



Functions

Events

Weddings

Celebrations

Located just fifteen minutes west of the city centre, we offer seven unique function settings, including a Grand Ballroom and a sophisticated and chic cocktail lounge bar located above our Roadhouse Grill Restaurant called the Mezzanine. This unique venue offers something for every occasion.

Boasting unique flexibility, The Jindalee prides itself on allowing clients to create an event with their own personality and style.

Our amazing Ballroom seats up to 250 and is a wonderful setting for any formal function or wedding!

We specialise in all events including weddings, corporate functions, celebratory parties and memorial occasions.

Catering for up to 450 guests, The Jindalee has something to offer everyone!

We have a variety of package options to suit your needs from formal sit down events to cocktail parties.

All of our function rooms contain state of the art audio visual equipment, plus free parking as well as a place for your guests to continue their party well into the night after the conclusion of your event.

Our uniquely flexible functions team can create the event of your dreams to suit your individual style and budget!

If you would like more information we would love to hear from you!



Function & Event Spaces



Grand Ballroom

Perfect for large weddings, conferences, fashion parades ...and more! Make a statement and dress this event space up for huge impact!



Boardroom

Perfect for those more intimate groups, this space is designed for those wanting to get down to business intimately with their teams for training



Sinamon & Windermere Rooms

For events 15-80 guests, these rooms are flexible, well appointed and well presented ensuring your guests' comfort and delivering some wow factor for your next event.



Sports Bar Terrace

Get that real outdoor feel under the sails and amongst the tree lined gardens. Perfect for those informal celebrations and with live DJ on Fridays and live Bands on Saturday nights, the entertainment comes all included!



RHG Terrace

Positioned out on the terrace of the Road House Grill, this outdoor space, under the festoon lights is a great space to celebrate birthdays, engagements, anniversaries and other life celebrations.



Mezzanine

Located overlooking our Road House Grill, this exclusive event space offers both indoor luxury including private bar as well as picturesque views from the outdoor terrace overlooking the tree lined streets of Jindalee



Day Delegate Packages

\$48 per person

DAY DELEGATE INCLUSIONS...

- Your chosen Venue Room for your use from 8am-5pm
- Function staff to assist with your needs
- Data Projector & Screen
- Microphone
- White Board / Flipchart
- Ice water and mints
- Notepad and pens
- Linen Clothed Tables
- Free WI-FI
- Free onsite parking for guests*
- Complimentary Venue Hire
- when minimum numbers are achieved

ON ARRIVAL

Freshly brewed tea & coffee station for guests as they arrive

MORNING TEA

Served with freshly brewed tea & coffee, fresh whole fruit plus one of the following;

- Freshly Baked Scones w Jam & Cream
- Assorted Freshly Baked Danishes
- Assorted Fruit Muffins
- Banana Cake
- Carrot Cake
- Assorted Savoury Quiches
- Chef's selection of assorted Petit Desserts

LUNCH

Option one:

Chef's selection of assorted sandwiches & wraps

Chef's selection of 2 salads;

Whole Fresh Fruit Bowl;

Soft drinks on request

Option two:

BBQ Buffet of...

Char Grilled Rump, Pork Sausages, Chicken Skewers, Potato Salad, Garden Salad & Slaw, fresh bread rolls, condiments

Whole Fresh Fruit Bowl

Soft drinks on request

(Minimum of 30 x guests)

Option three:

Dine in our Road House Grill Restaurant with your choice of meal from our lunch menu – pre-order taken at morning tea

Includes soft drinks

AFTERNOON TEA

Freshly brewed tea & coffee station

Freshly baked cookies straight from the oven

Vegetarian, Vegan, Gluten free & other dietary requirements provided on request

**Please note that this is subject to availability based on the number of delegates as the car park is a shared space with our business neighbours.*

Cocktail Parties & Stand Up Celebrations

COCKTAIL PARTY INCLUSIONS...

- Your chosen Venue space for period of 4 hours
- Function staff to assist with your needs
- Data Projector & Screen
- Microphone
- Linen Clothed Dry Bars w scattered seating
- Free WI-FI
- Free onsite parking for guests*
- Complimentary Venue Hire - when minimum numbers are achieved

For these types of events, we recommend selecting platters to meet your guest needs so patrons are able to mingle and network without too much intrusion. Platters serve approximately 10 x guests.

