our boards	\$16pp
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BANQUET

MINIMUM 8 GUESTS

Showcasing The Governor's favourites, guests will be able to enjoy their meals served to the table on banquet sharing plates.

TWO
COURSE

\$65
per
person

THREE
COURSE

\$85
per
person

ENTRÉE

A Selection of **Antipasto** with Cured Meats, Charred Vegetables, Olives & Flat Breads

OR

Choose 2 x items from **entrée plated menu** (*On next page*)

MAIN

Choose two proteins

Crispy Skin Atlantic Salmon

Lamb Shoulder

Pork Porchetta Roll

Served with Smashed Chat potatoes, Steamed Greens and Garden Salad

DESSERT

Dessert Board – Macarons, brownie and caramel slice

OR

Vanilla bean panna cotta with berry compote and **Eton Mess** served with vanilla cream (GF)

*Menu subject to change, most recent menu will be sent on request
Dietary requirements available on request*

SET MENU

MINIMUM 8 GUESTS

Choice of two - Alternate serve

Menu subject to change, most recent menu will be sent on request.
Dietary requirements available on request

TWO
COURSE

\$60
per
person

THREE
COURSE

\$72
per
person

ENTRÉES

Dumplings – Pork or Vegetarian served with soy chilli & shallot (5)

Garlic Bread – Toasted baguette with EVO & garlic (V)

Buttermilk Chicken Wings – Served with pickles & sriracha mayo (6)

Chicken San Choy Bow – 3 lettuce cups, chilli, garlic & peanuts (DF, V, VE)

Chicken Yakitori – 3 Cocktail Skewers served with puff rice noodle, Asian salad & sticky chilli soy dressing (DF)

Soft Shell Tacos – Chicken Thigh or Pulled Mushroom served with tomato salsa, avocado, sour cream, shredded cheese, iceberg lettuce (GF, V, VE)

Rainbow Bowl – Zucchini noodles, avocado, soft egg, red cabbage, carrot, beetroot, heirloom tomato & tahini dressing (DF, GF, V, VE+)

MAINS

Mushroom Risotto – Served with truffle pecorino & mixed mushrooms (V, GF, VE+)

Pumpkin Risotto – burnt butter, walnuts & rosemary (V, GF)

Crispy Skin Chicken Breast – Served with chat garlic potatoes & Jus

Porchetta (Pork Belly)– Served with apple puree, green beans & olive salad (GF)

Braised Wagyu Shin Gnocchi – served with buffalo mozzarella (GF+)

Crispy Skin Atlantic Salmon – served with charred broccolini & black miso sesame dressing (DF, GF)

200g Sirloin Steak - Served medium with chat garlic potatoes & Jus

Poke Bowl – Chicken or Sashimi Salmon served with avocado, red cabbage, edamame beans, coriander, shallots, black sesame seeds, wasabi mayo, brown rice & ponzu dressing (DF, GF, V+, VE+)

DESSERTS

Warm Brownie – Served with choc fudge sauce, vanilla ice cream & fresh berries

Warm Waffle – Served with vanilla ice cream, dulce de leche, fresh berries & honeycomb

Nutella Doughnut – Nutella filled italian doughnut (3)

Cheese Plate trio – served with dried fruits & Lavosh

Sorbet (VE)

V Vegetarian

VE Vegan

DF Dairy Free

GF Gluten Free

*Gluten free & Dairy free available on request

DRINKS

The Governor is the perfect spot for a relaxing drink, with specially crafted award-winning cocktails & a curated beverage list to boot, your guests won't go thirsty.

BAR TAB

Bar tabs can be the easiest way to celebrate with friends & set your limits on what you want to spend on drinks for your special occasion. We can build your beverage list with you to include house wines, beers or spirits or create a menu of some of your favourite tipples available on your tab. Simply let us know your bar tab limit & what beverages you would like available as part of your package.

CASH BAR

Whether you have friends who are one drink wonderers or those who love a bottle or two, organise a cash bar & let them play it their way.





DRINK PACKAGES

LET THE PARTY BEGIN!

