

# ROOM 10

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## MORNINGTON HOTEL

Room 10 at Mornington Hotel is the peninsulas' newest function room and lounge bar with a huge complimentary outdoor terrace which has to be seen to be appreciated. Our friendly staff and delicious food offer can cater for any occasion, whether it's an engagement, wedding, milestone birthday, anniversary or in fact anything to be celebrated.

Located on the beautiful Mornington Peninsula and a stone's throw to beautiful Mills beach and just 7 minutes from Peninsula link, our venue offers a central position for the southern and south eastern corridors along with ample parking, making us the perfect choice for your next function.

Our broad range of menu selections enables you to choose the perfect menu for your special occasion. We can also tailor a complete package to suit your specific needs.

Should you have any special requests regarding menus, dietary needs, or even decorations, please contact us to discuss these requirements on 5975 2015. We also have 20 Boutique suites available so should guests be traveling from interstate or a long distance we can offer a function based discount rate for our rooms.

We look forward to working with you to help plan the perfect event.

Please note, all pricing includes G.S.T. Pricing and item range is subject to change.  
\*Conditions apply, see terms and conditions for more information.

**MORNINGTON HOTEL**  
917 Nepean Highway, Mornington Vic 3931  
Phone: (03) 5975-2015  
Email: [info@morningtonontanti.com.au](mailto:info@morningtonontanti.com.au)

# SEATED FOOD OPTIONS

**Option 1 - \$37pp – 2 Course**

**Option 2 - \$42pp – 3 Course**  
(Choice of 2 50/50 Drop)

## Entrée

Soup of the Day | Antipasto Plate | Cajun Chicken Salad  
Smoked salmon Stack

## Mains

**250gm Porterhouse:** Porterhouse steak cooked medium, served w' roast potatoes  
& seasonal vegetables finished w' red wine jus

**Lamb Rump:** Slow cooked lamb rump served w' sweet potato mash & seasonal vegetables & red wine jus

**Chicken Supreme:** Chicken breast wrapped in bacon rasher, baked in a creamy Dijon sauce, topped w' avocado,  
tiger prawns & hollandaise served w' scallop potatoes & seasonal vegetables

**Chicken Camembert Filo:** Tender chicken breast rolled & filled w' camembert cheese & spinach wrapped in golden  
filo pastry served w' smashed chats & Asian greens

**Pumpkin & Almond Ravioli:** Tossed in pine nuts, shallots, baby spinach, garlic, Napoli & cream sauce

**Trio Of Mushroom Risotto:** Shiitake, Oyster and field mushrooms, tossed in Arborio rice

**Salmon:** Oven baked salmon fillet served w' baked potatoes & seasonal vegetables

**Calamari Fritti:** Lemon pepper seasoned calamari, flash fried served w' lattice fries a petite rocket salad

## Dessert

Sticky Date Pudding | Mini Pavlova | Fruit Custard Tart | Lemon Meringue  
New York Cheesecake | Chocolate Decadent Mud

*All catered events include a Tea, Coffee & Iced Water station.  
All food is served half an hour from start of function or as required.*

*Seated: Minimum 50 guests, Maximum 80 guests*

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# FINGER FOOD

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**Silver \$18pp** - Choice of 6 Pieces

**Gold \$23pp** - Choice of 9 Pieces

**Platinum \$35pp** - Choice of 6 Pieces, 2 Boxes & 2 Desserts

## Finger Food

Asparagus Spears wrapped in Prosciutto  
Chef's selection of Arancini Balls  
Garlic Chicken Kiev Balls  
Chili Chicken Ribs  
Mini Bruschetta  
Mini Gourmet Pies  
Mini Gourmet Pizzas  
Mini Gourmet Quiches  
Mini Sausage Rolls  
Mini Gourmet Spring Rolls  
Mini Ham & Cheese Brioche Toasties  
Spinach & Ricotta Pastizzis  
Assorted Sushi Rolls  
Roasted Vegetable & Grilled Capsicum Frittata  
Smoked Salmon Crostini with Cucumber & Dill Cream Cheese  
Thai Chicken Balls with dipping sauce  
Flounder Goujons

## Boxes

Fish & Chips  
Satay Chicken Skewers with Steamed Rice  
Salt & Pepper Calamari with house made Tartare  
Beef Sliders & Beer Battered Fries  
Mini Lamb Souvlaki  
Pumpkin & Feta Risotto

