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# FUNCTIONS PACKAGES

FUNCTION ROOMS | CORPORATE EVENTS | FOOD PACKAGES

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## INQUIRIES



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[www.starhotelsale.com.au](http://www.starhotelsale.com.au)

## SOCIALS



Star Hotel Sale



# SAILS

## SAILS 4 HOUR FUNCTION (DAY or NIGHT)

- 1 Bar staff for up to 4 Hours
- Access to music and lights
- Exclusive access to Sails room
- Finger food additional cost
- Bar tab additional cost
- \$200 (\$40 per hour + room hire)

## SAILS 6 HOUR FUNCTION (DAY or NIGHT)

- 1 bar staff for up to 6 Hours
- Access to music and lights
- Exclusive access to Sails room
- Finger food additional cost
- Bar tab additional cost
- \$300 (\$40 per hour + room hire)

## SAILS UNSTAFFED PACKAGE

- Access to music and lights
- Exclusive access to Sails room
- Finger food additional cost
- No bar staff
- \$100 (room hire)

## SAILS

### \$1000 PACKAGE

- 1 bar staff for up to 6 Hours
  - Access to music and lights
  - Exclusive access to Sails room
  - Finger food additional cost
  - Bar tab of \$1000
- (No additional cost for staff or room hire)

## SAILS

### \$2000 PACKAGE

- 2 bar staff for up to 6 hours
  - Access to music and lights
  - Exclusive access to sails room
  - Finger food additional cost
  - Bar tab of \$2000
- (No additional cost for staff or Room Hire)

**\*SECURITY FOR 18TH or 21ST BIRTHDAYS  
WILL BE AN ADDITIONAL CHARGE\***

# THE GLASSHOUSE

SUITABLE FOR A SEATED MEAL FUNCTION, NOT AVAILABLE FOR A COCKTAIL STYLE PARTY 21ST, 30TH ETC.

## WHAT'S INCLUDED?

- Private use of the indoor area, with glass doors and sheer curtains to make the room private. Minimum 12 guests & a maximum of 22 guests.
- Area will be staffed during normal bistro hours.
- 50" plasma's, with laptop hook-up for slideshows/videos (must be tested prior to function)
- Heating/ air-conditioning

## FOOD OPTIONS?

You can have a sit down dinner, ordering off our regular menu, or we can create a set menu to you liking. If you are after a intimate cocktail gathering then you can select from our finger food options.



# GRAZING THE ROOM

## \$70 PLATTERS

- Petite Pies served with tomato sauce | 40pc
- Spring Rolls [v] served with sweet chili sauce | 70pc
- Sausage rolls with tomato sauce | 40pc
- Mixed Finger Sandwiches | 40 pc
- Kids Platter cocktail franks, party pies, sausage rolls, fairy bread & fruit salad

## \$80 PLATTERS

- House Made Sausage Rolls served with tomato sauce | 40pc
- Pork & Chive Dumplings served with soy sauce | 40pc
- Beer Battered Fish served with tartare sauce | 40 pc
- Prawn and Garlic Spring Twisters served with aioli | 40pc
- House-made Arancini balls [va] served with aioli | 40pc
- Salt & Pepper Squid [gf] served with aioli | 40 pc
- Tasting Plate-bruschetta, grilled pork belly with caramelized apple puree & pork crackle, arancini balls & crumbed halloumi served on lemon & chive yoghurt

## \$90 PLATTERS

- Pork Belly with apple slaw [gf] | 30pc
- Mini Beef Burger with cheese, lettuce and tomato relish | 30pc
- Smoked salmon, capers, cream cheese & dill on crisp bread | 30 pc
- Rare roast beef, horseradish & rocket petite bruschetta | 30 pc
- Gourmet Mixed Sushi [gf] | 30pc



