



FUNCTION INFORMATION

Contact Details

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Function Coordinator

Alex Hotel Blue Bar

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Blue Bar Function Information

Thankyou for expressing Interest in the Blue Bar for your Forth coming function.

The following information is designed to provide you with all the necessary information you may require in booking your function at Alex Hotel's Blue Bar.

If you should have any further enquiries please do not hesitate to contact us during business hours (Monday to Friday).

House policy recommends that all people attending functions at the Blue Bar bring photo identification. It also states that anyone under the age of 18 to be accompanied by a legal guardian.

**We look forward in helping you make your function
memorable**



The Blue Bar caters for an array of functions and prides itself on customising its functions to suit your needs and reflect your style. Our main aim is to make sure that your function is memorable. Types of functions that the Blue Bar hosts are: business dinners, birthday parties, social meetings, engagement and wedding reception celebrations. The Blue Bar offers a relaxing environment/settings, quality food and beverage at a very competitive price. This makes it a perfect venue to host your event.

Should you choose to hold your function at the Blue Bar we will do our personal best to make sure that all special requirements are catered for and that you are kept informed to all plans and details to your event.

The Blue Bar is a fully licensed bar and offers a selection of local and imported beers on tap, a comprehensive wine and cocktail list and an array of top and bottom shelf spirits and liqueurs.

FUNCTION FOOD & PRICING

The Blue Bar offers a wide variety of function food options depending on the type of your function.

If you are after a sit down function then you might consider our set menus. We have 3 different set menus, ranging from \$25 per head to \$40 per head. Set menus are available on request

Should you wish to offer your guests finger food we have an extensive finger food menu.

The finger food menu offers you the flexibility to create your own menu for the function by choices both sweet and savoury.

Platters and pizza are also available on request.

The function co-ordinator will go through the function menus with you to ensure that any dietary requirements or requests are taken care of.

The selection of set and finger food menus are attached to the end of this document for your perusal.

FUNCTION PAYMENT AND CONFIRMATION

The Blue Bar requires a function deposit when confirming your function. The required minimum deposit for a function is \$180.00. This amount will be subtracted from the total pricing of the function. Please note that all deposits are non refundable should there be a cancellation. Deposits are required at least 10 days prior to the date of your function.



Hot and Cold Platters are the perfect way to nourish your hungry guests. And are available in a range of sizes to suit your function

Cold Platters

Serves 10 - \$50.00

Serves 15 - \$65.00

Serves 20 - \$85.00

Platter 1

- Mini Tomato and Basil Brushetta
- Rare Roast Beef on crouton with horseradish mayonnaise
- Creamy Goats cheese and caramelised onion tartlets
- Cucumber with shrimp and dill mayonnaise
- Chef selection Nori rolls
- Thai styled vegetables wrapped in rice paper with hoi sin marinade

Platter 2

- Salmon & sun dried tomato served on a peppered toastie
- Bocconcini, semidried tomato, olives and caper salsa tartlet
- Cucumber with shrimp and dill mayonnaise
- Beef and olive tapanade on crouton
- Cajun chicken wraps with garlic aiol

Sushi Platter

- Nori roll selection – Price TBA

Hot Platters

Serves 10 - \$50.00

Serves 15 - \$65.00

Serves 20 - \$85.00

Vegetarian Platter Option

- Stuffed mushroom caps
- Chickpea and lentil samosas served with minted yoghurt
- Vegetarian spring rolls served with an oriental dip
- Spinach and ricotta fillos topped with poppy seeds
- Assorted savoury vol au vents
- Tempura Vegetable Selection

Asian Platter Option

- Prawn Wontons
- Vegetarian spring rolls with oriental dip
- Garlic prawn cutlets
- Teriyaki chicken skewers
- Tempura Prawns
- Thai chicken satay

Mediterranean Platter Option

- Tandoori Chicken skewers
- Lemon pepper chicken skewers
- Chick pea and lentil samosas served with minted yoghurt
- Spinach & ricotta fillos topped with minted yoghurt
- Moroccan Lamb skewers

Aussie Platter Option

- Selection of premium sausage rolls and meat pies

Cheese Platter

- Selection of Swiss cheese, Brie, Blue vein and aged cheddar
- Served with Turkish bread, water crackers, lavosh bread and our own capsicum relish (serves 10- 15 people) - \$70.00

Seafood Platter

- Tempura battered prawns
- Battered fish goujons
- Thai fish cakes
- Herb and parmesan calamari and barramundi
- Served with preserved lemon dill mayonnaise and tartare sauce

Serves 10 - \$55.00

Serves 15 - \$70.00

Serves 20 - \$90.00