



Function Pack

Thank you for enquiring to hold your next event at the Aurora Hotel. We are able to offer a variety of spaces that can cater for small groups or for a large party up to 400, from birthday parties to social drinks, we can help you with your every need.

The recently created Roof Top bar is an ideal beer garden function space with a very modern design. The design from the floor, roof, lift and stairwell are contemporary and compliment the color and lighting scheme throughout this level. The adjustable lighting over the bar and along the walls allow for illumination to outline the level while the roof top lights give a warm feel to the central area of the floor. And at night be amazed by the lights of the city.

Kippax Lounge, one level below the Roof Top bar, is a modern elegant room. With skillful use of color schemes and lighting a continuous pattern on the level unites the area whilst varying furniture sections the room allowing for multiple usage. Lounge areas are relaxed and private.

To cater for your music for the night we have the ability to have live entertainment (Ground & Kippax levels only till 2am) or we have an I-Pod connection in a secure part of the bar that you can control every song that is played for your event.

To make a booking or any further inquiries please do not hesitate to contact Cameron Armstrong on 9211-3462 or email us at aurora@2easytel.com.au

Wine List

Champagne

Logan Weemala NV	Central Ranges	\$6.90	\$34.00
Veuve Cliquot NV	France		\$89.00
Moet & Chandon NV	France		\$99.00

Sparkling

Yellowglen Yellow Piccolo	South Australia		\$6.00
Yellowglen Pink Piccolo	South Australia		\$6.00
Rothbury Estate Cuvee	South Australia	\$4.50	\$20.00
Rosemount O	South Australia	\$6.50	\$32.00

White

Rothbury Estate Sem Sauv Blanc 2007	South Australia	\$4.50	\$20.00
Logan Weemala Riesling 2007	Central Ranges	\$5.90	\$27.00
Ingoldby Chardonnay 2006	McLaren Vale	\$6.50	\$30.00
Secret Stone Sauvignon Blanc 2007	Marlborough NZ	\$6.90	\$34.00
Logan Chardonnay 2007	Central Ranges	\$6.90	\$34.00
Nugan Pinot Grigio 2007	King Valley	\$6.90	\$34.00
Watershed Sauvignon Blanc 2007	Margaret River	\$7.90	\$39.00

Red

Rothbury Estate Cabernet Merlot 2007	South Australia	\$4.50	\$20.00
Fishers Circle Shiraz Merlot Cab 2005	Western Australia	\$5.90	\$27.00
Watershed Shiraz 2004	Margaret River	\$6.50	\$32.00
Maglieri Merlot 2005	McLaren Vale	\$6.90	\$34.00
Secret Stone Pinot Noir 2006	Marlborough NZ	\$6.90	\$34.00
Jim Barry Cabernet Sauvignon 2006	Clare Valley	\$6.90	\$34.00
Lake Breeze Shiraz Cabernet 2005	Langhorne Creek	\$7.20	\$35.00

Cocktail List \$13

- Lady Aurora \$8** A large splash of Alize Passionfruit liqueur charged with champagne
- Cosmopolitan** A smooth mix of Smirnoff no.21 and triple-sec, fused with Cranberry juice and fresh lime
- Berry Rush** Muddled mixed berries, Chambord and Paraiso Lychee liqueur, shaken and topped with Red Bull
- Mojito** The refreshing flavours of Pompero Blanco, muddled mint, limes and sugar, topped with soda. Served old fashioned style
- Caipiroska** A mouth-watering blend of Smirnoff no.21 and muddled Tahitian limes.
- Daiquiris** Your choice of Strawberry, Banana or Mango mixed with Pompero Blanco and blended to perfection
- Toblerone** A mix of Baileys, Kahlua and Franjellico, blended with chocolate and milk served in a chocolate-coated glass. (Mix it up with your choice of caramel or choc mint)
- Aurora Passion** Our signature cocktail of Tanqueray gin and Cointreau with a splash of orange juice, fresh lime and Grenadine shaken and strained into martini glass.
- Apple Martini** A variety of the all time classic with muddled fresh apples, Smirnoff no.21, apple schnapps and apple juice. Shaken and strained in martini glass
- Classic Martini** Vodka or Gin based, shaken or stirred. It's hard to go past this all time favourite drink. Served with a twist of lemon or green olives.
- Long Island Ice Tea** A smashing mix of Jose Cuervo Tequila, Cointreau, Smirnoff no.21, Gordons Gin and Bacardi superior. Served shaken with a twist of lemon and topped with Coke.
- Margarita** A classic blend of Jose Cuervo Tequila, Cointreau and limejuice served with a salted rim. Shaken or blended, the choice is yours

Canape Menu* (minimum 25)

- 1. Choice of 5 items @ \$12 per person**
- 2. Choice of 7 items @ \$15 per person**

Chicken & Prawn spring rolls w. Sweet chilli dipping sauce
Indian spicy fish puffs w. Coriander & Yoghurt dipping sauce
Lamb Koftas w. mint sauce
Mini beef pies
Savoury Beef meatballs
Cajun seasoned chicken wingettes
Thai fish cakes
Shanghai pork & Chinese spinach steam dumplings w. hoi-sin dipping sauce

