



FUNCTION & EVENTS PACKAGE

October 2023





Thank you for considering the Gold Mines Hotel for your next function.

We have a number of spaces that can accommodate between 12 - 350 guests, including menu and beverage packages to suit every budget.

The following menus outline the dining options available for your next function. Groups of greater than 24 guests must choose from one of the following options. Please note due to the seasonal nature of produce there may be variations in the menus. We will discuss exact menu options closer to your function.

We are happy to tailor a menu to your exact requirements, but we hope that this function menu package gives you an indication of price and the style of food that we offer.

We hope that you will allow us to look after you for your next event

*Tim Foster
Executive Chef*

About the Gold Mines Hotel, Bendigo

This historic Bendigo icon dates back to 1861 when the original building was built to provide the Ironbark community with a local hotel. Much of the building was destroyed by fire & a new hotel was commissioned by David Chaplin Sterry. The current double storey stucco brick building was completed in 1872.

Since taking over the building in late 2018 we have spent several months cleaning up, stripping back & giving the Gold Mines Hotel some love. It is a big job, which will be ongoing for some time. But we are determined to return the building & garden to its former glory. We have been working closely with Heritage Victoria to ensure that we maintain the integrity of the property, whilst improving the facilities to run a business. A great deal of time, thought & money has been spent so far...& its only the beginning!

Our desire at the Gold Mines Hotel is to create a welcoming environment for those local to Bendigo & surrounding regions & also visitors to the area. A venue where you can call in for a drink, a simple meal, an indulgent meal, a celebration or a quiet night. Above all, whatever brings you to the Gold Mines Hotel, we aim to ensure that you receive genuinely warm, professional service & food that is prepared & cooked from scratch on site using quality ingredients by chefs that are passionate about what they do.

Our team of hospitality professionals will ensure that the same high level of food & service is delivered to all regardless if you are a group of 12 or 200.

*Tim Foster, Peter Barton, Edward Hodges
Owners of the Gold Mines Hotel*



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**EAT.
DRINK.
CELEBRATE.**

www.goldmineshotel.com

FUNCTION SPACES / A SPACE FOR EVERY FUNCTION



PRIVATE DINING



COURTYARD



GARDEN

The Gold Mines Hotel has a number of beautiful spaces both inside & out with the ability to cater for small or large groups. We aim to make every group booking special. Please note all guest numbers are subject

AREA	SEATED	FINGER FOOD
Private Dining	12 guests	Not Available
Hotel Dining	16 guests (over several tables)	Not Available
Wine Room	8 guests	Not Available
Courtyard	80 guests (on 3 tables)	Not Available
Garden Area 1 (Front Left)	60 guests	80 guests
Garden Area 2 (Front Right)	30 guests (on 3 tables)	Not Available
Garden Area 3 (Back Left)	80 guests	100 guests
Garden Area 4 (Back Right)	60 guests	80 guests
Garden (Entire Space)	200 guests	300 guests
Lake Area	Not Available	Not Available
Venue Exclusive	350 guests	350 guests

Please note minimum requirements must be met for exclusive use of areas. Further information will be provided in your detailed function enquiry. Garden Area 1 & 3 can be joined as a single space for approx 150 cocktail style function. All garden areas are weather dependent.



LAKE AREA



FRONT BAR



HOTEL DINING

CLASSIC MENU / OPTION 1

ENTRÉE (Shared for the table)

GOLDMINES GRAZING BOARD - Local cured meats, house made dip, pickled & marinated vegetables, house made salmon rillettes, Mt Zero olives, Holy Goat cheese, lavosh, bread

ASIAN PORK BELLY SALAD - Master stock slow braised & fried pork belly, slaw, cucumber, beanshoots, orange, tamarind pickled beans, shallots, Asian herbs, sticky ginger & chilli dressing (GF, NF, DF)

GARLIC BREAD - Garlic, herb & cheese foccacia (V, NF)

MAIN COURSE (Guests choose from the following)

HOPKINS RIVER BEEF - Redgum char grilled Hopkins River grass fed porterhouse (served medium rare or medium well), dauphinoise potato, salad of garden rocket, capers, parsley & shallots, red wine jus, shiraz & tarragon butter (GF, NF, DF*)

