



FUNCTIONS

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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 piece of bread topped with a slice of smoked salmon, a dollop of white cream cheese, a small amount of dark caviar, and a sprig of fresh green microgreens. In the top left corner, there is a small pile of sliced red onions and cherry tomatoes. The text "FOOD PACKAGES" is overlaid in the center in a large, white, bold, sans-serif font.

FOOD PACKAGES

Canapés

Minimum 10 People

6 ITEMS 2 MEAT + 2 SEAFOOD + 2 VEG **\$35PP**

9 ITEMS 3 MEAT + 3 SEAFOOD + 3 VEG **\$50PP**

12 ITEMS 4 MEAT + 4 SEAFOOD + 4 VEG **\$65PP**

DETAILS

Choose any 6, 9 or 12 menu items.



MEAT SELECTION:

Chicken romesco tart with feta cheese

Salami & grilled vegetable skewers ^{GF}

Peking duck pancake

Angus beef pattie slider with cheese & tomato relish

Crumbed chicken garlic ball

Mixed flavour premium party pies

House made premium sausage rolls

SEAFOOD SELECTION:

Natural oyster with homemade mignonette dressing ^{GF • DF (A)}

Smoked salmon crostini with dill cream & shaved fennel ^{GFO (I)}

Prawn & Ginger dumpling ^(I)

VEGETABLE SELECTION:

Marinated vegetable tart ^{V • VN}

Japanese Egg Sandwich Bite ^{V • GFO}

Mushroom arancini ^{V • GF}

Vegetarian spring rolls ^{V • VN}

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.



LET'S PARTY PLATTER \$100

Mixed flavour party pies ¹⁰, premium house made sausage rolls ¹⁰ & garlic chicken balls ¹⁰ served with tomato sauce & aioli

HOT SEAFOOD PLATTER \$110 ⁽¹⁾

Twisted prawn cones ¹⁵, salt & pepper calamari ²⁰, crispy battered flathead ¹⁰ served with tartare sauce & lemon wedges

PIZZA SLAB \$45 ^{GFO}

16 Slices, choose one of the flavours below:

- Meatlovers
- Hawaiian
- Camembert Chicken
- Vegetarian
- Cheese

ASSORTED SUSHI PLATTER \$120 ^{GF (1)}

50 Sushi Rolls:

Chef's selection of seafood, meat & vegetarian fillings, served with soy sauce & pickle ginger

GLUTEN FREE PLATTER \$100 ^{GF}

Mushroom arancini ¹⁰, Moroccan chicken skewer ¹⁰, beef party pies ¹⁰ served with aioli & tomato sauce

VEGETARIAN PLATTER \$100 ^V

Mixed vegetable money bags ¹⁵, mushroom arancini ¹⁰, spinach & ricotta rolls ¹⁰ served with aioli & sweet chilli sauce

SANDWICHES PLATTER \$100

30 Pieces, please select a maximum of 3 listed options:

- Turkish bread with sliced roast beef, Spanish onion & rocket with honey mustard
- Tortilla wrap with seasoned chicken, smashed avocado, mesclun, Spanish onion & carrot
- Egg, Lettuce & Mayo
- Corn Beef & Pickles
- Fresh ham & cheese

CHARCUTERIE BOARD \$110 ^{GFO}

Prosciutto, salami, ham, cheddar cheese, camembert cheese, chef's selection of seasonal fruit, grilled vegetables, marinade olives & crackers

SOMETHING SWEET PLATTER \$100 ^{GF}

40 Desserts:

Chocolate brownie ^{GF}
Strawberry cheesecake ^{GF}
Raspberry & blueberry friand ^{GF}
Orange & almond loaf ^{GF • DF}

SCONE PLATTER \$90

30 Scones:

Buttermilk scone, served with whipped cream & strawberry jam

SEASONAL FRUIT PLATTER \$100 ^{GF}

Freshly sliced seasonal fruit platter ⁵⁰

LITTLE PEOPLE PARTY PLATTER \$10 PER CHILD ⁽¹⁾

Minimum 10 Children

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

Buffet

Minimum 30 People

ADULTS - \$75PP

KIDS (6-12) - \$45PP

KIDS (0-5) - \$15PP

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 licence



OUR BUFFET SELECTION & OFFERINGS:

