



Functions at the Paragon

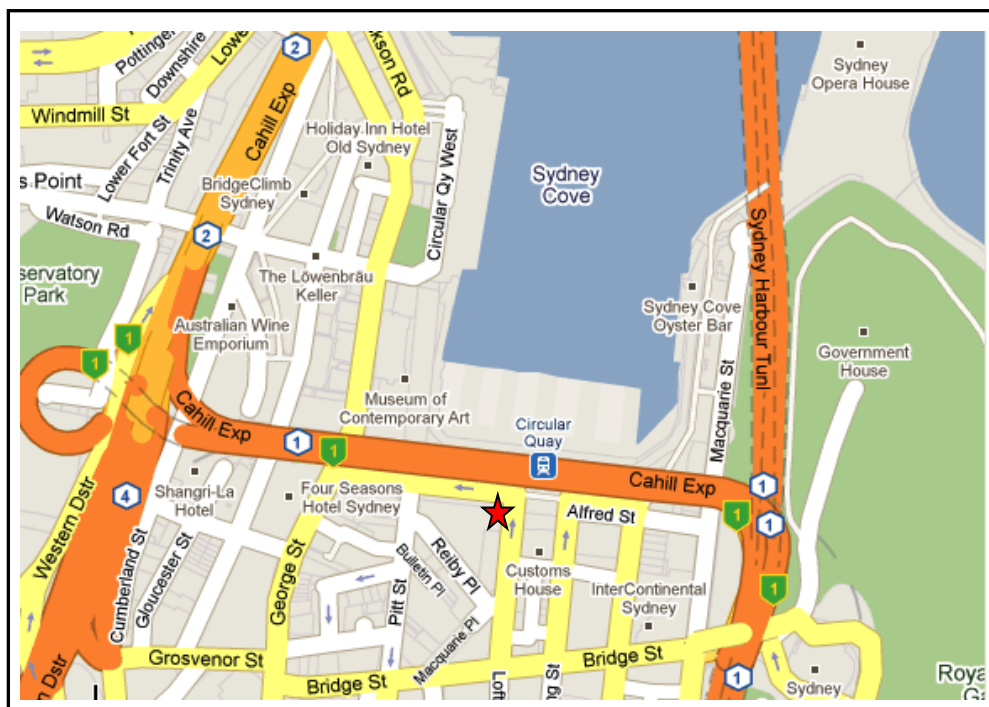
The Paragon Hotel offers a variety of function and event options.

The Velvet Lounge, located on the first floor, is suitable for large group bookings and is perfect for corporate events, informal gatherings or pre-dinner drinks. This area offers lounge seating with a 60 inch plasma screen separate from the main bar making this area a popular choice for those wishing to indulge in all round entertainment.

The Pool Table Corner, also located on the first floor, is suitable for large bookings as well as intimate groups wishing to play a few games. We have chalkboards available for pool competitions as well as direct access to the bar.

The Hotel can also arrange other areas of the large first floor lounge bar to be cordoned off in a style to suit your event. We have a selection of canapé options, substantial bistro meals, daily specials, beverage packs and bar tab facilities available throughout the hotel.

For any additional information about The Paragon Hotel, please visit our website www.hotelparagon.com.au or e-mail michaela@ryanshotels.com.au





Spaces for hire

The Velvet Lounge



On the first floor, the Velvet Lounge provides lounge seating plus big screen entertainment in an exclusive area.

Available for group bookings of up to 80 people the Velvet Lounge is open from midday until late.

Capacity: functions of up to 80 people

Located: first floor

Menu: full bistro menu, canapé menu, platters

Beverage: on consumption bar tab, cash bar, beverage packages

Facilities: access to main bar
Lounge seating
Large plasma screens
Internal music system
Rest rooms
Wheelchair access

Availability: Monday to Sunday 12pm-late



Spaces for hire

The Pool Table Corner



On the first floor, the Pool Table Corner provides 2 pool tables surrounded by tall tables and stools. There is a chalkboard available for casual pool comps as well as direct access to the bar. This area can accommodate small groups as well as large bookings of up to 60 people.

