



Functions Package



Beer Garden Lower Deck

Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
×	120	70	\$3,000	✓	×	×

*Minimum spends include food and bar tab spend. Minimum spends are upfront committed payments with \$500 to secure the booking and the remainder balance owed 7 days prior to the event date. Areas are available for a food minimum spend or bar tab minimum spend in off peaks times. Please email functions@thegullyphg.com.au for a quote. Please include date, time and area of interest.



Half of Lower Deck

Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
×	40	30	\$1,500	✓	×	×

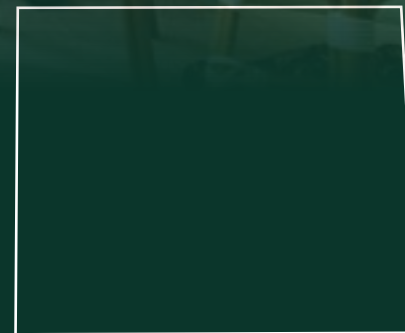


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Middle Deck Booth 12

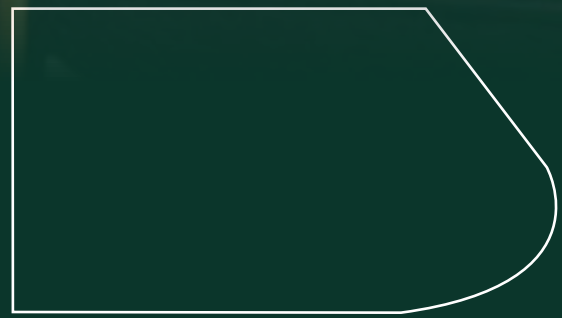
Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
✓	N/A	20	\$1,200	✗	✗	✗



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Middle Deck Booth 17-19

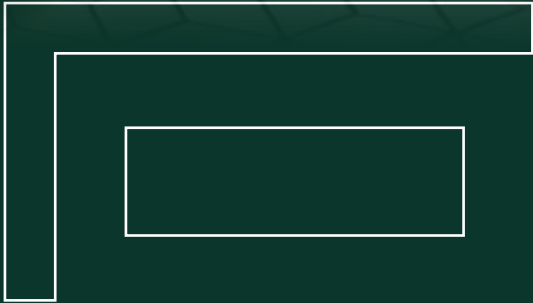


Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
✓	20	16	\$1,200	✗	✗	✗

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Upper Garden Booth 33



Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
✓	N/A	12	\$1,000	✗	✗	✗

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Outside Deck

Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
✓	50	30	\$2,000	✓	✗	✗



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Patio

Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
Semi Exclusive	40	N/A	\$2,000	✓	✗	✗

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Bistro Balcony



Excl. hire	Cocktail	Seated	Minimum Spend*	Wheelchair Access	Priv. bar + amenities	TV
✓	N/A	30 across 3 tables of 10	\$2,000	✓	✗	✗

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Platters

Bowls of Chips | \$8

aioli (gf, v)

Bowls of Wedges | \$11

sweet chilli, sour cream (gf, v)

Yum Cha | \$50

dim sims, spring rolls, samosas, sweet chilli, soy

Salt & Pepper Tofu | \$50

Thai dressing, vegan aioli (gf, vg)

Antipasto | \$100

cured meat, pickled veg, local mixed olives, cheese, quince, hummus, lavosh, fried bread (gfo)

Vegetable Spring Rolls | \$50

sweet chilli (vg)

Beef Dim Sims | \$50

soy

Assorted Pizzas | 25 (gfo \$4 per base)

Vegetarian Samosas | \$50

raita (v)

Panko Prawns | \$55

honey, coconut

Salt & Pepper Squid | \$60

tartare, lemon (gf)

Teriyaki Beef Skewers | \$90

sesame, spring onion (gf)

Tandoori Chicken Skewers | \$80

coriander (gf)

Vegan Falafels | \$50

coconut raita (gf, vg)

Pork Belly Bites | \$90

chilli caramel, sesame, shallots (gf)

Mushroom Arancini | \$90

parmesan (v)

Spinach & Feta Pastizzis | \$60

Local Pies, Pasties & Sausage Rolls | \$110

tomato relish

Quiche Lorraine | \$110

tomato relish

Southern Fried Chicken | \$100

whisky caramel

Cheeseburger Sliders | \$160

tomato chutney, aioli

Fried Chicken Sliders | \$160

sweet pickles, perinalse

Vegan Beef Ciabatta Sliders | \$180

cheddar, aioli (vg)

Vegan Fried Chicken | \$100

Korean sweet chilli, sesame, spring onion (gf, vg)

Petite Pavlovas | \$60

double cream, freeze dried berries (gf)

Lemon Curd Tartlets | \$65

Double Choc Brownies | \$65

hot chocolate fudge (gf)

Seasonal Fruit Platter \$65 (gf)

Platters have approximately 30 pieces of food each

(Excluding pizza, chips & wedges - standard size from our a la carte menu)

Please contact the functions manager if you would like an order form: functions@thegullyphg.com.au

All platter must be ordered 10 days prior to the event date & full payment is due 7 days prior to the event date.

v - vegetarian *gf - gluten free*

vg - vegan *df - dairy free*

o - option available upon request

Please notify staff of all allergies & dietary requirements at least 14 days prior to your event.