PREMIUM

\$35pp	\$45pp
2 HRS	3 HRS

Beer all house beers
Wine all house wines
Soft Drinks all soft drinks on tap

DELUXE

\$50pp	\$65pp
2 HRS	3 HRS

Beer all tap beer & all bottled beer
Wine all wines by the glass (excluding Champagne)
Spirits all house spirits

ADD-ONS

\$12pp	Cocktail on arrival
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\$15pp	Champagne on arrival
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\$20pp PER HR	Champagne package upgrade
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EXPERIENCE SOMETHING

DIFFERENT

If you are looking for something a little different then why not organise an experience station or group wine dinner.

Specially crafted cocktails personalised & named for your event or magnums popped on arrival make your party exceptional!

Even treat your guests to a bespoke degustation menu.

WOW THE CROWD!





BRUNCH

BOTTOMLESS COCKTAILS

2 hour duration

MENU:

Freshly baked focaccia rosemary flat breads

Breakfast platter

Antipasto platter

Selection of seasonal fruits

Pastry board

1 coffee, tea or
juice per person

\$55
per person

UPGRADE TO
BOTTOMLESS
COCKTAILS

extra
\$30
per person

MEXICAN FIESTA

Nachos

Quesadilas with pulled pork

Hard and soft tacos with pulled
brisket, chicken or vegetarian
option with condiments of sour
cream, avocado and salsa