Capacity: functions of up to 60 people

Located: first floor

Menu: full bistro menu, canapé menu, platters

Beverage: on consumption bar tab, cash bar, beverage packages

Facilities: Pool Tables
Direct access to main bar
Tall tables with stools
Plasma screens
Internal music system
Rest rooms
Wheelchair access

Availability: Monday to Sunday 12pm-late



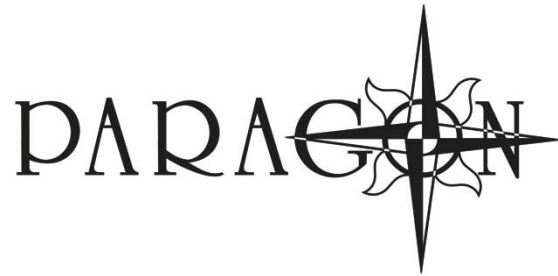
Spaces for hire

The Paragon Lounge Bar



Located on the first floor, the Paragon Lounge bar is available for group bookings and functions of up to 100 people. This area provides lounge seating as well as bistro seating. Open from 12pm, this comfortable area is suitable for a casual pub meal, an intimate gathering or large functions such as Christmas parties, corporate lunches or birthday celebrations.

- Capacity: functions of up to 100 people
- Located: first floor
- Menu: full bistro menu, canapé menu, platters, 3 course set menu
- Beverage: on consumption bar tab, cash bar, beverage packages
- Facilities:
 - Open plan area
 - Direct access to main bar
 - Lounges, bistro seating and tall tables with stools
 - Plasma screens
 - Internal music system
 - Stage area
 - D.J, Live Bands, Piano Man, Entertainment
 - Dance floor
 - Rest rooms
 - Wheelchair access
- Availability: Monday to Sunday 12pm-late



The Paragon Sports Bar



The ground floor sports bar and adjoining courtyard have many facilities available including Pub TAB with big sports screens, VIP lounge, ATM and outdoor area.

Although the ground floor areas cannot be booked for functions or large groups there is easy access from first floor areas for use of all facilities as well as the courtyard area. Open from 10am til late with full bistro menu options from 12pm.

Located: Ground floor

Menu: full bistro menu

Beverage: on consumption bar tab, cash bar

Facilities: Tall tables with stools
Plasma screens
Internal music system
D.J, Live Bands
Adjoining courtyard
Umbrella coverage
Outdoor heating
Rest rooms
Wheelchair access

Availability: Monday to Sunday 10am-late

PARAGON MENU

Starters & Share Plates

BOWL OF FRIES served with aioli	8.0
WEDGES served with sour cream & sweet chilli sauce	9.0
GARLIC BREAD	5.0
DIP PLATE served with turkish bread hommus, tzatziki, babaganoush & guacamole	16.0
BUFFALO WINGS served with blue cheese dipping sauce & celery sticks	11.5
MIXED GRILL SKEWER PLATE lamb, chicken and pork skewers (9) served with tzatziki & satay dipping sauces	18.5
FAJITAS (2 persons) sizzling Mexican style marinated beef served with six tortillas, sour cream, guacamole, salsa, mozzarella & crispy lettuce	17.5

Burgers all served with chips

PARAGON WORKS BURGER beef pattie, bacon, egg, onion jam, tomato, beetroot, pineapple, cheddar, lettuce, mayonnaise & BBQ sauce on a toasted sesame seed bun	15.5
PERI PERI CHICKEN BURGER grilled chicken breast marinated in peri peri sauce, with lettuce, tomato & aioli on toasted turkish bread	17.0
VEGGIE BURGER gourmet vegetable pattie, tomato, beetroot, lettuce & aioli on a toasted sesame seed bun	13.0
STEAK SANDWICH grilled Cajun steak, onion jam, tomato, lettuce, aioli, tomato relish & BBQ sauce on toasted turkish bread	15.5

Salads

ROCKET & PEAR SALAD with tomato, walnuts, spanish onion, shaved parmesan & honey dressing	17.0
CAESAR SALAD crispy bacon, croutons, cos lettuce and shaved parmesan, a boiled egg & house Caesar dressing - add chicken	15.5 2.0
HALOUMI SALAD grilled haloumi cheese, cherry tomatoes,	15.0

roast pumpkin & mixed lettuce with
balsamic dressing

Pub Classics

VEGETARIAN NACHOS Mexican beans, corn & melted cheese on crispy corn chips served with guacamole, salsa & sour cream	15.0
BEEF NACHOS spicy Mexican minced beef and beans on crispy corn chips served with cheese, guacamole & sour cream	17.5
CHICKEN SCHNITZEL tender crumbed chicken breast served with your choice of gravy, mushroom or pepper sauce & chips	15.0
CHICKEN PARMIGIANA crumbed chicken breast topped with cheese & homemade tomato sauce, served with chips	17.0
FISH & CHIPS fish of the day served with chips & tartare sauce	16.5

