



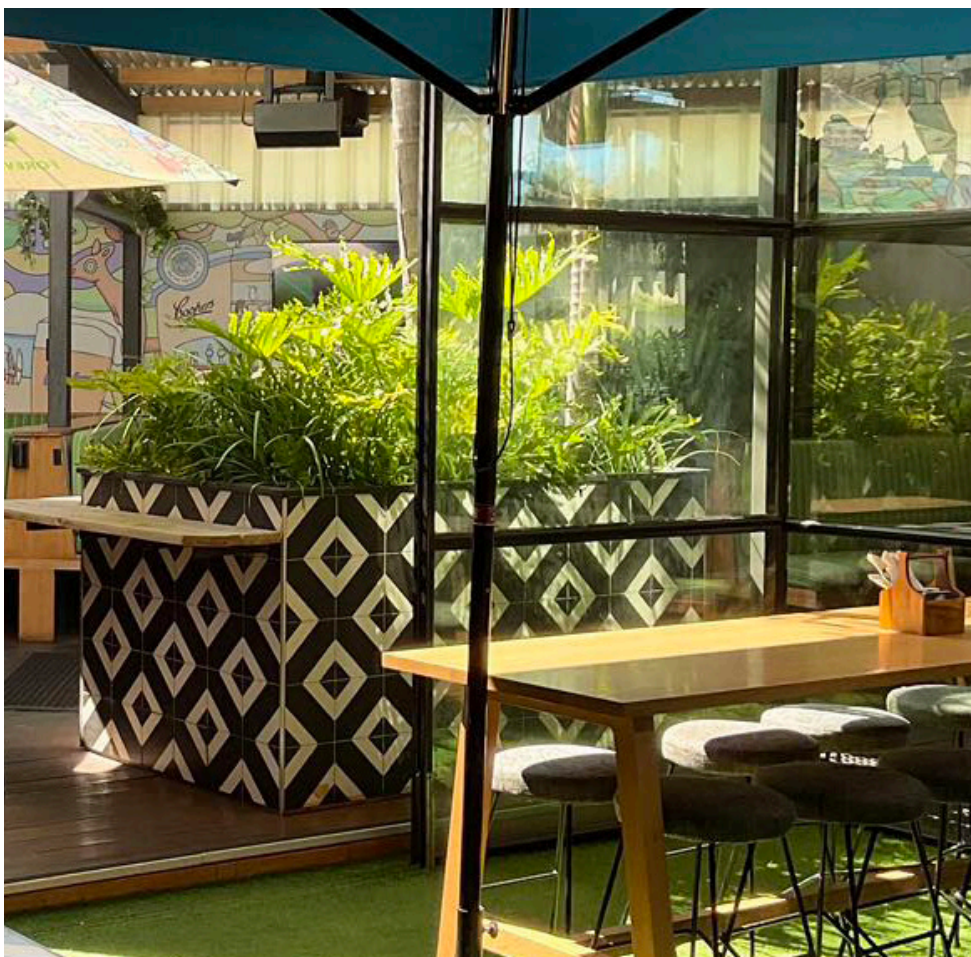
SH

THE SOMERSET HOTEL

Functions

AT THE SOMERSET HOTEL





WELCOME TO THE SOMERSET HOTEL

*The Somerset Hotel is your premier destination
for hosting memorable functions and events.*

Our versatile event spaces cater to a wide range of occasions, from weddings and corporate gatherings to social celebrations and conferences. With dedicated event planners, a talented culinary team, and a commitment to detail, we ensure that every aspect of your event is carefully managed. Whether you're planning an intimate affair or a grand gala, our facilities including audiovisual equipment and elegant decor options, are at your disposal to make your event truly exceptional. Trust us to create cherished memories that will last a lifetime.

08 8258 2019

BOOKINGS@SOMERSETHOTEL.COM.AU

f i SOMERSETHOTEL.COM.AU



CHELSEA'S BOARDROOM

Chelsea's Boardroom is a small intimate space connected to Chelsea's Main Room, ideal for private small gatherings, family dinners, business meetings and cocktail parties.

ROOM CAPACITY

👤 Cocktail | 40 ppl 🧑‍🤝‍🧑 Seated | 25 ppl

MINIMUM SPEND

\$500

- Bar facilities optional - \$50 per hour (two hour minimum charge)
- TV/Integrated music system with microphone
- À la carte menu/set menu/cocktail menu



CHELSEA'S MAIN ROOM

Chelsea's Main Function Room is a unique, private space, ideal for conferences, cocktail and dinner parties and sit-down functions.

