


Windy Hill

2019 FUNCTION PACKAGES



Windy Hill Venue is the perfect place to stage your special function.

With spectacular city views and overlooking the famous Windy Hill oval, our three function rooms are designed with style and practicality.

We have a dedicated and experienced function team to assist and organise your next function

CONTACTS

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SIT DOWN MENU - Entrée

2 Course @ \$35 per person

3 Course @ \$45 per person

Minestrone soup

with garlic croutons and parmesan

Chicken, mushroom and spinach risotto

with balsamic, parmesan and herbs

Salt n pepper squid

with wild rocket, aioli and lemon

Satay chicken skewers

with a Thai herb salad and a peanut sauce

Mini BBQ lamb shashliks

on rosemary skewers with crunchy slaw and mayo

Potato and vegetable pithivier

with pomegranate and baby herbs

Green pea and parmesan arancini

with wild rocket and roasted garlic aioli

Thai salad

Rare roasted beef with Thai herbs, bean shoots, snow peas, rice noodles and namjim dressing

Smoked salmon

with Spanish onion, fried capers, roasted fennel, watercress and dill mayo

Penne pasta

with pork and fennel sausage, broccoli, onions, garlic and parmesan

SIT DOWN MENU - Main

Seafood paella

Baked in its own dish featuring prawns, mussels, calamari, peas, tomato & saffron rice, finished with coriander

Lamb shank

Braised in a rich red wine and tomato sugo, served with celeriac puree and greens

Atlantic salmon

Oven baked and served with a lemon and green pea risotto. Garnished salsa Verde

250g Rump steak

Chargrilled and served with potato fondant, broccoli and red wine jus

Chicken cacciatore

Chicken Maryland chargrilled and slowly simmered with bacon, mushrooms, with baby potatoes and gremolata

Chicken & prosciutto

roulade Free-range chicken stuffed with spinach and garlic served with roasted pumpkin puree and asparagus.

Barramundi grilled fillet of barramundi

with a sweet potato fondant, broccolini and lemon butter emulsion

Beef wellington

A chargrilled striploin coated with mustard and herbs, wrapped in puff pastry and baked, served with potatoe mille feuille and green beans

PREMIUM – ADD \$5.00

300g Porterhouse steak

Chargrilled and served with potato fondant, broccoli and red wine jus

Dhukka crusted rack of lamb

with baby beetroots, sweet potato fondant and red wine jus

VEGETARIAN

Mushroom risotto

mushrooms with spinach, garlic, onions, butter and parmesan.

Thai green curry

Aromatic vegetable curry with steamed rice and flatbread.

Pasta pomodoro

Orecchiette tossed with cherry tomatoes, basil, garlic and chilli. Finished with wild rocket & parmesan





SIT DOWN MENU - Dessert

Mini pavlova

With double cream, fresh berries, strawberry mousse and white chocolate

Choc berry mousse cake

Dark chocolate sponge cake with raspberry and vanilla mousse all covered in dark chocolate glaze, finished with freeze-dried raspberry, cocoa nibs and praline hazelnuts.

Berry cheesecake

Vanilla cheesecake mousse, liquid berry jam centre, white chocolate glaze, chocolate sable and whipped white chocolate ganache, coconut and finished with freeze-dried berries and crispy pearls

Citrus meringue tart

Short crust shell filled with citrus curd, finished with Swiss meringue and citrus zest.

Vanilla bean crème brûlée

With macadamia shortbread and double cream

Sticky date pudding

With butterscotch sauce & vanilla ice cream

Apply & rhubarb crumble

With double cream

Choc pudding

With choc sauce and ice cream



Share plates - \$45.00 Per person

Entrée

Antipasto

Marinated mediterranean vegetables, cured meats, olives, pickles, dips and crudités.

Salt & pepper squid

With rocket and lemon aioli

Wagyu beef skewers

With native lime relish

Main

Chicken cacciatore

Chicken Maryland chargrilled and slowly simmered with bacon, mushrooms, tomatoes and olives. Served with baby potatoes and gremolata

Whole baked baby barramundi

Served on a saffron rice pilaf

Orrechettie pugliese

Orechiette tossed with pork and fennel sausage, bacon, broccoli, cracked pepper and parmesan.

