GUNYAH
HOTEL

FUNCTIONS

View the Difference



E functions@gunyahhotel.com.au
P (02) 4945 4603
W www.gunyahhotel.com.au

WELCOME

The Gunyah Hotel is situated on the foreshore of stunning Lake Macquarie.

Our function space takes full advantage of the breathtaking water views and coastal location.

Let our dedicated functions manager organise your next event by taking you through our available packages and offerings to make it one to remember!



LAKE VIEW ROOM

Abeautiful sunnyroomwith bi-fold windows accommodating an intimate get together or a casual affair.

Water views, PA microphone, surround sound (speakers), spotify connect-ability, private bar, dance floor for your live entertainment. Private smokers deck and bathrooms

CAPACITY

100 ppl maximum - seated
160 ppl maximum - cocktail

DEPOSIT

$500 room deposit
Minimum of 40 guests

**Minimum spend applies*



CANAPES

COCKTAIL STYLE

Select 4 hot or cold - **$22**

Select 6 hot or cold - **$39**

Select 8 hot or cold - **$62**

COLD

Prosciuttowrapped melon (gf)

Smoked salmon, lemon cream cheese, dill on rye crustini

Chicken and mango tartlet with chilli aioli

Rare roast beef on crustini with mustard aioli

Prawn cocktail with iceberg lettuce and mary rose sauce (gf)

Bruschetta with cherry tomato, fresh parmesan, basil oil and balsamic drizzle (v)

Caprese skewers with pesto drizzle (gf v)

HOT

Minijacket potato with sour cream, bacon dust and chive (gf) (vo)

Mushroom and parmesan arancini with truffle aioli (v)

Spinach and ricotta filo cigars (v)

Chicken and brie mini filo parsels

Pork and fennel homemade sausage rolls

Pork belly bites with smokey bbq sauce (gf)

BBQ prawn and chorizo skewers with salsa verde (gf)

BBQ chipotle pork ribblets (gf)



CHARCUTERIE GRAZING

SMALL GRAZING PLATTER $185

Charcuterie Grazing(gf)recommended for 10 to 12 people

CHARCUTERIE GRAZING TABLE $500

CharcuterieGrazing table (gf) recommended for 40 to 50 people

DESSERT PLATTER$160

Recommended for 10 people

Lemon tartlet

Caramel tartlet

Mini strawberries and cream (gf)

Mini crème brulee (gf)

Our beautifully styled grazing options are designed to create a relaxed yet luxurious dining experience for your guests.

Overflowing with a selection of premium cheeses, cured meats, seasonal fruits, crackers, dips, and gourmet accompaniments, the table is carefully arranged to be both visually stunning and delicious.

Perfect for weddings, celebrations, and corporate events, creating a social and memorable start to any event.



GUNYAH
PLATED MENU

2 COURSE $60
3 COURSE $75

ENTRÉE

BBQ King Prawns
withsalsa verde,charred sourdough (a)

Falafel (vg)
with beetroot hummus and house made flat bread, herb salad

Buttermilk Fried Chicken Tenders
with texan chipotle sauce

Spanner Crab and Tomato Risotto
with garlic cream, baby herbs (i)

Satay Chicken Skewers (gfo)
servedonsteamedrice and peanut sauce

Confit Tomato Tartlet (v)
withwhippedricotta, walnuts, rocket and balsamic reduction

MAINS

Crispy Skin Salmon Fillet (gf) (i)
withcauliflowerpuree, sauteed mushrooms, wilted english spinach

Roasted Chicken Supreme (gf)
stuffedwith mushroom and ricotta, potato rosti, snow peas and jus

250g Rump (Medium) (gf)
withkiphler chips, charred broccolini, marchand de vin butter

Pan Roasted Snapper Fillet (gf) (i)
withsauteed potato, tomato, olives, capers and basil

250g Pork Loin Steak (gf)
withbraised red cabbage, grilled asparagus, cowboy butter and jus

Gnocchi (v)
with asparagus, garden peas, cherry tomato & parmesan

DESSERTS

Crème Brulee (gf)
with almond shortbread

Strawberries and Cream (gf)
with toffee dust

Espresso Panna Cotta (gf)
bananacarameland praline

Lemon Tartlet
withvanillabeanice cream

GF – Gluten Free
GFO – Gluten Free Option
V – Vegetarian
VG – Vegan

SEAFOOD ORIGIN
A - Australian
I - Imported
M - Mixed



FAMILY STYLE SHARED BUFFET

$49PP

Choiceof2meats and 3 sides

minimum 40pax
includes crusty rolls

MEATS

RoastLamb Shoulder (gf)
with salsa verde

Porchetta (gf)
herb jus

Slow Cooked Brisket (gf)
chipotle gravy

12hr Brined Deboned Butterflied Chicken (gf)
dijon mustard cream sauce

SIDES

DuckFatRoasted Potato (gf)

