WILLIAM FARRER HOTEL

FUNCTION PACKAGES

HOST YOUR EVENT WITH US

1 Peter Street, Wagga Wagga NSW

(02) 6921 3631

functions@williamfarrerhotel.com.au



GROUP BOOKINGS & FUNCTIONS *at the Faz*

At The Farrer, we offer a variety of flexible indoor and outdoor function spaces, perfect for any occasion.

Whether you're celebrating a birthday, anniversary, corporate event, or any special gathering, we have the ideal setting to suit your needs.

From intimate gatherings to larger parties, our dedicated team will ensure that every detail is taken care of, allowing you to relax and enjoy a memorable event with your guests.

Contact us today to book your next event at The Farrer and let us help you create unforgettable moments!

Ask our team about layouts, availability and the best space for your group and event date.



OUR SPACES:

BISTRO

Our bistro area can accommodate up to 70 guests, making it perfect for larger parties, gatherings, and corporate lunches. With its flexible and open layout, we offer a variety of seating arrangements, including options for a more intimate setting if desired.

Choose from our diverse bistro menu or delicious function platters to complement your event. The space provides a warm and inviting atmosphere, with attentive service, making it an excellent setting for any occasion.

SEATED: **70**





OUR SPACES:

BEER GARDEN

Our Beer Garden is the ideal venue for your next celebration. This outdoor space comes alive with festoon lighting, creating a wonderful atmosphere for any evening event. We provide heaters for cooler nights to ensure everyone stays comfortable, so your event remains enjoyable no matter the weather.

Seating arrangements are flexible to suit your needs. Whether you prefer long benches for a sports team gathering or tables under umbrellas for a sunny afternoon baby shower, we've got you covered. With its charming ambience and versatile setup, our Beer Garden is perfect for making your event unforgettable.

STANDING:	40
SEATED:	85
PRIVATE BAR:	✓





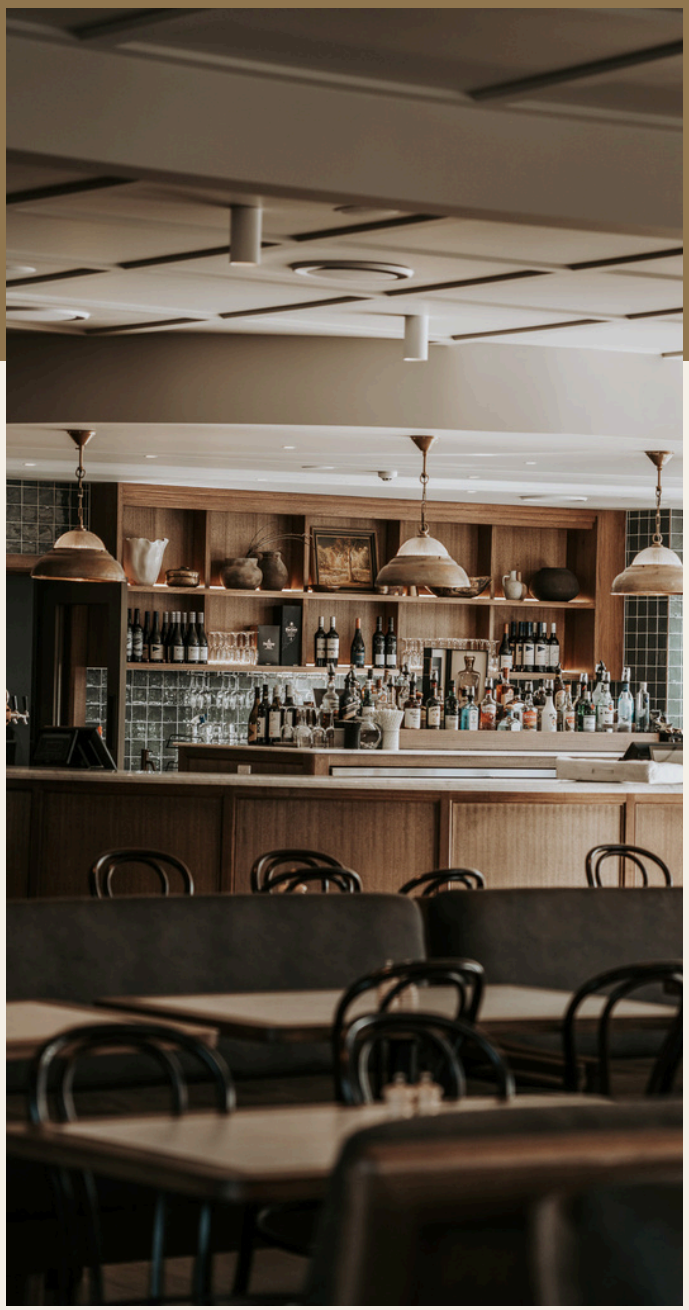


OUR SPACES:

TERRACE

Looking for the perfect spot to host your next event? Look no further than The Terrace! Our indoor space can comfortably accommodate up to 110 guests, making it an ideal location for large functions or private events. With a dedicated bar and plenty of natural light, The Terrace offers a welcoming and versatile setting for any occasion. Book The Terrace for your next event and make it an unforgettable experience for you and your guests!

