

The
Stamford



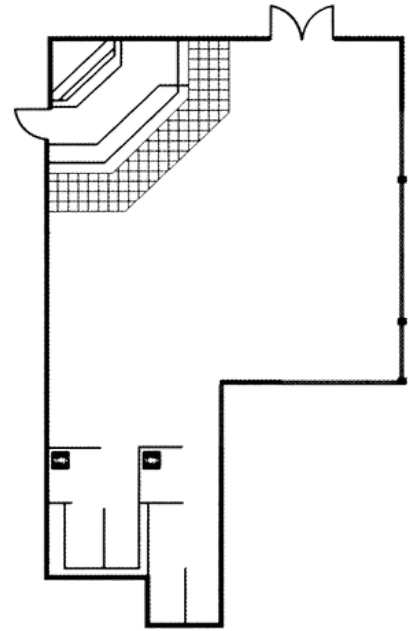
CORPORATE
FUNCTION PACKAGES

phone : (03) 9764 4488

email : stamfordinn@alhgroup.com.au

address : 1200 Stud Road, Rowville, VIC 3178

WINSTON ROOM



ROOM CAPACITY

BOARDROOM - 20 GUESTS

SIT DOWN - 40 GUESTS

COCKTAIL / STANDING - 70 GUESTS

ROOM HIRE FEES

HALF DAY (UP TO 4 HOURS) \$200

FULL DAY (UP TO 8 HOURS) \$250

WEEKENDS (FRI - SUN) \$300

ROOM FACILITIES

PRIVATE BAR

PRIVATE BATHROOMS

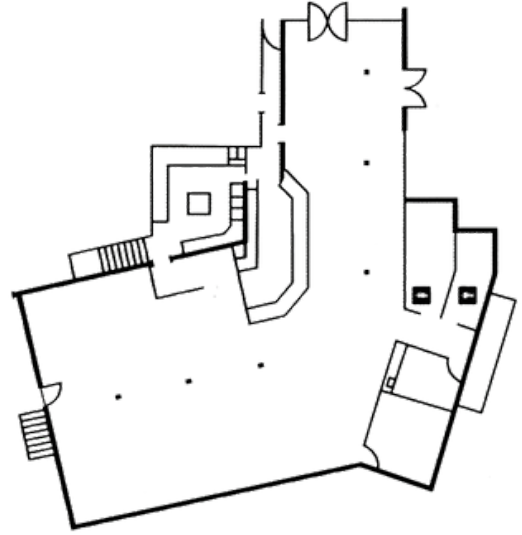
WIRELESS MICROPHONE

PHONE CONNECTIVITY

PROJECTOR



MCARTHUR ROOM



ROOM CAPACITY

BOARDROOM - 60 GUESTS

SIT DOWN - 120 GUESTS

COCKTAIL / STANDING - 200 GUESTS

ROOM HIRE FEES

HALF DAY (UP TO 4 HOURS) \$300

FULL DAY (UP TO 8 HOURS) \$350

WEEKENDS (FRI - SUN) \$400

ROOM FACILITIES

PRIVATE BAR

DANCEFLOOR

STAGE

SMOKING BALCONY

3 X TV'S WITH USB CONNECTIVITY

PRIVATE BATHROOMS

WIRELESS MICROPHONE

PHONE CONNECTIVITY

PROJECTOR



BREAKFAST PACKAGES



EXPRESS BREAKFAST MENU \$15 PER PERSON

EGG & BACON ENGLISH MUFFINS
ASSORTED MUFFINS
ASSORTED FRUIT DANISHES
TEA & COFFEE STATION

TRADITIONAL BREAKFAST MENU \$25 PER PERSON

BUFFET STYLE

SCRAMBLED EGGS, BACON, HASH
BROWN, GRILLED TOMATO & TOAST
ASSORTED MUFFINS
ASSORTED FRUIT, CHOCOLATE &
CUSTARD DANISHES
ORANGE JUICE
TEA & COFFEE STATION

Refundable Bond \$200

CONFERENCE PACKAGES



HALF DAY MENU \$25 PER PERSON

TEA & COFFEE STATION AVAILABLE
ALL DAY

MORNING OR AFTERNOON TEA -
ASSORTED MUFFINS & DANISHES
LUNCH - ASSORTED WRAPS,
SANDWICHES & HOT CANAPES

LUNCH ONLY MENU \$15 PER PERSON

TEA & COFFEE STATION
AVAILABLE ALL DAY
ASSORTED HOT CANAPES

FULL DAY MENU - \$35 PER PERSON

TEA & COFFEE STATION AVAILABLE ALL
DAY

MORNING TEA - ASSORTED MUFFINS &
DANISHES
LUNCH- ASSORTED WRAPS,
SANDWICHES & HOT CANAPES
AFTERNOON TEA - FRESH FRUIT
PLATTER, CAKES & SLICES

Refundable Bond \$200

TERMS & CONDITIONS

Confirmation of Booking - A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a full deposit payment of \$300. We accept EFTPOS, cash and all major credit cards.

Final Details & Payment - The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this will number will form the basis of your final charging. All catering must be paid upon confirmation of the final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

Menus - Please note menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items.

Cancellation - Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

Food Allergies & Dietary Requirements - Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Signage, Decorations & External Suppliers - Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

Minors & Additional Security - Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as stairwells, foyers & public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

Damage - Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

Function Conduct & Client Responsibility - It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

Unforeseen Circumstances - Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.