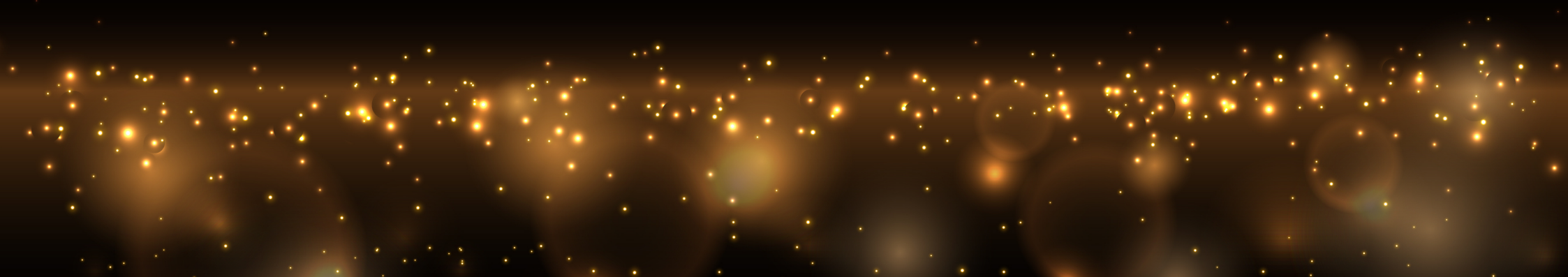


the  
*Village*

**FUNCTION  
PACK**



# WELCOME

---

Boasting stylish, comfortable function spaces, The Village Green Hotel offers an opportune location for the arrangement of corporate and social functions and events.

We offer a range of catering options which can be tailored to suit any event. Your function is our priority and our focus is on delivering professional and friendly customer service.

Make an appointment to view our facilities and to discuss your options today!



[thevillagegreenhotel.com.au](http://thevillagegreenhotel.com.au)



[thevillagegreenhotel@alhgroup.com.au](mailto:thevillagegreenhotel@alhgroup.com.au)



Cnr Springvale & Ferntreegully Road, Mulgrave VIC 3170



(03) 9560 8400

the  
*Village*

# THE COPPER FOX

*A spacious yet intimate function space, The Copper Fox is perfect for cocktail parties, corporate events, Christenings and everything in between.*



## ROOM HIRE FEES

**Monday - Thursday \$200**

**Friday - Sunday \$200\***

*\*minimum spend applies  
Pricing is for a 5 hour function.*

## ROOM CAPACITY

**Social Events**  
Cocktail - 100 guests  
Seated - 50 guests

**Corporate Events**  
Seminar - 45 guests  
Boardroom - 30 guests



## ROOM FACILITIES

- FULLY STOCKED BAR
- EXCLUSIVE ENTRY POINT
- EXCLUSIVE BATHROOM FACILITIES
- AV EQUIPMENT  
microphones, projector & more



[thevillagegreenhotel.com.au](http://thevillagegreenhotel.com.au)



[thevillagegreenhotel@alhgroup.com.au](mailto:thevillagegreenhotel@alhgroup.com.au)



Cnr Springvale & Ferntreegully Road, Mulgrave VIC 3170



(03) 9560 8400

the  
**Village**

\*Half day is a maximum of 4 hours \*Full day is a maximum of 8 hours

# THE CABARET ROOM

## ROOM FACILITIES

- FULLY STOCKED BAR
- EXCLUSIVE ENTRY POINT
- EXCLUSIVE BATHROOM FACILITIES
- ADJUSTABLE LIGHTING
- AV EQUIPMENT  
microphones, projector & more



*The Cabaret Room is an elegant function space with classic chandeliers and tasteful decor perfect for large scale events such as engagement parties, presentation nights, trade shows and birthday parties just to name a few!*



## ROOM HIRE FEES

**Monday - Thursday \$300**

**Friday - Sunday \$300\***

*\*minimum spend applies*

*Pricing is for a 5 hour function.*

## ROOM CAPACITY

**Social Events**  
Cocktail - 500 guests  
Seated - 200 guests

**Corporate Events**  
Seminar - 200 guests  
Cabaret - 250 guests  
Theatre - 350 guests



[thevillagegreenhotel.com.au](http://thevillagegreenhotel.com.au)



[thevillagegreenhotel@alhgroup.com.au](mailto:thevillagegreenhotel@alhgroup.com.au)



Cnr Springvale & Ferntreegully Road, Mulgrave VIC 3170



(03) 9560 8400

the  
**Village**

*\*Half day is a maximum of 4 hours \*Full day is a maximum of 8 hours*



# FUNCTION EXTRAS

---

KARAOKE - \$400 (5 HOURS)

JUKEBOX - \$450 (5 HOURS)

EVENT DJ - \$750 (5 HOURS)

PHOTOBOOTH - \$ 750 (5 HOURS)