For Food quantities to meet your guests' needs, we recommend the following...

1 hour event

1-2 platters for every 10 x guests

2-3 hour event

3 platters for every 10 x guests

4 hours+ Events

4+ platters for every 10 x guests

PLATTERS

Sandwich • \$75

Selection of freshly made sandwiches and wraps

Outback • \$75

Pepper steak pies, wedges, gourmet sausage rolls, quiches

Asian • \$80

BBQ pork buns, spring rolls, mini beef dim sum, salt and pepper squid

Pizza • \$80

Selection of pizzas off our menu including a vegetarian option

Vegetarian • \$75

Freshly toasted bread, hummus, felafel and celery and carrot sticks, Haloumi fries

Sliders • \$120

Cheeseburger, pickle tom sauce;

Pulled pork with slaw;

Australian bush spiced tenderloins with a tomato chutney lettuce and tomato

Mixed skewers • \$95

Lamb Kofta w minted yoghurt; Satay Chicken w peanut satay;

Beef and Mushroom w red wine glaze

Americano • \$95

Buffalo Wings; Mac & Cheese Croquettes; Potato Skins with pulled Pork and Cheese;

Blue Cheese / Jack Daniels BBQ Sauces

Yum Cha • \$90

Pork Siu Mai, Prawn Har Gow, Peking Duck Spring Roll

Sweet chilli & Soy Sauces

Charcuterie • \$120

Assorted cured meats, cheeses & accompaniments

The Kids • \$80

Party pies, Sausage rolls, Chicken Nuggets and Chips

Only available for those events with children attending

Vegetarian, Vegan, Gluten free & other dietary requirements provided on request

Cocktail Parties & Stand Up Celebrations

CHEESE PLATTERS • \$10PP

- Vintage Cheddar and Brie cheeses
- Selection of dried fruits water crackers and nuts

Add Blue Cheese and quince paste • \$5pp

WALK AND TALK FORK DISHES • \$10 EACH

More substantial individual serves perfect for stand up events...

- Crispy pork belly w lyonnaise potatoes
- Slow cooked Middle Eastern lamb shoulder w Moroccan cous cous & mint yoghurt
- Crispy chicken Taco's with tomato salsa and sour cream
- Roast pumpkin and bush spiced salad, Rocket, dates, sour cream, black vinegar
- Beer battered fish & chips, lemon, tartare
- Salt and pepper calamari, green paw paw salad and nahm jim dressing
- Satay beef skewers w/ coconut rice
- Tempura King Prawns w wakame salad and sweet soy glaze

DESSERT BUFFET TABLE • \$15 PP

- Selection of cakes, slices and fruits

Add Candy Bar to Dessert Buffet Table • \$5pp

CANAPES

Select 3 • \$12pp

Select 5 • \$18pp

Select 7 • \$24pp

Select 9 • \$30pp

Cold...

- Smoked Salmon w dill & cream cheese
- Assorted Sushi w soy
- Smoked chicken & chive tartlets
- Roast Veg Tartlets w pesto
- Chilled Prawn skewer w mango & chilli salsa

Hot...

- Steamed BBQ Pork Buns
- Vegetarian Spring Rolls w sweet chilli
- Mini Beef Dim Sum w sweet chilli & soy
- Salt and Pepper Squid w Lime Aioli
- Pepper Steak Pies w Smoky BBQ
- Lamb Kofta skewer w minted yoghurt
- Satay Chicken skewer w peanut satay
- Beef and Mushroom skewer w red wine glaze
- Mac & Cheese Croquettes w Jalapeno aioli
- Crispy Potato Skins w Pulled Pork and Cheese;
- Mushroom Arancini
- Double Crunch Prawns w Bloody Mary aioli
- Pork Belly Bites w chipotle BBQ



Lunch & Dinner Celebrations

2 COURSE • \$45PP

3 COURSE • \$55PP

LUNCH & DINNER CELEBRATIONS INCLUDE...