Garden salad

With mixed leaves, tomatoes, cucumbers, Spanish onion and honey mustard dressing

Beer battered steak fries

With tomato sauce

Dessert

Platters of Australian fine cheeses, fresh fruits and crackers.



CHILDRENS MENU - 2 Course \$15

12 years and under

MAIN

- Bangers & mash
- Cheeseburger with fries
- Spaghetti and meatballs
- Chicken schnitzel with chips
- Fish and chips

DESSERT

- Choc mousse
- Ice cream with chocolate topping
- Jelly cheesecake slice
- Fresh fruit salad
- Choc pudding with double cream



COCKTAIL FOOD MENU - Standard Cocktail Options

STANDARD PACKAGE - \$20.00 PER PERSON

(5 standard items / 1 premium item)

MID RANGE PACKAGE - \$24.00 PER PERSON

(3 standard items/ 3 premium Items)

PREMIUM PACKAGE - \$28.00 PER PERSON

(1 standard item / 5 premium items)

Antipasto platters

Marinated Mediterranean vegetables, cured meats, olives, pickles, dips and crudité

Pea and parmesan arancini

with relish

Party pies

with tomato sauce

Sausage rolls

with tomato sauce

Vegetable pasties

with tomato sauce

Ham and salad sandwiches

Assorted mini quiches

Ricotta & spinach savoury rolls

Vegetarian spring rolls
with soy sauce

Fried mini dim sims

with soy sauce

Chicken satay skewers

Buffalo wings
with ranch sauce

Mac & cheese croquettes

with tomato relish

Popcorn chicken

with herb mayo

Calamari rings

with lemon and tartare sauce

Mini pavlova

with berries and cream

COCKTAIL FOOD MENU - Premium Cocktail Options

Chargrilled wagyu beef skewers
with native lime relish

Mini beef cheeseburgers
with American cheese, mustard, ketchup, pickles and brioche bun

Mini chicken schnitzel sliders
with crunchy slaw, brioche bun and chipotle mayo

Fisherman's basket
(fish, salt n pepper squid, chips, lemon wedge)

Southern style chicken tenders
with coleslaw and chips. Served in a cone

Mini pithivier baby potato and vegetable pie

Asian sampler
Dim sims, spring rolls, samosa, prawn cracker and soy sauce

Selection of gourmet sandwiches and wraps

Mini bruschetta pizzas
with bocconcini and basil

Selection of gourmet mini cakes;
lemon meringue, macaroons, chocolate, caramel slice

Mini fruit salad topped
with granola & berry puree

Grilled garlic prawns skewers

Seasonal tempura
battered vegetables with kewpie mayo and ponzu sauce.

Falafel & tzatziki gluten free pizza

GRAZING BOWLS - \$6.00 per person

Or can be substitute of standard item for \$3.00 per person

Dukkha crusted lamb cutlet
with baba ganosh

Moroccan spiced barramundi
with tabouli

Eye fillet medallion
served with wild mushroom & truffle risotto

Creamy garlic prawns
with saffron rice pilaf

Sweet & sour pork
with Singapore noodles

Mini parma
with chips & salad

Raspberry cheesecake cannoli
with freeze dried raspberries and biscuit crumble

Mini crème brulee
with macadamia shortbread



LIFE CELEBRATION MENU

We understand how difficult it can be to arrange a funeral at this testing time.

Allow the experienced function's staff to take the strain and you can concentrate on the most important aspect, paying your respects to your loved one.

It is our privilege to serve you in your time of need.

Selection of gourmet sandwiches

Assorted mini quiches

Party pies and sausage rolls with tomato sauce

Home made scones with strawberry jam and double cream.

