

THE
MACKSVILLE
HOTEL



FUNCTIONS 2026

WELCOME

Welcome to The Macksville Hotel! If we haven't had the pleasure of meeting yet, we hope to soon. And if we have, we can't wait to welcome you back for a drink or two!

Life is full of moments worth celebrating, and we're here to help make those celebrations unforgettable. Whether your event is big or small, we offer a range of spaces to suit any occasion.

Our friendly, experienced team is dedicated to helping you bring your event to life, with great service and memorable experiences every step of the way.

Let us take the stress out of planning your next event. For more information, to view our function spaces, or to check availability, give us a call on (02) 6568 1033.

Donna Sedger

MANAGER/FUNCTIONS



GRAZING BOARDS

These platters are presented on large rustic wooden boards. They are ideal for light style grazing. Price is per board and serve approximately 12 people.

CHICKEN WINGS

BBQ Chicken Wings with Ranch dressing (GF) **\$90**

KIDS PARTY

A variety of hot food items ideal for any kids party including popcorn chicken, mini sausage rolls, mini pies, fries & sauces **\$95**

AUSSIE

A selection of mini gourmet pies, mini sausage rolls & cheeseburger spring rolls with dipping sauces **\$110**

VEGETARIAN

A variety of warm vegetarian options including spring rolls, arancini balls, croquettes, dim sims & empanadas with dipping sauces **\$115**

ORIENTAL

An Asian inspired platter that offers a delicious assortment of spring rolls, samosas, dim sims, gyoza with dipping sauces **\$115**

SANDWICH & WRAPS

An assortment of freshly made sandwiches & wraps, filled with delicious, high-quality ingredients **\$120**



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PIZZA & GARLIC BREAD

Two large pizza slabs, approximately 40 slices. Choose between: Hawaiian, Smokehouse Meats, Chicken & Mushroom OR Vegetarian. Served with Garlic Bread. Gluten free bases available upon request **\$125**

GREEK MEZZE

Lamb koftas, chicken skewers, warm flatbread, hummus, tzatziki, cucumbers, olives, tomatoes, carrots, red onion, & feta cheese **\$130**

SLIDERS BOARD

Delicious mini burgers including cheese burger, pulled pork & southern fried chicken. Approximately 36 pieces **\$130**

FISHERMANS BOARD

A variety of seafood including calamari rings, salt & pepper squid, fish pieces, prawn cutlets, fries, lemon wedges and tartare sauce **\$130**

ANTIPASTO BOARD (for on arrival)

Cheeses, cold meats, an assortment of warm appetisers like gyozas, arancini balls & Asian finger food, marinated vegetables, dips, crackers & fresh fruits **\$150**

RIBS & WINGS BOARD

8 x half rack of ribs in a Hickory BBQ sauce cut into fingers, BBQ chicken wings, fries, & house made BBQ sauce **\$150**



GRAZING TABLES

Selection of gourmet cheeses, cold cut meats, dips, vegetable crudites, olives, fresh & dried fruits, nuts, mixed crackers, biscuits, bread sticks, lavosh & sweet treats.

Small Grazing Table - \$550 (up to 50 people)

Large Grazing Table - \$750 (over 50 people)

We can tailor these to your budget & preferences. Please discuss this with our kitchen team.



WORKING LUNCHES

WORKING LUNCH 1

\$20 per person

Assorted wraps & sandwiches:

- chicken & salad;
- bacon caesar salad;
- curried egg;
- thai beef;
- ham, cheese & tomato; and
- salami & chutney.

Seasonal fruit platter.