- Your chosen Venue Room for 4 hours
- Dedicated function staff to assist with your needs
- Complimentary Alternate Drop from your menu selections (select 2/course)
- Data Projector & Screen
- Microphone
- Linen Clothed Tables
- Free WI-FI
- Free onsite parking for guests*
- Complimentary Venue Hire- when minimum numbers are achieved

ENTREES

Please select 2 from the following...

Served alternately...

- Potato gnocchi with pumpkin and spinach in a sage burnt butter sauce
- Spinach fetta Quiche dressed with rocket and blistered cherry tomato
- Prawn and avocado salad
- Peking duck spring rolls w/ tendrils and sweet chilli
- Crispy beef w/ green paw paw salad and nahm jim
- Karage chicken with seasoned rice and pickles
- Roast pumpkin & goats curd tartelette with carrot jam, caramelised onion dressed rocket and balsamic glaze

Upgrade to our premium menu items @ \$5pp

- Mushroom ravioli with truffle oil and pecorino
- Smoked salmon prawn and scallop Tian w/ dill crème fraiche and crispy capers
- Wattle seed and macadamia crusted seared beef with bush tomato chutney
- Parmesan crusted French trimmed lamb cutlets with ratatouille and salsa Verde
- Chicken and mushroom roulade with pommes puree, garlic cream



Lunch & Dinner Celebrations

MAINS

Please select 2 from the following...
Served alternately...

- Eye fillet with creamy mash, broccolini, Shiraz jus
- Grilled Barramundi with a green pawpaw salad and nahm jim
- Braised lamb shank, medley of roasted root veg and a Mediterranean tomato sugo
- Moroccan seasoned chicken supreme, vegetable cous cous, rocket, mint yoghurt
- Char grilled vegetable stack with truffled rocket and salsa verde
- Crispy skin pork belly, colcannon mash, green beans and cider jus

Upgrade to our premium menu items @ \$5pp

- Prosciutto wrapped eye fillet with potato gratin baby carrots creamy mustard jus
- Grilled salmon with fondant potato cherry tomato and salsa verde
- Middle Eastern pressed lamb shoulder with a Moroccan cous cous rocket and saffron labna
- Chicken and wild mushroom ballontine with sweet potato purée broccolini and garlic cream
- Italian Porchetta with a apple and fennel salad Roasted artichoke and a sage jus

DESSERTS

Please select 2 from the following...
Served alternately...

- Pavlova with passionfruit curd seasonal fruits and whipped cream (gf)
- Warm Sticky date Pudding with butterscotch sauce & ice cream
- Apple and Rhubarb tart with brandy anglaise
- Cookie and cream cheesecake (gf)
- Chocolate and hazelnut tart
- Orange and cranberry almond cake (gf)



Buffet

\$60 per person

Freshly baked bread rolls & butter, Chef's selection of Antipasto & cold cuts plus your selection of the following

HOT DISHES (CHOOSE 2)

- Pork loin - Roasted with crispy crackling
- Lamb - Slow roasted with rosemary thyme and whole garlic cloves
- Porterhouse - Slow roasted and rubbed with whole seeded mustard
- Chicken - Breast fillets roasted with Moroccan spice and apricots
- Salmon - Fillets baked with dill and a hollandaise sauce
- Meatball - Creamy stroganoff with button mushrooms
- Barramundi - Baby fillets roasted with bush spice and lemon butter
- Curry - Thai Green Chicken Curry

HOT SIDES (CHOOSE 3)

- Baby Mushrooms - Sautéed in herb and garlic butter
- Baby Potatoes - Roasted with sea salt and rosemary
- Vegetables - Steamed beans, corn, carrot, and broccoli
- Pumpkin - Honey roasted
- Vegetarian Lasagne - Zucchini, eggplant, pasta and sugo topped with cheese
- Potato Gratin - roasted in cream & topped with cheese
- Carrots & Peas - Honey carrots, and lightly minted green peas
- Corn on the Cob - Tossed with parmesan, and butter
- Steamed Rice - fresh steamed Jasmine Rice

SALADS (CHOOSE 3)

- Garden Salad - Lettuce, tomato, cucumber, and carrot
- Pasta salad - Pesto, penne, cherry tomatoes, and bocconcini
- Potato Salad - Bacon, egg, and chives
- Moroccan Couscous - Chickpeas, rocket, onion, peas, and balsamic
- Caesar Salad - Cos lettuce, egg, bacon, parmesan, and anchovy dressing
- Pumpkin salad - pine nuts, red onion, and balsamic