LOLLY BAR - \$300

SECURITY - \$300

BALLOON ARRANGEMENTS - Prices available upon enquiry

CHAIR SASHES (Gold or White, other colours available too) - Prices available upon enquiry



the  
Village



# MENU OPTIONS





# COCKTAIL MENU

## Classic

\$100

select 8 items from below:

- Pumpkin & feta arancini
- Mini cheeseburgers
- Mini Beef pies
- Beef sausage rolls
- Bite size dim sims
- Fish & chips
- Pizza slices
- Spinach & ricotta pastry rolls
- Mini quiches
- Singapore noodle cups
- Vegetarian spring rolls

## Deluxe

\$130

select 8 items from below:

- Bruschetta
- Satay chicken skewers
- Salt & pepper squid
- Battered prawns
- Mini beef & rosemary pies
- Mini pork sliders
- Nasi goreng cups
- Butter chicken roti wellington
- Mini parmigianas
- Vegetable gyoza
- Lamb kofta with mint greek yoghurt

## Platinum

\$160

select 8 items from below:

- Sushi with Kewpie mayonnaise
- Bloody Mary oyster shots
- Chilli marinated mussels
- Gourmet spring rolls
- Garlic prawns skewers
- Beef noodle cups
- Smoked salmon rolls with wasabi mayonnaise
- Tandoori chicken skewers
- Harissa chicken skewers with mint yoghurt
- Shredded lamb sliders
- Mushroom & white wine arancini

## Last Minute

\$110

Chef's selection of hot cocktail items.

Each cocktail option is designed to cater for 10 people. Dietary requirements may be catered for with prior notice.



# APPETIZER PLATTERS

## Antipasta

\$90

A selection of cold meat cuts, marinated olives, feta, char grilled vegetables, eggplant and hummus dips served with char grilled bread.

## Cheese Platter

\$70

Local and international cheeses with quince paste and an assortment of crackers.

## Trio of Dips

\$50

Trio of dips with Turkish bread and grissini sticks.

# ADDITIONAL PLATTERS

## Sandwiches or Wraps

\$70

A mix of vegetarian and non-vegetarian sandwiches or wraps.

## Assorted Sushi

\$90

A selection of sushi served with wasabi mayonnaise and soy sauce.

## Dessert Platter

\$70

A selection of cakes and slices.

## Fresh Fruit

\$50

A selection of seasonal fresh fruit.

Each platter is designed to cater for 10 people. Dietary requirements may be catered for with prior notice.



# SET MENU

*Two course \$39 per person*  
*Three course \$45 per person*

SELECT TWO ITEMS FROM EACH COURSE:

## *Entrée*

- Bourbon BBQ pork ribs
- Beef & crispy noodle salad
- Spinach & ricotta cheese ravioli in a creamy mushroom sauce
  - Glazed pork belly with jasmine rice
  - Smoked salmon & avocado bruschetta
- Lamb cutlets (2) with pumpkin hummus and rocket

**Dietary requirements may be catered for with prior notice. The set menu is an alternate drop menu.**



# SET MENU CONTINUED

## *Main*

- **Lamb Tangine**

Slow cooked lamb with tomatoes, vegetables, fresh herbs, nuts, apricots with couscous, potatoes and green beans.

- **Chicken Roulade**

Breast fillets filled with goats cheese, wrapped in prosciutto served with mashed potatoes, vegetables and a red wine jus.

- **Roasted Pork Loin**

Roasted pork loin filled with macadamia apple and herbs served with roast vegetables and gravy.

- **Beef Rendang**

Slow cooked beef with spices, lemongrass, ginger and coconut milk served with steamed rice.

- **300g Porterhouse or Scotch Fillet**

300g Porterhouse or Scotch fillet cooked medium served with vegetables and gravy.

- **Salmon or Barramundi Fillet**

Grilled salmon or barramundi fillets served with potatoes, broccoli and a béarnaise sauce.

- **Eggplant Moussaka**

Roasted eggplants, spinach, tomato concassé with a béchamel sauce served with roasted potatoes and coleslaw.

## *Dessert*

- **Chocolate and frangelico mousse with fresh berries**

- **Lime and coconut panna cotta with mango coulis**

- **Sticky date pudding with cream and salted caramel popcorn**

- **Apple crumble with vanilla ice cream**

- **Eton mess with cream and berries compote**

**Dietary requirements may be catered for with prior notice. The set menu is an alternate drop menu.**



# BUFFET MENU ONE

*Adults \$35 Children \$15*

## Hot Carvery

(select 2)

- Rosemary & garlic leg of lamb
- Mustard rubbed beef
- Leg of pork with crackling
- Lemon peppered roasted chicken

All options are served with roasted potatoes, confit pumpkins, green vegetables, gravy, bread rolls & condiments.

