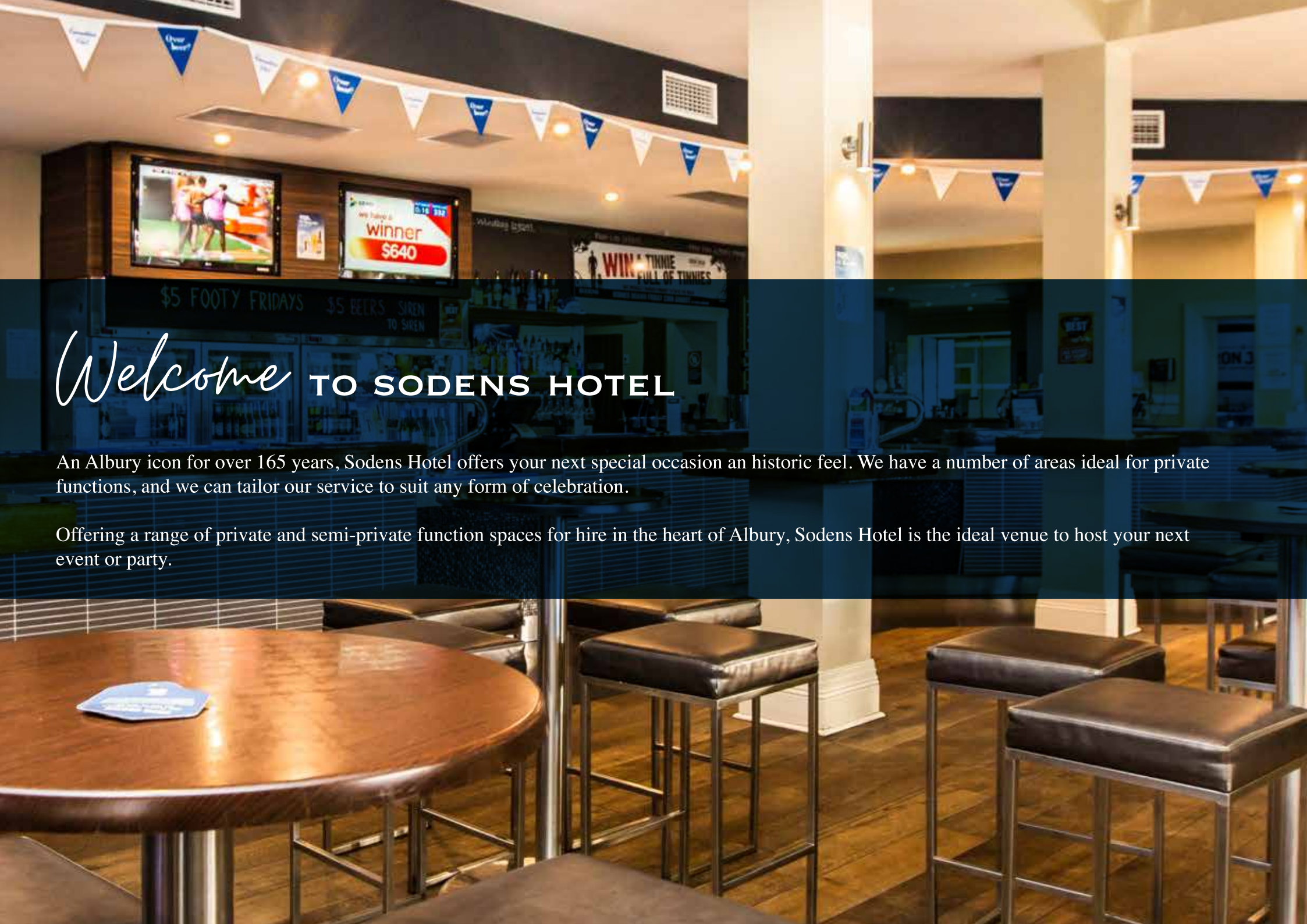




FUNCTION GUIDE

SODENS
— SINCE 1857 —



Welcome TO SODENS HOTEL

An Albury icon for over 165 years, Sodens Hotel offers your next special occasion an historic feel. We have a number of areas ideal for private functions, and we can tailor our service to suit any form of celebration.

Offering a range of private and semi-private function spaces for hire in the heart of Albury, Sodens Hotel is the ideal venue to host your next event or party.

Our spaces

THE STABLE BAR

The Stable Bar is our premier function room which can cater for up to 200 guests. Refurbished in 2010, this private space has its own bar and beer garden. It is the perfect space for a canape-style function and can also be configured to accommodate a sit-down dinner for up to 80 guests.

Features

- Projector with HDMI input
- Jukebox + Microphone
- Private bar with bar attendant
- Private beer garden

Cost

- \$500 refundable security deposit
- \$4,000 minimum spend
- Minimum 70 guests



THE LOUNGE

Completely private, the Lounge is suitable for cocktail-style functions for up to 60 guests and can seat up to 50 for a sit-down dinner.

Features

- TV with USB input
- Portable speaker

Cost

- \$200 refundable security deposit
- \$1,500 minimum spend



THE BIRDCAGE

This stylish space offers private access to the front bar and is suitable for cocktail-style functions for up to 60 guests and can seat up to 40 for a sit-down dinner.

