

A hand holding a martini glass with a lemon wedge garnish, set against a background of green foliage. The word "FUNCTIONS" is overlaid in large white letters across the center of the image.

FUNCTIONS

Y

WELCOME

YARRABILBA HOTEL

OUR VENUE AT A GLANCE

STATE OF
THE ART SPACES

3+ EVENT SPACES

SMALL & LARGE
EVENTS

UP TO 200 PEOPLE

PREMIUM PACKAGES

Welcome to The Yarrabilba Hotel, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a corporate conference, a dream wedding, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at functions@mcguireshotels.com.au. Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at The Yarrabilba Hotel.

ROOMS

YARRABILBA HOTEL

WALDRON ROOMS

Welcome to the Waldron Rooms, a charming and intimate indoor space designed to create lasting memories for events of up to 150 people.

The room can be divided into smaller sections to make it the perfect solution for celebrating that special event with friends and family, or hosting that important corporate event.

This versatile venue provides a warm and inviting atmosphere, perfect for a variety of occasions.

FEATURES:

- EXCLUSIVE SPACE
- FULL AV & SOUND
- PLASMA TELEVISION

CAPACITY:

WALDRON ROOMS 1: 50 COCKTAIL | 30 SIT DOWN
WALDRON ROOMS 1 + 2: 80 COCKTAIL | 50 SIT DOWN
WALDRON ROOMS 2 + 3: 80 COCKTAIL | 50 SIT DOWN
FULL WALDRON ROOM: 150 COCKTAIL | 110 SIT DOWN

MINIMUM SPENDS APPLY

PLEASE SPEAK TO YOUR EVENT MANAGER FOR MORE DETAILS



THE TERRACE

The terrace is the perfect alfresco event space for functions and events. From after work drinks to birthday celebrations, The Terrace is a great place to relax with a glass of wine or beer and catch up with your friends. This area can be fenced off to include a private bar and your own pool table.

CAPACITY:

1/2 TERRACE: 100 COCKTAIL | 40 SIT DOWN
FULL TERRACE: 200 COCKTAIL | 100 SIT DOWN

MINIMUM SPENDS APPLY

PLEASE SPEAK TO YOUR EVENT MANAGER FOR MORE DETAILS



SPORTS BAR

The sports bar is a great place to celebrate your next event. Enjoy cold drinks from the bar, a round on the pool tables and cheer on your favourite team with live sports streaming from the massive screen.

CAPACITY: MAX 100 COCKTAIL

MINIMUM SPENDS APPLY

PLEASE SPEAK TO YOUR EVENT MANAGER FOR MORE DETAILS



A close-up photograph of several appetizers on a wooden surface. Each appetizer consists of a small, round, golden-brown bread roll. The rolls are topped with a thick slice of vibrant orange smoked salmon. On top of the salmon, there is a small dollop of white cream or cheese, a few dark, round capers, and a sprig of fresh green microgreens. The background is slightly blurred, showing more of the same appetizers and some sliced red onions and tomatoes in the upper left corner.

FOOD PACKAGES

CANAPÉS PACKAGES

30 PAX MINIMUM

6 ITEMS	3 HOT & 3 COLD	\$24PP
8 ITEMS	4 HOT & 4 COLD	\$32PP
10 ITEMS	5 HOT & 5 COLD	\$40PP
12 ITEMS	6 HOT & 6 COLD	\$48PP

DETAILS

Indulge in culinary perfection with our Canapés Package, a symphony of flavours crafted for unforgettable moments.

DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian
- VN** - Vegan
- GF** - Gluten Free



COLD

Smoked salmon crostini with dill cream, fried capers & watercress ^{GF}

Spiced guacamole and Mooloolaba prawn tart

Mushroom & caramelised onion tartlet with fetta cheese ^V

Rare beef on crispy bread with horseradish cream & watercress ^{GF}

Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments & sesame dressing ^{GF}

Sun-dried tomato pesto tart with marinated fetta ^V

Italian antipasto skewer with fetta, salami & Spanish olives ^{GF}

Red wine poached pear with mascarpone & balsamic glaze ^{V/GFO}

Natural oyster with a homemade mignonette dressing

Chicken & capsicum mousse tart with crumbled fetta

HOT

Devils on horseback (bacon wrapped prune) ^{GF}

Authentic satay chicken skewer with house made mild satay sauce ^{GF}

Peking duck spring roll with hoisin sauce

Sticky pork belly bite with sweet chilli sauce ^{GF}

Mushroom & truffle arancini with shaved parmesan, garlic aioli ^{V/VNO}

Premium house made sausage rolls with tomato relish and watercress

Lamb kofta with tzatziki dressing ^{GF}

Coconut prawn cutlet with sweet chilli sauce

House made Italian meatballs with Napoli sauce & shaved parmesan ^{GF}

Crumbed camembert cheese with cranberry sauce ^V

PLATTERS

DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.

