MT OMMANEY
Hotel Apartments

Mt Ommaney Hotel Apartments

Special Events Portfolio -
birthday parties, engagements, product launches etc.
From January 2012 - December 2012

Mt Ommaney Hotel Apartments is a 4 star hotel ideally suited to the corporate traveller, with restaurant, bar & conference facilities all on-site. The hotel also caters for families with a tennis court, swimming pool, spa, bike tracks close by & the Mt Ommaney Shopping Centre directly across the road.

Located in the western suburbs of Brisbane, Mt Ommaney Hotel Apartments is centrally located to the commercial business districts of Wacol, Ipswich, Darra, Carole Park, Richlands, Oxley, Rocklea & Jindalee. The venue is located only 15 minutes from the heart of Brisbane.

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MT OMMANEY QLD 4074

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Mt Ommaney Hotel Apartments
General Information

Bookings and Deposits:
A deposit of $500.00 & written confirmation is required to secure all bookings, this deposit must be received to secure your booking. With tentative bookings, if deposits are not received within two weeks of the booking date, the room will be automatically released after this time. If the booking is made during November or December deposits are a minimum of $800.00.

Payment:
Deposits are made on confirmation of the bookings. Remaining balance is required five working days prior to the function (at this stage is when we require final attendee numbers). Any additional charges incurred during the duration of the function must be settled at the end of the function.

Quotations:
All quotations are based upon approximate numbers provided at initial enquiry. Should the numbers alter significantly, a surcharge my be applied, (to avoid this please notify the hotel as soon as you can of any changes).

Final Numbers:
Confirmation of the final number of guests attending the function is required five working days prior to the function. These final numbers is what the function will be charged.

Cancellations:
Deposits will be refunded in full is written cancellation is received three months prior to your function. Fifty percent of the full deposit will be refunded if a cancellation is received between one to three months prior to the function. If the function room is re-booked, full deposit will be refunded. The deposit is non-refundable if a cancellation occurs within one month of the event, and the function room cannot be re-sold.

Surcharges:
There is a 15% surcharge on room hire, catering & equipment hire on public holidays.

Display & Signage:
Nothing shall be nailed, screwed, stapled or adhered to any wall, door or surface of Mt Ommaney Hotel Apartments. The hanging of banners must be approved by the Hotel prior to the event.

Insurance:
Mt Ommaney Hotel Apartments is extremely careful when looking after guests' belongings. But we do not take responsibility for the damage or loss of items before, during or after the function. It is advisable that organisers arrange their own insurance cover for property damage and public liability where appropriate.

Security :
The Hotel reserves the right to request security arrangements at the client's own expense.

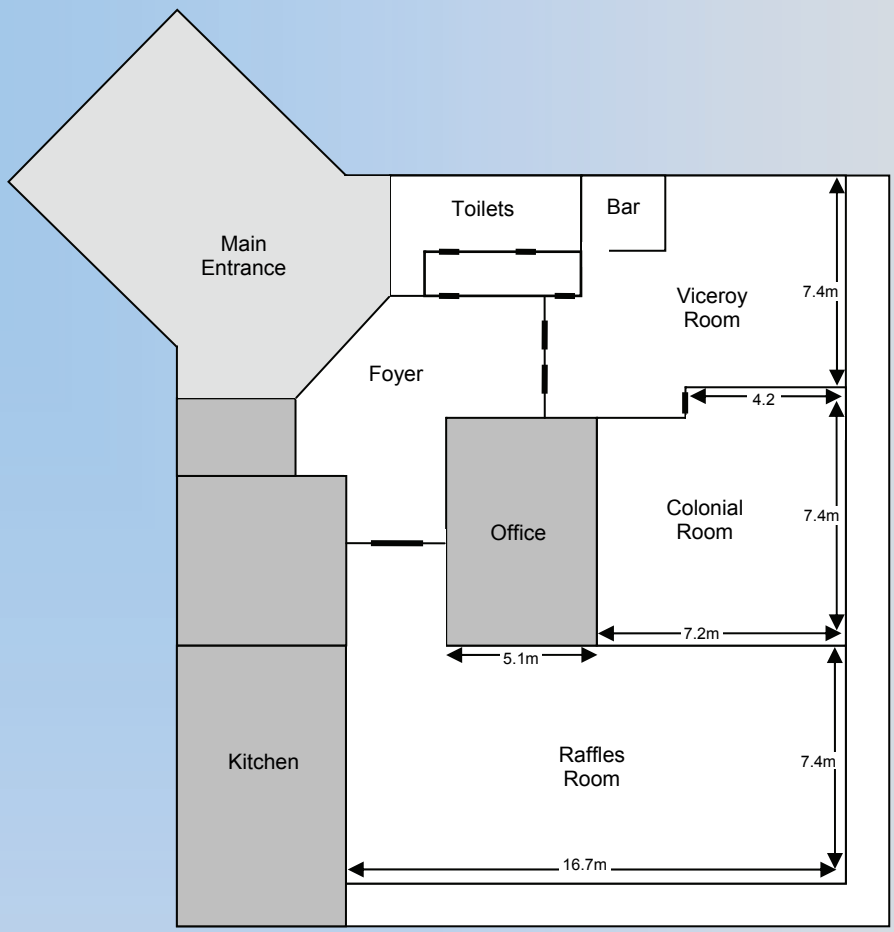
Damage / Cleaning:
The organiser will be held responsible for any damage sustained to the Hotel property. The Hotel reserves the right to request a 'bond' which will be fully refunded at the successful completion of your function.