STANDING:	**30**
SEATED:	**110**







CANAPE MENU

2 PIECES EACH — $44PP

TOMATO & BASIL MINI BRUSCHETTA (V)

BOURBON GLAZE CHICKEN WINGS (LGO)

SATAY CHICKEN SKEWERS (LG)

PARMESAN & HERB ARANCINI BALLS (V)

CRISPY HOKI BITES (I)

VEGETABLE SPRING ROLLS (V)

PRAWN TWISTERS (I)

MINI FRIED CHICKEN TACOS



V: Vegetarian | **LG**: Low Gluten | **LGO**: Low Gluten Option | **DF**: Dairy Free
Seafood Origin – **A**: Australian | **I**: Imported | **M**: Mixed

Please inform our staff of any food allergies.
Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves.

PLATTER MENU

ANTIPASTO PLATTER $175

Serves 20

cured meats, cheeses, dried fruit, fresh fruit, roasted vegetables, dips & bread

SEASONAL FRUIT PLATTER $150

Serves 20

selection of seasonal fresh fruit

ASSORTED SANDWICHES & WRAPS $120

Serves 20

selection of assorted sandwiches & wraps

SLIDER PLATTER $150

10 of each | Serves 15

schnitzel, beef & pulled pork sliders

HOT VEGETARIAN PLATTER $150

Serves 20

cauliflower popcorn, grilled zucchini, roasted tomato, roasted button mushrooms, arancini, vegetable spring rolls, wedges, dips & bread

SHARED MIXED HOT FOOD PLATTER $150

Serves 20

party pies, sausage rolls, spring rolls, pork belly bites, chicken wings, mini Kiev balls & wedges with sour cream & sweet chilli

CHEESE BOARD $130

Serves 10

Coolamon cheeses, lavosh, fresh fruit & nuts

SKEWER PLATTER $150

10 of each | Serves 15

lamb, chicken & beef skewers

COB LOAF $75

6 pieces | Serves 10

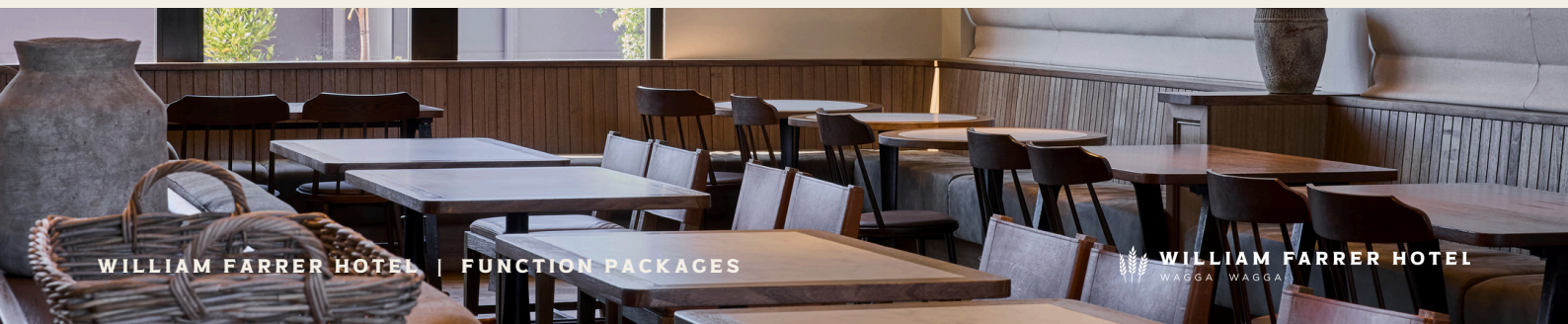
creamy spinach, cheese & bacon

DESSERT PLATTER $120

Serves 10

cakes, brownies, pudding & fresh fruit

Please inform our staff of any food allergies.