Olive Tapenade bruschetta
Crispy tofu triangles w. Malay peanut sauce
Mini zucchini cakes
Mini mozzarella & pesto pizzette
Fatayer spinach & cheese pockets
Greek spinach & cheese fillos
Haloumi & mozzarella cheese pockets
Indian vegetable curry puff

Noodle box Menu* (minimum 25)

Choice of 2 items @ \$14 per person

Cold

Thai chicken salad w. crystal noodles
Thai beef salad w. crystal noodles
Spiralli Pasta w. tuna, olive, pesto, tomato & touch of chilli
Vegetarian rice w. marinated mushrooms
Spinach roasted pine nuts, fetta tossed with pasta noodles
Classic chicken Caesar salad
Baby spinach, sundried tomato w. roasted capsicum cous-cous

Hot

Stir fried Singapore vermicelli noodles w. chicken, shrimp & bean shoots
Smoked chicken & pea risotto
Shrimp, bacon & tomato penne w. sweet chilli sauce
Malay beef rending w. fragrant rice
Indian lamb curry w. saffron rice
Chicken a'la king w. buttered rice

Deluxe Canape Menu* (minimum 25)

1. \$2.50 per item

Mini pizzas w. olives, fetta & roasted capsicum
Tofu stuffed w. cucumber, bean shoots, carrots topped w. sweet chilli vinaigrette
Chick pea batter cauliflower bhaji w. tamarin dipping sauce
Fatayer spinach & cheese pockets
Haloumi & mozzarella pockets
Vegetarian spring rolls

2. \$3.00 per item

Stuffed mushrooms w. rice, spinach & pine nuts
Mini hamburgers

3. \$3.50 per item

Nori Rolls
Moroccan seasoned chicken tenderloins in skewers
Mini smoked salmon bagel w. cream cheese
Malaysian chicken satay skewers w. Malay peanut sauce

4. \$4.00 per item

Duck in mandarin pancake rolled w. hoi sin sauce & spring onions
Tandoori lamb cutlets
Warm cucumber boats filled w. Thai inspired blue swimmer crab meat
Pan seared sashimi tuna on croutons w. skordalia
Natural oysters w. lemon/lime spiced dressing
King prawns wrapped in wonton
Individual lamb korma w. rice riata served in ramekins
Open faced fillet steak burger w. horseradish cream

*waiters are available to be hired
for tray service with a minimum 3 hours.
Monday-Friday \$20/hr, Weekends \$25/hr

\$25 Buffet Menu (minimum 25)

Choice of 3 main dishes served w. chefs salad, bread rolls & coffee/tea. Choice of 1 dessert

On arrival guests served crackers & mixed dips

Mains

Chicken & mushroom ravioli w. bosciaola sauce

Penne pasta bolognese bake

Roast Beef w. roasted potatoes

Roast Pork w. roasted potatoes

Nasi Goreng Indonesian fried rice

Hokkien noodles w. chicken, prawn & Chinese vegetables

Indian beef curry w. rice & pappadams

Desserts

Mud Cake

Cheesecake

Fruit platter

\$35 Buffet Menu (minimum 25)

Choice of 5 main dishes served w. two choices of salad, Vegetarian & meat antipasto platters, fruit & cheese platters, bread rolls & coffee/tea

On arrival guests served cold & hot canapés

Mains

Smoked salmon & ricotta ravioli

Malay beef curry w. rice

Prawn & vegetable stir fry

Roast Beef w. roasted potatoes

Roast Pork w. apple sauce potatoes

Hungarian beef goulash

Hokkien noodles w. chicken, prawn & Chinese vegetables

Chicken & pea risotto

Satay chicken pieces in peanut sauce

Moroccan chicken fillets

\$45 Buffet Menu (minimum 25)

All dishes served with bread rolls & coffee/tea.

On arrival guests served 4 choices of canapés

Cold

Oysters

Prawns

Smoked salmon

Green Salad

Thai noodle salad w. chicken

Snow peas w. shrimp salad

Hot

BBQ Octopus

Fried calamari

Grilled salmon fillet pieces w. dill, capers and butter sauce

Roast beef fillet in red wine jus

Roasted potatoes & vegetables

Indian Lamb Curry w. rice

Dessert

Fruit platters

Mix cheese platter w. crackers

Chocolate cheesecake w. cream

Food & Beverage Packages

1. Standard

3 hour package \$42 per person (minimum 20 people)

4 hour package \$50 per person (minimum 20 people)

Sparkling Wine:- Rothbury Estate NV (South Australia)

White Wine:- Rothbury Estate Sem Sauv Blanc (South Australia 2007)

Red Wine:- Rothbury Estate Cabernet Merlot (South Australia 2007)

