

Del Rio Resort Function Package



Come and discover Del Rio's 450 acres, quietly nestling on the banks of the Hawkesbury River. Take your guests away from all the hustle and bustle and really enjoy your function without the interruptions of phones and bustling traffic.

Del Rio is truly an ideal place for your function. With expansive views of the magnificent Hawkesbury River provides an ideal setting for your function

Our stunning marquee has a wide open space and a fabulous dance floor that opens out onto our paved entertainment area, to create a lovely atmosphere.

Our international service levels are maintained to the highest of standards keeping up-to-date with the latest food trends and constant innovation. You can trust our chefs and managers to put together a contemporary, appetising menu using only the freshest of ingredients.

The enclosed function pack may be used as a guideline; however with our diverse approach we can design a menu to suit any of your guests' needs. Please don't hesitate to advise our manager of any special requirements.

So for your next function, let us create a package that suits your needs and an event that will always exceed your expectations.

Marquee



Round tables set up in marquee with beautiful white crisp table cloths.

Please read carefully special conditions apply

Exclusive function for under 50 people, there will be a hire charge of \$150.00.

Any functions under 50 people that don't request exclusivity and pay hire charge only a section of the marquee will be sectioned off for your function.

ALL FUNCTIONS MUST CONCLUDE BY 11PM

Function Menu's Nibble Packages Options available

- Cheesy Bacon Pinwheels
- Spring Rolls Beef or Vegetable
- Marinated Chicken Wings
- Beef Skewers
- Lambs Skewers
- Chicken Skewers
- Freshly Crumbed Prawn Cutlets
- Freshly Crumbed Calamari
- Stuffed Mushrooms
- Mini Pizzas – Meatlovers, Supreme, BBQ Chicken and Vegetarian

Your Choice of 4 = @ \$15.00 per head

Your Choice of 6 = @ \$19.00 per head

Your Choice of 10 = @ \$23.00 per head

Premier Buffet Menu Minimum 40 people

Country style breads rolls

Salads

Smoked trout, chat potatoes and mint salad

Green Bean and Roast Baby Beetroot Salad

Vine Ripened Tomato with Bocconcini

Seafood

Smoked salmon topped blini with and dill

Sydney Rock Oysters topped

King Prawns with Saffron Aoli

Carvery

Classic roast lamb with rosemary and mint jelly.

Lemon pepper baby chicken

Roasted Beef

On the Buffet

Baby Vegetables tossed in extra virgin olive oil

Potato and leek gratin

Fettuccini of Bacon & Mushroom

Desserts

Selection of Tortes and Gateaux's

Cheese Platter

Platter of Fresh Fruits

Coffee and Tea

COST: \$85.00pp



Gold Buffet Menu

Minimum 40 people

Country style breads rolls

Cold Selection

Lime and King Prawn skewers with garlic aioli
Selection of cold cut meats

Salads

Traditional Caesar salad with garlic croutons and pancetta
Vine Ripened tomatoes with basil and marinated fetta
Rocket and Parmesan Salad with Olive Oil
Greek salad

Hot Dishes

Whole baked snapper
Gratin potato
Steamed vegetable panache
Rosemary and honey glazed roast carrot, pumpkins

Carvery with your own chef

Classic Roast Lamb with mint and rosemary jelly.
Roast Rib eye beef
Roast pork

Desserts

Platter of fresh fruit
Selection of Gateaux's tortes and tarts
Cheese platter
Coffee and Tea

Cost: \$70.00pp

Silver Buffet Menu

Minimum 40 people

Country style breads rolls

Cold Selection

Cooked king prawns

Selection of cold cut meats.

Salads

Seasonal garden salad with white wine and vinaigrette

Caesar salad with garlic croutons and pancetta

Green bean and mushroom salad

Cucumber and rocket salad with parmesan

Hot Dishes

Roast ribeye steak with mustard cream sauce

Crispy herb potatoes

Steamed vegetable panache

Prawn fettuccini with garlic mild chilli and tomato infused olive oil.

Desserts

Fresh fruit platter

Selection of cakes

Coffee and Tea

Cost: \$50.00pp

Bronze Buffet Menu

Minimum 30 people

Salads

Mixed baby leaf salad

Roma tomato salad with marinated fetta

Rocket salad with parmesan and olive oil

Potato salad with parsley and boiled eggs.