# GRAZING THE ROOM

## GOURMET PLATTERS \$120

- **Hot Meat Platter** Crispy pork belly, pulled & pressed lamb, hanger steak cooked medium-rare & bratwurst sausage served with lemon yogurt, red wine jus & apple sauce
- **Seafood Platter** Scallops with dill & lemon yogurt dressing, fresh kilpatrick oysters, salt & pepper squid drizzled with aioli & balsamic glaze, tamarind rice noodle spring rolls & smoked salmon served with tartar sauce & lemon wedges

## MIXED SAVOURY PLATTERS

- **Cheese & Kabana Platter**, cheese, Kabana, dips & water crackers | \$60
- **Grazing Platter**, featuring a selection of local cheeses, nuts, dried fruit, crackers, chef selection of dips, marinated vegetables, cold meats, olives, toasted Turkish bread & crackers | \$85

*If you would like a selection of chips and nuts please talk to us when planning your function.*

## DESSERT PLATTERS

- **Local Seasonal Fruit Platter**, selection of fruits served with vanilla yogurt | \$70
- **Assorted mini desserts**, chocolate brownie biscuits, chocolate truffle coated in coconut & macarons | \$90



# FEASTING BANQUET

Minimum of 12 people numbers MUST be confirmed 5 days prior to function or covers will be charged accordingly.

\$29.95 per person, with your choice of two meat options and any two Vegetables & Fresh salads. Vegetarian choices available on request.

## TIER 1 MEATS

Choose at least 1 option

- Roast Chicken or Pork or Beef- Choose your meat, all roast meats are rolled and stuffed.
- Sausages- A selection of lamb honey & mint sausage, bratwurst & chorizo.
- Salt & Pepper Squid- Drizzled with aioli & balsamic glaze.

## TIER 2 MEATS

Choose a maximum of 1 option only

- Texas Marinated Porterhouse- 150g cooked medium-rare.
- Roast Lamb- Rolled and stuffed.
- Tempura Prawns- Drizzled with lime aioli.
- Beef Cheeks- Slow cooked in a red wine & teriyaki sauce.
- Oven Baked Salmon- With a macadamia, lemon zest and dill crust.

## VEGETABLES & FRESH SALADS

Choose 2 salad options only

- Roasted garlic & rosemary potatoes, carrots & sweet potato.
- Ratatouille, roasted capsicum, zucchini, Spanish onion tossed through house made Napoli.
- Pan-fried, broccolini & leek, tossed through black-garlic butter.
- Potato salad, Spanish onion, candied bacon, and eggs dressed in seeded mustard & aioli.
- Leafy green salad, Baby cos, rocket, apple, pea & caramelized onion and walnut with a side of vinaigrette dressing.
- Pearl couscous salad (tabouli), tomato, onion, parsley dressed with olive oil.



# SET MENU

All set menus start with garlic and cheese Turkish bread followed by either:

## 1 COURSE

Main only \$40.00

## 2 COURSES

Entree & Main \$50.00 OR

Main & Dessert \$50.00

## 3 COURSES

Entrée, Main & Dessert \$55.00

Minimum of 20 people, choose 2 of each options for an alternate drop.

Please Choose from our Bistro Menu.

*\*Note that the 300gram Porterhouse is the steak dish offered. Reef & Beef and other steak not available.*

# CORPORATE EVENTS

The Star Hotel will tailor your function to suit your needs.

Creating a memorable event for you and your guests at your desired location.

A comprehensive range of gourmet & unique dishes are offered to satisfy you and all your guest. Our tireless team of talented professionals will work with you to ensure your function is a complete success.

*Please speak with our Function Manager as we are always happy to discuss menu options with you in more detail in order to create one that best suits your requirements.*

## BREAKFAST

We can cater for set a menu

Prices Range from \$30.00 per person

Alternate drop or buffet selection available. Min 20 Guests

## MORNING AND AFTERNOON TEA

A selection of pastries, scones, sandwiches and fruit followed with tea and coffee.

Prices range from \$8.50 - \$19.50 per person. Min 10 Guests.