

The
Stamford



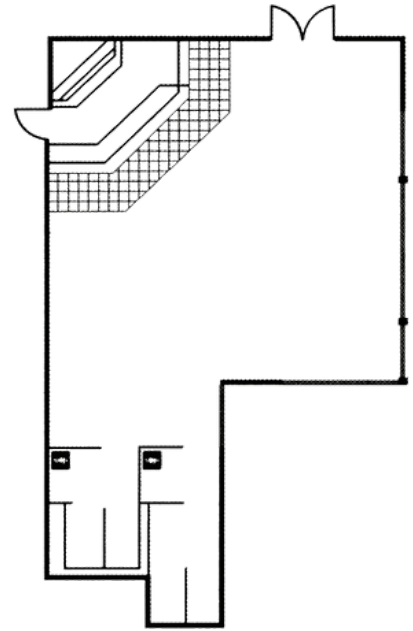
SIT DOWN
FUNCTION PACKAGES

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address : 1200 Stud Road, Rowville, VIC 3178

WINSTON ROOM



ROOM CAPACITY

BOARDROOM - 20 GUESTS

SIT DOWN - 40 GUESTS

COCKTAIL / STANDING - 70 GUESTS

ROOM HIRE

\$300 - 5 HOUR DURATION

ROOM FACILITIES

PRIVATE BAR

PRIVATE BATHROOMS

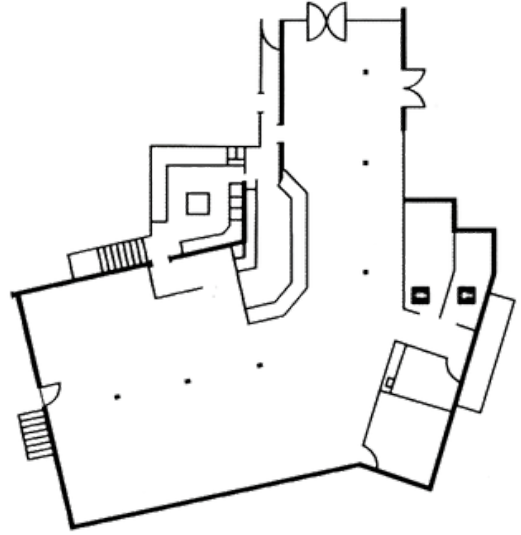
WIRELESS MICROPHONE

PHONE CONNECTIVITY

PROJECTOR



MCARTHUR ROOM



ROOM CAPACITY

BOARDROOM - 60 GUESTS

SIT DOWN - 100 GUESTS

COCKTAIL / STANDING - 200 GUESTS

ROOM HIRE

\$400 - 5 HOUR DURATION

ROOM FACILITIES

PRIVATE BAR

DANCEFLOOR

STAGE

SMOKING BALCONY

3 X TV'S WITH USB CONNECTIVITY

PRIVATE BATHROOMS

WIRELESS MICROPHONE

PHONE CONNECTIVITY

PROJECTOR



WELLINGTON ROOM



ROOM CAPACITY

SIT DOWN - 100 GUESTS

COCKTAIL / STANDING - 400 GUESTS

ROOM HIRE

\$400 - 5 HOUR DURATION

ROOM FACILITIES

EXCLUSIVE ENTRY POINT

LARGE PRIVATE BAR

DANCEFLOOR / STAGE

LARGE BEER GARDEN

4 X TV'S WITH USB CONNECTIVITY

PRIVATE BATHROOMS

WIRELESS MICROPHONE

PHONE CONNECTIVITY

PROJECTOR



GRAZIER'S GRILL HOUSE

(PARTIAL RESTAURANT HIRE)

3 COURSE SET MENU

\$75 PER PERSON

SELECT 2 ITEMS FROM EACH CHOSEN COURSE
SERVED ON A 50 / 50 BASIS

ROOM CAPACITY

SIT DOWN - UP TO 50 GUESTS

SPACE HIRE - \$200

ENTREE

GARLIC & HERB BREAD (shared)

MAIN

KING GEORGE WHITING

cider battered, house salad, chips, tartare & grilled lemon

LAMB BACKSTRAP

mediterranean spiced lamb, potato gratin, dutch carrots, pea puree, infused mint oil & persian feta

CHICKEN SPINOLI

sous vide chicken, creamy seeded mushroom, mushroom & ham sauce, sauteed spinach, sweet potato mash & broccolini