ROOM CAPACITY

👤 Cocktail | 150 ppl 🧑‍🤝‍🧑 Seated | 100 ppl

MINIMUM SPEND

\$1,500 MON-THURS (INCLUDES BASIC SET UP)

\$2,500 FRI-SUN (INCLUDES BASIC SET UP)

- Bar facilities optional
- À la carte menu/set menu/cocktail menu
- Linen for platter and gift tables
- Integrated Music system with microphone/Large smart TV with plug in and play options



FRONT BAR - PRIVATE FUNCTIONS

Our Front Bar is the perfect private space for cocktail parties, sports club functions, hen's nights, bucks parties, birthdays, engagements, work gatherings and wakes.

FROM 7PM SATURDAY NIGHT UNTIL 12AM

Please see the Functions Coordinator for all other availability

ROOM CAPACITY

👤 Cocktail | 150 ppl 🍷 Seated | 100 ppl

MINIMUM SPEND

\$2,000 (INCLUDES STAFF AND BASIC SET UP)

- Full private room with licenced seated outdoor area
- À la carte menu/set menu/cocktail menu
- Linen for platter and gift tables
- Music system available
- You can hire your own band, DJ, soloist, or jukebox for this area

Additional extras are available.

Please see our Functions Coordinator for more details.

GARDEN BAR + LOUNGE AREA FUNCTIONS

The Lounge Area has comfortable modern seating and booth seating connecting to the Garden Bar which provides a picturesque backdrop for relaxation and socialising. With comfortable seating and an ambiance that seamlessly blends nature with elegance, this space is ideal for larger bookings, set menus, work gatherings, birthdays and wakes.

ROOM CAPACITY

Lounge Area

👤 Cocktail | 80 ppl 🍷 Seated | 60 ppl (includes 3 booths up to 7ppl)

Grassed Area

👤 Cocktail | 60 ppl 🍷 Seated | 40 ppl (with large wooden table and bar stools)

Deck area

👤 Cocktail | 100 ppl 🍷 Seated | 80 ppl (includes 5 booths up to 10 ppl)

Tiled area

👤 Cocktail | 70 ppl 🍷 Seated | 50 ppl

This is a semi-private area; The public still has access to the public zones.
Deposits are required for this area.







Piraeus to become
the largest port of the
Mediterranean in 2019




Royal

Calum
chip sh
the wor
the

Trainer

COCKTAIL MENU

COLD PLATTERS

SANDWICH SELECTIONS assorted selections	\$70
SOMERSET PLOUGHMAN'S PLATTER cured meats, cheeses, olives, roasted peppers, pickles, breads.....	\$120
MINI BRUSCHETTA house made toasted croutons, fresh tomato, Spanish onion, basil.....	\$60
DIPS PLATTER  traditional dips, grilled pita chips, carrot, celery.....	\$60
VIETNAMESE COLD ROLLS (36) mixed combination chicken, prawn and vegetarian.....	\$80
SEASONAL FRUIT PLATTER  fresh seasonal selection.....	\$80
EPIC CHEESE BOARD  modern cheese selection, grilled pita, fruits, nuts, quince paste	\$100
DESSERT PLATTER assorted selections, house made chocolate brownies	\$100

HOT PLATTERS

WEDGES sour cream, sweet chilli sauce.....	\$60
BUFFALO WINGS (50 pcs) Southern style fried chicken wings, house ranch, bourbon BBQ	\$70
ASIAN COMBO vegetarian spring rolls, beef dim sims, samosas, Asian dipping sauce	\$80
PARTY PLATTER (36 pcs) traditional party pies, sausage rolls, pasties, tomato sauce	\$80
ARANCINI BALLS  (36 pcs) wild mushroom, parmesan risotto balls, Napoli sauce, aioli.....	\$80
ARANCINI BALLS  (36 pcs) roast capsicum, pumpkin, spinach risotto balls, Napoli sauce.....	\$80
MARINATED CHICKEN SKEWERS (36 pieces) house made ranch	\$110
HOUSE MADE PIZZAS BBQ Meat Lovers, Supreme, Margarita, Hawaiian	\$80
SEAFOOD MEDLEY (60 pcs) fish goujons, crumbed prawn cutlets, salt and pepper squid, lime aioli	\$110
MEAT LOVERS GRAZING PLATE marinated chicken & beef skewers, pork belly bites, chicken wings, meatballs, Peri-Peri chicken tenders, cevapcici, dipping sauces	\$130
PULLED BEEF SLIDERS (30 pcs) American cheese, pickles, relish	\$100 or \$3.80ea
VEGETARIAN SLIDERS  (30 pcs) grilled mushroom, haloumi, rocket, red onion, tomato relish	\$100
MINI QUICHES (36 pcs) assorted, ham and cheese or spinach and ricotta.....	\$90
DELIGHTFULLY VEGETARIAN  samosas, veg spring rolls, veg sausage rolls, cheese pizza triangles, half dozen veg sliders	\$80



