

## **FUNCTIONS**



Function Information & Catering Menu 2021

## Hamilton Workingmen's Club

Offers 2 function areas:

The Pavilion

Conference Room (*located upstairs*)

## These are the perfect venues for

Weddings
Birthdays
Private Functions
Social Club Events
Conference & Meetings
Seminars

## The Pavilion facilities include

Full Bar

Kitchen Facilities

Big Screen TV

2 Plasma TV's

Jukebox

Seating up to 120 people

(Floor plans available on request)

## Conference Room facilities include

Fully air-conditioned Meeting room (maximum 20 people)

Setup can be Boardroom Style

or Classroom Style

## Equipment available at both venues includes

Data Projector Screen Whiteboard Sound System

## Hireage Times

## Hireage Time Options are: Day Hire (8 hours) 8am – 4pm ½ day hire (3 hours)

Evening (5 Hours) 7pm – Midnight

Extra hours can be negotiated with the Functions Manager

#### Rates

Members and/or their direct family (mother, father, son, daughter) who have been HWMC financial members for longer than 12 months receive the member pricing structure.

All other persons are deemed non-members

Please enquire with the Functions Manager about our competitive rates

A minimum deposit of \$250 must be paid to confirm a booking

Full hireage payment must be made to the Restaurant or Reception on the night or within two working days of hireage

All prices include GST

### Please Note

Transport can be arranged at competitive prices (the Club runs courtesy buses on a daily basis)

All Refreshment & Catering must be supplied by the Hamilton Workingmen's Club Please see separate section advising our Wine List & Bar Prices

Also, please feel free to discuss any specific dietary requirements with the Functions Manager

#### **OPTION 1**

Club Sandwiches
Crumbed Fish Bites
Mini Samosas (v)
Sweet Corn Nuggets (gf)
Flame-grilled Meatballs

Assorted Savouries
Mini Spring Rolls (v)
Crumbed Mushrooms (v)
Sweet Chilli Chicken Tenders
Battered Onion Rings

#### **OPTION 2**

Pizza Bites
Mini Hotdogs
Chicken Wontons
Garlic Battered Prawns
Broccoli and Cheese Bites
Carrot Cake
Chocolate Brownie

Crumbed Mussels
Cajun Chicken Wing Dings
Pork Wontons
Prawn Twisters
Assorted Mini Muffins
Banana Cake
Fresh Fruit Platter

#### **COSTS**

#### Minimum of 10 people

\$12.00 per person 5 of Option 1

1 of Option 2

\$15.00 per person 4 of Option 1

4 of Option 2

\$17.00 per person 5 of Option 1

5 of Option 2

Extras from Option 1 for \$1.50 and Option 2 for \$2.00

V = Vegetarian Gluten free (gf) options are available on request

#### **OPTION 1**

Honey Glazed Ham Roast Beef Roast Pork Roast Lamb

#### **OPTION 2**

Chicken Drumsticks in a Mushroom, Bacon & Red Wine Sauce

Chicken Drumsticks in a Butter Chicken Sauce

Rosemary and Garlic Lamb Chops Sesame Chicken Wings

Carbonara Beef Ragout

Beef Stroganoff and Rice Thai Green Curry and Rice

Sweet and Sour Pork and Rice

#### **OPTION 3**

Roast Potatoes Minted Potatoes

Garlic and Herb Potatoes Roast Pumpkin

Roast Kumara Broccoli and Cauliflower Mornay
Roast Carrots Honey Glazed Baby Carrot

Peas and/or Corn Tossed Salad
Potato Salad Coleslaw
Seafood Salad Rice Salad

Pasta and Salami Salad Marinated Mushroom Salad Tomato, Red Onion & Olive Salad Assorted Bread Basket

#### **OPTION 4**

Peach and Apple Crumble with Custard
Apple and Mixed Berry Pie with Custard

Sticky Date Pudding in Caramel Sauce Bread and Butter Pudding

#### **OPTION 5**

Chocolate Mousse
Pavlova
Mixed Berry Cheesecake

Fresh Fruit Salad
Profiteroles
Brandy Snaps

Chantilly Cream

#### Meal Costs

\$36.00 per person 1 of Option 1 1 of Option 2 5 of Option 3 1 of Option 4 2 of Option 5 \$41.00 per person 2 of Option 1 or 1 of Option 1 & 1 of Option 2 7 of Option 3 1 of Option 4 2 of Option 5 \$46.00 per person 2 of Option 1 1 of Option 2 8 of Option 3 1 of Option 4 3 of Option 5

#### **Extras**

Option 1 \$4.00 pp Option 2 \$3.00 pp Option 3 \$1.50 pp Option 4 \$2.50 pp Option 5 \$1.50 pp

Cheeseboards Available on Request (\$30.00, \$50.00, \$100.00 cheeseboard options available)

## Courtesy Van

The Courtesy Van is available for you and your guests for a safe journey home (within the Hamilton City Council boundaries).