LIFE CELEBRATION PACKAGE

\$17.00 PER PERSON - Minimum of 50 guests

For additional items please speak to our friendly staff



BUSINESS SEMINARS

Morning/Afternoon Tea

Option One: \$7.50pp

Freshly made scones with jam and cream
Coffee and tea

Option Two: \$8.50pp

Fresh homemade mini muffins
Coffee and tea

Option Three: \$11pp

Selection of homemade mini muffins
Scones served with jam & cream
Selection of mini slices
Coffee and tea

Option Four: \$14pp

Corporate cheese platter
Scones served with jam & cream
Selection of mini Danishes
Coffee and tea

Option Five: \$4.50pp

Platter of homemade cookies
Coffee and tea

Additional Options

Fruit platter—\$40.00
Cheese platter—\$55.00
Homemade cookies—\$2.00PP
Assorted hot food platter—\$85.00
Hot Chips— \$2.50PP

Lunch

Option One: \$18pp

Gourmet sandwiches or wraps with a selection of filling
Cheese platter
Seasonal fruit platter
Orange juice & Soft drink

Option Two: \$19pp

Gourmet toasted Turkish bread rolls with a selection of fillings, served warm
Cheese platter
Seasonal fruit platter
Orange juice & soft drink
Coffee and tea

For any variations in lunch options please speak with our friendly staff for assistance



BUSINESS SEMINARS

Breakfast

Option One: \$22.50pp

Scrambled eggs with crispy bacon, roasted tomatoes and spinach,
served on toasted sourdough bread

Freshly brewed tea and coffee

Orange juice

Option Two: \$26.50pp

Traditional bircher muesli served with yoghurt

Scrambled eggs with crispy bacon, roasted tomatoes and spinach,
served on toasted sourdough bread

Freshly brewed tea & coffee

Orange juice

Additional Options

Hash brown—\$2.00PP

Chipolata sausages—\$3.00PP

Baked beans—\$2.50PP

Smoked salmon—\$3.50PP

Croissants—\$3.50PP

Danishes—\$3.00PP

Fruit platter \$4.00PP



BEVERAGE PACKAGE'S

Two hours:	\$26.50 per person
Three hours:	\$30.50 per person
Four hours:	\$34.50 per person
Five hours:	\$37.50 per person

Wolf Blass Bilyara - Chardonnay or Sauvignon Blanc

Wolf Blass Bilyara - Shiraz

Morgan's Bay Sparkling Cuvee

Tap beer and tap cider

Assorted soft drink

ADDITIONALS

For cocktail events wine are purchased by the glass

For sit down events wine can be purchased by the bottle or beverage package arranged



BEVERAGE PACKAGE'S - Additional

White Wine	Glass	Bottle
Rosemount Estate Encore Moscato S.E. Aust.	\$7.00	\$26.00
Juliet Pinot Grigio S.E. Aust	\$8.00	\$27.00
Giesen Estate Riesling NZ	\$8.50	\$28.00
Long Row Pinot Grigio S.A	\$6.70	\$24.00
Morgan's Bay Sauvignon Blanc S.E. Aust.	\$6.70	\$21.90
Wolf Blass Bilyara Sauvignon Blanc S.E Aust	\$6.70	\$24.50
821 South Sauvignon Blanc NZ	\$6.70	\$24.00
Squealing Pig Sauvignon Blanc Marlborough N.Z	\$8.60	\$37.00
Red wine	Glass	Bottle
Morgan's Bay Shiraz Cabernet Sauvignon S.E. Aust	\$6.80	\$23.00
Wolf Blass Gold Label Cabernet Sauvignon S.A.	\$9.00	\$39.00
Morgan's Bay Cabernet Sauvignon Merlot S.E. Aust	\$6.80	\$23.00
Wolf Blass Bilyara Shiraz S.E. Aust	\$6.90	\$24.50
Wolf Blass Yellow Label Merlot S.A.	\$8.00	\$27.00
Rosemount Estate Little Berry Shiraz, S.A.	\$8.20	\$28.00
Taltarni T Series Shiraz VIC	\$8.10	\$27.50
Hollick The Bard Cabernet Sauvignon S.A.	\$8.20	\$42.00
Sparkling	Glass	Bottle
Yellowglen Yellow—200ml S.E. Aust	\$8.40	
Morgan's Bay Sparkling Cuvee S.E. Aust	\$6.50	\$22.50
Wolf Blass Bilyara Sparkling Brut S.E. Aust	\$6.80	\$25.70