## Desserts

Eclairs  
Macarons  
Mini Ice Cream in Cones  
Petite Fours  
Cheese & Cracker Platter

*All catered events include a Tea, Coffee & Iced Water station.  
All food is served half an hour from start of function or as required.*

*Cocktail: Minimum 60 guests, Maximum 200 guests*

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# BEVERAGE LIST

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## Silver Selection Wines

	Glass	Bottle
Morgan's Bay Sparkling <i>South East Australia, Treasury Estate</i>	6.5	28.0
Morgan's Bay Sauvignon Blanc <i>South East Australia, Treasury Estate</i>	6.5	28.0
Morgan's Bay Chardonnay <i>South East Australia, Treasury Estate</i>	6.5	28.0
Morgan's Bay Cabernet Merlot <i>South East Australia, Treasury Estate</i>	6.5	28.0

## Gold Selection Wines

Oyster Bay Brut <i>Marlborough, New Zealand</i>	N/A	40.0
Peninsula Panorama Chardonnay <i>Mornington Peninsula, Zantvoort Estate</i>	7.5	35.0
Upside Down Sauvignon Blanc <i>Marlborough, New Zealand</i>	7.0	30.0
Brown Brothers Moscato <i>Victoria, Brown Brothers Estate</i>	7.5	32.0
Peninsula Panorama Cabernet Merlot <i>Mornington Peninsula, Zantvoort Estate</i>	7.5	35.0
Peninsula Panorama Shiraz <i>Mornington Peninsula, Zantvoort Estate</i>	7.5	35.0
Matua Merlot	7.5	33.0

## Platinum Selection Wines

Foxy's Hangout Sparkling <i>Mornington Peninsula, Foxy's Hangout Estate</i>	N/A	50.0
Oyster Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	9.0	38.0
Shark Point Pinot Gris <i>Mornington Peninsula, Zantvoort Estate</i>	7.5	35.0
Stumpy Gully Chardonnay <i>Mornington Peninsula, Zantvoort Estate</i>	9.0	38.0
Pepper Jack Shiraz <i>Mornington Peninsula, Crittenden Estate</i>	10.0	46.0
Stumpy Gully Pinot <i>Mornington Peninsula, Zantvoort Estate</i>	9.0	38.0
Stumpy Gully Cabernet Sauvignon <i>Mornington Peninsula, Zantvoort Estate</i>	9.0	38.0
Barossa Valley Cabernet Sauvignon	10.0	44.0

## On Tap

	Pot	Schooner
Cascade Premium Light	4.5	6.3
Carlton Draught	4.9	6.8
Victoria Bitter	4.9	6.8
Fat Yak	5.6	7.8
Furphy	4.9	6.8
Carlton Dry	4.9	6.8
Pure Blonde Cider	5.8	7.8
CC & Dry	6.7	8.7

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# ROOM HIRE

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**\$750**

**Includes Linen, Tea & Coffee Station, Staff & Security**

## Optional Extras

Chair Cover & Sash	\$4.00ea
Jukebox	\$300.00
Karaoke Jukebox	\$350.00
Photo booth (3hrs w' attendant)	\$550.00 + \$50 per extra hr
5 Balloons on Weight	\$13.50ea
Dancefloor per 900mm2	\$25.00ea
Wishing Well	\$40-60.00
Table Centerpiece	\$45-65.00ea
Lolly Buffet includes Sweets (starting at)	\$120.00
DJ (5hrs)	\$550.00

### **DJ PeterD**

DJ & MC \$880.00

### **KC Entertainment**

DJ \$690.00

DJ with Jazz Vocals \$1190.00

MC (extra) \$100.00

## Preferred Suppliers List

### **Event Perfection – Decorations**

Lynda 0450 700 679 [www.eventperfection.com.au](http://www.eventperfection.com.au)

### **Sweets for Tilly – Cakes**

Rachel 0402 452 515 [www.sweetsfortilly.com.au](http://www.sweetsfortilly.com.au)

### **Custom Cakes & Pastries by Tina Ayer – Cakes**

Tina 0418 334 510 [www.customecakesandpastriesbytinaayer.com.au](http://www.customecakesandpastriesbytinaayer.com.au)