FISH & CHIPS - Beer battered fresh fish, chips, housemade tartare sauce, seasonal salad, lemon (NF, DF)

FRIED CHICKEN - Our style, buttermilk marinated & fried chicken, Asian slaw, chips, Japanese mustard sauce (NF)

HOUSE MADE CANNELLONI - Baked ricotta, roasted capsicum & rainbow chard cannelloni, napoli sauce, bechamel, salad of rocket, fennel, shallots, parsely, walnuts, salted ricotta (NF*)

DESSERT (Guests choose from the following)

CHEESE - Selection of two cheeses, our quince paste, muscatels, fresh pear, house made lavosh (GF*, NF)

WHITE CHOCOLATE - Pistachio sponge, white chocolate mousse, lime cremeux, fresh strawberries, red berry streusel, strawberry & basil sorbet (GF)

OPTION 1 - MENU PRICES

2 COURSES - \$55 PER PERSON

3 COURSES - \$70 PER PERSON



Sunday and Public Holiday Surcharge - The penalty rates for hospitality workers on public holidays and Sundays are up to 250% of the normal hourly rate. To allow us to open our business on these days and meet the increased salary costs without increasing our prices, we must charge a surcharge on these days. 10% surcharge applies on Sunday, 15% on public holidays

Credit Card Surcharge - All credit card and EFTPOS payments will incur a 25 cents merchant service fee per transaction

V = VEGETARIAN, GF = GLUTEN FREE, NF = NUT FREE, DF = DAIRY FREE, VE = VEGAN, * = CAN BE MODIFIED TO SUIT DIETARY REQUIREMENTS



BISTRO MENU / OPTION 2

OPTION 2 - MENU PRICES

2 COURSES - \$65 PER PERSON

3 COURSES - \$85 PER PERSON



ENTRÉE (Shared for the table)

GOLDMINES GRAZING BOARD - Local cured meats, house made dip, pickled & marinated vegetables, house made salmon rillettes, Mt Zero olives, Holy Goat cheese, lavosh, bread

ASIAN PORK BELLY SALAD - Master stock slow braised & fried pork belly, slaw, cucumber, beanshoots, orange, tamarind pickled beans, shallots, Asian herbs, sticky ginger & chilli dressing (GF, NF, DF)

ZUCCHINI FLOWERS - Fried local zucchini flowers filled with goat cheese, lemon & parsley, romesco, rocket, toasted hazelnuts, herb oil (GF)

MAIN COURSE (Guests choose from the following)

HOPKINS RIVER BEEF - Redgum char grilled Hopkins River grass fed porterhouse (served medium rare or medium well), dauphinoise potato, salad of garden rocket, capers, parsley & shallots, red wine jus, shiraz & tarragon butter (GF, NF, DF*)

LODDON ESTATE FREE RANGE DUCK
Confit leg, potato rosti, parsnip puree & chips, pickled last seasons local cherries, broccolini, duck jus (GF, NF, DF*)

PAN ROASTED MARKET FRESH FISH - Pan roasted fish fillet, warm potato, leek & celery salad, grilled asparagus, sauce gribiche, pickled onion, fried capers, prawn oil (GF, NF, DF)

PITHIVIER - Pumpkin, ricotta & rainbow chard pie, romesco, charred greens, salted ricotta (V)

DESSERT (Guests choose from the following)

WHITE CHOCOLATE - Pistachio sponge, white chocolate mousse, lime cremeux, fresh strawberries, red berry streusel, strawberry & basil sorbet (GF)

AMARO MONTENEGRO CAKE - Amaro montenegro soaked cake, lemon curd, caramelised orange, salted yoghurt, vanilla & olive oil ice cream (NF)

CHEESE - Selection of two cheeses, our quince paste, muscatels, fresh pear, house made lavosh (GF*, NF)

Sunday and Public Holiday Surcharge - The penalty rates for hospitality workers on public holidays and Sundays are up to 250% of the normal hourly rate. To allow us to open our business on these days and meet the increased salary costs without increasing our prices, we must charge a surcharge on these days. 10% surcharge applies on Sunday, 15% on public holidays

Credit Card Surcharge - All credit card and EFTPOS payments will incur a 25 cents merchant service fee per transaction