Features

- TV (3) with USB input
- Portable speaker

Cost

- \$200 refundable security deposit
- \$1,500 minimum spend



\$65 PLATTER

20 PIECES ON EACH

MAXIMUM OF 6 ITEMS PER ORDER

SAUSAGE ROLLS

served with tomato sauce

CRUMBED CHICKEN TENDERS

served with sweet chilli mayo

PARTY PIES

served with tomato sauce (GFO)

SATAY CHICKEN SKEWERS (GF)

VEGETABLE SPRING ROLLS

served with sweet chilli sauce (V)

GARLIC PRAWN TWISTS

TEMPURA FISH BITES

served with tartare sauce

GARLIC CHICKEN BALLS

SPINACH AND FETA PASTIZZIS (V)

MEXICAN ROLLED TACOS

beans, corn, tomato and capsicum rolled tacos
served with sour cream, sweet chilli and avocado
(GF, DF, V)

ASSORTED CAKES AND SLICES

SCONES served with jam and fresh cream

\$85 PLATTER

20 PIECES ON EACH

CHEESEBURGER SLIDERS

mini beef pattie, cheese, pickles
and tomato sauce

QUICHE LORRAINE

home made with bacon, cheese and onion

VEGETARIAN QUICHE

home made with carrot, capsicum,
onion and broccoli (V)

DELI PLATTER \$120

SERVES 20

Assorted meats, cheeses, dips, olives,
gerkins, sun-dried tomatoes
and crackers (GFO)

SANDWICH PLATTER \$75

SERVES 10 -15

Assorted sandwiches (cold meats, salad and egg)

FRUIT PLATTER \$85

SERVES 10 -15

Assorted seasonal fruits

Minimum orders

30 guests – \$500

40-50 guests – \$800

60-70 guests – \$1100

80-90 guests – \$1400

100 guests – \$1600

Function Menus

Set Menus

TWO COURSES \$49PP

THREE COURSES \$59PP

Entree

GARLIC, CHEESE AND HERB ARANCINI served with basil pesto mayonnaise (V)

CHICKEN SATAY SKEWERS with house made peanut sauce served on turmeric steamed rice (GF)

LEMON PEPPER CALAMARI served with lemon lime mayonnaise (GFO)

HONEY PRAWNS in sticky honey soy and sesame glaze served on steamed rice

VEGETABLE SPRING ROLLS served with sweet chilli sauce (V)

Main

PORTERHOUSE served with mushroom sauce, creamy mash and steamed green vegetables (GF)

CHICKEN BREAST stuffed with semi sundried tomatoes, spinach and camembert served with mash, steamed green vegetables, topped with creamy garlic sauce (GF)

SALT AND VINEGAR CRUSTED BARRAMUNDI served with tartare, chips and salad (GFO)

PORK CUTLET with honey sesame glaze, served with creamy mash and steamed vegetables (GF)

BEEF WELLINGTON with fillet steak, bacon and mushroom, wrapped in puff pastry and served with creamy mash and steamed green vegetables

Dessert

HOUSE MADE STICKY DATE PUDDING with butterscotch sauce and ice cream (GF)

TOASTED WAFFLES drizzled with raspberry coulis, berries, ice cream and toasted almonds

MARS BAR CAKE served with whipped cream and strawberries

WARM CHOCOLATE BROWNIE topped with chocolate whiskey sauce and ice cream



Booking Agreement

SODEN'S HOTEL BOOKING AGREEMENT

Terms and conditions need to be signed when making a function booking.

CATERING AND GUEST NUMBERS

Food orders and the confirmed number of guests must be provided 14 days prior to the function date. Food is not to be brought into the venue (a cake being the only exception).

MINIMUM SPENDS AND ROOM HIRE CHARGES

There is a room minimum spend in the Stable Bar of \$4,000. The Lounge and Birdcage have a room minimum spend of \$1,500. Should the minimum spend not be achieved, the deposit will be retained by the venue.

PAYMENT

All finger food must be paid for 48 hours prior to the event. Beverages are to be paid for at point of sale. In the event of cancellation or postponement within 21 days of the booked event, the deposit will be retained by the venue (100%).

DAMAGE

The customer will be responsible for any damage or loss sustained to the venue's premises including any equipment or fittings in the premises, however caused, by the customer, its employees, officers, contractors, guests, members, patrons, invitees, or any other persons associated with them, and will be charged for any repairs or replacement as deemed necessary by the venue.

RESPONSIBLE SERVICE OF ALCOHOL

The venue is committed to the responsible service of alcohol. The customer acknowledges and agrees that the venue may, at its sole discretion;

1. Refuse entry to any person whom the venue believes to be intoxicated;
2. Minors are only permitted on the premises in the company of their legal or parental guardian and will not consume alcohol during the function. All minors must leave the venue by 10pm.
3. The venue may stop the supply of alcohol to any guest at its sole discretion (even prior to the scheduled finish) if it believes that the function guest is intoxicated or ask them to leave the premises.

DECORATIONS

The use of confetti, glitter, or scatters is prohibited. Should they be used without notification, an additional cleaning fee of \$100 will be charged. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, ceiling or fixture of the premises. Smoke machines or candles may not be used in any area of the premises.

SMOKING

Any costs arising from the setting off of smoke detectors, whether by unauthorised smoking, or as a direct result of activity generated by the function, will be borne by the customer unless caused by the actions of the venue or staff.

DELIVERY OF ALL EQUIPMENT AND DECORATIONS

All deliveries must be arranged with the venue. There is no storage available for equipment on the premises and collection of goods must occur before 11.30am the day following the function. The venue will not take responsibility for any goods left on the premises.

ENTERTAINMENT

Please note that the venue has live music from 9pm onwards on Friday and Saturday evenings in the main bar.

TERMINATION

The venue shall be entitled to immediately terminate the function if the customer is in breach of these terms and conditions.

PERSON RESPONSIBLE FOR THE EVENT

I accept and acknowledge the above information and understand these terms and conditions

Signature

Date

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