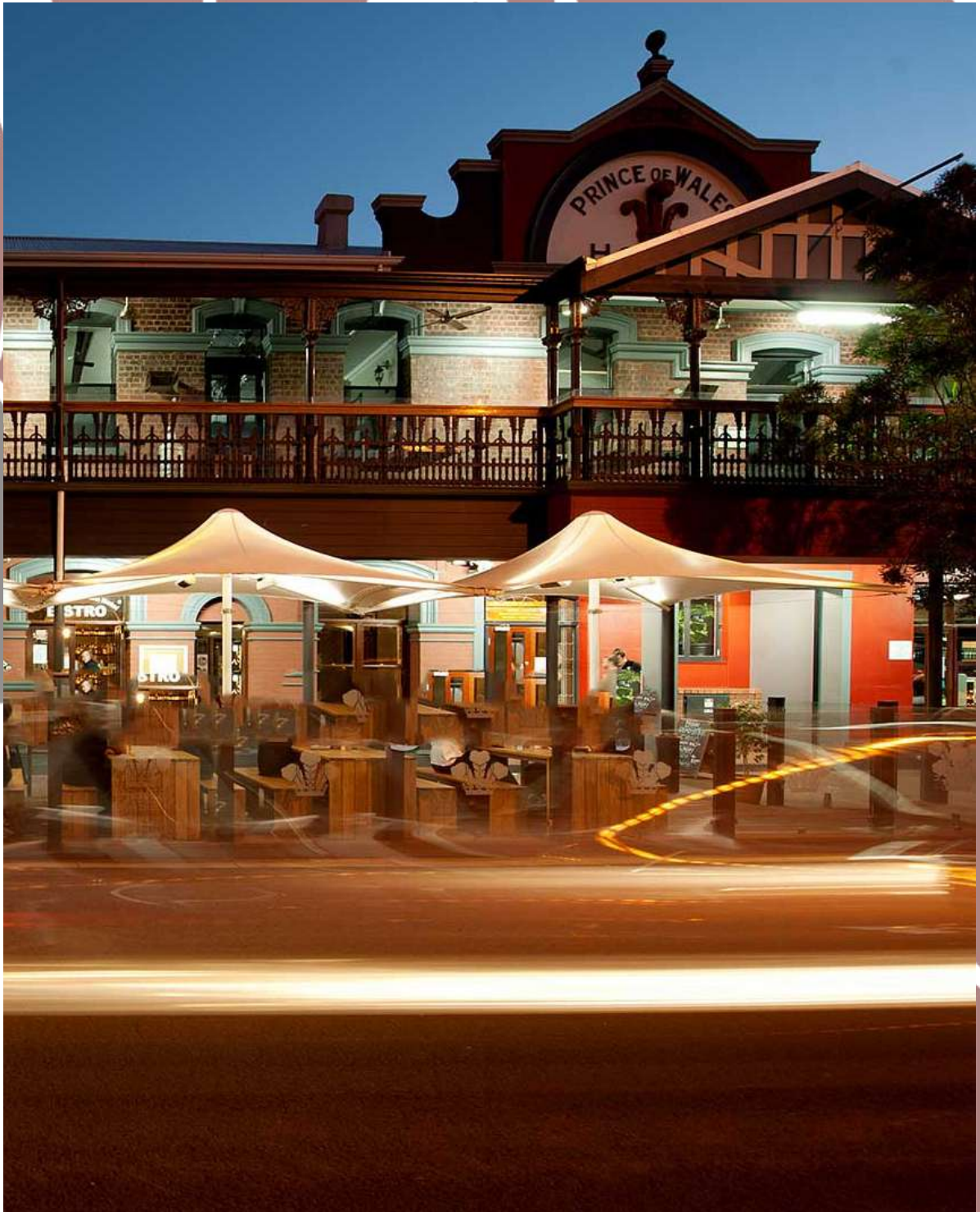


THE PRINCE



PRIVATE FUNCTIONS

Call: (08) 9721 2016

Email: jacqui@princehotel.com.au

CORPORATE EVENTS

Timing: Available from 7:00am Monday-Sunday

Capacity: 2-16 seated

Pricing: A \$50.00 room hire fee is charged inclusive of: tea and coffee, bottled water, morning tea, wifi and parking.

With modern, professional styling it suits a range of corporate functions.

- Ceiling-mounted projector with drop down screen
- Tea and coffee facilities
- Quiet and spacious work area
- Free wireless internet
- Free parking at hotel rear
- Morning tea can be provided at your expense.



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THE FUNCTION ROOM

Capacity: 40-200 standing. Bookings under 40 will not be accepted but alternative spaces can be allocated.

Timing: Available for hire year-round from 10am-late without public holiday surcharges.

Pricing: A \$500.00 non-refundable deposit is required to secure your booking date but is deducted from your bill at the closure of your event.