SET MENU

2 COURSE
\$40 PER PERSON
2:3 OR 3:2

3 COURSE
\$50 PER PERSON
2:3:2

ENTRÉE

SALT AND PEPPER SQUID

chips, tartare, lemon

THAI BEEF SALAD

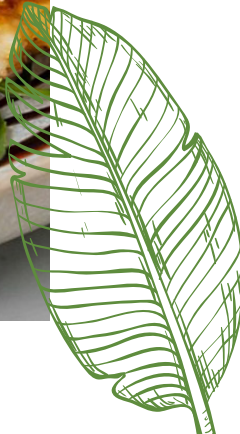
thin strips of medium-rare beef, mixed lettuce, cabbage, carrot, been shoots, crispy noodles, onion, Thai chilli lime dressing

SOUP

choice of cream of pumpkin or potato bacon and leek

SPINACH AND RICOTTA RAVIOLI

pumpkin, pine nuts, saffron cream sauce





MAIN

HERB CRUSTED BARRAMUNDI

chat potatoes, steamed greens, hollandaise sauce

SLOW COOKED BEEF BRISKET

roast potatoes, carrots, pumpkin, rich red wine Jus

STUFFED CHICKEN BREAST

prosciutto wrapped chicken breast, stuffed with chorizo, creamy garlic seeded mustard sauce, mash potato, asparagus

CHICKEN AVOCADO SALAD

mixed lettuce, cucumber, tomato, onion, bacon, avocado, chicken, honey mustard dressing

VEGAN SCHNITZEL

'chicken but not chicken' golden crumbed schnitzel, chips, salad, vegan gravy

BAKED 250GM SCOTCH FILLET (COOKED MED)

chips, salad, choice of gravy

CHICKEN OR BEEF SCHNITZEL

chips, salad, choice of gravy

DESSERT

FRUIT PUDDING

custard, ice cream, strawberry, mint

BAKED NEW YORK CHEESECAKE

berry compote, whipped cream, strawberry, mint

CHOCOLATE LAVA CAKE

warm chocolate cake with chocolate fudge sauce, ice cream, strawberry, mint

CHURROS

coated in cinnamon sugar with chocolate fudge sauce, whipped cream, strawberry, mint

CITRUS TART

berry compote, whipped cream, strawberry, mint

STICKY DATE PUDDING

butterscotch sauce, whipped cream strawberry, mint

WHAT WE OFFER

BAR OPTIONS

CASH BAR

Your guests can purchase their own beverages over the bar at leisure.

SUBSIDISED MENU

Your guests pay a set amount per drink and the remainder is charged to your beverage account.

BAR TAB

Create your own beverage account and nominate the amount you would like to spend.