*Menus are subject to change without notice due to seasonal availability.



*images for illustration purposes only

Set Menus

Minimum 25 people

\$38 for 2 Courses Entrée / Main or Main / Dessert

\$46 for 3 Courses

Entrée

(Choice of)

Garlic & Herb Bread

Vegan Garlic Bread

It's not only vegan, it's also gluten free! (v, vg, gf)

Southern Fried Chicken

Served with maple whiskey & aioli

Mushroom Arancini

Mixed forest mushrooms, aioli, truffle oil & shaved parmesan (v)

Vegan KFC

Salt & pepper "fricken" tossed in authentic Korean sweet chilli sauce served with vegan aioli, sesame & spring onion (gf, v, vg)

Mains

(Choice of)

Oven Baked Barramundi

Dukkah roasted barramundi fillet with caponata, mash potato, broccolini, balsamic glaze & lemon (gf)

14hr Lamb Shoulder

Baba ghanoush, tomato, quinoa, pomegranate, molasses, chickpeas, garlic tzatziki & red wine jus (gf)

Slow Roast Pork

Honey roasted carrots, potatoes, vegetables, crackling, apple sauce & gravy (gf)

Fettuccine Marinara

Prawns, squid, fish, black mussels, garlic, cherry tomato, chilli & napolitana sauce topped with fresh parmesan & pangrattato

Tuscan Chicken Breast

Grilled butterflied chicken breast, sweet potato purée, broccolini, sundried tomato & spinach cream topped with fresh parmesan (gf)

Dessert

(Choice of)

Pavlova

Served with berry compote & whipped cream (gf)

White Chocolate Brûlée

Traditional French brûlée infused with Belgian white chocolate (gf)

Nutella Brownie

Served warm with choc fudge & vanilla ice cream (gf)

Vegan Choc-Coco Brownie

Served with berry compote, coconut ice cream & freeze dried raspberries (vg, gf)

Vegan Mains

(Choice of)

Vegan Schnitzel

Served with vegan gravy, chips & choice of salad or veg (vg)

Vegan Bowl

Brown rice, broccoli, baby carrots, sweet potato hummus, rocket, crispy chickpeas, balsamic caramel & lemon (vg, gf)

Curry Filo

Served with garden salad & broccolini (vg, gf)

v - vegetarian | vg - vegan | gf - gluten free



Set menus require a \$200 deposit to secure the booking. Choose two of each course 10 days prior to the function, guests will have the choice of those two menu items on the day. Final payment will be due 10 days before the event date. No refunds on cancellations 7 days or less before the event date.

*all items subject to change

*images for illustration purposes only

Drinks Packages

Minimum 50 people

4-hour Drinks Package | Standard
\$55 per person

Wine

The Lane Lois Blanc De Blanc Sparkling
Hancock & Hancock Sparkling Red
Giesen Sauvignon Blanc
Amberley Kiss & Tell Moscato
Squealing Pig Rosé
St Hallett Shiraz

Tap Beer & Cider

Carlton Dry
Carlton Draught
Coopers Pale Ale
Hahn Super Dry
Great Northern
Cascade Light Stubbie
Somersby Cider Stubbie

Assorted soft drink & juice

5-hour Drinks Package | Premium
\$75 per person

Wine

Bird in Hand Sparkling Pinot Noir
Squealing Pig Sav Blanc
The Lane Block 1A Chardonnay
Rockford Hand Picked Eden Valley Riesling
Gentree Rosé
Hentley Farm Villain & Vixen Shiraz
Amberley Kiss & Tell Moscato

Tap Beer & Cider

Pirate Life South Coast Pale Ale
Balter XPA
Furphy
Hahn Super Dry
Carlton Dry
Coopers Pale
Great Northern
Cascade Light Stubbie
Somersby Cider Stubbie

Assorted soft drink & juice

Bar tabs can also be run per consumption. Subsidised bar tab also available, guest pays minimum \$5 per drink, host to cover remaining amount.

*Conditions Apply. Staff have the right to implement responsible service of alcohol at all times and will not serve intoxicated patrons.

Please contact the Functions Manager to discuss options & booking your event.
functions@thegullyphg.com.au



Frequently Asked Questions

CAN I BRING MY OWN DECORATIONS?

You are welcome to bring decorations (subject to cleaning & damage charges in T&C's). Our staff will place decorations on the tables for you at your request. We will not put-up banners, put together decorations, blow up balloons or put on chair covers/ sashes (unless supplied by us). Your area will only be available to set and decorate one hour before your function start time. You may be able to deliver items prior to this time. The Gully Public House and Garden will not be held liable for any loss or damage of any goods or equipment. Goods must be picked up no later than 24 hours after the event has finished, balloons must be taken from the venue at conclusion of the event. Nothing is to be nailed, screwed or adhered to any wall or other surface of any area unless the hotel has granted prior permission.