Beverage:
By law Mt Ommaney Hotel Apartments abides by 'Responsible Service of Alcohol' at all times.

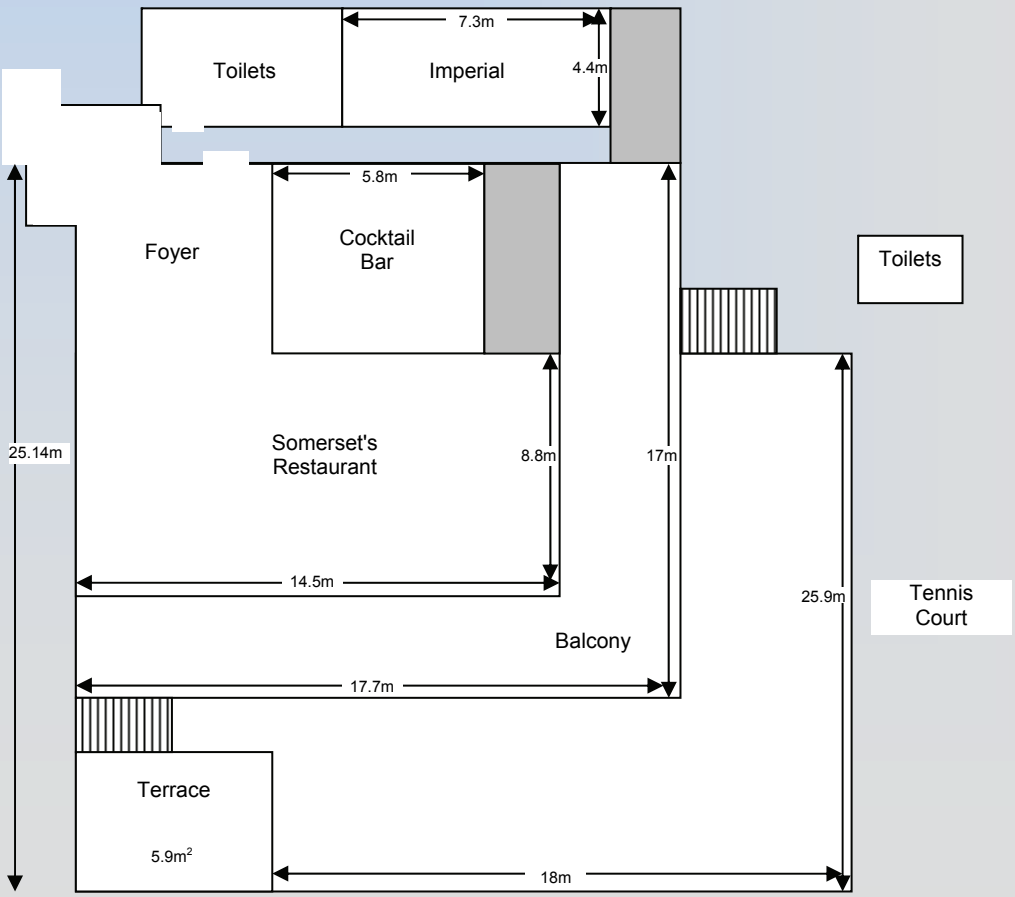
Taxes:
All rates quoted are inclusive of taxes.