Main Meals

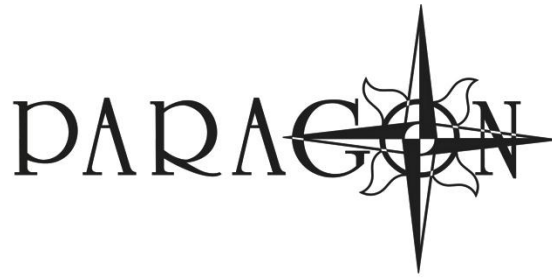
HOKKIEN NOODLE STIR-FRY Asian vegetables and hokkien noodles wok-fried in an oyster & sweet soy marinade	16.5
LAMB SKEWERS in a lemon marinade, wrapped in toasted pita bread, served with chips & tzatziki sauce	18.5
PAN FRIED SALMON Atlantic salmon fillet served with stir-fried vegetables in a delicate soy sauce	21.0
CALAMARI RINGS lightly crumbed, served with chips & tartare sauce	16.0

Steak

300g GRAIN-FED SIRLOIN served with wilted spinach or any of the Sides plus your choice of: gravy, mushroom or pepper sauce	18.5
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Sides

CREAMY POTATO MASH	3.0
GARDEN SALAD	3.0



Canapé order form

(v) denotes vegetarian option

Cold canapés:

		QTY	Subtotal
Mini Tomato & Basil Bruschetta (v)	\$30 per platter	_____	_____
Caprese on toast – toasted bread with tomato slices, bocconcini cheese & pesto glaze	\$30 per platter	_____	_____
Assorted Dips - selection of four dips served w/ Turkish bread or vegetable crudités (v)	\$30 per platter	_____	_____
Smoked Salmon Crouton w/ horseradish cream & dill	\$45 per platter	_____	_____
Rare Beef Crostini w/ goat’s cheese & chimichurri sauce	\$45 per platter	_____	_____
Tartlet of caramelised onion, feta cheese & thyme	\$30 per platter	_____	_____

Hot canapés:

		QTY	Subtotal
Mixed Grill Skewer Plate – lamb, chicken & pork skewers with tzatziki & satay sauce	\$45 for 20 pieces	_____	_____
Gourmet Pizza Platter – spicy cajun chicken w/ BBQ sauce & super supreme (vegetarian option available)	\$50 per platter	_____	_____
Mushroom & Pecorino Arancini Balls	\$20 for 25 pieces	_____	_____
Mini Beef Burger Platter	\$30 for 10 pieces	_____	_____
Mini Spicy Meatballs	\$30 for 30 pieces	_____	_____
Fried Vegetarian Lentil Cakes – served w/ wasabi aioli	\$25 for 30 pieces	_____	_____
Individual Serve	\$9 per serve		
-beer battered fish with chips		_____	_____
-salt & pepper squid with chips		_____	_____
-lamb cutlet with chips		_____	_____

Total _____

Canapés to be served from ____ pm

Note: All canapés must be ordered and paid for prior to your function



Set Menu

\$45 per person includes 3 courses: Minimum 20 people, maximum 35 people.

Larger groups will be planned and priced as a one-off event.

Entrée choices & main meals must be pre-ordered one week prior to your function.

Shared Entrée

(please choose 3 options)

Rocket & Pear Salad

Caesar Salad

Haloumi Salad

Mixed Skewers

Dip Plate

Mains

Your choice of any main meal from our standard menu

Shared Dessert

Cheese & Fruit Platter

Tea & Coffee



Wine List

Whites	Region	Glass	Bottle
Glenbawn Semillon Chard	NSW	6.5	28
Leo Buring Medium Dry Riesling	SA	9.5	42
Clifford Bay Pinot Gris	NZ	8.5	38
Moore's Creek Sauvignon Blanc	WA	7.0	32
Totara Sauvignon Blanc	NZ	9.5	42
Audrey Wilkinson Semillon	NSW	9.0	40
Grant Burge Benchmark Chardonnay	SA	8.0	36
Domain Chandon Chardonnay	VIC	9.0	40
Kumeu River Village Premium Chardonnay	NZ	11	52

Reds	Region	Glass	Bottle
Moore's Creek Cab Sauvignon	NSW	7.0	32
Crowded House Pinot	NZ	9.0	40
Cockfighter's Ghost Merlot	NSW	8.5	38
Taylor's Estate Cab Sauvignon	SA	9.5	42
Geoff Merrill Pimpala Shiraz	SA	8.5	38