Roasted Seasonal Vegetables (gf)

Whole Roasted Cauliflower (gf)

Seasonal Garden Salad (gf)

Chips (gf)



PLATTER MENU

Perfect for casual parties and celebration of life events.
Each platter serves 10

FISH TACOS $90
crispybatteredfishinsofttortillas, topped with slaw, lime, and chipotle mayo (i)

HOUSE-MADE CHEESEBURGER SLIDER $85
minibeefburgerswithmeltedcheddar,pickles,andhousesauceon soft brioche buns

CRUMBED CHICKEN AND RANCH SLIDER $70
crispy chicken fillet sliders with creamy ranch and lettuce

BBQ PORK BELLY SKEWER WITH HOI SIN $85
tender,caramelisedporkbelly glazedwithstickyhoisinsauce.SERVES 20

WINGS WITH HOT SAUCE AND BBQ SAUCE $80
crispygoldenwingsservedwithachoiceofspicyhotsauceorsmokybbq sauce

SAUSAGE ROLL WITH MINI PIES $90 (40)
flaky pastry sausage rolls paired with bite-sized beef pies

BRUSCHETTA $70
toastedsourdoughtoppedwith ripe tomato, basil, and balsamic glaze for a fresh, light option

PUMPKIN AND GOATS CHEESE ARANCINI $60 (40)
crispy fried risotto balls filled with roasted pumpkin and creamy goats cheese

MINI PARTY PIES $80 (40)
classicbeefpartypieswithrichgravy,wrapped in buttery pastry

BLACK TIGER PRAWNS WITH WASABI MAYO $130 1KG
fresh chilled prawns served with a tangy wasabi mayonnaise for a zesty kick (a)

SEAFOOD ORIGIN
A - Australian I- Imported M - Mixed



GUNYAH HIGH TEA

Minimum 40 guests

$59PP

SAVOURY

Pork and fennel sausage rolls

Mini quiche

Spinach and ricotta filo cigar

Egg and lettuce, cucumber and cream cheese ribbon sandwiches

SWEET

Mini lemon tartlet

Mini caramel tartlet

Mini strawberries and cream

Mini creme brulee



CONFERENCE CATERING

All platters recommended
for 10-12 people

SANDWICH PLATTER $110

WRAP PLATTER $110

FRUIT PLATTER $80

SHARE STYLE SALAD $35

(roast pumpkin and feta or chunky Greek)

MORNING TEA PLATTER $50

(assortment of fruit, cakes and pastries)

TEA AND COFFEE STATION $50

Dietary Requirements
we caterfor alldietary requirements upon request.

GF - Gluten Free | V - Vegetarian
VGO - Vegan Option



CELEBRATION OF LIFE WAKE PACKAGES

COFFEE/SPECIALITY TEA STATION $50

SANDWICH/WRAP PLATTERS $110

Assorted fillings (10-12 people)

SAUSAGE ROLL WITH MINI PIE PLATTER $90

(40 pieces)

BOWL OF CHIPS $10

DESSERT PLATTER $150

Brownie(GF), Caramelslice (GF),
Mini Pastries, Mini pavlovas (10-12)

FRUIT PLATTER $80

Please see platter list for additional options.

Projector **$150** | PA **Free**
Chair Covers **$6**



BEVERAGE PACKAGES

HOUSE PACKAGE

3 hours **$50pp** | 4hours**$58pp**
5 hours **$66pp**

Wine
Hunter River Sparkling Chardonnay

Hunter River
Semillon Sauvignon Blanc

Hungerford Hill "Fish Cage"
Shiraz

House Tap Beer
Great Northern | Great Northern 3.5%
Carlton Dry | Carlton Draught | NEW

Soft Drinks and Juice



PARTY PACKAGE

3 hours **$55pp** | 4hours**$64pp**
5 hours **$73pp**

Wine
Hungerford Hill “Fish Cage”
Sparkling Chardonnay

Choose Two

Hungerford Hill Sauvignon Blanc

Dalwood Estate Chardonnay

Hungerford Hill “Tumbarumba”