Corn ribs

Chipotle Wings

Churros with chilli chocolate or
salted caramel dipping sauce

\$55
per
person

\$85
per
person

Mexican Fiesta
Menu

Menu & 2 hours
bottomless cocktails



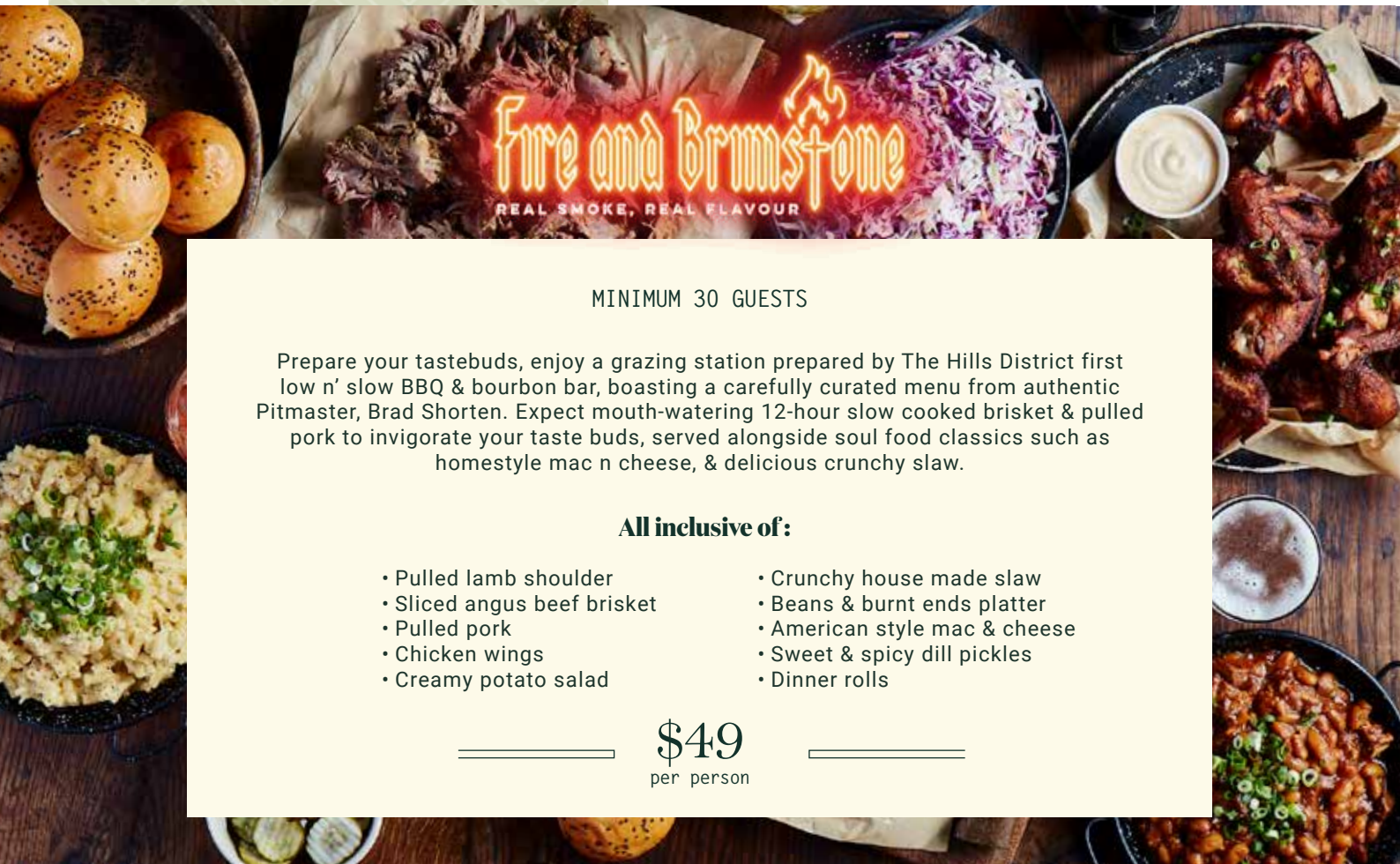
BUILD YOUR OWN TACO

Minimum 30 Guests

Build your own tacos.

Choose from pulled pork or spicy chicken, pulled mushroom, hard and soft-shell tortillas. Salsa, sour cream, guacamole & fresh lettuce

\$24
per
person



MINIMUM 30 GUESTS

Prepare your tastebuds, enjoy a grazing station prepared by The Hills District first low n' slow BBQ & bourbon bar, boasting a carefully curated menu from authentic Pitmaster, Brad Shorten. Expect mouth-watering 12-hour slow cooked brisket & pulled pork to invigorate your taste buds, served alongside soul food classics such as homestyle mac n cheese, & delicious crunchy slaw.

All inclusive of:

- Pulled lamb shoulder
- Sliced angus beef brisket
- Pulled pork
- Chicken wings
- Creamy potato salad
- Crunchy house made slaw
- Beans & burnt ends platter
- American style mac & cheese
- Sweet & spicy dill pickles
- Dinner rolls

\$49
per person

HIGH TEA

MINIMUM 8 GUESTS

Espresso coffee & a selection of teas on arrival

Indulge in antipasto & variety of cheeses,
lavosh, grissini dried and fresh fruits,
truffle honey and preserves

\$46
per person

OR UPGRADE TO A GLASS OF
SPARKLING ON ARRIVAL FOR

\$52
per person



CHEESE

MINIMUM 8 GUESTS

Espresso coffee & a selection of teas on arrival

Indulge in antipasto & variety of cheeses,
lavosh, grissini dried and fresh fruits,
truffle honey and preserves.
Available Saturday & Sunday

\$40
per person

OR UPGRADE TO TWO HOURS OF
BOTTOMLESS HOUSE RED WINE

\$70
per person

POKER NIGHT

Whether you are having a birthday, a celebration, or just a fun poker night with a few friends, The Governor can help.

We can provide premium quality Poker along with experienced & fun staff who will ensure you have a great night.

price
on
enquiry



TRIVIA NIGHT

We offer both general & themed trivia packages with plenty of entertainment knowledge & pop culture quirkiness as well as some of the classic trivia head scratchers!

price
on
enquiry



TGH EVENT

TERMS & CONDITIONS

Deposit, payment terms & contract

To confirm your booking we require an initial security deposit of the room hire fee (credited towards the final account) plus a signed & completed copy of the proposal & contract forms. This is required within 7 days of making your booking.

The Governor Hotel holds the right to cancel any bookings not held with a security deposit plus completed agreement contracts. Full payment for your Event is due 14 days prior to the Event date, no later. Payment made by cash or direct debit incurs no surcharge. Credit card surcharges apply. Any extra charges or outstanding additional invoices must be paid in full prior to departure at the end of your function. Payments can be made by Visa, MasterCard, American Express or cash.