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DINING MENU / OPTION 3

OPTION 3 - MENU PRICES

2 COURSES - \$70 PER PERSON

3 COURSES - \$90 PER PERSON

5 COURSES - \$120 PER PERSON *

ENTRÉE (Guests choose from the following)

KING FISH TARTARE

Fresh SA king fish, preserved lemon mayonnaise, pickled green tomato, chives, roe, sorrel, seaweed crackerponzu dressing, salmon roe, sorrel, prawn crackers (GF, DF, NF)

ZUCCHINI FLOWERS - Fried local zucchini flowers filled with goat cheese, lemon and parsley, romesco, toasted hazlenuts, rocket, herb oil (V, GF)

ASIAN PORK BELLY SALAD - Master stock slow braised & fried pork belly, slaw, cucumber, beanshoots, orange, tamarind pickled beans, shallots, Asian herbs, sticky ginger & chilli dressing (GF, NF, DF)

MAIN COURSE (Guests choose from the following)

HOPKINS RIVER BEEF - Redgum char grilled Hopkins River grass fed porterhouse (served medium rare or medium well), dauphinoise potato, salad of garden rocket, capers, parsley & shallots, red wine jus, shiraz & tarragon butter (GF, NF, DF*)

LODDON ESTATE FREE RANGE DUCK

Confit leg, potato rosti, parsnip puree & chips, pickled last seasons local cherries, broccolini, duck jus (GF, NF, DF*)

PAN ROASTED MARKET FRESH FISH - Pan roasted fish fillet, warm potato, leek & celery salad, grilled asparagus, sauce gribiche, pickled onion, fried capers, prawn oil (GF, NF, DF)

PITHIVIER - Pumpkin, ricotta & rainbow chard pie, romesco, charred greens, salted ricotta (V)

DESSERT (Guests choose from the following)

WHITE CHOCOLATE - Pistachio sponge, white chocolate mousse, lime cremeux, fresh strawberries, red berry streusel, strawberry & basil sorbet (GF)

AMARO MONTENEGRO CAKE - Amaro montenegro soaked cake, lemon curd, caramelised orange, salted yoghurt, vanilla & olive oil ice cream (NF)

CHEESE - Selection of two cheeses, our quince paste, muscatels, fresh pear, house made lavosh (GF*, NF)

*If the five course degustation is selected, our Executive Chef will prepare a seasonally appropriate menu for your function

Sunday and Public Holiday Surcharge - The penalty rates for hospitality workers on public holidays and Sundays are up to 250% of the normal hourly rate. To allow us to open our business on these days and meet the increased salary costs without increasing our prices, we must charge a surcharge on these days. 10% surcharge applies on Sunday, 15% on public holidays

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FINGER FOOD/PLATTER MENU / OPTION 4

OPTION 5 - MENU PRICES

MENU 1 - \$30 PER PERSON

Assorted platters - Grazing Boards + 2 other items in the platter section, available lunch service only

MENU 2 - \$45 PER PERSON

Choice of 4 cold, 2 hot canapés & 2 larger dishes

PLATTERS

GOLDMINES GRAZING BOARD - Local cured meats, house made dip, pickled & marinated vegetables, house made salmon rillettes, Mt Zero olives, Holy Goat cheese, lavosh, bread

Plus 2 of the following

Fried polenta, rosemary salt & parmesan, sour cream (V, GF)

Petite finger sandwich - chicken, celery, apple, basil mayonnaise (GF*, NF, DF)

Avocado & cucumber sushi roll, wasabi, mayonnaise, seaweed cracker (V, VE, GF, NF, DF)

Pork, apple & sage sausage rolls, roasted capsicum relish

FINGER FOOD

COLD SAVOURY CANAPES

Avocado & cucumber sushi roll, wasabi mayonnaise, seaweed cracker (GF, DF, NF, V, VE*)

Smoked salmon rillettes, cucumber, chives, fresh focaccia (NF)

Cauliflower, leek & cheddar tart, herbed ricotta (V, GF, NF)

Petite finger sandwich - chicken, celery, apple, basil mayonnaise (GF*, NF, DF)

Petite finger sandwich - roasted pumpkin, goat cheese, rocket & herb mayonnaise (GF*, NF, DF)

Cured king fish, pea salsa, pickled shallot (served on a spoon) (GF, NF, DF)