Pinot Gris

Hungerford Hill Rose

Choose Two

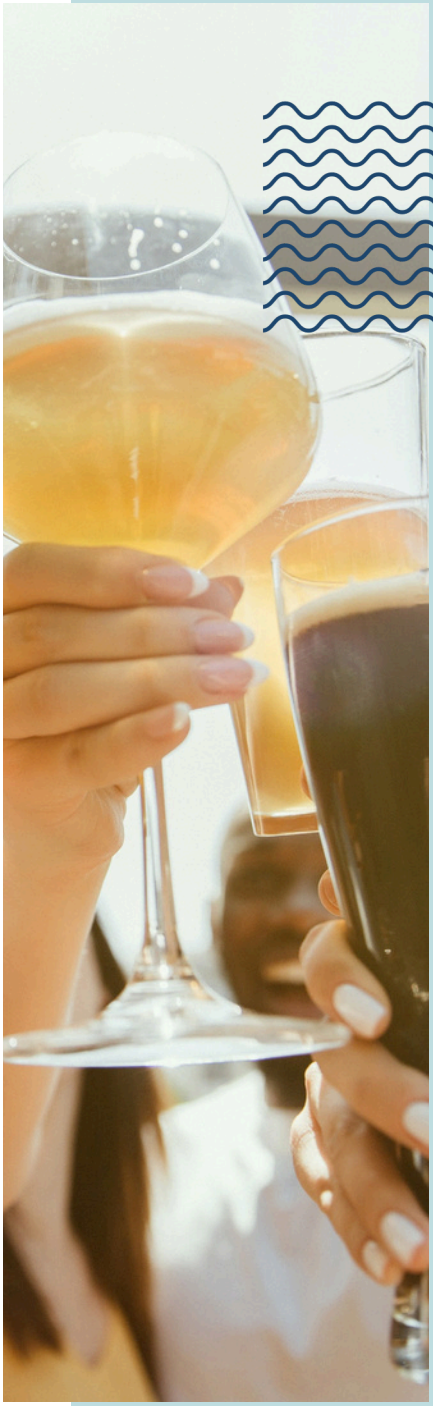
Hungerford Hill Cabernet

Sauvignon Sweetwater Shiraz

Hungerford Hill Rose

Tap Beers
House package selection plus addition of 1 craft beer

Soft Drinks and Juice



TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENT

A minimum spend applies to all spaces of the venue. These requirements fluctuate depending on the time of the day, the day of the week and the season of your function. To avoid any confusion, all minimum spend requirements will be confirmed via email by Gunyah Hotel's Management.

PAYMENTS/CANCELLATIONS

A deposit of $500 deposit is required to secure your booking. Cancellations made within the two weeks (14 days) prior to your event will result in your deposit or room hire fee being forfeited.
Outside of the 2 weeks your deposit will be issued as a gift voucher to be used in house.

18TH/21ST BIRTHDAYS

Gunyah Hotel will host 18th's and 21st Birthday parties. Celebrations require one security guard per 50 guests, paid by the host, for the duration of the celebration. This is a separate fee which must be paid 2 weeks prior to secure your booking.

FOOD & BEVERAGE

As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake to which the venue will safely store and provide complimentary cutlery and napkins.

RESPONSIBLE SERVICE OF ALCOHOL

Gunyah Hotel adheres to the responsible service of alcohol at all times and Management have the right to refuse entry and/or service to any guest(s) they deem to be intoxicated. As per the NSW Liquor Act, anyone deemed to be intoxicated must be removed from the premises and its immediate vicinity. Management of Gunyah Hotel reserve the right shut down any event in which they deem to be too dangerous or suspect any illegal activity has occurred. In these circumstances, no refund will be provided and hosts will be charged in full.

MINORS

Minors are welcome at Gunyah Hotel provided they are in the immediate presence of a parent or legal guardian. Persons under the age of 18 years old are not permitted in the Gaming Areas of the venue at any time and must be off the premises once our Bistro closes. Management of Gunyah Hotel maintains the right to shut down a function, at any time, in which they feel a minor has been illegally supplied alcohol. In this instance, no refund will be provided and the host will be charged in full..

DECORATION

Decorations are welcomed, additional charges will apply if there is any damage to walls or other property. Please discuss your decoration ideas with our functions team prior to your event for guidance. Strictly no confetti.

ENTERTAINMENT

Guests are permitted to provide their own entertainment which is to be approved by Management prior to the date of the celebration. Volume of entertainment provided by guests will be set and maintained by Gunyah Hotel Management to ensure all guests of the venue are not impacted.

DAMAGE

Function hosts will be permitted to cover the expense of any/all damage or vandalism to Gunyah Hotel property that is deemed to be caused by their guests. Repairs to damaged property will be conducted ONLY by an approved supplier of Gunyah Hotel.

It is at the guests discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged and notify Management.

ACCOMMODATION

We have five king and three twin size accommodation rooms available, so why not stay the night?



GUNYAH
HOTEL

E functions@gunyahhotel.com.au
P (02) 4945 4603
W www.gunyahhotel.com.au