Draught Beers:- VB, Carlton Draught, Tooheys New, Tooheys Old,
Cascade Light

Non alcoholic:- Soft drinks, Juices & Sparkling Water

Food Menu:- 5 pieces per person from Canape menu

2. Deluxe

3 hour package \$55 per person (minimum 20 people)

4 hour package \$65 per person (minimum 20 people)

Sparkling Wine:- Logan Weemala NV (Central Ranges)

White Wine:- Secret Stone Sauvignon Blanc (Marlborough 2006)

Red Wine:- Watershed Shiraz (Margaret River 2004)

Draught Beers:- VB, Carlton Draught, Tooheys New, Tooheys Old,
Cascade Light

Premium Draught Beers:- Carlsberg, Pure Blonde, Coopers Pale Ale

Non alcoholic:- Soft drinks, Juices & Sparkling Water

Food Menu:- 7 pieces per person from Canape menu

3. Ultimate

3 hour package \$75 per person (minimum 20 people)

4 hour package \$85 per person (minimum 20 people)

Sparkling Wine:- Logan Weemala NV (Central Ranges)

White Wine:- Watershed Sauvignon Blanc (Margaret River 2007)

Red Wine:- Lake Breeze Shiraz Cabernet (Langhorne Creek 2005)

Draught Beers:-, Carlsberg, Pure Blonde, Coopers Pale
Ale, VB, Carlton Draught, Tooheys New, Tooheys Old
Cascade Light

Premium Draught Beers:- Stella, Beez Neez, Carlsberg, Pure Blonde,
Coopers Pale Ale

Premium Bottle Beers:- Crown Lager, Carlton Cold

Spirits:- Jim Beam, Smirnoff No.21, Gordon's Gin, Johnnie Walker Red,
Bacardi, Bundaberg UP

Non alcoholic:- Soft drinks, Juices & Sparkling Water

Food Menu:- 7 pieces per person from Deluxe Canape menu

Terms and conditions**Prices**

All prices quoted above are inclusive of gst. Prices may be subject to change without notice. There is a minimum spend of \$2,000 required over the bar unless previously arranged with management

Hiring Times

Kippax lounge is available from 8am-3am (Balcony till 1am) and the Roof top from 10am-1am

Deposit

In order to confirm a function booking, a deposit of \$200 is required, as well as credit authorization slip completed for security purposes only

Payment

All prepaid amounts must be settled before the function begins. This includes all food, bar tabs, packages and security costs. We accept credit card or cash payments. American Express or Diners incur a 4% surcharge

Packages/Catering

Final numbers must be confirmed 7 days prior to the function. After this time there will be no refunds if numbers have decreased

Cancellation

In the event of a confirmed function being cancelled within 7 days or less of the function date the client will be charged 100% of the food costs. Any cancellations made within 21 days or less of the function date will result in a non-refundable deposit.

Damages

The client shall remain responsible at all times for any loss or damage to the property of the Hotel caused by the client, guests and invitees. We cannot take responsibility for the damage, or loss of items before, during and after a function. We therefore suggest the client considers obtaining insurance cover. George Thomas Hotels Pty Ltd, trading as the Aurora Hotel will not take any responsibility for lawsuits or damages incurred to anyone

Decorations

Nothing is to be attached to the walls, doors, windows or other surface without prior consent

Food

Due to free room hire our restaurants must cater for all food, cakes excluded. Food is not compulsory for functions however we do recommend some food be available for your guests.

Responsible Service of Alcohol

The Aurora Hotel practices Responsible Service of Alcohol (RSA). If any of your guests become intoxicated as determined by any of our staff or security it is a requirement by law that they be removed from the premises at once. We do not allow 18th birthdays or drink packages with 21st Birthdays

Provisions of Goods and Services Supplied by the Client

Delivery of hired equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must be delivered to a designated area. The Hotel will not be held responsible for the security, set-up or transportation of this equipment and will not be responsible for any damage or loss sustained.

Security

For private bookings held in the Kippax Lounge or Roof Top Bar with more than 40 people security will be charged out at \$35 per hour for a minimum of 4 hours. With bookings over 100 people we require that at least 2 guards are used. This is a compulsory charge.

Live Entertainment – Ground and Kippax levels only till 2am

All requests for live entertainment must be approved by management prior to event. We can provide a DJ for your event at a charge of \$100/hour including equipment. Equipment hire only is charged at \$30 per hour. If live entertainment is on the first floor balcony must be closed at 12am. In-house music allowed after 2am. A maximum 200 people are permitted on each level of the hotel at any one time. An extra security guard is required on top of the above security conditions for the duration of the entertainment.

Children on Premises

Children under the age of 18 are permitted in some of the function areas in the hotel. If allowed on the premises they must be in the immediate presence of an adult at all times. Please enquire for further details.

Sound Levels

Due to various council and licensing regulations, the management reserves the right to monitor and adjust any sound level.

Unforeseen Circumstances

In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items, other unforeseen contingency or accident the Hotel reserves the right to cancel any booking or refund any deposit without notice.

I have read and accepted the above terms and conditions

Name: _____ Signature: _____ Date: ___/___/___