DIETARIES

All dietary requirements can be catered for.



FRUIT PLATTER \$75

Freshly sliced seasonal fruit

ANTIPASTO PLATTER \$90

Crackers, prosciutto, salami, fetta cheese, bocconcini, char-grilled mushrooms, char-grilled zucchini, sun-dried tomatoes, marinade olives & sweet pickles

CHEESE PLATTER \$95

Deluxe duo of cheeses, fresh berries, quince paste, dried fruit, toasted nuts & crackers

PIZZA PLATTER \$70

Choice of two pizza toppings: meatlovers, ham and pineapple or vegetarian

LET'S PARTY PLATTER \$95

Chicken dim sims¹⁰, premium Angus beef pie¹⁰ & house made sausage rolls¹⁰ served with tomato sauce and sweet chilli sauce

HOT SEAFOOD PLATTER \$95

Coconut crumbed prawns¹², salt and pepper calamari¹⁵ & battered flathead¹⁰ served with lemon, tartare sauce and tomato sauce

VEGETARIAN PLATTER \$90

Mixed vegetable spring rolls¹⁰, vegetables samosas¹⁰ & spinach and ricotta rolls¹⁰ served with tomato sauce and sweet chilli sauce

SPICED WINGS PLATTER \$75

Secret spiced wings⁵⁰ with blue cheese sauce, buffalo sauce and smokey BBQ sauce

SLIDERS PLATTER \$90

BBQ pork with coleslaw¹⁰, beef pattie with cheese and tomato relish¹⁰ & grilled halloumi cheese with rocket¹⁰, served on a toasted brioche bun

KIDS PLATTER \$60

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

SET MENUS

DETAILS

Discover convenience and flavour with our set menus - ideal for corporate lunches and casual gatherings. Enjoy a curated selection that promises a delightful dining experience for any occasion.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian
VN - Vegan
GF - Gluten Free



SPORTSMAN'S LUNCH \$40PP

*Cheesy garlic bread to share down the middle of the table. Your choice of **two** of the below menu options served alternate drop.*

200G Rump Steak, cooked medium and served with potato gratin and a Caesar salad topped with a red wine jus

Grilled Chicken Supreme with sweet potato mash, roasted tomato, broccolini and a mushroom sauce

Traditional Chicken Parmy served with chips and a Caesar salad

Crispy Skin Barramundi served with potato gratin and a Caesar salad

300G Pork Cutlet served with buttered mash and broccolini

Roast Vegetable Stack served with chips and a vegetarian Caesar salad ^{V/VNO}

FAMILY SHARE AFFAIR \$42.5PP

Served down the middle of the table and designed to share.

- Cheesy Garlic Bread
- Smokey BBQ Chicken Wings
- Beer Battered Flathead
- Meatlovers Pizza
- Hawaiian Pizza
- Chips
- Fresh Garden Salad



BUFFET

40 PAX MINIMUM

ADULTS - \$70PP
 KIDS (6-12) - \$40PP
 KIDS (0-5) - \$10PP

DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety license

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian **VO** - Vegetarian Option
VN - Vegan **VNO** - Vegan Option
GF - Gluten Free **GFO** - Gluten Free Option



OUR BUFFET INCLUDES:

- Two hot dishes
- Roast carvery
- Two salads
- Steamed and roast vegetables
- Steamed rice or cauliflower gratin
- Selection of petit fours
- Seasonal fruit
- Bread rolls

YOUR CHOICES:

HOT DISH

Choice of two dishes below:

Beef stroganoff ^{GF}
 Traditional butter chicken ^{GF}
 Thai red curry with pork belly ^{GF}
 Lemon and garlic butter barramundi ^{GF}

ROAST CARVERY

Choice of one dish below:

Mustard roast beef ^{GF}
 Roast pork leg with crackling ^{GF}
 Roast marinated lamb ^{GF}
 Roast lemon & thyme chicken ^{GF}

SALADS

Choice of two dishes below:

Caesar Salad ^{GFO}
 Garden Salad ^{GF/V}
 Pasta Salad ^{GF}
 Coleslaw ^{GF/V}

ADD COLD SEAFOOD BUFFET?

Add cold seafood to buffet for only \$15 extra per person. Cold seafood options include smoked salmon, cooked prawns and marinated mussels.