Hot Dishes

Roast Beef

Roasted chicken with lemon pepper

Rosemary n Honey Roasted Pumpkin

Panache of steamed vegetables

Desserts

Fresh Fruit platter

Selection of 2 chefs deserts

Coffee and Tea

Cost: \$40.00pp

The Del Rio Buffet

Hot Dishes

Oven roasted breast of turkey pocketed with apricot and macadamia nut.
Baked ham with pineapple and mustard glaze
Selection of Roasted Vegetables

Salads

Chef's selection of three gourmet salads

Desserts

Individual Pavlova's topped with seasonal fruits

Crusty bread rolls and a delicious selection of condiments
Tea & Coffee

Cost: \$30.00per head

Spit Roast

Min 40 people

Meats

Pork
Seasoned Beef
BBQ Chicken

Salads

Fresh Garden Salad
Tropical Coleslaw
Potato Salad
Moroccan Spiced Pumpkin and Cous Cous Salad

Bread Rolls

Dessert

Tea & coffee
Pavlova
or Sticky Date Pudding

Cost: \$40.00 per person

Del Rio BBQ No 1

Minimum of 30 people

BBQ

Scotch Fillet

Sausages

Marinated Chicken Kebabs

Jacket Potatoes with Sour Cream

Chefs selection of 3 salads

Bread Rolls

Tea & Coffee

Pavlova or Sticky Date pudding

\$37.00 per person

Del Rio BBQ No 2

Fillet Steak

Beef Kebabs

Sausages

Onions

Bread Rolls

2 Chefs Salads & Condiments

Tea & Coffee

\$20.00 per head

Roast Dinner

Minimum of 30 people

Roast Dinner

Roast choices of 2, Chicken, Beef or Pork

Roasted vegetables

Steamed Vegetables

Gravy

Chefs selection of dessert

Tea & coffee

\$20.00 per person

Additional Decorations

Chair Covers & Sash - \$8.00 per chair

Flower Table Centrepieces - \$33.00 per table

Beverages

All beverages are charged per consumption

Please inform the Function Co-ordinator of your limit, this can be extended during the night if requested.

Drinks are served inside the marquee with a

Beer tap set up.

We serve 1 line of beer
2 options – VB or Tooheys
Will provide bottles of lite if requested

Jugs of soft drink

Wine

The following options are

Hanwood Merlot
Stone Mason Cab Sauv
OR

Hanwood Chardonnay
Stone Mason Sauvignon Blanc

Champagne Omni

Children's Meals

For children under 12 years of age, we offer a selection of fish and chips or chicken and chips followed by ice cream and chocolate sauce for \$15.00 (pre ordering is required).

Additional Meals

Meals for band members, photographers and video technicians are available at a set price of \$25.00 per person (main meal only).

Vegetarian & Special diets

Vegetarian and special diets are catered for on request (pre-ordering is necessary). Our chef selects these dishes. If you have a large number of vegetarians, we advise making one of your selections vegetarian dish.

Final numbers

Final numbers are due **2 weeks** prior to your function (along with final payment). After the final figures are given, small increases are possible (and charged at the function price per head). However, please note that should final numbers decrease, no downward adjustment can be made. Also, please remember to indicate the final number of special meals required (child, band, vegie.)

Payments

Should you select one of our packages, full payment is due in advance. Deposit of \$1000 and a signed function form are required to secure your booking. Two weeks prior to your function the balance of your bill is required. Should you not select a package, the food bill is paid as described above, and prior to the commencement of your

function, an imprint of your credit card must be taken as security for the beverages. Del Rio Riverside Resort is fully licensed and no provision is made for BYO.

Outstanding amounts - Outstanding amounts must be paid prior to the commencement of your function.

Function arrangements

Floor plan - We request that your floor plan be forwarded to us as soon as possible and at least one week prior to your function. We are more than happy to discuss possible table arrangements with you.

Guests - We request that guests do not arrive prior to the designated start time of your function.

Accessories - Any accessories required for your function (place cards, menus, alphabetical guest list etc) should be delivered at least 48 hours before your function. All accessories should be labelled with the function name and clear instructions attached.

Cake & flowers (if applicable) - Please inform us of any deliveries to expect for your function. Please ensure that they are clearly labelled with your function name, and any instructions (*such as to be refrigerated, cut bottom layer of cake only, one arrangement per table etc*).

Cancellations

Your deposit is non-refundable due to the administration costs incurred.

Damage

In the event of any member of your party causing damage Del Rio Riverside Resort, be it in the restaurant or elsewhere in the property, you as the function organiser will be financially responsible.

Exhibits

It is essential that no Fire Door or public entrance is blocked or partially blocked

Loss of property

Del Rio Riverside Resort does not accept responsibility for the loss of gifts, property or items left during the course of, or after, a function

Accommodation: Cabins range in price from

\$95.00 - \$200.00 per night per 2 people

Extra Adult \$15.00

Extra Child \$8.00

We have 36 cabins and 2 lodges

We have a policy of 2 night bookings during the months of 1st October to 30th April.

1 Night booking during the months of May, June July August.

We do not hold any functions during public holiday weekends, Easter, School Holidays or the first 2 weeks in January.

This Package is subject to change without notice.

Should you have any further enquiries please do not hesitate to contact me on 0417 267 439 or take a look on our web site on www.delrioresort.com.au

Yours Sincerely,

Maureen McNamara
DEL RIO RIVERSIDE RESORT