HOT CANAPES

Korean fried chicken, sticky ginger & chilli sauce, kewpie (NF)

Pork, apple & sage sausage rolls, roasted capsicum relish (NF)

Chicken & leek pies, relish (NF)

Semi dried tomato & mozzarella arancini, basil aioli (GF, NF)

Mini potato cake, preserved lemon mayonnaise, saltbush (DF, NF, V, VE*)

Pulled beef, smoky chilli, soy & coriander bao bun (NF, DF)

LARGER DISHES

FISH & CHIPS - Beer battered fish, chips, tartare, lemon (NF, DF)

PASTA SALAD - Ricotta tortellini, spinach, sundried tomatoes, roasted pumpkin & pesto (NF)

MINI BURGERS - Grass fed beef burger, bacon, cheese, lettuce, tomato, burger sauce & chips (NF)

ASIAN SALAD - Master stock braised and fried pork belly salad with slaw, beanshoots, cucumber, orange, fried shallots & lemongrass dressing (GF, DF, NF, V*, VE*)

COLD SWEET CANAPES

Dark chocolate brownie, ruby chocolate ganache, blueberry (GF, NF)

Lemon tart, scorched meringue (GF, NF)



TERMS & CONDITIONS

Confirmation of Booking / Deposit

A \$750 deposit is required to secure your event. We only hold enquiries for (7) seven days from the time & date of inquiry. We prefer that deposits for events be made via EFT into our bank account the details of which are as follows. When transferring your deposit if you could use your booking Surname or the Booking Reference Number so that we can easily allocate the deposit on our statement against the details of your reservation that would be greatly appreciated.

Bank:	ANZ Acc.
Name:	Goldfields Harvest Pty. Ltd.
BSB:	013-671
Acc. No:	4176-99937
Branch Address:	Bendigo

We also accept credit card payments for functions, however there is a non-refundable 1.5% service charge. The Gold Mines Hotel has the right to cancel the booking & to allocate the space to another client should payment within the prescribed time frame is not achieved. Payment of the deposit is your acceptance of these Terms & Conditions.

Confirmation of final details

Confirmation of numbers, menu & beverage selection is required no less than 14 days prior to the date of your event. The number given at this stage will be the minimum number of guests that you are charged for. We encourage you to keep us informed of any changes in guest numbers.

Please note; although all care is taken to keep amendments to food & beverage to a minimum, items are subject to change without prior notice due to ordering & supplier/market restrictions.

Cancellation

The client has the right to cancel their function at any time. However, any pre payments for hire fees or pre-ordered food & beverage may be forfeited by the client dependent upon the notice period given. This will be at the discretion of the Venue Manager & will be clarified at the time of booking. Cancellation less than 30 days prior to your event will result in a loss of your deposit paid. Cancellations giving less than (7) seven days notice will not be entitled to a refund & will incur the total anticipated food spend of the booked event.

Payment

Payment for the anticipated food spend of your event is due 7 days prior to your event unless negotiated prior. Personal & company cheques will only be accepted with prior approval & funds must clear 3 days prior to the date of the function. In line with the above, we do not allow function clients to become debtors/pay post event unless arranged with the Venue Manager prior to the event.

Credit card authorisation

Credit card details are required to secure every function, even if this will not be used as the payment method. Any outstanding balance remaining post event will be charged to the credit card in line with payment conditions.

Liquor Licence Controls

The liquor licence for the venue is until 10pm (Garden area) & 11pm (remaining venue). Please be mindful that the supply & consumption of liquor after this time is not permissible. The Venue Manager will advise any other controls that need to be put in place for your function.

Consumption of External Food & Beverage

No food or beverage of any kind will be permitted to be bought into the venue by the client or any other person attending the function unless by prior arrangement with The Gold Mines Hotel. You may however bring a celebration cake. Please let us know if you are planning to bring a cake and we can advise the cakeage fee. Any cake bought into the venue and consumed on site will be subject to a fee.

Venue Hire / Minimum Spends

Please note that a minimum spends will apply for the exclusive use of certain spaces. The Events Manager will discuss this with you & confirm in writing the minimum spend requirements.

Management reserves the right to request a bond payable prior to your event for any damages that may be incurred; the cost of any repairs will then be deducted from this bond.