Floor Plan

Upstairs



Downstairs



Mt Ommaney Hotel Apartments
Function Rooms

Room Capacities and Prices				
Function Room	Stand-up Cocktail Style Function	Buffet	Set Menu / Banquet Style Function	Room Hire Price
* *Somerset's Restaurant	95	80	80	$490.00
Colonial Reception Room	55	50	50	$400.00
Raffles Reception Room	115	80	100	$450.00

* *Somerset's Restaurant - price listed is for exclusive use of the restaurant. This is available on Saturday nights only, or, speak with the Functions Manager if you were looking at other days (occasionally this can be arranged). If however you choose a Buffet, Set Menu/ Banquet Style function without having exclusive use of the restaurant - no room hire applies.
Colonial Reception Room, Raffles Reception Room & Viceroy Bar are exclusive use rooms only.

Equipment Hire

Data Projector (if Mt Ommaney Hotel Apartment's is available) & Screen	$140.00
Data Projector (if Mt Ommaney Hotel Apartment's isn't available) & Screen	$250.00
Video Camera	$120.00
35mm Slide Projector	$120.00
Lapel Microphone	$195.00
Electronic Whiteboard	$250.00
Television & DVD player	$ 55.00
Overhead Projector & Screen	$ 40.00
CD & Cassette Player with Remote Control	$ 25.00
Basic Equipment	
Screen Only	$ 25.00
Flip Chart	$ 25.00
White Board	$ 25.00
Power Boards, Leads & Power	$ 5.50
Pads & Pens	$ 5.50

* *Ask about our discount for all day usage on 'basic equipment' (all 'basic equipment' items listed above) * *

All costs are per-day. Day let: 7.00am—5.00pm, Evening let: 6.00pm—10.00pm
Prices are valid from 1st January 2011—31st December 2012.

Stand-up Cocktail Style Events

Enticing Nibbles - $38.50 per person

This menu is based on 18 pieces per person.

Cold Items

Nori Roll (1)
BBQ Pork Rice Paper Roll (1)

Hot Items

Oyster Kilpatrick (1)
Prawn Twisters (1)
Fetta & Spinach Triangle (1)
Grilled Moroccan Lamb Cutlet (1)
Ham & Cheese Pin Wheel (1)
Mini Chicken Piece (1)
Tempura Squid (1)
Mini Quiche (1)
Potato, Garlic & Spinach Pizza (1)
Spring Rolls (2)
Homemade Meatballs (2)
Sha moii (2)
Sundried Tomato, Creamed Cheese & Chive Crumbed Mushroom (1)

Tea & Coffee Station

The above served with sweets

$41.90 per person
(3 pieces per person)

Mango Mousse Tart (1)
Cookies & Cream Cheesecake (1)
Chocolate Caramel Slice (1)

Stand-up Cocktail Style Events

Deluxe Nibbles - $48.50 per person

This menu is based on 11 pieces per person.

Hot Items

Nori Roll (1)

Hot Items

Sundried Tomato, Creamed Cheese & Chive Crumbed Mushroom (1)
Oyster Kilpatrick (1)
Moroccan Lamb Cutlet (1)
Prawn Twisters (1)
Fetta & Spinach Triangles (1)
Mini Chicken Pieces (1)
Salt & Pepper Calamari (1)
Mini Quiche (1)
Home Made Savoury Meatballs (1)
Spring Rolls (1)

The above served for 1 - 2 hours followed by rice, bread rolls, tossed salad & 2 of the following hot fork dishes:

Sweet & Sour Pork
Lamb Rogan Josh
Veal Stroganoff
Aromatic Chicken Curry
Braised beef in Guinness with mushrooms
Teriyaki Chicken with stir-fried Vegetables & Rice Noodles

Tea & Coffee Station

Sit Down, Set Menu Style Events

2 course - $46.00 per person / 3 course $56.00 per person

(Choose 2 of the following from each section - meals are served alternately)

Entrée

» *Soup: Cauliflower & Bacon, Pumpkin, Cream of Mushroom, Cream of Chicken.*

» *Filo Basket with double brie, fresh mozzarella, field mushroom, roasted red peppers & baby spinach served on a crisp rocket salad.*

» *Fresh King Prawns (3) served on a tian of crushed avocado & tomato salsa, dressed with a cashew & lime aioli.*

» *Malaysian Chicken Thigh Curry with sticky rice.*

» *Slow cooked, honey glazed Pork Belly with a side of micro salad & peach puree.*

» *Two point Lamb Rack with a spring onion & sweet potato mash accompanied with a pea & mint tapenade.*