SET MENU

PACKAGE OPTIONS

TWO COURSES — **$52**
ENTRÉE + MAIN

THREE COURSES — **$67**
ENTRÉE, MAIN, DESSERT

ENTRÉE

SALT & PEPPER SQUID (LGO) (M)
chilli lime aioli

GRILLED CHICKEN SOUVLAKI (LGO)
warm flatbread, tabouli & tzatziki

BEETROOT & FENNEL SALAD (V) (LG)
mixed lettuce, feta, nuts & lemon dressing

CHARGRILLED CAULIFLOWER (V) (LG)
whipped ricotta, almond & herb oil

MAIN

ROASTED CHICKEN SUPREME (LG)
creamy mash, broccolini & mushroom sauce

250g GRILLED SIRLOIN (cooked medium) (LGO)
pumpkin purée, mashed potato, BBQ corn & gravy

GRILLED BARRAMUNDI (LG) (DF) (A)
roasted lemon potatoes, greens, lemon wedge & chimichurri

CHILLI PRAWN LINGUINE (A)
garlic, cherry tomato, white wine & garlic bread

DESSERT

CHEF'S CHOICE CHEESECAKE

V: Vegetarian | **LG**: Low Gluten | **LGO**: Low Gluten Option | **DF**: Dairy Free
Seafood Origin – **A**: Australian | **I**: Imported | **M**: Mixed

Please inform our staff of any food allergies.
Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves.



FUNCTION POLICIES

TERMS & CONDITIONS | BOOKINGS, CATERING & ON THE DAY

DEPOSITS

- A tentative booking can be held for seven days; at this point, a deposit will be required to secure your booking.
- A function will be deemed to be confirmed only when the payment has been received.
- The hotel reserves the right to cancel any bookings that have not been made within seven days.
- Without this deposit confirmation, your event space may be allocated to another booking without your notice.
- If your function is to be held less than 13 days from the enquiry date, the deposit is required within 24 hours of your tentative booking.
- Deposits are non-refundable.

CANCELLATIONS

- Cancellations must have a minimum of 30 days' notice prior to your event date. Any cancellations with fewer than 30 days' notice may incur additional charges.
- Management reserves the right to withhold deposits if they deem that the cancellation notice period has not been met.

CATERING

- Catering requirements must be finalised and paid 14 days prior to your event, including any dietary requirements, special requests, and final numbers.
- Your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.
- No food or beverage can be brought into the hotel for consumption at your function, excluding celebratory cakes for which a cakeage fee may apply.

MINORS

- All patrons under the age of 18 will need to vacate the premises by midnight in accordance with Liquor Licensing Laws.
- Underage guests must always be accompanied by a parent or legal guardian while in the venue.

PRICING

- All pricing listed in this document is subject to change at any time.
- Quotes will be valid for two weeks from the date they are provided.
- Sufficient notice of price changes will be given in advance if applicable.
- Full payment for all charges must be received no later than 24 hours prior to your function commencing.
- Bar tabs and any additional charges must be paid upon the conclusion of your function. Personal cheques will not be accepted.

BEVERAGE REGULATIONS

- Beverages will be served in accordance with Liquor Licensing Laws.
- Legally approved identification must always be carried and produced on request while in the venue — "no proof, no service".
- A maximum of two drinks will be served to a single guest at one time. Responsible Service of Alcohol will always be adhered to.

SECURITY

- The hotel does not provide security for your function.
- We can arrange security for you, which will be charged at the cost price.
- If the hotel deems it necessary that your function require security, it will be arranged and charged to the function account.
- All 18th birthday functions require parental supervision at all times.

CAKES

- We are happy for you to provide your own celebratory cake. However, the hotel holds no responsibility for the transport/delivery of your cake should your cake get damaged.
- If you would like your cake to be served individually to your guests, a fee of $3.00 per person will be charged.

DECORATIONS

- The customer may bring in decorations at an agreed time arranged with management beforehand.
- Setup/pack-down timing can be discussed with the function coordinator as it is dependent on availability.
- Nothing is to be screwed, nailed or adhered to any wall or other surface of any area unless the hotel has granted prior permission.
- Goods must be picked up 24 hours after the event has finished.
- Strictly no naked flame, confetti or scatters will incur a cleaning fee if used.

LIABILITY

- The customer is responsible for any damage, theft or injury sustained at the venue.
- The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.
- Management reserves the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others.
- If at any time guests are in breach of the law/licence/terms and conditions, the event may be closed without notice or explanation.
- Management reserves the right to withhold deposits in the event any venue terms and conditions are breached.



CONTACT US

1 Peter Street,
Wagga Wagga NSW

(02) 6921 3631

functions@williamfarrerhotel.com.au