Final numbers & menu selection

The number of guests attending the Event is required at least 14 days prior to the Event for catering & staffing needs. Once final numbers are given this will be taken as confirmed. The final invoice will then be issued.

Alcohol & decorum

TGH is a fully licensed venue. No BYO beverages are permitted. TGH & its venues practice the Responsible Service of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess & place themselves & 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.

Decor & styling

All major furniture items, fixtures & fittings must remain as styled as positioned by The Governor Hotel. The TGH can recommend additional styling services to suit your Party or Event. Please contact us for further information.

Decorations

Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any wall, door, ceiling or other part of TGH. All decorations must be approved by the Event Coordinator prior to the Party or Event.

Celebration cakes

You are welcome to bring a celebratory cake, we charge \$2.50 per person cakeage, 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 TGH. Governor.

Equipment hire

TGH has established relationships with hire companies & has recommended suppliers to look after all your equipment needs & services. Please contact us for further information.

External contractors

All external contractors & hire must be advised to TGH 14 days prior to your Event & are subject to approval by Management. TGH can apply limits or time restrictions on the contractors.

Entertainment & Music

No external sound equipment; such as Ipods, Karaoke machines, DJ's &/or speakers are permitted to play music at your Event. Whilst we understand that you are wanting music at your party, TGH has an extensive play list that can be available on request.

TGH does not allow Fireworks on its Rooftop, or anywhere else in or around the venue.

21st Birthdays

If you are hosting a 21st birthday within TGH venue, we require extra security on premises in the area of your function. You are required to hire extra security from our security provider.

Public liability insurance

TGH does hold Public Liability Insurance HOWEVER all external suppliers will be required to have their own Public Liability Insurance. No harm or damage to guests caused by any external supplier equipment, styling décor, furniture or goods are covered by TGH.

Due care

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the Event. The following items are not permitted at your Event wax candles (not in a glass vase), confetti, rice, streamer poppers, flower petals or sequin type scatters e.g. stars, hearts.

Tastings

TGH does not offer food or beverage tastings. However, the Bistro menu does reflect the style we bring to suit your Party or Event.

Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chefs & kitchen team will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

Prices

TGH makes every effort to maintain prices, however they may be subject to alteration prior to your Event due to food & beverage price increases.

Smoking

In accordance with the NSW Health & Hygiene laws, smoking is not permitted inside TGH. Guests will be directed to designated smoking areas.

Gratuity

Gratuities are discretionary & are appreciated by the TGH team.

Indemnity

TGH guarantees the use of the freshest ingredients & ensures that food is prepared under the most hygienic conditions. However no liability is taken by TGH for any latent defect in any product used.

Parking

There is parking onsite or on surrounding streets. Access from the TGH underground carpark is up a set of stairs or via lift access. There are disabled car spots at the entrance of the Hotel for ease of access into the venue.

Security

Organisers/Hosts are financially liable for any damage sustained, or loss incurred to TGH property, fixtures or fittings, through their own actions, those of their guests, sub contractors & contractors.

Credit card details are required at the time of your booking to cover any damages that may occur. The contract will be supplied to you on the day of your booking to fill out & return to the Event Coordinator within 7 days. Credit Card details are the only form of security accepted.

Cancellation policy

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your

event, if the event is cancelled:

Any cancellations must be made in writing to your function coordinator prior to your function date.

a) More than 90 days of the event date, all payments will be refunded

b) 21-90 days prior to the event date: 50% of the deposit will be retained by the venue

c) 0-21 days prior to the event date: 95% of deposit, room hire & minimum spend payments will be retained

18th Birthdays

TGH does not cater for 18th birthdays at anytime.

Dress regulations

Party guests are subject to the same dress regulations as all other guests. Please refer to our website for specific dress code & entry policy.

LET'S START PLANNING

Our specialists live & breathe events & will be thrilled to talk you through our expansive multi-level pub.

To enquire or book your event, please contact our Events Team:

9 Waterloo Road Macquarie Park, 2113

(02) 9287 1418

tgh.functions@momentohospitality.com.au

#ITSAGOVPARTY

thegovernorhotel.com.au

 The Governor Hotel

 [governor.hotel](https://www.instagram.com/governor.hotel)