CAN I HAVE A LOLLY BUFFET OR BRING IN OUTSIDE CATERING?

Lolly buffets and outside catering are not allowed. However, you may have pre-wrapped/ packaged lolly gift bags for guests as a party favour. These are not to be opened within the venue.

CAN I PLAY MY OWN MUSIC?

All areas contain in-house background music facilities therefore you cannot select your music; Friday & Saturday nights in the Beer Garden a DJ plays from early evening in the Mr Jones Bar. Sunday's an acoustic musician plays from mid-afternoon in the Mr Jones Bar.

IS THERE A FEE FOR BRINGING MY OWN CAKE IN?

There is no fee to bring in your own cake. We will provide you with spoons, plates, napkins & knife for you to cut yourself with no additional charge. Alternatively, if you wish the kitchen to cut and plate the cake individually this will incur \$2.50 per person fee, this must be requested and paid 7 days prior to the event date.

WHAT TIME CAN I HAVE THE AREA UNTIL?

During the day you are able to book a start time between 12pm-2:30pm and you will have the area until 5pm. In the evening you are able to book a start time between 6pm-8pm and last drinks are called between 12-12:30am, the area must be vacated by 1am.

DO YOU HOST 18TH BIRTHDAYS?

We can host an 18th Birthday; however, we will require an additional guard for the duration of the event, this will be at your cost. The cost of a security guard is \$40 per hour and they are required for a minimum of 4 hours. The Gully Public House & Garden complies with Liquor Licensing Laws and underage drinking is not tolerated. Anyone caught drinking or under the influence of alcohol without identification will be removed from the venue immediately. Anyone supplying underages with alcohol will also be removed the venue.

DO YOU HOST BUCKS OR HENS' SHOWS?

We are a family friendly venue and all areas are open to public viewing therefore all games, activities and decorations must be appropriate for all ages.

WHAT DOES THE MINIMUM SPEND INCLUDE?

Minimum spends include food and bar tab spends. Minimum spends are upfront committed payments with \$500 to secure the booking and the remainder balance owed 7 days prior to the event date.

Terms and Conditions

COMPLIANCE It is understood that the organiser will conduct the function in an orderly manner in full. The organiser will be held responsible for their guests at all times.

BALLOONS You are welcome to organise balloons at your own cost and have them delivered the day of your function, however the Hotel will take no responsibility for any balloons that may burst while in storage. Balloons must be taken off premise after the event has concluded. The hotel will not take responsibility for any balloons left behind and balloons that are left at the Hotel after the event has concluded will be disposed of. Please note: Glitter/confetti balloons that are popped on premise may incur a cleaning fee of \$100.

LINEN Table cloths can be supplied for an additional fee of \$5 per table cloth. We can also include white linen napkins for an additional \$2.50 per napkin.

DRESS CODE Management reserves the right to refuse entry based on consideration of the hotels dress code.

BEHAVIOUR & UNDER 18's The Gully Public House and Garden Management reserve the right to exclude or eject anyone from the premise if they are misbehaving or behaving in an unacceptable manner, and if required will shut down the function early. Children need to be supervised at all times and it is preferred that they remain seated. Please note: due to Liquor Licensing Laws, all minors under 18 years of age must have vacated the venue by midnight.

LEGAL OBLIGATIONS The Gully Public House and Garden hold the clients financially responsible for any damages sustained to the hotel and/or hotel property by the clients, guests or outside contractors prior, during or after the function. The Gully Public House and Garden will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors

CLEANING & DAMAGES Any material damage to the hotel, guests' property or neighbours' property will result in forfeit of deposit. This includes damages to any walls or use of inappropriate fixings The use of scatters will result in a cleaning charge of \$100. This includes party poppers and confetti balloons, if they pop.

EXCLUSIVE USE OF THE AREAS The Beer Garden areas are open to the general public, please be aware that at times there can be overflow but we will try and keep your area as semi exclusive as possible. Bar staff and management also monitor the areas along with security. We supply wrist bands to help maintain control of the area and bar tabs etc.

AVAILABILITY If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If, in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer as a result of the unavailability of the venue.

WHEELCHAIR ACCESSIBILITY While every effort is made to ensure wheelchair accessibility, it is important to note that wheelchair accessibility cannot be guaranteed at all times due to potential malfunctions of the lift or other unforeseen circumstances. In the event of a malfunction or non-availability of the lift, we will make reasonable efforts to provide alternative arrangements. However, such alternatives may not always be immediately available and may depend on external factors beyond our control. We endeavour to undertake regular maintenance and inspections of our accessibility equipment to minimize the risk of malfunctions. However, despite our best efforts, malfunctions may still occur and technicians may take up to 48 hours rectify issues.