Please organise with the Functions Manager if you require it outside of normal hours.

Taxi services & Sober Driver services can be arranged on the night with the bar staff or Reception in the main Club

## Linen Hire

#### **Cloth Tablecloths**

White (1.8m trestle style) \$10.50 Coloured (1.8m trestle style) from \$11.45

Cloth Napkins \$1.50ea

**Bridal Table Skirting** 

2.3m \$16.75 4m \$36.00

Table Runners \$ 6.25ea

Chair covers (Lycra) \$ 5.25ea

Chair Sashes \$1.75ea

An Organza range is also available in various colours. Please discuss with the Functions Manager

Basic Black tablecloths may be hired through the Function Manager \$10.00 per tablecloth – either Black or white

Black chair covers – max 90 \$100.00 Laundry fee

(Quotes are arranged through The Xsite Group)



Some prices may differ

## Conference/Seminar Hire Cancellation policy

One week's notice - No charge

1 – 2 days' notice – 50% of hire fee will be charged

On the Day – Full hire fee will be charged

# WINE LIST



House Pour	Glass	Bottle
RIVERSTONE CHARDONNAY	6.50	24.00
Flavours of citrus and white peach characters, a soft and creamy mouthfeel		
RIVERSTONE SAUVIGNON BLANC	6.50	24.00
Ripe gooseberries and limes, a fresh and zesty palate		
RIVERSTONE PINOT GRIS	6.50	24.00
Green apples, light citrus and pear nuances. Well rounded with subtle fruit flavours		
RIVERSTONE MERLOT	6.50	24.00
Ripe, dark cherry fruits with a subtle hint of biscuit cedar oak influence		
RIVERSTONE ROSE	6.50	24.00
Aromas and flavours reminiscent of strawberry, raspberries, rhubarb,		
pomegranate and rose petals and has a luscious dry savoury finish.		
LANDING PINOT NOIR	6.50	24.00
Aromas of decadent spice and sweet cherry are delivered with a fleshy, fruit driven,		
seamless finish.		
Sauvignon Blanc		
OYSTER BAY SAUVIGNON BLANC	8.50	32.00
A concentration of tropical and gooseberry flavours		
STONELEIGH SAUVIGNON BLANC	8.00	32.00
Renowned for its ripe tropical fruit flavours		
VILLA MARIA SAUVIGNON BLANC	8.50	31.00
Gooseberry, passionfruit, fresh citrus & herbaceous aromas		
WITHER HILLS SAUVIGNON BLANC	8.50	32.00
Remarkable fruit intensity and style.		
Aromatics		
OYSTER BAY PINOT GRIS	8.50	31.00
Notes of pears, apples, stonefruit, and sweet spices		
STONELEIGH PINOT GRIS	8.00	32.00
Tropical fruit, fresh pear & Honeysuckle with melon highlights		
VILLA MARIA PINOT GRIS	8.50	31.00
Creamy palate from spending extended time ageing on yeast lees		
WITHER HILLS PINOT GRIS	8.50	32.00
Fleshy white peach, quince, grapefruit, and subtle spices		