DESSERTS (CHOOSE 3)

- Pavlova - Topped with cream, passion fruit, and seasonal fruit
- Apple Crumble - Coconut, oats, and cinnamon crust with crème anglaise
- Sticky date - Drizzled with salted caramel
- Chocolate Brownie - Topped with coffee, candied walnuts
- Lemon Meringue Pie - With whipped vanilla bean cream

Add an extra choice of Hot dish • \$8pp

Add 2 x extra Hot Dishes • \$12pp



Weddings

\$85 per person

Celebrate in style and leave all the worry to us!

Includes...

- Pre-reception use for your guests on our Mezzanine Floor and Mezzanine Terrace
- Grand Ballroom Hire for 5 hours
- Chef's selection of platters served to the Mezzanine
- 3 course alternate drop menu of your choice
- Freshly Brewed Tea & Coffee
- White linen
- White skirted Bridal Table, Cake Table & Gift Table
- White Chair covers
- Lectern & Microphone
- Data Projector & Screen
- 3 x tea lights per table



Beverage Packages

STANDARD

House Sparkling
House Chardonnay/Sauvignon Blanc
House Shiraz
Local Beers, Juice & Soft Drinks

2hr • \$20 pp

3hr • \$27 pp

4hr • \$36pp

DELUXE

Premium Sparkling/Prosecco
Premium White
Premium Red
Coronas, Local Beers, Juice & Soft Drinks

(please speak to staff closer to your event for the current wine listing)

2hr • \$25 pp

3hr • \$35 pp

4hr • \$45pp

NON-ALCOHOLIC & CHILDREN

Includes soft drinks & juice

2hr • \$12pp

3hr • \$18pp

4hr • \$24pp

TERMS & CONDITIONS

Tentative bookings

A tentative booking will be held for a period of fourteen days. Management of the hotel reserves the right to cancel any unsecured bookings without notice after this time if confirmation and deposit have not been received.

Deposit

A \$400.00 deposit is required for all functions within 14 days of tentatively booking. A \$1000.00 deposit is required for all Wedding Receptions. If the deposit is not received within the specified time, the hotel reserves the right to cancel the function, all associated catering and release the room of the booking.

Payment

All payments must be made either before the commencement of the function or directly after the conclusion of the function. Only pre-authorized account holders do not have to finalise payment immediately after the conclusion of their event with The Jindalee Hotel & Functions Centre. For Wedding Clients payment must be finalised seven days in advance of the commencement of their Wedding Reception unless prior arrangement has been made with the Function Manager.

Confirmation

Confirmation of the function will be provided in writing within seven days of confirming event by which a deposit has been received. The provided booking form and these terms and conditions also need to be returned to the Function manager for confirmation of Function.

Guaranteed numbers

Guaranteed numbers of guests attending is required no later than 7 days prior to the function. Should there be a reduction in number of guests inside this time, the hotel reserves the right to charge the client for the numbers confirmed at 7 days prior. If there is an increase numbers prior to the commencement of the function we will do our best to cater but due to ordering commitments may not always be able to meet your needs in some circumstances. For all Saturday night cocktail party bookings there are a minimum number of 50 paying guests required to secure the booking.

Cancellation

The minimum deposit is required to be paid within the specified time and is non-refundable two months prior to the event. Deposits for Wedding Receptions are non-refundable within nine months of the commencement date of your event. With the occurrence of the function being cancelled within seven days prior to the start of the function, the patron may be charged the total estimated value of the said event.

Circumstances beyond the control of the hotel

Should the hotel be unable to provide for your function due to circumstances beyond the hotel's control, the hotel is not responsible for any costs, damages or expenses that you may suffer or incur.

Damage

The function organiser (client) is financially responsible for any damages caused by any guest's invitees or other persons attending the function, whether in the rooms or any part of the property. Should damage, occur the function organiser (client) will be charged for repairs accordingly.

Special Effects

Any special effects must be pre-authorized by the Functions & Events department. Should the fire brigade respond to an alarm, which has been set off by an unauthorised use of a smoke detector etc., you will be liable for any charges incurred by the hotel.