FORMAL MENU

20 PAX MINIMUM

1 COURSE - \$39PP (MAIN ONLY)

2 COURSES - \$65PP

3 COURSES - \$75PP

DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



ENTRÉES

Chicken Caesar Salad
with cos lettuce, croutons,
parmesan, poached egg &
crispy prosciutto ^{GFO/VO}

Smoked Salmon
with crème fraîche, fried
capers, watercress salad &
crispy bread

House Smoked Chicken Breast with semi-dried
tomato, red onion & watercress
salad, served with garlic aioli ^{GF}

Roasted Field Mushroom,
with rosemary and garlic,
topped with rocket, red onion
and parmesan cheese with a
balsamic glaze ^{GFO/V}

MAINS

200G Grilled Salmon
served with butter-roasted
potato wedges, seasonal
greens, baby carrots and a
creamy pesto sauce ^{GF}

Grilled Pork Striploin
served with rosemary and
garlic roasted potato, seasonal
greens, caramelised apple and
red wine jus ^{GF}

200G Eye Fillet served with
creamy potato mash, grilled
mushrooms, wilted spinach
and red wine jus ^{GF}

Grilled Chicken Supreme
with pomme purée, semi-
dried tomato, green beans and
mushroom ragu ^{GF}

Potato Gnocchi
with mushrooms, red onion
and peas, in a creamy truffle
sauce, topped with parmesan
cheese and truffle oil ^V

DESSERTS

Lemon Meringue Tart
Hand torched marshmallowy
meringue crowning a tangy
lemon curd in a sweet tart
shell, served with passionfruit
coulis, whipped cream & fresh
berries

Peach and Passionfruit Cheesecake Baked creamy
cheesecake with a tropical
blend of peach & passionfruit,
served with whipped cream &
fresh berries ^{GF}

Chocolate Mud Cake
mouth-watering muddy vegan
chocolate cake topped with
a creamy chocolate rosette,
served with a sprinkle of dried
raspberries, whipped cream &
fresh berries ^{DF/VN}

Petit Four
chef's selection of four sweets,
served with cream & fresh
berries

BREAKFAST PACKAGES

20 PAX MINIMUM

DETAILS

Elevate your morning event with our breakfast packages! All packages include a fresh juice, a selection of coffees and a tea station.

DIETARIES

All dietary requirements can be catered for.

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EXPRESS BREAKFAST \$22PP

Choice of one of the below menu items:

- Ham and cheese toasted sandwich
- Chicken and avocado toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich ^V
- Croissant with a selection of spreads ^V
- Bacon and egg burger with cheese and tomato relish ^{GFO}

CONTINENTAL BREAKFAST \$28PP

Choice of two of the below menu items:

- Selection of Danish pastries and muffins
- Individual fruit salads
- Fruit and yoghurt parfaits
- Cereals with a selection of milks and vanilla yoghurt

THE SUNRISE SOCIAL \$35PP

Chef's selection of pastries ^{1pp} on arrival PLUS your choice of one of the below menu items:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages and tomato relish.
- Smashed avocado on toasted sourdough, soft poached egg, roasted field mushrooms, grilled tomato, rocket, crumbled fetta and toasted walnuts.
- Eggs benedict on toasted sourdough with bacon rasher, wilted spinach and Hollandaise sauce.

Each option served individually.

DELEGATES PACKAGES

DETAILS

These packages are for corporate events only. Please select a package below that best suits your business.

HALF DAY DELEGATE - \$45PP

Choice of either morning tea or afternoon tea and your choice of one corporate lunch option.

FULL DAY DELEGATE - \$55PP

Morning tea and afternoon tea, as well as your choice of one corporate lunch option.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



MORNING / AFTERNOON TEA

Selection of coffees and teas. Includes all day replenishing and a selection of milks are available. Plus - your choice of one of the following:

- Assortment of house-made friands ^{GF/V}
- Freshly baked scones with jam and cream ^V
- Banana bread ^V
- Seasonal fruit and yoghurt parfait ^V
- Warm jam-filled donuts ^V
- Rocky road ^V
- Chef's selection of muffins ^V
- Chef's selection of cookies ^V
- Chocolate fudge brownies ^{GF/V}
- Mini butter chicken pies
- Mini premium angus beef pies

CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

ROAST CARVERY

Our famous roast lunch carvery including a selection of three meat dishes, vegetables and one bread roll per person.

MAKE YOUR OWN SANDWICH BAR

(MIN. 20 PEOPLE)

A selection of gourmet bread, rolls and wraps served with all your favourite fillings ^{GFO}

MAKE YOUR OWN BURGER BAR

(MIN. 20 PEOPLE)

A selection of salads, beef patties and sauce served with fresh white buns ^{GFO}

Lunch options continue on the next page.

DELEGATES PACKAGES

DETAILS

These packages are for corporate events only. Please select a package below that best suits your business.

HALF DAY DELEGATE - \$45PP

Choice of either morning tea or afternoon tea and your choice of one corporate lunch option.

FULL DAY DELEGATE - \$55PP

Morning tea and afternoon tea, as well as your choice of one corporate lunch option.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

MINI BUFFET (Min. 25 People)

Includes choice of two hot dishes, two chef's selection salads, steamed vegetables and steamed rice.