BEVERAGE PACKAGE'S - Additional

BEER	Price	SPIRITS BASIC (30ml)	Price
Pot heavy	\$5.00	Ouzo	\$7.80-\$8.00
Pot light	\$4.70	Bacardi	
Jug heavy	\$19.90	Black Douglas	
Jug light	\$18.40	Cougar	
		Coyote Tequila	
		Jim Beam	
		Karloff Vodka	
		Bundaberg	
LOCAL PACKAGED BEER	Price	SPIRITS TOP SHELF	Price
Heavy stubby	\$6.80	Canadian Club	\$7.60-\$10.40
Light stubby	\$6.20	Chivas Regal	
Crown Lager stubby	\$7.80	Glenmorangie	
Pure Blonde stubby	\$7.90	Johnnie Walker Black	
Carlton Dry stubby	\$7.90	Jack Daniels	
Stout stubby	\$8.00	Jameson Irish	
		Johnnie Walker Red	
		Southern Comfort	
		Courvoisier	
		Dimple	
IMPORTED BEER	Price		
Heavy stubby	\$8.00		
Guinness can	\$8.90		
BOTTLED CIDER	Price		
Strongbow	\$7.50		
FORTIFIED WINES	Price		
Galway pipe glass	\$6.90		
Sherry glass (sweet & dry)	\$4.40		
Cinzano glass	\$4.50		

IMPORTED LIQUERS(30ML)	Price
Baileys	\$7.90-\$8.20
Malibu	
Midori	
Galliano	
Kahlua	
Cointreau	
Tia Maria	
Jägermeister	

SOFT DRINK & JUICE	Price
Pot	\$3.80-\$4.20
Jug	\$13.20-\$14.30
Bottled water	\$3.60



DECORATIONS

The Windy Hill functions department are on hand to help you with all your balloon and decoration needs.

Together with our preferred supplier we can make your event stand out from the rest or just give it the finishing touch. Choose from a huge range of helium filled balloons in any shape or colour, Along with ceiling balloons, table centre pieces or bunches of balloons. Speak with our friendly staff to make an order for your next function. *pricing varies

COLOURED CHAIR COVERS - \$5.00 per chair (black chair covers included)
COLOURED CHAIR SASH - \$2.00 per sash
FRESH FLOWERS - Price on application

ENTERTAINMENT

DJ: \$450 - Per night (5 hours)

Our experienced DJ suppliers are guaranteed to have your function guests up and dancing with a selection of your favourite party songs.

Our DJ is fully trained professional DJ, with JBL sound system, four lighting effects and a huge selection of music and songs requests on the night.

JUKEBOX - \$300

LIVE ENTERTAINMENT- From \$500 see functions staff for more information



LOLLY BUFFET

Each lolly buffet includes

- Glassware
- Lollies to match your theme or color
- Table linen and skirting
- Take away lolly bags/boxes
- Scoops and tongs
- Lolly jar labels with ribbon
- Optional extras available