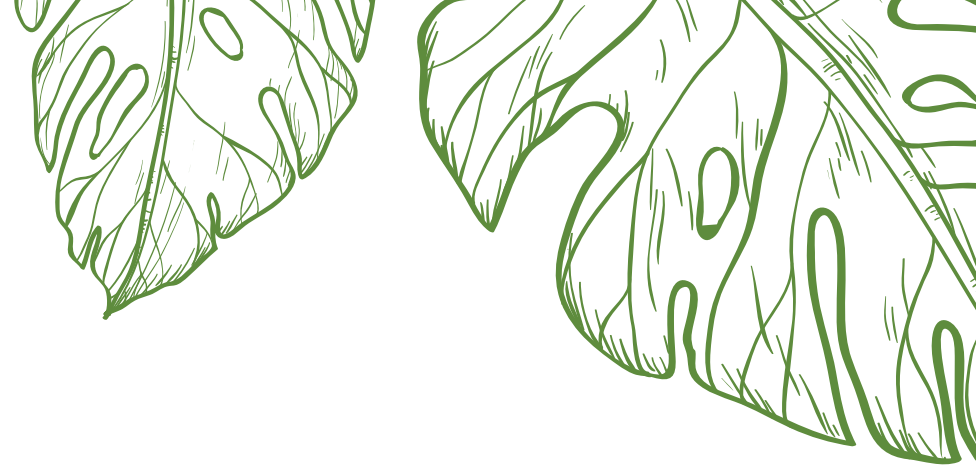
LINEN

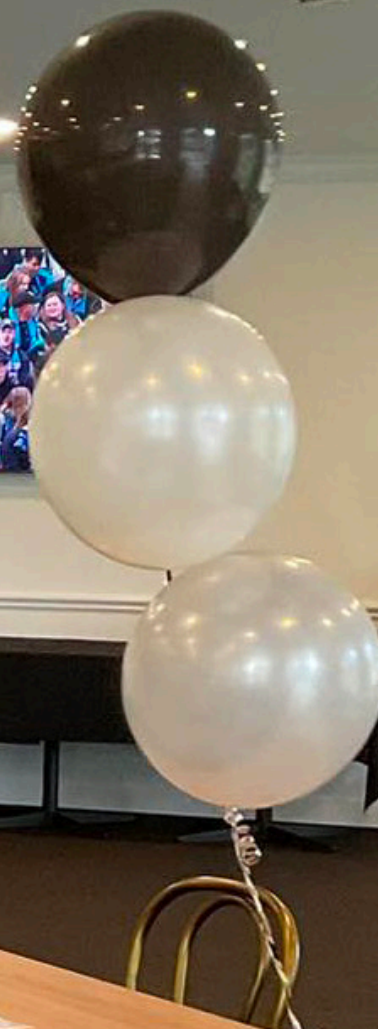
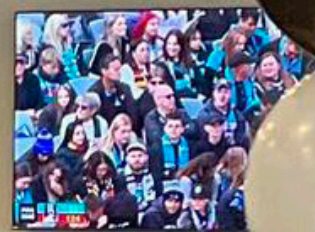
Black linen can be provided upon request. This will incur an additional cost.

DECORATIONS

While we do not offer in-house decorations you are welcome to arrange and bring your own or have another company drop them to the hotel for you. If another company is organising your decorations, we are happy to liaise with them, regarding drop off and pick up times etc.

We do not allow the use of scatters within our hotel. The use of such items will result in a \$100 cleaning charge.





TERMS AND CONDITIONS

Tentative bookings will only be held for one week and then a deposit will be required to secure your booking. If the deposit has not been paid and we have not been able to contact, you then the booking will be cancelled.

Deposits will be forfeited if the function is cancelled 2 weeks before the event. Deposits will be held for 60 days only. If uncollected within this time, the deposit will be forfeited.

Final numbers and full payment are required 7 days before the event date for Platters and Set menus.

All additional charges must be settled on the day/evening of the event via cash or credit card.

Personal cheques are not accepted.

Menu choices may change slightly due to seasonal availability and stock limits. Drink specials may change due to stock availability.

Any material damages to the hotel, surrounding areas and property from the guests of the Function will result in a loss of the deposit. This includes the damage to the walls and use of inappropriate fixings. No fixings of any sort are allowed on any wall or surface within the Hotel.

Our Beer Garden is available to all our general patrons, please be aware of an overflow at times, we will try to keep your area as semi exclusive as possible. Children must be supervised and kept safe at all times - please also note, all minors under the age of 18 must have vacated the Venue by 2am (Liquor Licencing act).

18th and 21st Birthday Events require one meeting in person to discuss terms and conditions and to sign an agreement form. This meeting must be with a Function Manager or Team Leader. All 18th, 21st and large Birthday Events must have a Guard on premise whilst the Function is in progress. This Guard is a min of \$200 and if needed after is \$50 per hour. Management reserves the right to extend the Guard's time if the situation arises.

All Private Functions require a bond starting from \$100 for the beer garden, \$250 for Chelsea's and the Front Bar, this bond is refundable 24 hours after the event, management will inspect the room for damages and excess cleaning. Normal use and cleaning is accepted however, if the need arises to deep clean or use specialist cleaners then the bond will be used to recover this cost.

All damages must be paid by the Function client. The Somerset Hotel does not take responsibility for personal affects or items bought into the Hotel by a third party.

Cakes can be delivered into the Hotel; staff do not take any responsibility for this arrangement or damage during transport. The cake will be stored in a cool room in a safe location. The client is responsible for ensuring their cake is the correct order from the third party.

No food or alcohol is to be brought into the Hotel unless it is a cake or cake like dessert. The Function Manager can discuss this further with individual clients. Own managed cakes have no fee unless the client wishes their cake to be served by staff or cut by a Chef. These arrangements must be made in advance and given notice to Function Staff.

Decorations must be removed by the Function client after their event. All hired goods must be picked up 24 hours after the event.

All Functions exclude any discounts or Hotel vouchers. Please confirm all guest numbers one week prior to your event date.

Our Staff are unable to serve alcohol to any guests who are not able to show Government Photo ID. The Management and Staff of The Somerset Hotel adhere to the Responsible Service of Alcohol Guidelines.

Please inform us if any of your guests have special dietary requirements, for example Gluten Free, Vegan or Vegetarian. Our friendly staff can assist you with personal requirements, this may attract an additional charge when ordering specific items.





THE SOMERSET HOTEL

CONTACT US ON 08 8258 2019

OR EMAIL BOOKINGS@SOMERSETHOTEL.COM.AU

  [SOMERSETHOTEL.COM.AU](https://www.somersethotel.com.au)