CHICKEN OPTIONS:

CHICKEN CACCIATORE ^{GF/DF}

CREAMY CHICKEN &
MUSHROOM ^{GF}

BEEF OPTIONS:

BEEF STROGANOFF ^{GF/DF}

MALAYSIAN SATAY BEEF

PORK OPTIONS:

THAI CURRY PORK ^{GF/DF}

PORK & CHORIZO
CASSEROLE ^{GF}

PRE ORDER LUNCH (Max. 30 People)

Pre-order some of our most popular meals from our bistro. Your choice of:

- **CHICKEN SCHNITZEL**
served with chips & salad
- **CHICKEN CAESAR SALAD** ^{VO • GFO}
baby cos lettuce, garlic croutons, caramelised bacon, shaved parmesan & a poached egg with a creamy Caesar dressing and optional anchovies
Swap chicken for haloumi for vegetarian option
- **STEAK SANDWICH** ^{GFO}
grilled rib fillet, cos lettuce, tomato, cucumber, beetroot, caramelised onion, cheese & bbq sauce on toast, served with chips
- **FISH & CHIPS**
crispy beer battered flathead, served with chips, salad, lemon & tartare
- **12 CHICKEN WINGS**
our secret spiced wings served with smokey BBQ sauce
- **CHEF'S SELECTION VEGAN MEAL**
chef's choice of vegan meal based on the best current seasonal ingredients

HIGH TEA

30 PAX MINIMUM - \$50PP

DETAILS

Experience elegance with our high tea package, featuring a glass of bubbles, a delightful array of teas, and a tempting buffet of sweet and savory treats. Elevate your tea time.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian **VO** - Vegetarian Option
VN - Vegan **VNO** - Vegan Option
GF - Gluten Free **GFO** - Gluten Free Option



Our High Tea package includes one glass of sparkling wine on arrival, jugs of juice and a replenishing selection of tea.

SWEET

- American style chocolate brownie with walnut ^{GFO}
- Chef's selection of mini muffins
- Carrot and walnut cake
- Cherry slice topped with shredded coconut
- Lemon and passionfruit cheesecake ^{GF}
- Red velvet cheesecake
- Chocolate and raspberry lamington
- Raspberry and blueberry friand ^{GF}
- Chocolate and mint slice with nuts
- Classic rocky road with marshmallows and almonds
- House made white chocolate scone with whipped cream and jam

SAVOURY

- Chef's selection of sandwiches (3 flavours, including vegetarian option)
- Chef's selection of quiches (3 flavours, including vegetarian option)
- Chef's selection of premium pies (beef, lamb and chicken option)
- House made premium sausage rolls with tomato salsa



EXTRAS & DETAILS

EXTRAS

CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

All cakes must be picked up no later than 11am the following day.



BESPOKE:

Looking for something special for your event that is not listed? Speak to your Event Manager!

We are open to specific requests and additional services!

PREFERRED SUPPLIERS:

DECOR:

Beautiful Illusions
www.beautifulillusions.com.au
Jodie 0416 182 276
Stephanie 0412 179 214

AUDIO VISUAL:

Microhire QLD
www.microhire.com.au
07 3736 1233

Twisted Pair Productions
www.twistedpairproductions.com.au
info@tppro.com.au
07 3162 0556

PHOTO BOOTH:

Party Animals
www.partyanimalshire.com.au
1800 999 925 / 0407 189 415

CORPORATE ROOM INCLUSIONS:

Included in your minimum spend is access to the below equipment:

- Water and mints
- Writing pads and pens
- White & black linen
- Microphone
- Whiteboard and markers
- Flipchart and markers
- Signage
- Presenters and registrations table
- All staffing and utilities
- Air conditioning and standard cleaning
- Over 150 exclusive hotel car spaces

CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.
15-90 days: 20% of estimated event cost.
14-8 days: 50% of estimated cost (excluding deposit).
Within 7 days: 100% of estimated event cost.

PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

DIETARY REQUIREMENTS

A surcharge of up to \$25 per person may be applicable for special dietaries. This will be at the discretion of the hotel.

CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuires' Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuires' Hotels are under 24-hour video surveillance. I.D. scanning is in place every Friday and Saturday from 7pm.

RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuires' Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

No DJ's, live music or jukebox is permitted.

DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuires' Hotels don't take responsibility for items on premises.

SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

SET UP AND PACK DOWN TIMES

Please speak to your Event Manager for your event's specific bump in and bump out times. Failure to adhere to these agreed on times will result in an additional charge which will be at the discretion of the Hotel.

PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuires' Hotels will postpone your event to a date that suits both parties at no additional costs. McGuires' Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.



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**FOR FURTHER INFORMATION OR TO MAKE
A BOOKING ENQUIRY, PLEASE CONTACT
OUR FUNCTIONS TEAM VIA EMAIL**

functions@mcguireshotels.com.au