The room features pressed tin ceilings, original wood beams, elegant chandeliers and timeless furnishings to impress your guests. The function room exhibits a floor-to-ceiling bar stocked with the highest quality spirits, as well as our range of local and foreign wines, fridges full of beers, ciders, and premixes, and 6 taps of carefully selected brews.

- Surround-sound Bose audio system with aux connection
- Ceiling-mounted projector with a drop-down big screen can feature anything from sports, racing, or a personalised clip.
- Located upstairs, the function room also includes our licensed private balcony equipped with a smoking area, outdoor fans and heaters.
- Staffed at our expense.
- On tap: James Squire Ginger Beer, James Squire Orchard Crush Apple Cider, James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Superdry and Hahn Superdry 3.5
- We offer tabs for private functions which can be personalised depending on individual budget and event style. Drinks can also be charged on consumption to your guests at your preference.



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THE LOUNGE BAR

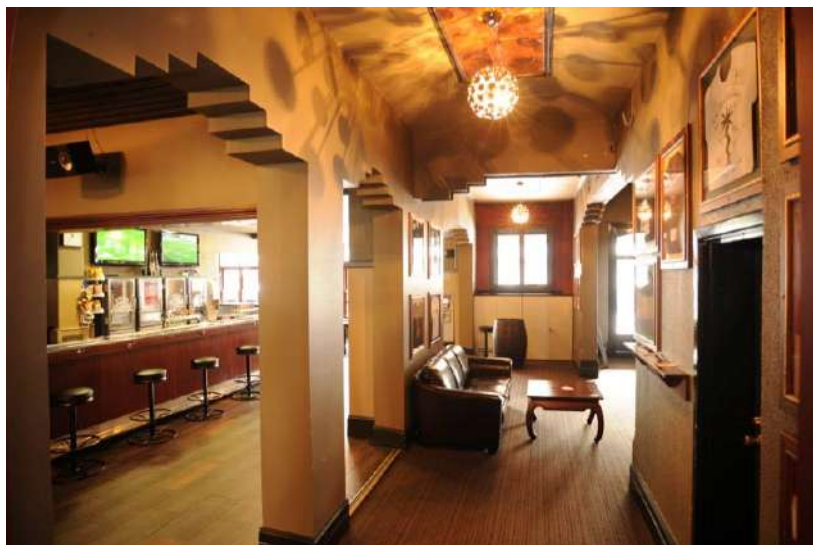
Capacity: 30-50 standing.

Timing: Available for hire year-round from 11am-late without public holiday surcharges. Subject to unavailability due to ticketed live music events.

Pricing: A \$500.00 deposit is required to secure your booking date but is deducted from your bill at the closure of your event.

The lounge bar is located at the entrance of the main bar. Sound control curtains and privacy dividers provide exclusive access to the bar area for you and your guests.

- Bose audio speakers directed into the area.
- Reverse-cycle air conditioning and heating.
- Staffed at our expense
- Direct access to the TAB sports bar.



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BISTRO BOOKING

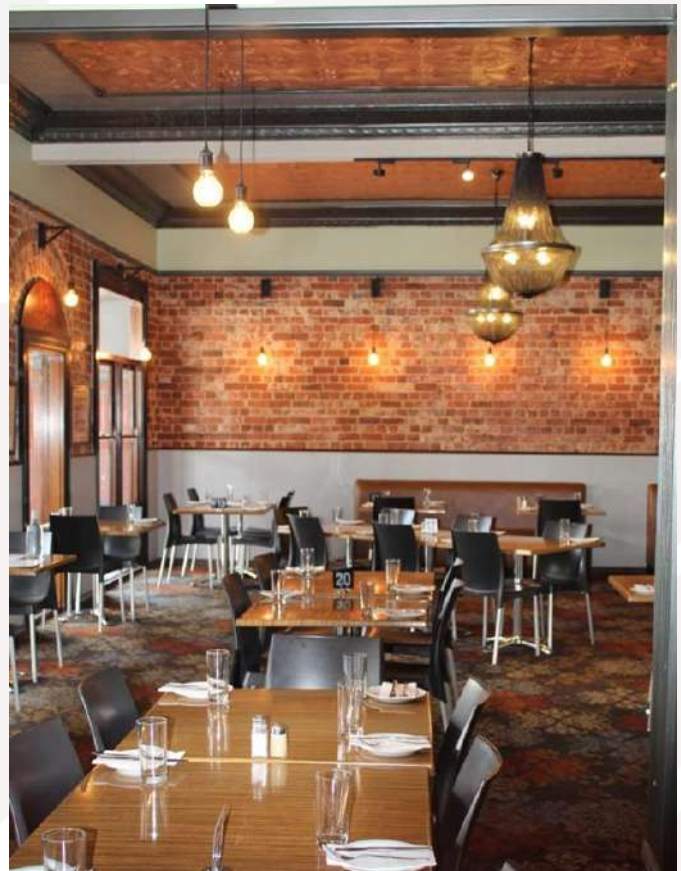
Capacity: 30-50 seated per group.

