

Function Packages



Alpha Hotel Canberra are delighted to suggest the right room layout and seating for your function or event based on the occasion and number of guests. We can add traditional decorations to the room such as a dance floor, cake table and back drop. The setting will be discussed with our sales manager at the time of confirmation.

The following costs and conditions apply when booking your Function:

- Functions can be from 3 to 6 hours in duration
- Due to noise restrictions functions must conclude by 11.00pm
- Room hire charge of \$500 is applicable which includes food and beverage service
- A minimum of 40 people required for buffet menus and 30 people for set menus
- Where numbers are below 40 people an additional charge of \$180 (Monday – Friday) or \$240 (Saturday/ Sunday) will apply for a waiter/ bar person

BUFFET MENU

MINIMUM OF 40 GUESTS APPLIES FOR BUFFET MENUS

MAIN & DESSERT | \$67.00 per person

STARTER, MAIN & DESSERT | \$79.00 per person

CANAPES ON ARRIVAL | add \$12.00 per person | choice of 6 canapes on arrival

Starter

- Sharing antipasto platters, cured meats, pickled vegetables, baked focaccia, balsamic and olive oil

- Stir-fry vegetarian rice noodles

Buffets are served with roasted potato and pumpkin, steamed seasonal vegetables, jasmine rice and garden salad

Mains

- Choice of 2 hot carvery roast, Pork, Lamb, Beef, Chicken with accompanying sauces

SELECT 2 OF THE FOLLOWING:

- Thai beef noodle, lemongrass and coriander
- Baked perch fillets, Moroccan spice and lemon
- Butter chicken
- Sticky pork belly, hoi sin and oyster sauce
- Baked beef and potato pie, crisp bacon

Dessert

SELECT 2 OF THE FOLLOWING:

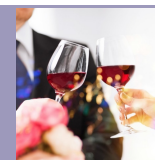
- Sticky date pudding, warm butterscotch sauce
- Pavlova, vanilla icecream, seasonal fruits
- Apple and cinnamon crumble
- Local cheese board, crisp breads, fruits and fig paste
- Chocolate mud cake, hot fudge sauce
- Tea and coffee station

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Email: fsm.tug@alphahotels.com.au

 **Alpha Canberra**
Hotel & Apartments

Function Packages



SET MENU – plated menu, alternate serve

MINIMUM OF 30 GUESTS APPLIES FOR SET MENUS

2 COURSES (MIN) | \$72.00 per person

3 COURSES | \$83.00 per person

CANAPES ON ARRIVAL | add \$12.00 per person | choice of 6 canapes on arrival

Entrée – choice of 2

- Roasted pumpkin soup, sour cream and chive
- Thai beef salad on rice noodles
- Salmon gravlax, grapefruit, leek and rocket
- Caramelised onion and blue cheese tart, poached pear balsamic glaze
- Beef carpaccio, horseradish, shaved grassini
- Twice-cooked pork belly, parsnip puree, crisp apple and fennel

Main Course – choice of 2

- Crisp skin salmon, nicoise salad, basil emulsion
- Char grilled chicken breast, warm potato salad, green beans, red harissa
- Prawn jungle curry, fragrant rice, bok choy, crisp shallots
- Crisp skin barramundi, sweet corn puree, chorizo, shallots, roasted red peppers
- Lam leg ragout, house-made potato gnocci, tomato, basil, fresh parmesan

Desserts – choice of 2

Coconut panna cotta, roasted coconut, passionfruit and orange sauce

Bittersweet chocolate tart, honeycomb and raspberry pearls

Vanilla crème brulee, raspberry compote, shortbread fingers

Sticky date pudding, warm toffee sauce, whipped cream

Salted caramel cheesecake, walnut praline

Local cheese plate, fruits, crisp bread fig paste

Tea and Coffee

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Cocktail Reception



BASIC COCKTAIL PARTY (served at once on arrival)

SINGLE DELIVERY OF FOOD | \$26.00 per person PLUS \$500 room hire

- Mini satay chicken skewers
- Petite sausage rolls
- Petite beef pies
- Salt & pepper squid
- Vegetarian spring rolls
- Tempura prawn cutlets
- Thai beef skewers

CANAPES COCKTAIL PARTY (tray service throughout)

STAFF SERVE GUESTS THROUGH THE PARTY | \$55.00 per person

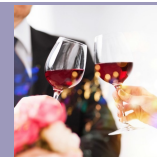
Hot Canapes

- Tomato, basil and smoked mozzarella arancini, pesto dip (V)
- Panko and nori crumbed prawns, wasabi mayonnaise
- Potato and caramelized onion pizetta, blue cheese (V)
- Moroccan lamb baby pie, tomato chutney
- Steamed scallop dumplings in banana leaf, dark soy (DF)
- Chorizo and potato croquette, spiced harissa (DF)
- Southern-style popcorn chicken, samphire aioli
- BBQ beef brochettes, grilled vegetables, hot sauce (GF/DF)

Cold Canapes

- Mandarin duck pancake, cucumber, hoi sin
- Pickled vegetables shiitake rice paper roll, satay dip (V/GF/DF)
- Prawn cocktail, baby cos, cherry tomato, house cocktail dressing (GF/DF)
- Sydney rock oyster, hot and sour dressing (GF/ DF)

Cocktail Reception



BEVERAGE PACKAGES

As a guideline to help you plan your event, we offer a choice of charging on consumption or a beverage package

Consumption or **“Bar Tab” Basis**

This is based on a dollar amount set by you. We recommend you start at **\$30.00 per person**. To extend your limit we will require a credit card or cash. We do not allow for accounts to be paid after the event.

Basic Package

Rothbury Estate Shiraz, Angel Cove Sauvignon Blanc, Sparkling Wine, Cascade Light, Tooheys Extra Dry, Carlton Draught, soft drink and juices

2 hours - \$ 35.50 per person

3 hours - \$ 42.50 per person

4 hours - \$ 50.50 per person

Premium Package

Seppelt Salinger Premium Pinot Noir, Squealing Pig Sauvignon Blanc, Sparkling Wine, Corona, Peroni, Asahi, Little Creatures, soft drink and juices

2 hours - \$ 38.50 per person

3 hours - \$ 46.50 per person

4 hours - \$ 54.50 per person