### **DJ Peter D – DJ & MC**

Peter 0410 105 542 [www.djpeterd.com.au](http://www.djpeterd.com.au)

### **KC Entertainment – DJ**

Craig 0416 068 311 [www.kcentertainment.com.au](http://www.kcentertainment.com.au)

### **The Party Place – Balloons**

Tim 5977 2186 [www.thepartyplace.net.au](http://www.thepartyplace.net.au)

# ACCOMMODATION

Tanti Suite	\$180
Tanti Balcony Suite	\$190
Mornington Spa Suite	\$210
Peninsula Spa Suite	\$230
Beleura Suite	\$260
Triple Spa Suite	\$255
Family Spa Suite	\$295

*Function Guests receive 10% off accommodation*

## Breakfast

Finish off your perfect day, the next morning with a Buffet Breakfast in our Family Bistro

*Buffet Breakfast only available Saturday and Sunday mornings*

We look forward to hearing from you.

**CONFIRMATION AND DEPOSIT**

Confirmation of your booking is required with the signed Terms and Conditions in writing together with the deposit, within 5 days of the original reservation; otherwise The Mornington Hotel reserves the right to make available any tentative booking not confirmed during this period.

**ROOM HIRE**

Included in the room hire charge is the use of our function room with staff and security (if required), linen, a tea, coffee and water station.

**BOND**

The Mornington Hotel requires a \$300 Bond for functions. This must be paid when paying for your function food 7 days prior to the function date. Provided no damage has been done, the bond will be returned 48hours after your function has ceased.

**CONFIRMATION OF ATTENDANCE**

Final numbers will be required 7 days prior to your event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater.

**CATERING REQUIREMENTS**

Menu selections will be required 7 days prior to your event. Should selections not be advised at this point your menu selection cannot be guaranteed to be available.

**PAYMENT**

Full payment is required for confirmed numbers 7 days prior to the function. Where beverages are charged on consumption, your beverage account is to be settled at the conclusion of the function. All payments can be made by Cash, Credit Card or EFTPOS. Cheques will only be accepted for payment two weeks prior to function.

**CANCELLATION**

In the event of a function cancellation, the following fees will apply. *More than 60 days' notice:* deposit will be refunded, less \$100 booking fee. *14 – 60 days' notice:* Deposit will be forfeited and a 25% of total estimated value of event. *Less than 14 days' notice:* Deposit & 100% of total estimated value of event

**PRICE VARIATIONS**

Every endeavor is made to maintain our prices as originally quoted to you; however, they are subject to change. Should any increases occur, we will notify you immediately.

**GST**

The prices quoted are inclusive of the Goods and Services Tax.

**BYO POLICY**

No food or beverage of any kind will be permitted to be brought into The Mornington Hotel for consumption at the function by the organiser with the exception of Wedding Cakes, Birthday Cakes etc. with the express permission of The Mornington Hotel.

**CONTENT OF EVENT**

If The Mornington Hotel has reason to believe that any event/function will affect the smooth running of The Mornington Hotel business, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability.

All entertainment associated with the event must be approved by Hotel Management & conform with our Liquor License requirements in relation to the amenity of the local area.

Live and prerecorded music must cease 30min prior to the conclusion of the event.

**DAMAGES & CLEANING**

Organisers are financially responsible for any damage sustained to The Mornington Hotel by the organiser, organisers guests, invitees or other persons attending the function, whether in the function room or any part of The Mornington Hotel, The client or their guests may incur extra cleaning expenses in the event of negligent behavior, which results in willful litter being left.

**SIGNAGE**

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in The Mornington Hotel public areas is to be kept to a minimum and must be approved by the General or Functions Manager prior to the event.

**INSURANCE**

Whilst the staff of The Mornington Hotel will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend organisers should arrange their own insurance & security.

**PATRON BEHAVIOR**

It is required that the organiser and guests will conduct the function and themselves in an orderly manner in full Compliance with The Mornington Hotel In House Policy. Minors are not permitted in the function room unless in the presence of parent or legal guardian. Management reserves the right to exclude or eject any or all objectionable persons from the premises without liability. At our discretion extra security will be required at a cost to the organiser.

Date \_\_\_\_\_

Name \_\_\_\_\_

Signature \_\_\_\_\_