» *Salad of baby cos, cherry tomatoes, bacon, croutons, roasted macadamias, parmesan & topped with smoked chicken & chefs own dressing.*

Main

» *Moisture infused Pork Loin served on a Vietnamese salad with a ginger, palm sugar & lime drizzle.*

» *Lamb Loin oven baked & presented on honey baked Japanese pumpkin & vegetables topped with a port & red currant glaze.*

» *Lavender honey Duck Breast, sweet potato, steamed Asian greens & sauteed oyster mushrooms with a spicy blood orange glaze.*

» *Grilled Reef Fish served on hand crafted chunky chips, snow pea tendrils, tomato relish & Saffron Bisque.*

» *Maple scented, oven baked, corn fed Chicken Supreme served atop a pea & parmesan risotto, finished with a truffle cream.*

» *200gm Eye Fillet cooked medium, served on a parmesan & sweet garlic mash, with field mushroom & topped with a bearnasie sauce.*

Dessert

» *Cookies & Cream Cheesecake with berri coulis.*

» *Warm Chocolate Pudding served with a chocolate fudge sauce & cream.*

» *Burnt English Creme Brulee served with vanilla bean ice-cream.*

» *Strawberry Bavarois served on a berri soup.*

» *Warm Sticky Date Pudding served with gooey butterscotch sauce.*

» *Profiteroles filled with pastry cream & topped with warm chocolate sauce.*

Prices include tea, coffee & chocolates
Fruit & Cheese plate - (serves 3 people) $19.00 per plate
Chefs selection of hot savouries - (5 pieces per person) $7.50 per person

Sit Down, Set Menu Style Events - Platinum Package

3 course $157.00 per person (minimum of 40 guests)

(Choose 2 of the following from each section - meals are served alternately)

This package includes:
Room Hire, Beverages for a 4 hour period, savouries on arrival, 3 x course set menu, and colour coordinated sashes & chair covers to match with the theme of your event.

Appetisers

Selection of hot savouries on arrival

Entrée

» *Oven baked Atlantic Salmon served on pomme puree with prawn bisque*

» *Filo Basket with double brie, fresh mozzarella, field mushroom, roasted red peppers & baby spinach served on a crisp rocket salad*

» *Fresh King Prawns (4) served on a tian of crushed avocado & tomato salsa, dressed with a cashew & lime aioli*

» *Slow cooked honey glazed Pork Belly, with slipper lobster on Thai egg noodles, finished with a pineapple & ginger chutney*

» *2 point Rack of Lamb with a mushroom, ricotta & rosemary pudding accompanied by a mint & pea tapenade*

» *Butter seared medium-rare Kangaroo fillet with wild mushrooms, creamed corn & finished with a red wine syrup*

» *Rocket, snow pea tendrils & basil salad with Buffalo mozzarella, prosciutto, bell tomatoes & finished with an apple balsamic dressing*

Main

» *200gm Eye Fillet cooked medium & served on creamy truffle mash, sauteed asparagus, field mushroom & spicy tomato jam with a rich port jus*

» *Peaking style Roasted Duck Breast presented on a zucchini & Galette potato, asparagus & corn tart, with a bittersweet orange sauce*

» *Grilled Reef Fish topped with sauteed scallops, served on a prawn & shallot risotto, fried capers, tomato relish & finihsed with saffron cream*

» *Oven baked corn fed Chicken Supreme filled with King Island brie, with creamed spinach, Dauphinoise potato gratin & a sweet paprika sauce*

» *Asian style Pork Loin topped with grilled prawns, served on a crab meat & Asian salad, finished with a ginger & palm sugar drizzle*

» *Oven baked Lamb Loin with a herb mustard crust, presented on a sweet potato & sour cream rosti, puree pea & cauliflower cous cous with a blackberry glaze*

Dessert

» *Raspberry Brulee served with mixed berries & white chocolate & almond ice-cream*

» *Trio of chocolate truffle, banana doughnut & a blackcurrant mousse*

» *Baked chocolate & sherry mousse served warm, with biscotti & cream*

» *Warm Chocolate Pudding served with soft centre white chocolate sauce & lavender ice-cream*

» *Caramelised citrus & passionfruit Tart with black vodka & lime sorbet*

» *Tiramisu served with double espresso Gelati ice-cream*

Prices include tea, coffee & chocolates
Fruit & Cheese plate - (serves 3 people) $19.00 per plate

Beverages continued on next page...