50 guests or less - \$3.50 per person

51-100 guests - \$3.00 per person

100 plus guests - \$2.50 per person

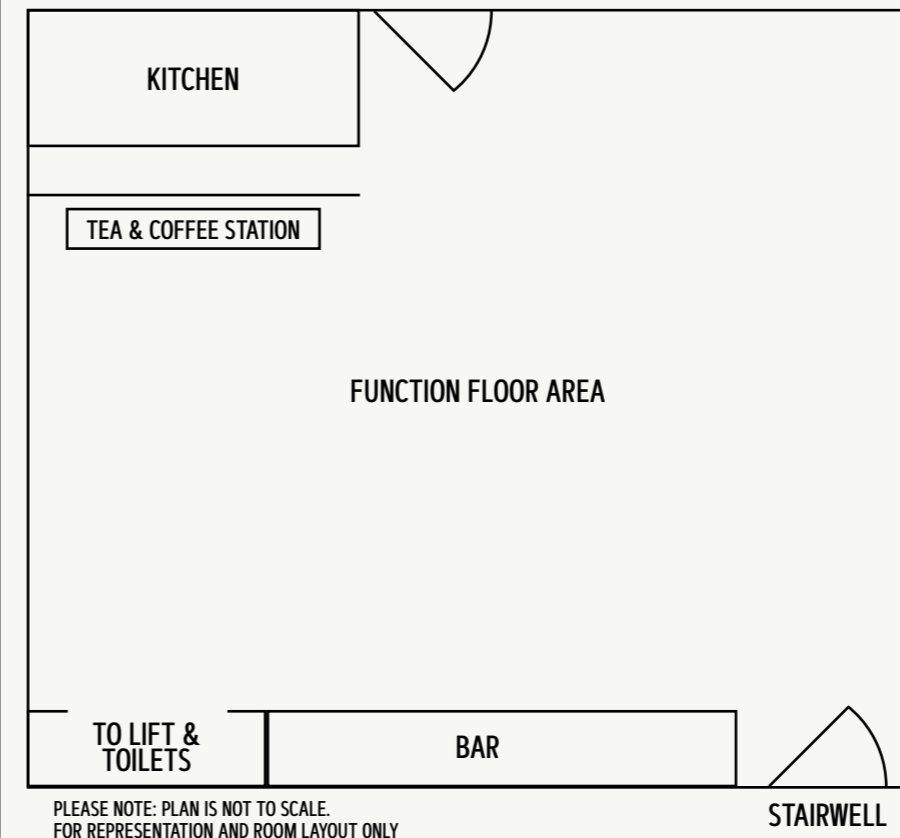
Fully set of lolly buffet jar hire \$75 per event

HI MARQUE ROOM

Capacity:

Sit down events : 65 guests

Cocktail events: 110 guests

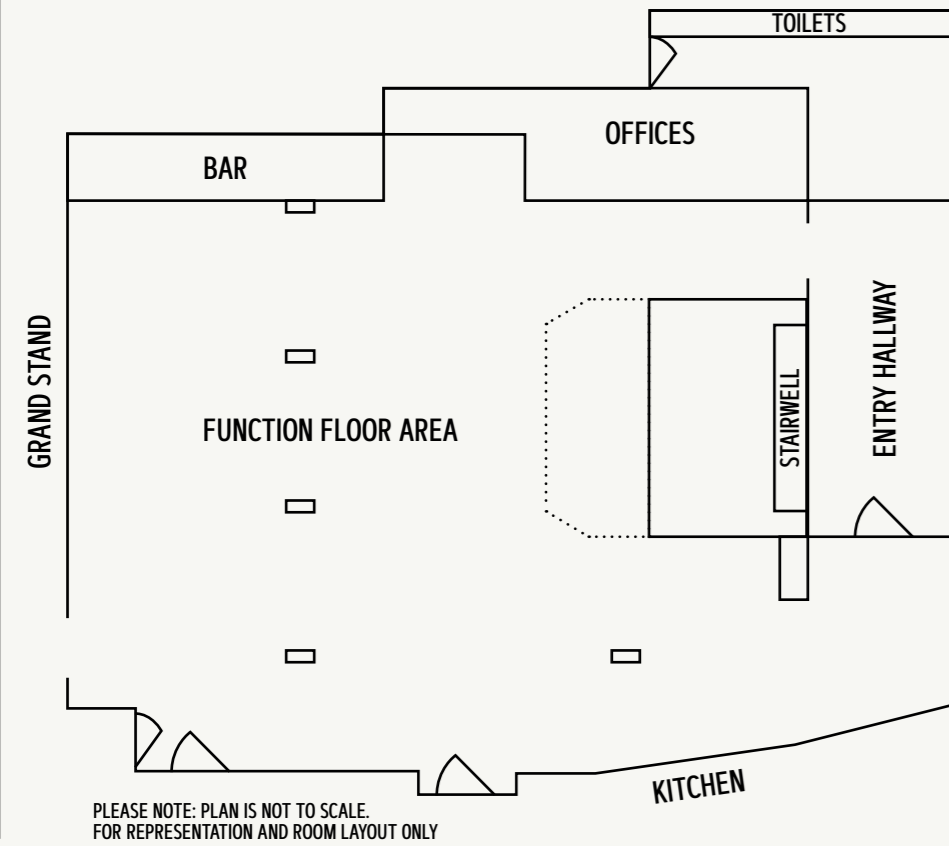


PREMIERS

Capacity:

Sit down events : 220 guests

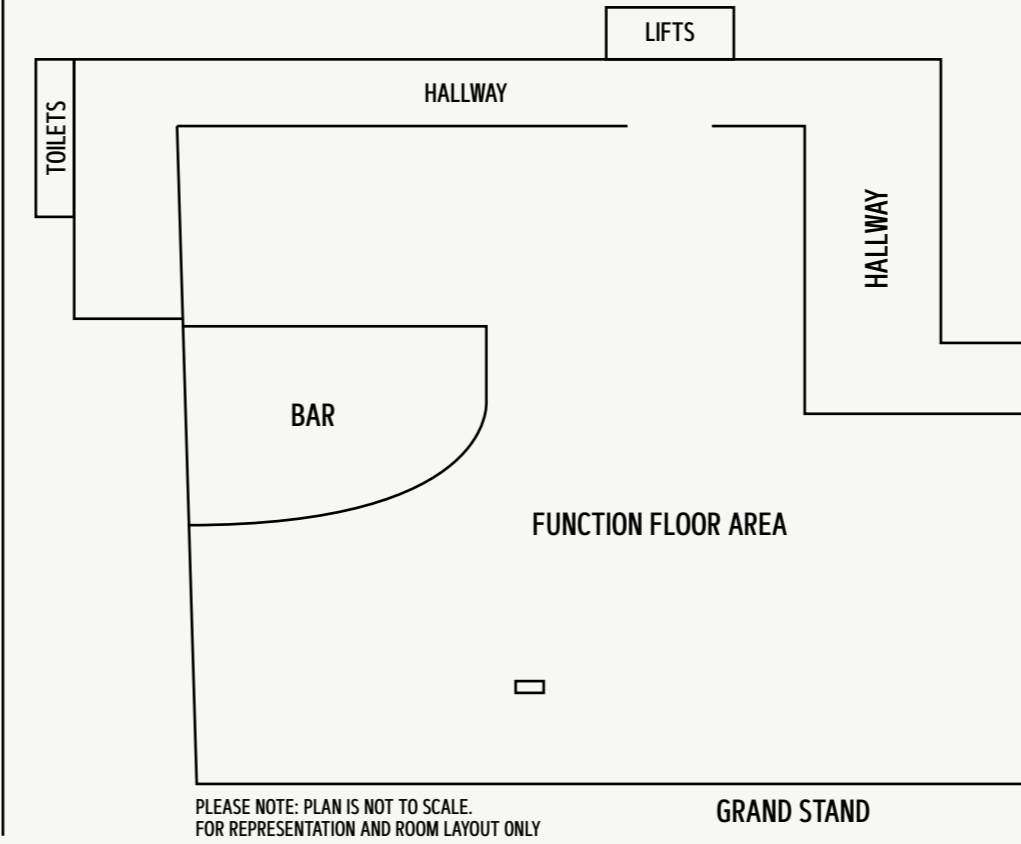
Cocktail events: 350 guests



LEGENDS ROOM

Capacity:

Cocktail events: 80 guests





LOCATION

Access to the venue via the front entrance located on the corner of Napier and Brewster streets. Car parks offering free parking are located on Napier and Brewster streets (areas marked in red). Limited on street parking is also available on Napier and Brewster streets.

Please do not park in Permit zones or anywhere that is not designated as a parking spot as you may be fined.

Windy Hill Venue - Cnr Napier and Brewster Streets, Essendon, 3040
P: 03 8371 0341 W: www.windyhillvenue.com.au

Windy Hill

TERMS AND CONDITIONS

**We look forward to assisting you in the preparation of your function.
We would like you to be completely familiar with our general information and conditions.**

Confirmation of booking

The booking will be considered confirmed upon receipt of \$200 bond (when applicable) together with the completed function booking form.

Minimum spend requirements:

The Windy Hill Venue minimum spend requirements charge pertains to all groups and personal celebrations. Includes facilities, equipment, and linen.

Public Holiday & New Years Eve

All events held on a public holiday and New Year's Eve will incur 15% surcharge on ALL prices.

Please note: in order to provide quality service minimum catering charges apply.