HOT DISHES	ROAST CARVERY	VEGETABLES	SALADS
<i>Choose two below:</i>	<i>Choose one protein below:</i>	<i>Choose two below:</i>	<i>Choose two below:</i>
Beef stroganoff ^{GF}	Mustard roast beef ^{GF}	Roast vegetables ^{GF} <i>potato, carrot & pumpkin</i>	Caesar salad ^{GF • V}
Chicken cacciatore ^{GF • DF}	Roast pork leg with crackle ^{GF}	Steamed rice ^{GF • V}	Garden salad ^{GF • V}
Bacon & chorizo penne pasta ^{GFO}	Roast marinade lamb ^{GF}	Steamed seasonal green vegetables with fetta & toasted almond flakes ^{GF • V}	Pasta salad ^{GFO}
Lemon & garlic butter barramundi ^{GF (1)}	Roast honey glazed ham ^{GF}	Cauliflower gratin & toasted walnuts ^V	Coleslaw ^{GF • V}

DESSERT: Seasonal fruit platter & chef's selection of petit fours

Your buffet also includes bread rolls, butter & condiments

ADD COLD SEAFOOD TO BUFFET:

Make your buffet your own by adding on these delicious cold seafood offerings!

Add Smoked Salmon ⁽¹⁾ +\$15pp

Add Cooked Prawns ^(A) +\$20pp

Add Natural Oysters ^(A) +\$25pp

Formal Menu

Minimum 20 People

1 COURSES - \$45PP (Main Only)

2 COURSES - \$70PP

3 COURSES - \$80PP

*CHOOSE TWO ITEMS PER SECTION,
SERVED ALTERNATE DROP*

DETAILS

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



ENTRÉES

Baked Moroccan Pumpkin Wedges with paprika yoghurt, roasted pepitas, roquette, red onion & cheesy crisps ^{V • VNO}

Japanese Beef Tataki with spring onion, toasted sesame & ponzu dressing ^{GF • DF}

House-made Hot Smoked Salmon Ribbon with shaved fennel, orange segments & watercress, garlic aioli ^{GF • DF (I)}

Italian Prosciutto Salad with pear, toasted walnut, roquette, olive oil, balsamic glaze & crispy bread ^{GFO}

MAINS

200g Eye Fillet cooked to medium served with potato gratin, seasonal greens, truss cherry tomatoes & red wine jus ^{GF}

Grilled Moroccan Chicken Breast served with Mediterranean style couscous & house-made Tzatziki

Confit Duck Maryland served with potato gratin, green beans, truss cherry tomatoes & red wine jus ^{GF}

Pan Fried Barramundi with skin on, served with roasted potato wedges, seasonal greens & romesco sauce ^{GF (I)}

Truffle Mushroom Gnocchi mushrooms, red onion & peas tossed in a creamy truffle sauce, topped with shaved parmesan cheese ^V

DESSERTS

Caramel Sticky Date Cake topped with salted caramel, served warm with cream & fresh berries

Warm Apple & Rhubarb Cake sitting on a moist orange & almond base, topped with a fine crumble, cream & fresh berries ^{GF • DF}

Mud Cake topped with a creamy chocolate rosette sprinkled with dried raspberries, served with cream & fresh berries ^{DF • VN}

Petit Four chef's selection of sweet treats, mix of chocolate, berry and citrus flavours

Set Menu

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.



SPORTSMAN'S LUNCH \$45PP

*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 butter mash potato and a Caesar salad topped with a red wine jus ^{GFO}

Chicken Caesar Salad with cos lettuce, croutons, bacon, parmesan, poached egg, Caesar dressing & anchovies

Traditional Chicken Parmy served with chips and a Caesar salad

Lemon Butter Barramundi served with mash, seasonal vegetables & lemon ⁽¹⁾

Char-Grilled Pork Striploin served with potato gratin & seasonal greens ^{GF}

Prawn & Calamari Linguine with broccoli, chilli & garlic tossed in Napoli sauce with fresh herbs ⁽¹⁾

FAMILY SHARE AFFAIR \$47PP

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

- Cheesy Garlic Bread
- Smoky BBQ Chicken Wings
- Beer Battered Flathead ⁽¹⁾
- Meatlovers Pizza
- Garlic Prawn Pizza ⁽¹⁾
- Crispy Chips
- Fresh Garden Salad



Breakfast

DETAILS

Elevate your morning event with our breakfast packages!

All packages include a fresh juice, brewed coffee and tea station.