Sit Down, Set Menu Style Events - Platinum Package

3 course $157.00 per person (minimum of 40 guests)

... Continued from previous page

This package includes:
Room Hire, Beverages for a 4 hour period, savouries on arrival, 3 x course set menu, and colour coordinated sashes & chair covers to match with the theme of your event.

Beverages

Wines

White Wine
Lindeman's Premier Selection Semillon Chardonnay
Gossips Sweet Lips Moscato
Oyster Bay Sauvignon Blanc

Red Wine
Lindeman's Premier Selection Shiraz Cabernet
Gossips Merlot
Oyster Bay Merlot

Sparking Wine
Lindeman's Premier Selection Brut
Trevi Asti
Wolf Blass Pinot Noir Chardonnay

Beers

Local Beers
» *Cascade Premium Light*
» *XXXX Gold*
» *XXXX Heavy*
» *Toohey's Old*
» *Victoria Bitter*
» *Arriba*
» *Hahn Premium Light*
» *Carlton Midstrength*
» *Toohey's New*
» *Carlton Cold*
» *Barefoot Radler*

Premium Beers
» *Crown Lager*
» *Pure Blonde*
» *James Boags Premium Lager*
» *Toohey's Extra Dry*

Non-alcoholic Beverages

Softdrinks
» *Coke*
» *Lemonade*
» *Soda Water*
» *Lemon Lime & Bitters*
» *Apple Juice*
» *Diet Coke*
» *Dry Ginger Ale*
» *Lemon Squash*
» *Orange Juice*
» *Non-alcoholic Cider*

Sit Down, Buffet Style Events

Sapphire Buffet - $61.00 per person

Mains
Crumbed Calamari
Pasta tossed with chicken, bacon, mushrooms & a shallot cream sauce
Roast Lamb & Roast Beef carved hot on the buffet with rich gravy
Roasted potatoes & Roasted Pumpkin
Medley of market fresh Vegetables
Garden Fresh Salads
Crusty Bread Rolls
Condiments

Desserts
Fresh Fruit Salad with whipped cream
Pavlova
Profiteroles with Chocolate Sauce
Individual Cheesecakes
Tropical Fruit Tarts
Caramel Tarts
Fruit & Cheese Platter

Tea, Coffee & Chocolates

Ruby Buffet - $74.50 per person

Mains
Cold Meat Platter - Smoked Ham & Continental Meats
Vegetable Frittata
Crumbed Calamari
Roast Lamb & Mustard Beef carved hot on the buffet with rich gravy
Roasted Potatoes & Roasted Pumpkin
Medley of market fresh Vegetables
Hot Asian style marinated Chicken Legs
Garden Fresh Salads
Crusty Bread Rolls
Condiments

Plus, choose 2 of the following hot fork dishes to be served with rice:
Teriyaki Chicken & vegetables with rice noodles
Lamb Rogan Josh Curry
Veal Stroganoff with sour cream & gherkins
Sweet & Sour Pork
Indonesian Lamb Curry
Asian Chicken & vegetable stir-fry with Hokkien noodles
Tortellini with a Chicken & Pesto cream sauce

Desserts
Fresh Fruit Salad & Whipped Cream
Profiteroles with Chocolate Sauce
Pavlova
Mud Cake
Tropical Fruit Tarts
Caramel Tarts
Fruit & Cheese Platter

Tea, Coffee & Chocolates

Sit Down, Buffet Style Events

Diamond Buffet - $124.50 per person

Mains
Seafood Platter
Fresh Ocean Prawns
Fresh Rock Oysters
Crumbed Calamari

Cold Meat Platter
Smoked Ham & Continental Meat Platter

From the Carvery
Roasted Lamb & Mustard Beef carved hot on the buffet with gravy
Roasted Potatoes & Roasted Pumpkin
Medley of market fresh Vegetables
Hot Asian Marinated Chicken Legs

Salads
Garden Fresh Salads
Vegetable Frittata
Crusty Bread Rolls
Condiments

Plus, choose 2 of the following hot fork dishes to be served with rice:
Thai Green Chicken Curry
Lamb Rogan Josh
Veal Stroganoff with sour cream
Sweet & Sour Pork
Indonesian Lamb Curry
Asian Chicken & Vegetable stir-fry with Hokkien Noodles
Chicken, bacon & mushroom Pasta tossed through a chive cream sauce

Desserts
Fresh Fruit Salad & whipped cream
Profiteroles with chocolate sauce
Pavlova
Mud Cake
Tropical Fruit Platter
Caramel Tarts
Fruit & Cheese Platter

Tea, Coffee & Chocolates