Rosé	Region	Glass	Bottle
Kiss Chasey Shiraz Rosé	WA	8.0	36

Sparkling	Region	Glass	Bottle
Tyrrell's Premium Brut	NSW	7.0	32
Oyster Bay Sparkling Rosé	NZ	9.5	42
Deutz Premium	NZ	12.5	58
GH Mumm Piccolo 200ml	France		28
GH Mumm NV	France		110
Moet & Chandon	France		119

Beverage Pack *Available for 3 hr & 4 hr functions (min 30 pax)*

STANDARD PACKAGE: \$30 per person for 3 hours or \$40 per person for 4 hours

Tyrrell's Glenbawn Classic Dry White
 Moore's Creek Cabernet Sauvignon
 Tyrrell's Premium Brut
 Carlton Draught / Tooheys New / Victoria Bitter / Cascade Light
 Soft Drink & Juice

PREMIUM PACKAGE: \$40 per person for 3 hours or \$50 per person for 4 hours

Moore's Creek Sauvignon Blanc
 Grant Burge Benchmark Chardonnay
 Cockfighter's Ghost Merlot
 Geoff Merrill Pimpala Shiraz
 Tyrrell's Premium Brut
 Carlton Draught / Pure Blonde / Coopers Pale Ale / Fat Yak Pale Ale / Cascade Light
 Soft Drink & Juice



FUNCTIONS: Terms & Conditions

Deposit, prepayment and confirmation of bookings

1. To confirm a reserved area booking, pre-payment of the total food purchase is required as a deposit along with credit card authorisation and terms and conditions forms completed and signed. (Credit card authorisation forms must be completed using the credit card details of the person responsible for the entire payment or balance).
2. Should the above mentioned deposit and forms not be received by the due date, the Paragon Hotel reserves the right to cancel reservations held on the client's behalf.
3. The minimum number of guests must be confirmed 7 days prior to the function.
4. Any variations in beverage consumption, any increase in confirmed numbers, any extension of the event time and any other agreed additional costs incurred are payable on the night, unless otherwise arranged.
5. Invoicing is only permitted if a credit agreement has been established with the Paragon Hotel.

Cancellation of Functions

1. If cancellation occurs less than 2 weeks before the function date, 50% of the deposit will be refunded.
2. If cancellation occurs less than 1 week before the function date, the client will not receive any refund on their deposit.

Expected Conduct & Loss or Damage of Property

1. The client shall conform to the requirements of Local Government Acts & the Paragon Hotel's policies and will be liable for any breach of these.
2. The management of the Paragon Hotel reserves the right to remove patrons attending functions from the premises for unruly behaviour and/or showing signs of intoxication as determined by the management's discretion or by RSA regulations.
3. 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.
4. We are extremely careful when looking after guests and their property, but unfortunately cannot take responsibility for the damage or loss of items belong to guests before, during or after a function.

Entertainment and Additional Services

1. If you book the Ground Floor Lounge Bar, we can arrange a DJ at the rate of \$100 an hour for a minimum of 4hrs.
2. The Paragon Hotel is happy to quote for and arrange any equipment or entertainment that may be required for your function (bands, decorations, flowers, etc). The cost of these will be added to the total function bill plus an additional service fee.
3. Delivery of hired equipment supplied by the client to the hotel must be advised to the Hotel Manager prior to the delivery and must be delivered to a designated area. The hotel will not be responsible for the cost, security, set-up or transportation of this equipment and will not be responsible for any damage or loss sustained. All goods must be collected at the conclusion of the event unless special arrangements have been made with the Hotel Manager.

Children

1. It is illegal to serve alcoholic beverages to any person under 18 years of age and the Paragon Hotel reserves the right to request suitable identification.

Unforeseen Circumstances

1. In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption or 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.
2. Due to unforeseen circumstances, should the room/s reserved be unavailable, we reserve the right to substitute similar venues. Every effort will be made to advise you in advance.



Agreement

I hereby agree to the terms and conditions outlined above and I am aware the information supplied may be used in follow up communications.

Signed: Name: (please print):

Company: Function Date:

To secure your booking, please provide a deposit of the total food purchase by completing the credit card slip below.

Card Number:

Card Type: Visa / MasterCard / Amex / Diners / Other (please specify) _____

Expiry Date: __/__/__

Today's Date: __/__/__

Amount: \$_____

Signature: _____