EXPRESS BREAKFAST

\$22PP

Choose one option below:

- Ham and cheese toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich
- Smashed avocado on sourdough ^v
- Croissant with a selection of spreads ^v
- Bacon and egg burger with cheese & tomato relish ^{GFO}

CONTINENTAL BREAKFAST **\$28PP**

Choose two options below:

- Selection of Danish pastries & muffins - 1.5pp
- Individual fruit salads - 1pp
- Fruit and yoghurt parfaits - 1pp
- Cereals with a selection of milks & vanilla yoghurt

THE SUNRISE SOCIAL

\$35PP

Chef's selection of pastries on arrival - 1pp, plus your choice of one option below:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages & tomato relish
- Smashed avocado on toasted sourdough, soft poached egg, roasted mushroom, grilled tomato, roquette, crumbled fetta & toasted walnuts
- Eggs Benedict on toasted sourdough with bacon rasher, wilted spinach and hollandaise sauce

All dietary options available.

Delegates

Minimum 5 People

For groups under 5 guest, please speak to our Events Manager who will help create a tailored catering package just for you!

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



PICK YOUR PACKAGE:

All lunch options include an array of soft drink jugs.

FULL DAY DELEGATE - \$55PP

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

HALF DAY DELEGATE - \$45PP

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

LUNCH ONLY PACKAGE - \$25PP

Your choice of one corporate lunch option, including jugs of soft drink.

MORNING TEA OR AFTERNOON TEA - \$17.5PP

Choice of either morning tea **or** afternoon tea.

COFFEE & TEA STATION ONLY - \$6PP

Freshly brewed coffee and a selection of teas. Includes all day replenishing & a selection of milks.

MORNING TEA / AFTERNOON TEA

Freshly brewed coffee and a selection of 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
- Assortment of muffins ^V
- Chocolate fudge brownies ^{GF • V}
- Premium house-made sausage rolls
- Premium party pies

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

● **MAKE YOUR OWN SANDWICH BAR** ^{GFO} ● MINIMUM 10 GUESTS

A selection of gourmet bread, rolls & wraps made fresh with all your favourite fillings.

● **MAKE YOUR OWN BURGER BAR** ^{GFO} ● MINIMUM 10 GUESTS

A selection of salads, beef patties & sauce served with milk bun.

● **MINI BUFFET** ● MINIMUM 10 GUESTS

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

CHICKEN OPTIONS	BEEF OPTIONS	PORK OPTIONS	VEGETARIAN OPTIONS
Chicken cacciatore ^{GF} Chicken coq au vin ^{GF}	Beef stroganoff ^{GF} Beef ragu ^{GF}	Bacon & chorizo penne pasta ^{GFO} Honey soy pork ^{GF}	Vegetarian lasagne Stir fry seasonal vegetables ^{GF}

Lunch options continue on the next page.

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

● PRE ORDER LUNCH

Maximum 30 People - Unless Approved by Event Manager

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
- **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 VEGETARIAN / VEGAN MEAL**
chef's choice of vegan meal based on the best current seasonal ingredients

We cater to all!

We understand dietaries are a big deal! We can cater for guest's dietary requirements, including:

- Medically diagnosed allergies or intolerances (e.g. coeliac, nut allergy, lactose intolerance)
- Religious or cultural dietary needs (e.g. Halal, Kosher*)
- Vegetarian and vegan preferences

To ensure a high standard of service and food safety, we kindly advise that we do not accommodate lifestyle choices or personal preferences (e.g. keto, paleo, low-carb, dislikes, etc.) as part of our formal catering commitments.

Please ensure all confirmed dietary requirements are submitted no later than 2 weeks prior to the event, so our chefs can prepare accordingly.

**Note: While we do our best, strict Kosher meals may require external catering and incur additional charges.*

DIETARIES KEY:

All dietary requirements can be accommodated for. For details on unlisted dietaries, please speak to your Events Manager.

V - Vegetarian

VN - Vegan

GF - Gluten Free

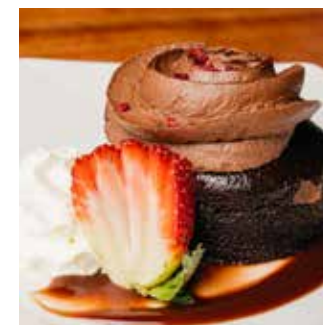
DF - Dairy Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option

DFO - Dairy Free Option



The image shows two rectangular wicker baskets hanging from chains in a bohemian-style interior. The basket in the foreground is a solid brown wicker with a rope handle on its left side. The basket behind it is a lighter, more intricate wicker with a small square cutout near the bottom. The background is filled with lush green plants and warm, out-of-focus lighting, creating a cozy and artistic atmosphere.

EXTRAS & DETAILS

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

TERMS & CONDITIONS

YARRABILBA HOTEL

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 diets. 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 McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's 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 McGuire's 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, McGuire's 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, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's 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.



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

functions@mcguireshotels.com.au