

THE
MACKSVILLE
HOTEL



FUNCTIONS 2023

WELCOME

Welcome to The Macksville Hotel. If we haven't met you, we hope to soon but if we have, we look forward to seeing you back in the Hotel for a beer or two!

Life is full of adventures and milestones that should be celebrated. Luckily, we are your go-to for good times large or small with a variety of spaces to suit whatever event you have in mind.

Our team will be with you every step of the way to bring your celebration to life. We pride ourselves on great service and creating memorable experiences.

Let us take the hassle out of organising your next function. Please contact us on (02) 6568 1033 if you require further information, would like to see our function spaces, or discuss future availability.

Donna Sedger

MANAGER/FUNCTIONS



PLATTERS

A wide variety of platters which can be tailored to suit your guests. Price is per platter and serve approximately 10 people.

SANDWICH & WRAPS PLATTER

Delicious sandwiches & wraps served with a variety of fillings of meat & salad on freshly baked bread & flatbread **\$75**

AUSSIE PLATTER

A selection of mini gourmet pies, mini sausage rolls, spinach & fetta triangles (V) with dipping sauces **\$75**

CHICKEN WINGS PLATTER

BBQ Chicken Wings with Ranch dressing (GF) **\$75**

VEGETARIAN PLATTER

A variety of warm vegetarian options including spring rolls, spinach & fetta triangles, tempura vegetables with dipping sauces **\$80**

ORIENTAL PLATTER

An Asian inspired platter that offers a delicious assortment of spring rolls, money bags, samosas, dim sims, gyozas with dipping sauces **\$80**

PARTY KIDS PLATTER

A variety of hot food items ideal for any kids party including popcorn chicken, mini sausage rolls, mini pies, fries & sauces **\$80**



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.

PIZZA & GARLIC BREAD BOARD

Two large pizza slabs, approximately 40 slices. Choose between: Hawaiian, Smokehouse Meats, Chicken & Prawn OR Vegetarian. Served with Garlic Bread **\$95**

NACHOS BOARD

Corn chips layered with pulled beef & pulled pork, jalapenos & cheese sauce. Topped with guacamole, pico de gallo, sour cream & charred tortillas **\$95**

SLIDERS BOARD

Delicious mini burgers including cheese burger, pulled pork, chicken & fish. Approximately 40 pieces **\$100**

ANTIPASTO BOARD

Cheeses, cold meats, an assortment of warm appetisers like gyozas, arancini balls & Asian finger food, marinated vegetables, dips, crackers & fresh & dried fruits **\$100**

DESSERT BOARD

Chocolate fondue, fresh seasonal fruit & an assortment of chocolates, sweets, biscuits, wafers & cakes/slices **\$110**

FISHERMANS BOARD

Calamari rings, salt and pepper squid, fish pieces, prawn cutlets, fries, lemon wedges and tartare sauce **\$110**

RIBS & WINGS BOARD

8 x half rack of ribs in a Hickory BBQ sauce cut into fingers, 2kgs of BBQ chicken wings, fries, onion rings & house made BBQ sauce **\$140**



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 - \$700 (50-100 people)



WORKING LUNCHES

WORKING LUNCH 1

\$18 per person

Assorted wraps and sandwiches:

- smoked chicken & avocado;
- bacon caesar salad;
- grilled vegetable; and
- thai beef.

Seasonal fruit platter.

WORKING LUNCH 2

\$25 per person

Buffet style dishes:

- beef stroganoff & rice;
- thai green chicken curry & rice;
- fresh garden salad; and
- dinner bread rolls.

Vegetarian option available on request.



Note: minimum booking of 20 people required.

BUFFETS

BUFFET MENU 1

\$25 per person

Buffet style dishes:

- garden salad;
- pasta salad;
- potato bake;
- roast beef & gravy;
- tandoori chicken & rice;
- dinner bread rolls.

Add dessert for \$5 per person.



BUFFET MENU 2

\$30 per person

Curry buffet style dishes:

- butter chicken & rice;
- lamb korma & rice;
- beef vindaloo & rice;
- naan bread;
- cucumber riata; and
- pickle & chutneys.

Add dessert for \$5 per person.



Note: minimum booking of 20 people required.

EXTRAS

MORNING/AFTERNOON TEA

\$15 per person

- scones with jam & cream;
- selection of muffins/slices;
- seasonal fruit platter; and
- tea & coffee (self serve).

Barista tea & coffee option is available at additional cost.



KIDS PARTY PACKAGE

\$15 per person

- fairy bread;
- assorted potato crisps;
- popcorn chicken & fries; and
- lolly bags.

Staff member(s) are available to host party games at additional cost. Parental supervision is required.



Note: minimum booking of 10 people required.

TERMS & CONDITIONS

Room Hire

Our dining room is available for exclusive use. A room hire fee will not be charged for this space for bookings of 50 or more. If your function cannot guarantee 50 guests then a room hire fee of \$250 will apply. There is no room hire fee for any other 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.

TERMS & CONDITIONS

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.

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.