External Caterers & External Suppliers

Function organisers are not permitted to bring in their own catering / caterers unless prior arrangement is confirmed with the Function Manager. If any external services are booked on the clients behalf by the venue and cancelled within sixty days of their function the client is obligated to pay any cancellation fees associated with the external supplier that was booked.

Smoking

Please note that due to new smoking regulations the following applies to private function areas: Mezzanine: Smoking permitted on the private balcony only away from entry to doors. Ballroom / Windermere / Sinnamon Rooms: Smoking permitted outside only in designated areas.

Displays and Signage

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the building, unless the hotel grants prior permission.

Prices

All prices are based on current costs and are subject to change without notification unless otherwise agreed upon.

Insurance

The property accepts no responsibility for damage or loss of merchandise or exhibits left in the property prior, during or after the function. equipment, manuals or miscellaneous function associated items delivered prior to the function cannot be stored unless prior arrangements have been made.

Unclaimed Items

Any items that have not been collected after the event will be disposed of within 24 hours unless other arrangements have been made directly with the Function Manager.

Alcohol

Under no circumstances are any beverages other than water to be allowed to be brought onto the premises and consumed. All beverages consumed on premises must be purchased from the Jindalee Hotel & Functions Centre. In the event that these beverages are brought to the function as a gift then this will be taken for safe-keeping by the staff until function is complete.

Entertainment

All entertainment booked must be approved by The Function Manager and adhere to all Entertainment & Liquor Licensing Noise Restrictions. The Jindalee Hotel & Functions Centre takes no responsibility for the Entertainment performing on the night. The Entertainment Client Agreement Form must be completed by the client prior to the start of the Function. Please also note that if you are organizing your own entertainment, they must have Public Liability Insurance to the value of \$20 000 000.00 and be able to produce a copy of their current certificate.

Set Up Times

The Jindalee Hotel & Functions Centre does its best to ensure that set up is completed well before the start time of your event, in the case of a previously booked function, The Jindalee will ensure the room set up is completed no less than 30 mins. Prior to the commencement of your event to allow for room access.

Minors

It is hotel policy that minors are allowed in a private function up to 12.00am. However they must be accompanied by their parent or guardian at all times. Minors may be provided with a wrist band to ensure that they are easily detectable. If a minor removes his/her wrist band then the hotel security will ask this minor and his/her parents to leave the hotel premises immediately. Minors are not allowed access (even when accompanied by an adult) to other areas within the hotel including the Sports/TAB Bar, Gaming Room & Designated smoking areas.

Room Access

Access to your booked room is no earlier than thirty minutes prior to the commencement of your function unless prior arrangement has been made with the function manager.

Other Events

The venue reserves the right to book other functions in the same room up to an hour before the scheduled function commencement time and an hour after the scheduled finished time. We also reserve the right to book other functions that can run concurrently in the adjoining rooms at any time.

Re – Allocation of Rooms and Private Sections

The venue reserves the right to reallocate a function should the numbers decrease below the minimum that was originally confirmed with the Functions Manager.

Function Scheduling

It is the client's responsibility to ensure that the function begins at the specified starting time. The venue will not be held responsible should all guests not be punctual in arriving or be seated, or should speakers, attendees or the client delay the commencement of any event or the pre – arranged times for catering within that event, or if any other interference beyond the control of the venue does not permit.

AV Requirements

Please be aware that it is recommended that you test your laptop before the commencement date of your function. Not all laptops are compatible with our system and it is the function organizers responsibility to organize a suitable time to come in a test the laptop with our system. It is also the client's responsibility to advise our function organizer of any AV requirements you will need as soon as possible so that your function can run as smooth as possible.

Beverage Itemised Account Print Outs

(Breakdown of Beverages consumed at function)

The client reserves the right to ask for an itemized beverage list account read out only on the day of their function. It is the client's responsibility to ask for this print out for taxation purposes or any other purpose that the client may need it for at the conclusion of their function. The Jindalee Hotel & Functions Centre does not hold records of these accounts for more than 24 hours after the conclusion of each function. However, a tax invoice can be obtained any time at your request