

FUNCTION POLICY

DEPOSITS

Bookings are considered tentative until a 50% deposit has been paid on all food amounts. The paid deposit will be subtracted from your bill upon request of the final account which must be paid on or prior to the booking date. Cancellations within 7 days of the confirmed function will result in the loss of your deposit. Payments can be made in cash, eftpos or credit card (which may be paid over the phone).

ROOM HIRE

We do not charge a specific fee for room hire, however a minimum food spend of \$400 is required to reserve our **main function area**. There is no minimum spend required to reserve **the small lounge area**, however a minimum of 20 people required to hold this area. The approximate capacity of our function areas are as follows:

main function area

60 people seated or 100 people standing

the small lounge area

20-25 seated or 30-35 standing

MINORS

Minors are allowed in our restaurant and main function area only and must be in the immediate company of a responsible adult at all times. Minors are not allowed at the bar areas and any minor trying to purchase or consume alcohol will be removed immediately from the premises, as will any other person encouraging this behaviour.

RESPONSIBLE SERVICE OF ALCOHOL

The Nags Head Hotel reserves the right to refuse entry and/or service of alcohol to any guests who show signs of intoxication in accordance with liquor licensing laws and the Responsible Service of Alcohol policy. The Nags Head Hotel has a zero tolerance policy on drugs, and only alcohol purchased on premises can be consumed within the hotel.

FINGER FOOD

We have the following platters available for purchase, attached is also an order form that you can forward to us at the hotel via fax 02 49574584, or drop in to our restaurant staff in person. (The number next to each item of food is the number of pieces of that item you will receive on the platter)

PLATTER 1 \$70

Party Pies (10)
Sausage Rolls (10)
BBQ Meat Pizzas (11)
Ham & Pineapple Pizzas (11)
Chicken Nuggets (20)

PLATTER 2 \$70

Party Pies (10)
Cocktail Spring Rolls (15)
Cheese & Bacon Quiches (9)
Mini Curry Puffs (15)
Ham & Pineapple Pizzas (11)

PLATTER 3 \$70

Cocktail Spring Rolls (15)
Vegetable Samosas (15)
Mini Curry Puffs (15)
Satay Chicken Skewers (10)
Prawn Cutlets (10)

PLATTER 4 \$80

Crumbed Whiting Fillets (10)
Prawn Cutlets (10)
Crumbed Sea Scallops (10)
Prawn Twisters (10)
½ Kg Parmesan Crumbed Calamari

PLATTER 5 \$105

Large Prawn Cutlets (10)
Mini Beef Mingions (10)
Satay Chicken Skewers (10)
Prawn Twisters (10)
½ Kg Parmesan Crumbed Calamari

PLATTER 6 \$105

Crumbed Whiting Fillets (10)
Grilled Calamari Skewers (10)
Crumbed Sea Scallops (15)
Prawn Twisters (10)
½ Kg Parmesan Crumbed Calamari

PLATTER 7 \$105

Mini Beef Mingions (10)
BBQ Beef Skewers (10)
Grilled Calamari Skewers (10)
Cheese, Bacon & Onion Quiches (9)
Prawn Cutlets (10)
Cocktail Spring Rolls (10)

PLATTER 8 \$75

Ham (½ Kg)
Salami (½ Kg)
Olives (250gm)
Sundried Tomatoes (250gm)
Roasted Eggplant (250gm)
Roasted Capsicum (250gm)
Crisp Bread (30)

ORDER FORM

NAME OF BOOKING: _____

DATE OF FUNCTION: _____

FUNCTION STARTING TIME: _____

FOOD STARTING TIME: _____

TOTAL No OF PLATTERS: _____

TOTAL COST: _____

ORDER:

PLATTER TYPE	PLATTER COST	No PLATTERS	TOTAL
PLATTER 1	\$70		\$
PLATTER 2	\$70		\$
PLATTER 3	\$70		\$
PLATTER 4	\$80		\$
PLATTER 5	\$105		\$
PLATTER 6	\$105		\$
PLATTER 7	\$105		\$
PLATTER 8	\$75		\$
TOTAL			\$

CUSTOMER NAME: _____

CUSTOMER PHONE No: _____

CUSTOMER EMAIL: _____

CUSTOMER SIGNATURE: _____

DEPOSIT TAKEN: _____

AMOUNT OWING: _____

THANKYOU FOR YOUR BOOKING AND ORDER, WE LOOK FORWARD TO HOSTING YOUR
FUNCTION!