



The Mt Erica Function & Events

Our relaxed professional atmosphere will ensure you and your guests will have a seamless memorable event.

Whether your event is an intimate gathering or a large scale event, Mt Erica Hotel has the perfect space. Select catering options from our diverse functions menu or allow us to customise your catering to suit your individual requirements.

It's the love and attention to detail that sets the Mt Erica apart from the crowd and the belief in the true meaning of not just good service but great hospitality.





Set menu

Classic

Your choice of any two main meals served as an alternate drop

2 Course \$29

3 Course \$39

Entrée

Chef's selection of local assorted breads and dips

Main

Porterhouse steak served medium with beer battered fries and house salad

Mt Erica House crumbed chicken parmigiana topped with champagne ham, napoli and mozzarella served with fries and house salad

Beer battered fish fillet served with beer battered fries, house salad and tartare sauce

Pumpkin and fetta risotto served with salt baked pepitas

Dessert

Chocolate brownie with berry compote and fresh cream

Peach Semi freddo with almond praline



Premium

Your choice of any two items from each course to be served as an alternate drop

2 course \$39

3 course \$49

Entrée

Arrancini balls stuffed with mushroom and feta

Salt and pepper calamari with a rocket slaw and a garlic aioli

Crispy pork belly cubes with pickled red onion watercress sprouts and apple puree

Mains

Herb crusted barramundi with salad leaves, chat potato and pepperonata

Porterhouse steak served medium with potato gratin and seasonal vegetables

Chicken supreme with crushed chat potatoes and a rocket, cherry tomato, olive and feta salad

Pumpkin risotto with feta, parmesan and salt baked pepitas

Dessert

Warm chocolate brownie with berry compote and fresh cream

Baked apple pie with vanilla ice cream

Peach semi freddo with almond praline



Platinum

Your choice of any two items from each course to be served in an alternate drop

2 course \$59

3 course \$69

Entrée

Crispy skinned duck served on smoked carrot puree with pickled radish and sherry glaze

Grilled goats cheese with baby beetroot, winter greens and honey comb and sherry dressing

Char grilled whole prawns with smoked chilli butter

Mains

Slow roasted Pork belly with apple sauce, braised red cabbage and fondant potato

Grass fed Eye fillet served medium with roasted kipfler potato, roasted truss tomato, wilted greens and red wine jus

Chicken supreme with crushed chat potato, rocket and cherry tomato salad with balsamic vinaigrette

Herb crusted Barramundi with salad leaves chat potato and pepperonata

Pumpkin, spinach and ricotta ravioli with a buerre noisette sauce

Dessert

Blueberry crème brulee served with honeycomb and sorrel salad

Cointreau Chocolate fondant with candied orange

New York pretzel based cheese cake served with salted almond praline



Canapes

\$59 per platter- *Quantity: 30 pieces*

Cocktail beef pies with tomato sauce

Cocktail sausage rolls with tomato sauce

Vegetarian samosa served with tzatziki

Spring rolls with sweet chilli sauce

Mini assorted pizzas

Assorted ribbon sandwiches

\$79 per platter- *Quantity: 25 pieces*

Beef skewers infused with garlic and thyme served with aioli

Aged cheddar croquettes served with apricot relish

House made feta and mushroom arrancini balls

Chorizo and beef meatballs with a romesco sauce

Mini slow braised pork sliders

Grilled satay chicken skewers

\$99 per Platter- Quantity 20 pieces

Oysters served with champagne jelly

Slow braised beef and proscuitto sliders

Smoked salmon bellini with a citrus mascarpone and salmon roe

Peking duck served with spring onion pancake



Conference Options

Room Hire \$100 (waived if catering added)

Room hire is inclusive of all the use of the hotels audio visual.

Conference platters \$59

Assorted Danish, pastry and muffins

Fresh assorted ribbon sandwiches

Seasonal fresh fruit

Tea and coffee station \$80 flat rate

Additional Upgrades

Linen napkins \$4 per person

Fresh Flowers: Price on application

Balloons: Price on Application

Customised cakes: Price on application

DJS, Bands and performers; price on application



Terms and conditions

Please be advised that when booking an event at the Mt Erica Hotel you are accepting our terms and conditions set out below.

1. To confirm your booking a \$100 deposit is required to secure your function date. Your deposit is absorbed off your bill on the evening.
2. All food and beverage selections must be chosen and notified at your earliest convenience but no later than 7 days prior to your event.
3. Final function numbers must be confirmed at your earliest convenience but no later than 7 days prior to your event. Should numbers decrease after this time you will still be required to pay for the food and beverage costs of the confirmed amount of guests.
4. If you are offering a bar tab, a credit card must be put behind the bar at the commencement of your function.
5. You will receive a full refund of your function deposit if cancelled within two months (3 months for peak periods) before the event; if less than two months (3 months peak period) your deposit becomes non – refundable.
6. Minimum spends apply to all privately booked functions, these are subject to availability and may increase during peak periods. They are based on the area required, function duration and overall requirements. If the food and beverage consumed is not equal or greater than the minimum spend, then the residual amount will be charged as room hire.
7. All pricing is quoted on current costs and may be subject to alteration at any time
8. Mt Erica Hotel reserves the right to change or delete menu items based on availability
9. Mt Erica Hotel reserves the right to refuse entry and/ or service to any person causing damage, harm, injury, and/or disruption at any time to any other person or item. This includes intoxication.
10. No person shall be allowed entry to the venue if they are under the legal age of 18 years, unless they meet the requirements set under our liquor licensing agreement.
11. Mt Erica Hotel reserves the right to control any entertainment, including the type of entertainment, volume and start and finish times. We also reserve the right to cease entertainment at any stage if the customer does not comply with our direction at any time.
12. All prices are inclusive of 10% GST
13. A 3% surcharge applies to all Amex transactions.
14. All payments are to be made on or before the evening via bank transfer or credit card.

Date: _____ Name: _____

Sign: _____