Lift access and toilet facilities

A fully maintained Otis lift with a capacity of 18 people is available to all floors and toilet facilities are located on each floor.

Food & beverage menus

The Windy Hill Venue is the sole caterer for ALL functions. Suggested menus are selected from a range of food and beverage items, we are pleased to offer other options to suit your specific requirements.

No food or beverage items are to be brought onto the premises except for ONE celebration cake which must be used as part of your event.

Please note: every effort is made to maintain prices however prices quoted for events are subject to CPI. Management reserves the right to adjust the price quoted for catering by no more than 3%. Beverages prices in the package are a guide only and actual prices charged will be the current prices on the date of the function.

Menu and service details

For smooth running of your function, the planning of menu and service should be finalised seven (7)working days in advance of your function.

Final attendance numbers & payment

The final and minimum chargeable number of guests attending the function is required by 12 noon five (5) working days prior to the date of the function. Payment of catering, decorations, entertainment and any additional requirements must be paid in FULL 3 days prior to the function. Final payment must be settled at the conclusion of the function, unless otherwise authorized. Late payments will incur a 10% late fee. All payments made by American Express will incur a 3.5% surcharge.

Business Seminars

A minimum catering charge of \$1000 applies to all events. If a function, seminar or event does not meet the minimum amount an invoice will be issued for the full amount.

Decorations and technical requirements

Decorations and technical requirements other than those available in the function room can be arranged. No signage or display material is to be nailed, screwed or stapled to any surface of the complex.

Cancellations

The Windy Hill Venue requires written notice of cancellation or postponement.

More than 60 days prior to the function a full refund of deposit will be given

Less than 60 days prior to the function the deposit will be refunded ONLY if the room is re booked.

Tentative bookings

Tentative bookings will only be held for a two week period. If a deposit is not received within the time frame your booking will be cancelled.

Dress code

Neat and clean casual attire at ALL times.

Hats, caps, helmets & beanies must be removed before entering the venue.

No moccasins and no clothes with political or offensive writing permitted at any time.

No torn clothing or overalls permitted at any time.

After 6.00pm no singlets, tank tops, muscle shirts, thongs or work boots will be permitted in the club.

FUNCTION ROOMS - Children are welcome, but must be in the company of a parent / guardian at all times

OTHER AREAS OF THE VENUE: Children will need to leave the club by 9.30pm.

Smoking policy

Due to government smoking regulations, no smoking is permitted in any licensed venue.

A designated outdoor area is available for guests who wish to smoke. No food is to be consumed in smoking areas.

Condition of entry

All non-members of the Windy Hill venue are required to sign the visitors' book upon entry.

Bond policy

A \$200 bond is payable as part of the deposit for functions (when applicable). The Windy Hill Venue reserves the right to retain the bond if any irregular cleaning or repairs are required following the completion of the function. The bond will be fully refunded should the venue be left in a satisfactory condition.

Security Guard policy

Windy Hill Venue reserves the right without liability to exclude or eject any objectionable persons from the function & venue. Some reasons include, but are not limited to, under-age drinking, drunkenness and antisocial behavior. Where applicable a compulsory security guard fee will be charged. This covers the cost of hiring professional security guards. EFC management reserves the right to advise whether one or more guards are required. No adult entertainment is permitted in any form.

THE WINDY HILL VENUE - Function Booking form

Name: _____ **Email:** _____

Phone: _____ **Mobile:** _____

Address: _____

Suburb: _____ **Postcode:** _____

Contact name: _____

Function details – Function room: _____

Duration of function: From: _____ **To:** _____

Approx. no. of guests : _____ **Event Type:** _____

Title to be displayed on board: _____

Deposit To Secure Booking :		
Security guard fee:	less than 120 guests in attendance	\$130
	120 or more guests in attendance	\$260
Security bond – (fully refundable):		\$200

(Applies to all functions unless directed otherwise by management)

Payment: Cheque Cash Credit

Card name: _____ **Card type:** _____

Card No: _____ **Expiry date:** _____ **CCV:** _____

Amount: _____ **Signature:** _____

I acknowledge having received a copy of the general information and conditions.
I will in all respects comply with those conditions on acceptance of this application

Signed: _____ **Date:** _____

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