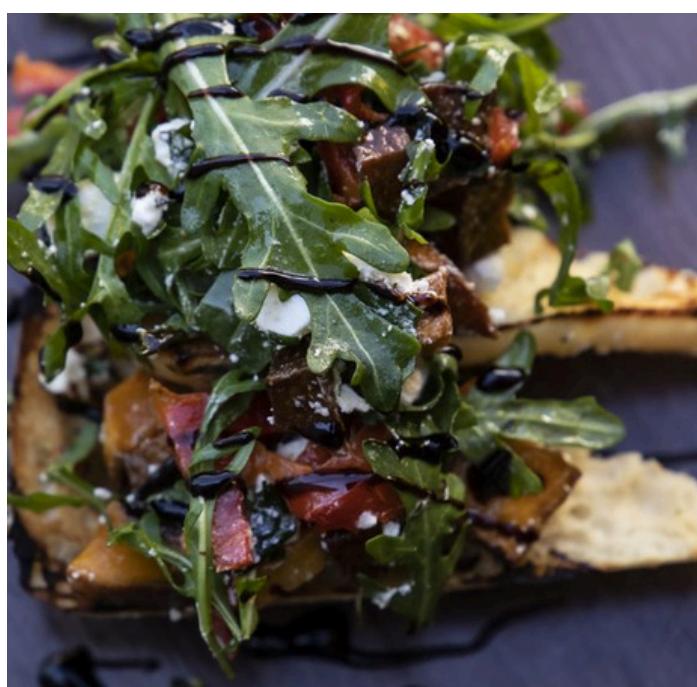
WORKING LUNCH 2

\$30 per person

Buffet style dishes:

- beef stroganoff & rice;
- smoked BBQ chicken pieces;
- fresh garden salad;
- potato bake; and
- dinner bread rolls.

Vegetarian option available on request.



Note: minimum booking of 20 people required.

TERMS & CONDITIONS

Room Hire

There is no room hire fee for any of our spaces throughout the Hotel.

Final Numbers

The final numbers for the function must be confirmed 5 days prior to the function date. You will also need to finalise your menu selections along with any special requirements for your party. This allows staff and our Chef to be properly prepared for your function. Payment is required for all confirmed guests regardless of actual attendance on the day. For example, 40 people confirmed and only 20 people attend the function, you are still required to pay for the 40 guests as per the confirmation.

Loss of Property

The Macksville Hotel will not accept any responsibility for any damage or loss of property on the premises prior to, during or after your function. This responsibility lies solely with your guests.

Bar Tab

A bar tab is the most simple and flexible option for your beverages. You can place a monetary limit on the beverage tab, for example \$500. Once the limit has been reached, you can either increase the limit of your bar tab or you can close the tab and have your guests purchase their own beverages from the bar. We can distinguish what drinks are available on the tab (i.e. beer, house wine and soft drink), the choices are endless and the options are completely up to you. We can also provide wristbands so that we can easily identify who belongs to your function.

Managing Patrons

The Macksville Hotel reserves the right without liability to exclude or manage any patrons who breach any policies or legal responsibilities whilst on and prior to entering the venue.

TERMS & CONDITIONS

Responsible Service of Alcohol

Staff at The Macksville Hotel are trained and certified in the Responsible Service of Alcohol as is legally required. By law, staff may refuse to serve alcohol to any person that is deemed to be showing signs of intoxication, disorderly or underage.

Management supports any staff member who refuses service to a patron on these grounds. Under no circumstances are persons under the age of 18 years allowed to consume alcohol.

Management reserves the right to refuse entry or service to any patron or guest whom fail to comply with the law. If a guest looks under 25 years they will be asked for identification. Failure to produce ID will result in no alcohol being served and the guest being treated as a minor.

Minors

Minors **MUST** be accompanied by a responsible adult for the entire duration of their stay on the premises. Minors are not permitted to order at the bar or to walk through the hotel without supervision. The hotel requires notification upon booking if minors are expected to attend your event. Minors caught consuming alcohol on premises will be asked to leave immediately.

Client Responsibility

The function contact person is required to inform all the relevant guests of the terms and conditions.

Food Safety

Where guests choose to take leftover food from the event, this is entirely at their own risk. We cannot guarantee the quality, freshness or safety of food that has been on display or left unrefrigerated for a period of time before being packed.