



FUNCTIONS



Function Information
&
Catering Menu 2022

Hamilton Workingmen's Club

Offers three function areas:

The Pavilion (*separate building*)

Conference Room (*upstairs in main club*)

The Conservatory (*in main club*)

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

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

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

HWMC financial members receive the member pricing structure.

For non-members, a special licence may be required at an additional cost.

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 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 (GF)	Assorted Savouries (GF)
Crumbed Fish Bites	Mini Spring Rolls (V)
Mini Samosas (V)	Mini Corn Pattie (GF)
Sweet Corn Nuggets (V)	Chicken Tenders
Flame-grilled Meatballs	Battered Onion Rings (V)

OPTION 2

Pizza Bites	Crumbed Mussels
Mac & Cheese Bites	Jalapeno Bites
Mini Hotdogs	Cajun Chicken Wing Dings
Chicken Wontons	Pork Wontons
Garlic Battered Prawns	Prawn Twisters
Broccoli and Cheese Bites (V)	Assorted Mini Muffins
Carrot Cake	Banana Cake
Chocolate Brownie (GF)	Fresh Fruit Platter (GF)

COSTS

Minimum of 10 people

\$12.50 per person	5 of Option 1 1 of Option 2
\$15.50 per person	4 of Option 1 4 of Option 2
\$17.50 per person	5 of Option 1 5 of Option 2

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

Vegetarian (V) / Gluten free (GF) options
are available on request

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

***Antipasto or Cheeseboards Available on Request
(\$30.00, \$50.00, \$100.00 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

Please discuss with the Functions Manager your requirements.

Basic Black tablecloths \$12.00 per cloth

Basic White table cloths \$12.00 per cloth

These need to be ordered and paid minimum 1 week prior to function.

Black chair covers – max 90 \$100.00 Laundry fee

Function Manager can arrange a quote for other items if required.

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

RIVERSTONE CHARDONNAY

Glass

Bottle

7.00

27.00

Flavours of citrus and white peach characters, a soft and creamy mouthfeel

RIVERSTONE SAUVIGNON BLANC

7.00

27.00

Ripe gooseberries and limes, a fresh and zesty palate

RIVERSTONE PINOT GRIS

7.00

27.00

Green apples, light citrus and pear nuances. Well rounded with subtle fruit flavours

RIVERSTONE MERLOT

7.00

27.00

Ripe, dark cherry fruits with a subtle hint of biscuit cedar oak influence

RIVERSTONE ROSE

7.00

27.00

Aromas and flavours reminiscent of strawberry, raspberries, rhubarb, pomegranate and rose petals and has a luscious dry savoury finish.

LANDING PINOT NOIR

7.00

32.00

Aromas of decadent spice and sweet cherry are delivered with a fleshy, fruit driven, seamless finish.

Sauvignon Blanc

OYSTER BAY SAUVIGNON BLANC

8.50

33.00

A concentration of tropical and gooseberry flavours

STONELEIGH SAUVIGNON BLANC

8.50

34.00

Renowned for its ripe tropical fruit flavours

VILLA MARIA SAUVIGNON BLANC

8.50

32.00

Gooseberry, passionfruit, fresh citrus & herbaceous aromas

WITHER HILLS SAUVIGNON BLANC

8.50

38.00

Remarkable fruit intensity and style.

Aromatics

OYSTER BAY PINOT GRIS

8.50

33.00

Notes of pears, apples, stonefruit, and sweet spices

STONELEIGH PINOT GRIS

8.50

34.00

Tropical fruit, fresh pear & Honeysuckle with melon highlights

VILLA MARIA PINOT GRIS

8.50

32.00

Creamy palate from spending extended time ageing on yeast lees

WITHER HILLS PINOT GRIS

8.50

38.00

Fleshy white peach, quince, grapefruit, and subtle spices

WINE LIST



Chardonnay

OYSTER BAY CHARDONNAY	8.50	33.00
<i>Concentrated flavours of ripe citrus and stone fruit</i>		
STONELEIGH CHARDONNAY	8.50	34.00
<i>Nectarine, peach, & cream aromas coupled with toasty oak notes</i>		
VILLA MARIA CHARDONNAY	8.50	32.00
<i>Ripe stonefruit with complex taste and vanilla flavours</i>		

Sparkling

LINDAUER—BRUT FRAISE SAUVIGNON BLANC PINOT GRIS	8.50	30.00
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Light Wines

BRANCOTT FLIGHT SAUVIGNON BLANC	8.50	35.00
BRANCOTT FLIGHT PINOT GRIS	8.50	35.00

Reds

OYSTER BAY MERLOT	8.50	33.00
<i>Flavours of juicy black plum and sweet berry fruits, plus spice and subtle oak</i>		
OYSTER BAY PINOT NOIR	9.50	35.00
<i>Fragrant, soft, and flavourful with aromas of ripe cherry, plums, and gentle tannins to provide structure and length</i>		
STONELEIGH PINOT NOIR	8.50	35.00
<i>Fruit harvested at peak intensity Bright, rich, red berry fruit characters</i>		
VILLA MARIA PRIVATE BIN MERLOT	8.50	31.00
<i>Full bodied yet soft and fleshy, characters of dark cherries and plum fruit</i>		
VILLA MARIA PRIVATE BIN PINOT NOIR	9.00	42.00
<i>A rich array of fruit with subtle oak and earthy aromas</i>		
WITHER HILLS PINOT NOIR	9.50	42.00
<i>Morello cherry, wild berry, and subtle French oak spice</i>		
<i>Delivers a youthful evocative Marlborough Pinot Noir</i>		
WYNDHAM BIN 555 SHIRAZ	8.00	33.00
<i>Rich plum, blackberry, and spicy fruit aromas complexed by subtle vanilla oak</i>		

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



Bar Price List

Tap Beers – Full strength	500ml	\$7.00
Mid strength	500ml	\$6.30 - \$6.50
Premium	500ml	\$8.50 - \$9.50
House Wine (River Stone)		\$7.00 per glass
House Spirits	Single nip	\$3.00
Premium Spirits & Liqueurs		\$3.50 - \$5.50 per nip
(Mixer prices dependent on glass size)		
RTDs		\$7.80 - \$8.50
Bottled Beers		\$7.00 - \$9.50
Cider Bottle		\$10.00 - \$12.00
Fresh Juice	500ml	\$4.40 per glass
Soft Drinks	500ml	\$4.00 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