Timing: Available for hire year-round from 11am-late without public holiday surcharges. Subject to unavailability due to prior bookings.

Serving up something to tantalise anyone's tastebuds, the Bistro combines friendly staff with great beer, wine and champagne. Fully airconditioned and heated, the Bistro is the perfect setting for your next dinner.

For bookings of 30+ we offer privacy dividers and late closing.

- Bose audio speakers
- Reverse-cycle air conditioning and heating.
- Staffed at our expense
- Full bistro menu available



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PLATTERS

We recommend ordering one platter per 10 guests invited (e.g if you expect 80 guests you would order roughly 8 platters). Finger food platters are put out on tables to be self served. For a personal waitress and chef upstairs canapés must be ordered.

Mini Bruschettas– French bread topped with tomato, basil, garlic, evoo and parmesan. (v) \$35

Antipasto Platter– selection of cold meats, cheeses, pickled vegetables, olives, dips, and crackers. \$60

Party Pies and Sausage Rolls Platter– served with tomato sauce. \$60

Sushi Platter– selection of vegetarian, chicken, and seafood nori rolls. (gf) \$50

Seafood Platter– tempura whiting, prawns, squid rings, and prawn twists. \$125

Asian Vegetarian Platter– spring rolls and samosas served with sweet chilli and nam jim dipping sauces. (v) \$40

Chicken Wings Platter– marinated chicken wings and mini drumsticks with house dipping sauce. (gf) \$40

Turkish Bread and Crudités Platter– crispy garlic Turkish bread with vegetable crudités, served with dukkah, evoo, and two dips. (v) \$35

Smoked Salmon en Croute Platter– smoked salmon on mini garlic toasts with dill crème fraiche and chives. \$45

Roast Beef Open Sandwich Platter– prime roast beef on French bread with horseradish cream and rocket. \$45

Stuffed Mushrooms Platter– pesto and cream cheese stuffed mushrooms, topped with parmesan. (v) (gf) \$40

Thai Fish Cakes Platter– house made Thai fish cakes with sweet and spicy dipping sauce. (gf) \$50

Tempura Whiting Platter– tempura whiting and chips with homemade tartare and lemon. \$65

Arancini Balls Platter– three cheese and fresh herb crumbed risotto balls. (v) \$45

Prawn Twists Platter– prawns infused with herbs and garlic wrapped in crispy pastry served with a nam jim dressing. \$55

Croquettes- house made, crumbed corn and cheese croquettes with truffle mayo. (v) \$55

Cheese Platter– selection of cheeses and pickled vegetables, dips and crackers. (v) \$30

CANAPES

Canapé prices include wait staff serving platters directly to guests and your own chef upstairs to cater the event.

50+ persons are required.

A.

Croquettes (v)
Roast beef open sandwiches
Satay beef or chicken (gf)
Home made sausage rolls
Chicken wings (gf)
Mini bruschettas (v)
Tempura fish
Arancini balls (v)

B.

Sushi rolls (v) (gf)
Oysters natural (gf)
Vegan rice paper rolls (v) (gf)
Prawn twisters
Stuffed mushrooms (v)
Prawn cocktail spoons
Pulled pork sliders
Smoked salmon and dill crème fraiche en crouete
Prosciutto wrapped prawns

C.

Scallop spoons
Crab cakes
Duck rillettes en crouete
Oysters (Kilpatrick or natural)
Lamb cutlets with herb crumb
Shark bay herb and garlic crumbed whiting with aioli
Crispy pork belly with apple sauce

\$25/pp

4 from A.

2 from B.

1 from C.

\$30/pp

5 from A.

3 from B.

2 from C.

\$40/pp

5 from A.

4 from B.

4 from C.

BOOKING WITH US

Tentative bookings are held but are subject to change until the room hire deposit charge is processed.

Cancellations will incur the non-refundable price of the deposit.

Suppliers and decorations are welcome, however we do not permit the use of confetti, glitter or similar products.

The function booker is liable and will be subject to any charges for damages to the function property including any necessary extra cleaning charges. Credit card details must be taken prior to the function. Celebrations for under 25s may be subject to a \$1000.00 bond. All costs incurred to the room hirer must be paid in full at the closure of the event.

Although guest's property can be held secure for the extent of a function, the Prince of Wales Hotel and its staff accepts no responsibility for loss or damage to items.

As a licensed venue we reserve the right to refuse entry, eject or refuse service to any patron. We abide the laws and always uphold our RSAs.

Final numbers, catering orders and any further details are all required at least 14 days prior to the function date.

Our upstairs function space is family friendly, we simply ask that children under 18 years of age be accompanied by their legal parent or guardian at all times.

Access to the private function room is upstairs. Please account for this prior to booking to ensure the safety and accessibility of your guests.