## From The Pan

(select 3)

- Vegetable and rice noodle stir fry
- Macaroni and cheese
- Thai chicken curry with steamed rice
- Whole fish fillet with creamy dill sauce

## Salad

- Broccoli, feta and green bean salad
- Coleslaw
- Garden salad

## Dessert

- Chocolate profiteroles
- Assortment of fresh fruit

**Dietary requirements may be catered for with prior notice.**



# BUFFET MENU TWO

*Adults \$45 Children \$15*

## Antipasto Platter

Smoked ham, salami, dips, marinated olives, feta and an assortment of bread

## Hot Carvery (select 2)

- Rosemary & garlic leg of lamb
- Mustard rubbed beef
- Leg of pork with crackling
- Lemon peppered roasted chicken

All options are served with roasted potatoes, confit pumpkins, green vegetables, gravy, bread rolls & condiments.

## From The Pan (select 3)

- Potato gnocchi with creamy mushroom sauce
- Singapore noodles
- Thai chicken curry with steamed rice
- Whole fish fillet with creamy dill sauce

## Salad (select 3)

- Crispy noodle salad
- Broccoli, feta and green bean salad
- Coleslaw
- Garden salad

## Dessert

- Individual cheesecake portions
- Sticky date pudding
- Individual lemon meringue portions
- Assortment of fresh fruit

**Dietary requirements may be catered for with prior notice.**



# CORPORATE MENU

All corporate events have the option to use our self serve coffee and tea station.

## MORNING TEA OR AFTERNOON TEA

Freshly baked scones with jam and cream \$5.50 per person

Assorted pastries and mini muffins \$8.50 per person

Platter of assorted cakes and slices \$70

Platter of fresh seasonal fruit \$50

## LUNCH

Selection of sandwiches or wraps \$9.50 per person

Platter of toasted ham, cheese and tomato baguettes \$65

Platter of assorted sushi with wasabi mayonnaise and soy sauce \$90

*The Village Green Hotel also specialises in hot buffet lunches.*

*See our Buffet menu pages for more details.*

**Dietary requirements may be catered for with prior notice.**



# CORPORATE MENU CONTINUED

## ALL DAY DELEGATE PACKAGE \$40 PER PERSON

### ARRIVAL

Assorted of biscuits and self serve tea and coffee station.

### MORNING TEA

Freshly baked scones with jam and cream.

### LUNCH

Assorted wraps and sandwiches, assorted hot finger food platters, fresh seasonal fruit platters and orange juice.

### AFTERNOON TEA

Assorted pastries and mini muffins.

Iced water and mints on the tables throughout the day.

**Dietary requirements may be catered for with prior notice.**

# TERMS & CONDITIONS

## CONFIRMATION OF BOOKINGS

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 signed terms and conditions, completed booking form and full deposit payment of \$300. We accept EFTPOS, cash and all major credit cards. All social functions of 50 persons or more require an additional \$200 bond payment returnable post-event provided that there is no damage to the function room or any other part of the venue.

## FINAL DETAILS & PAYMENT

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 specifications relating to the event. Final guest numbers are required fourteen (14) days prior to the event. This number will form the basis of the final charging. All catering and other costs relating to any specifics must be paid upon confirmation of final numbers. No refunds given should 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 the event.

## CANCELLATION

Once the deposit has been paid, a cancellation request may only be approved by the Venue Manager. In addition, the request may only come from the person who paid the initial deposit. Cancellation made within four (4) weeks of the date of the function will forfeit the deposit. Cancellation 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 the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

## SIGNAGE, DECORATIONS & ETERNAL SUPPLIERS

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 all all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions e.g. 21st birthdays or functions with amplified music 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.

## DAMAGES

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 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

The organiser is to conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including compliance to 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. It is the organiser's responsibility to read the terms and conditions listed and ensure the compliance of all function guests.

I can confirm that I \_\_\_\_\_  
have read and understood the above terms & conditions and agree to comply.

Signed

\_\_\_\_\_

Date

\_\_\_\_\_

# BOOKING CONFIRMATION FORM

**CONTACT NAME** \_\_\_\_\_

**EXPECTED NUMBER OF GUESTS** \_\_\_\_\_

**COMPANY NAME** \_\_\_\_\_

**CATERING REQUIREMENTS** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

\_\_\_\_\_

**PHONE** \_\_\_\_\_

**ROOM SETUP & AV REQUIREMENTS** \_\_\_\_\_

**EMAIL** \_\_\_\_\_

\_\_\_\_\_

**DATE OF FUNCTION** \_\_\_\_\_

\_\_\_\_\_

**AGREED FUNCTION SPACE**

**ADDITIONAL INFORMATION** \_\_\_\_\_

COPPER FOX  CABARET

\_\_\_\_\_

**AGREED ROOM HIRE** \_\_\_\_\_

\_\_\_\_\_

**OCCASION**

\_\_\_\_\_

SOCIAL  CORPORATE

\_\_\_\_\_

NATURE (e.g. 21st , conference) \_\_\_\_\_

**BOND REQUIRED**

YES  NO

A \$300 deposit is required to secure your function booking, to accompany this booking form and a signed copy of the terms & conditions. We accept payment over the phone or in person and accept cash, EFTPOS and all major credit cards.