

FUNCTION PACKAGE



P: 03 9783 9800 A: 508 NEPEAN HWY, FRANKSTON, 3199 E: PIERHOTELFUNCTIONS@ALHGROUP.COM.AU



There's no better place for your next event than our newly renovated private function room, The Back Bar. This inviting space is ideal for everything from intimate gatherings to engagement parties, Christmas breakups, work drinks, birthdays and more!

The room features its own fully stocked bar with 5 beer taps, BlueTooth connectivity for music, a dance floor, 3 large wall-mounted TVs, private bathrooms, an outdoor smoking area, and your own exclusive entry point. DJs and live entertainment options are also available. The Back Bar can comfortably accommodate up to 120 guests cocktail style.



ALL INCLUSIVE PACKAGES

STANDARD - \$2,400

Your choice of 6 catering platters, suitable for up to 60 guests \$500 bar tab to get your night started Staff and security* AV facilities - 3 x 75" LED TV screens, bluetooth connectivity for music 5hr event duration, room set-up, post event cleaning

PREMIUM - \$3,000

Your choice of 8 catering platters, suitable for up to 80 guests \$700 bar tab to get your night started Staff and security* AV facilities - 3 x 75" LED TV screens, bluetooth connectivity for music 5hr event duration, room set-up, post event cleaning

PLATINUM - \$3,500

Your choice of 10 catering platters, suitable for up to 100 guests \$900 bar tab to get your night started Staff and security* AV facilities - 3 x 75" LED TV screens, bluetooth connectivity for music 5hr event duration, room set-up, post event cleaning





ADDITIONAL PLATTERS

Chicken Platter - Chicken wing dings, chicken breast goujons, chicken garlic balls - \$90
Vegetarian Platter - Thai corn cakes, jalapeno cheese bites, mac & cheese balls, arancini - \$90
Seafood Platter - Salt & pepper calamari, crumbed fish goujons, tempura fish cocktails - \$95
Asian Platter - Samosas, spring rolls, mini dim sims - \$80
Pastries Platter - Party pies, sausage rolls, spinach & ricotta savory rolls - \$80

ADDITIONAL ITEMS

Entertainers Platter - Cured meats, assorted cheeses, dips, marinated olives, crackers - \$140 BOWL OF CHIPS - \$10 BOWL OF WEDGES - \$10 BOWL OF ONION RINGS - \$10 ASSORTED CAKES & SLICES PLATTER - \$70

Dietary requirements can be catered for with prior notice





TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, with a \$500 deposit payment. We accept EFTPOS, cash and all major credit cards. In some instances, an additional \$200 will be required as a bond, and this will be returned post-event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with guest numbers, food service times and other specifics relating to your event. All additional catering requirements must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function, or eight 8 weeks for December functions, will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment/entertainment /decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. *Functions with live entertainment (eg DJ, band), plus particular functions with over 100 guests will require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

it is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. Any breach of the Liquor Licensing regulations may result in the event being shut down immediately. In any circumstance where Management ceases to trade in a private function space, no refunds, full or partial, will be given to the Client. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I ______ HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE TO COMPLY