300GM FREE RANGE CAPE GRIM PORTERHOUSE

cooked to medium w/ seasoned steak cut fries, house salad & mushroom sauce

CAULIFLOWER GNOCCHI

kale basil pesto, roasted vine tomatoes, shallots, sauteed asparagus, vegan cream, grana padano

DESSERT

BAILEYS & ESPRESSO CREME BRULEE

w/ vanilla ice cream & strawberry pearls

TROPICAL DELIGHT

vanilla sponge w/ coconut passionfruit cream, mango passionfruit compote, mango passionfruit gel, fresh berries & coconut flakes

APPLE TART TATIN

caramelised apple w/ stick caramel glaze, crispy puff pastry & fine vanilla ice cream

SET MENU

TWO COURSE \$48 PER PERSON
THREE COURSE \$56 PER PERSON

SELECT 2 ITEMS FROM EACH CHOSEN COURSE
MINIMUM 20 GUESTS
SERVED ON A 50 / 50 BASIS

****Room hire fees apply****

ENTREE

BRUSCHETTA

tomato, spanish onion, basil, balsamic glaze & feta

ARANCINI BOLOGNESE BALLS (VE)

w/ spicy arrabiata sauce

SPICY LAMB FILO

w/ curried lamb, flaky filo pastry & minted yoghurt

JAPANESE KARAAGE PRAWN

w/ kewpie mayo & lemon

PEKING DUCK CREPES

w/ coriander, spring onion & cucumber

SALT & PEPPER CALAMARI

w/ rocket & red onion salad, aioli & lemon

PUMPKIN POLENTA TART (V)

w/ cos lettuce, radish & cucumber salad

PORK BELLY BITES

w/ cauliflower puree, apple relish & chilli caramel glaze

POPCORN CAULIFLOWER (V)

w/ five spices, charred lime & paprika mayo

STUFFED PUMPKIN FLOWERS (V)

w/ goats cheese, sundried tomatoes & sumac aioli

MAIN

200GM EYE FILLET

w/ potato & pumpkin gratin, broccolini & peppercorn sauce

HUMPTY DOO BARRAMUNDI

w/ orange macadamia crumb, honey roasted pumpkin puree & sesame greens

LAMB SHANK

w/ seeded mustard mash, roasted melody carrots & jus

CAULIFLOWER GNOCCHI (V) (VEO)

w/ spicy arrabiata sauce, basil & reggiano

FLAKY CHICKEN

chicken, avocado & brie filo w/ pommes au gratin, asparagus & creamy parmesan sauce

SALMON FILLET

w/ smashed potatoes, charred broccolini, roast truss tomatoes & salsa verde

PESTO PENNE

w/ roasted tomatoes, mushrooms, creamy green pesto sauce & parmesan

POLLO ALLA PARMIGIANO

grilled chicken w/ serrano ham, napoli sauce, mozzarella, roasted potatoes, pumpkin & green beans

RIGATONI RAGU

w/ beef brisket, onions, celery, mushrooms, rich red wine tomato sauce & reggiano

BEEF CHEEK

w/ champ mash, dutch carrots & braising juices

DESSERT

CHOCOLATE PRALINE TART

w/ berry sorbet

BAKED BERRY CHEESECAKE

w/ chantilly cream & berry compote

RHUBARB APPLE CRUMBLE

w/ vanilla ice cream & fresh berries

PASSIONFRUIT ROULADE (VLG)

w/ passionfruit mousse filling, pavlova roulade & crushed meringue

VANILLA CRONUT

w/ vanilla custard filling, vanilla icing & crushed choc honeycomb

PANNA COTTA (VLG)

vanilla & orange blossom scented w/ choc soil & salted pistachios

YOGHOURT BERRY CAKE (VLG)

w/ baked berries, yoghurt berry cream & white choc shards

TEARDROP TIRAMISU

w/ choc soil & salted caramel ice cream

VEGAN CHOCOLATE FUDGE (VE)

w/ berry fruit sorbet & raspberry coulis

STICKY DATE PUDDING

w/ caramel pecan brittle & vanilla bean ice cream

(v) Vegetarian (ve) Vegan (vlg) Very Low Gluten

Dietary requirement, vegan options available upon request

SHARE PLATE MENU

THREE COURSE \$45 PER PERSON

Additional Meat \$10pp

Additional Side \$4pp

MINIMUM 20 GUESTS

***DIETARY REQUIREMENTS CAN BE
CATERED FOR***

****Room hire fees apply****

ON ARRIVAL

Antipasto Mezze Platter

MEAT (CHOOSE 1)