The Gold Mines Hotel reserves the right to apply minimum spends where an area is specifically allocated for a function. Minimum spend requirements must be met before conclusion of the event & are in addition to room hire charges. If the minimum spend is not met, the difference will be charged as venue hire.

Ceremonies

With prior arrangement you are welcome to hold your ceremony (wedding, memorial, christening etc etc) at The Gold Mines Hotel. All ceremonies will be subject to a minimum charge of \$350

Change of Event space

In the event of unforeseen circumstances or any alteration to numbers, The Gold Mines Hotel reserves the right to change the allocated area to another suitable area. Every effort will be made to discuss the change with the Organizer well in advance.

Equipment, Decorations & Entertainment

To personalise your function or for a unique atmosphere we are more than happy for the organiser to arrange special equipment, decorations or entertainment upon approval from the Venue Manager. For all functions including hens or bucks nights there is to be no inappropriate paraphernalia. All personal belongings are asked to be collected at the conclusion of your event. Unfortunately, there are not facilities for storage of these items on premise. The Gold Mines Hotel is not responsible for any items that are lost, stolen or damaged.

Deliveries

All deliveries to the venue must be approved by the Venue Manager & be clearly marked with the date & name of the function. Suppliers are responsible for delivery & pick up within the venue guidelines.

PLEASE NOTE: The venue does not have access to a loading bay. Any parking fees incurred at the time of loading & unloading are the responsibility of the client.

Price Variation

Every endeavour is made to maintain our prices as originally quoted; however, they could be subject to change not exceeding 10%. Should any increase occur, we will notify you immediately. Please note price variations can only occur where a price has been quoted 6 months prior to your function.

Access to venue

The client may be allowed access to the venue prior the commencement time as agreed upon with the Venue Manager. This includes DJs, musicians, event organisers & suppliers. The Gold Mines Hotel must be notified at least 48 hours prior to the function regarding times of arrival, equipment & areas that need to be accessed.

Additional Meals

For third parties employed as entertainers including photographers & video projectionist's meals are provided at normal menu prices unless arranged prior to the event with the manager.

Extras

Any extras, such as beverages on consumption are to be paid upon the completion of the function.

Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. You are holding your function in a heritage listed building & need to be mindful of the building.

Security

The client is responsible for conducting their function in an orderly manner & in full compliance with all applicable laws. The Gold Mines Hotel reserves the right to intervene or eject any guests from the function if their actions are considered illegal, noisy or offensive.

Dress Code

The Gold Mines Hotel has a dress code so we recommend you consider this when deciding on a suitable venue for your event. We also suggest you include the dress code on invitations to the event when booking. The Gold Mines Hotel Dress code is no singlets, thongs or offensive branding on clothing.

I.D Checks

The Gold Mines Hotel is a fully licensed venue therefore photo ID is required at all times, the only accepted forms of ID are: Passport, Driver's License, Proof of Age Card. Management has the right to refuse entry to any person at their discretion.

Responsible Service of Alcohol

All of our staff are trained in responsible service of alcohol in accordance with current government legislation; therefore, they have the right to refuse service of alcohol to any one, at any time with no refund given. Management also reserve the right to stop/ cancel a function at any time due to anti-social behaviour, intoxication or disorderly conduct by guests.

Minors

Minors are welcome to attend private functions providing a legal guardian is with them at all times & they do not order or consume alcohol.

Other requirements

The Gold Mines Hotel reserves the right to amend any bookings based on any change to Government requirement or Legislation. We will work with all clients to ensure that all functions comply with current regulations and requirements. Should we not be able to hold your function due to changes to Government requirement or Legislation you will be eligible with a full refund of any payment.

Client Responsibility

- You assume full responsibility of the conduct of your guests & invitees, & you must ensure other guests & visitors at The Gold Mines Hotel are not disturbed by your function, guests or invitees.
- The Hotel is located in a residential area & guests & invitees to your function should be mindful of noise when leaving the premises
- The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care of custody of The Gold Mines Hotel, which is caused by the client or any other person attending the function.
- General & normal cleaning is included in the cost of the event; however additional charges may be payable if the event has created cleaning needs above & beyond normal cleaning.
- The Gold Mines Hotel does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your event.
- It is the responsibility of you, the Organiser, to inform all guests of The Gold Mines Hotel Terms & Conditions



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