# WINE LIST



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OYSTER BAY CHARDONNAY	8.50	31.00
Concentrated flavours of ripe citrus and stone fruit		
STONELEIGH CHARDONNAY	8.00	32.00
Nectarine, peach, & cream aromas coupled with toasty oak notes		
VILLA MARIA CHARDONNAY	8.50	31.00
Ripe stonefuit with complex taste and vanilla flavours		
Sparkling		
LINDAUER—BRUT FRAISE SAUVIGNON BLANC PINOT GRIS	8.00	27.00
BERNADINO (bottle only)		18.00
Delicious, with a light grapey, well-balanced palate, fresh, vibrantly fruity, smooth and distin	ctly sweet	
Light Wines		
BRANCOTT FLIGHT SAUVIGNON BLANC	7.50	32.00
BRANCOTT FLIGHT PINOT GRIS	7.50	32.00
Reds		
OYSTER BAY MERLOT	8.50	32.00
Flavours of juicy black plum and sweet berry fruits, plus spice and subtle oak		
OYSTER BAY PINOT NOIR	9.00	34.00
Fragrant, soft, and flavourful with aromas of ripe cherry, plums, and gentle tannins to provid	le	
structure and length		
STONELEIGH PINOT NOIR	8.50	33.00
Fruit harvested at peak intensity Bright, rich, red berry fruit characters		
VILLA MARIA PRIVATE BIN MERLOT	8.00	31.00
Full bodied yet soft and fleshy, characters of dark cherries and plum fruit		
VILLA MARIA PRIVATE BIN PINOT NOIR	9.50	39.00
A rich array of fruit with subtle oak and earthy aromas		
WITHER HILLS PINOT NOIR	9.50	38.00
Morello cherry, wild berry, and subtle French oak spice		
Delivers a youthful evocative Marlborough Pinot Noir		
WYNDHAM BIN 555 SHIRAZ	8.00	32.00

Please also ask for details regarding the current Wine of the Month

Rich plum, blackberry, and spicy fruit aromas complexed by subtle vanilla oak



## **Bar Price List**

Tap Beers – Full strength 500ml \$6.50

Mid strength 500ml \$5.80

House Wine – Cask/Tap \$5.00 per glass

House Wine (River Stone) \$6.50 per glass

House Spirits Single nip \$2.50

Premium Spirits & Liqueurs \$3.20 - \$3.80 per nip

(Mixer prices dependent on glass size)

RTDs \$7.00 - \$8.50

Bottled Beers \$6.00 - \$8.00

Cider Bottle \$7.00 - \$9.50

Fresh Juice 500ml \$3.50 per glass

Soft Drinks 500ml \$3.50 per glass

### Contact Us

Quotes can be arranged if required

The Functions Manager can answer any questions you may have regarding anything contained in this booklet.

Please contact Angela Donaldson on (07) 8476 476 or (027)299 1094

Email - kitchen@hwmc.co.nz

#### **HOST RESPONSIBILITY POLICY**

The management & staff of the HAMILTON WORKINGMEN'S CLUB believe we have a responsibility to provide an environment that is not only comfortable & welcoming but also an environment where alcohol is served responsibly. Because of this the following Host Responsibility Policies have been implemented:-

We provide and actively promote a range of non alcoholic drinks incl. low alcohol beer, fruit juice, soft drinks, tea & coffee. Water is available free of charge at all times. Signage and menus indicating this will be visible at all times.

Outside areas will be deemed as supervised areas at all times that alcohol is being consumed there. Management reserves the right to refuse service of alcohol to outside patrons.

If there is any doubt as to someone's age, identification will be checked. Acceptable forms of I.D. are – HANZ 18+ card, Photo Driver's Licence, Approved Photo I.D., Passport. - Underage guests will be asked to leave the premise.

**Patrons who are visibly intoxicated will not be served alcohol**. Alternatives will be offered including food, water, or tea & coffee. Staff are trained to recognise signs of intoxication and practical interventions. Staff are instructed to not serve alcohol to patrons they suspect are becoming intoxicated either directly or indirectly through friends.

Patterns of drinking will be closely monitored. Stockpiling, Boat races, drinking challenges or over zealous cocktails will not be allowed as they invariably lead to intoxication.

We promote the use of alternative transport. The Club operates a fully licensed Courtesy Bus service. Dial a driver services are available. Phones are available free of charge for arranging alternative transport. Staff may request the surrender of car keys should this be deemed necessary.

We expect all Patrons to conduct themselves in an orderly and proper manner at all times. If patrons spoken to do not adhere to our requests then we will ask and insist that they leave the premise immediately. Failure to comply may jeopardise future entry.

We are committed to ensuring that ALL staff receive thorough, up to date training, and resource materials relating to all aspects of their work including the Sale and Supply of Alcohol Act 2012 and Host Responsibility.

**OUR AIM IS TO PROVIDE A SAFE & ENJOYABLE ENVIRONMENT** 

## **NOTES**