Moroccan Lamb Shoulder

Maple Glazed Pork Belly

Butterflied Whole Grilled Chicken - portuguese style

Roasted Side Salmon w/ lemon & herbs

Roasted Peppered Whole Sirloin

SIDES (CHOOSE 2)

Quinoa Tabbouleh

Classic Potato Salad

Vegetable Pasta Salad

Caesar Salad

Ranch Coleslaw

Spiced Israeli Couscous

Greek Salad

Roasted Spuds

Roasted Pumpkin & Carrots

Sauteed Green Beans & Furikake

Steamed Broccoli, Carrot, Cauliflower w/ herbed butter

Cheesy Cauliflower

Mashed Potato

Mashed Sweet Potato

DESSERT

Decadent Platter of Petit Fours

(v) Vegetarian (ve) Vegan (vlg) Very Low Gluten

****Dietary requirement, vegan options available upon request****

BUFFET MENU

OPTION 1 \$42 PER PERSON

1 Soup, 1 Carvery, 2 Pan, 2 Salads, 2 Desserts

OPTION 2 \$50 PER PERSON

1 Soup, 2 Carvery, 3 Pan, 3 Salads, 3 Desserts

OPTION 3 \$59 PER PERSON (1 HOUR UNLIMITED SERVES)

1 Soup, 2 Carvery, 3 Pan, 3 Salads, 3 Desserts

MINIMUM 50 GUESTS

****Room hire fees apply****

SOUP

Spiced Red Lentil (v / ve)

Pumpkin

CARVERY

Roast Lamb

Roast Beef

Roast Pork

Roast Turkey

Chicken w/ creamy cheese sauce

Baked Ham

Served with Roast Vegetables, gravy, & bread rolls

PAN

Lamb Korma w/ rice (veg optional)(gf)

Baked Salmon Fillets w/ honey mustard sauce (gf)

Spinach & Ricotta Cannelloni (veg)

Mixed Mushroom Risotto (veg optional)(gf)

Satay Chicken w/ rice

Penne Calabrese

Vegetable Lasagne

Sweet & Sour Pork w/ rice

Baked Snapper w/ lemon butter sauce

SALADS

Greek Salad (gf / v)

Caesar Salad

Potato Salad (gf)

Asian Noodle Salad (v)

Israeli Couscous Salad (v)

Chicken Basil Penne Salad

Vegetable Pasta Salad

Coleslaw

House Salad

DESSERTS

Sticky Date Pudding

Warm Flourless Chocolate Cake

Warm Apple SLice

Vanilla Slice

Chocolate Mousse

Fruit Salad

Lemon Poppy Cake

Baked Cheesecake

Tim Tam Cheesecake

Tiramisu Cake

Black Forest Cake

Passionfruit Cake

(v) Vegetarian (ve) Vegan (vlg) Very Low Gluten

****Dietary requirement, vegan options available upon request****

OPTIONAL EXTRAS



JUKEBOX / DJ HIRE
\$300 / \$500



CLOTH NAPKINS
\$4 EACH



ACRYLIC PLACECARDS
\$5



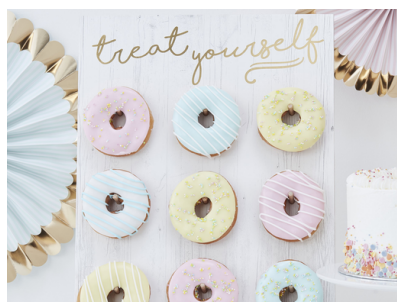
CANDY BUFFET
\$300



GRAZING TABLE
\$650



ACRYLIC SEATING CHART HIRE
FROM \$200



DONUT WALL
\$200 - 35 DONUTS
\$290 70 DONUTS



PERSONALISED SIGN HIRE
\$120



CHAIR COVERS
\$4 PER CHAIR

TERMS & CONDITIONS

Confirmation of Booking - A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a full deposit payment of \$300. We accept EFTPOS, cash and all major credit cards.

Final Details & Payment - The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this will number will form the basis of your final charging. All catering must be paid upon confirmation of the final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

Menus - Please note menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items.

Cancellation - Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

Food Allergies & Dietary Requirements - Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Signage, Decorations & External Suppliers - Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

Minors & Additional Security - Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as stairwells, foyers & public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

Damage - Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

Function Conduct & Client Responsibility - It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. **No guests will be allowed access to the gaming room after attending a function.** It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

Unforeseen Circumstances - Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.