



Mount Schank

149 Year Old Country Hotel

2015-2016 Conference & Function Packages

Prices valid until 31st December 2016

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Situated at the base of the majestic Mount Schank volcano, The Bellum Hotel is located midway between the city of Mount Gambier and the Port MacDonnell coastline and has been a popular halfway house for highway travellers since 1866. While renowned for its award-winning food, modern accommodation and great atmosphere, there's also a lot of history attached to this traditional country pub.

The man who built The Bellum and became its first licensee was Thomas Edwards, originally from Wales, settled in the Mount Schank area in 1854 after striking it lucky on the Victorian goldfields. A glass floor over the cellar highlights the challenge the original builders would have faced digging through the local limestone. On the wall, there's a photo of a bravery medal that belonged to another licensee, Henry Smith (1868), who helped to rescue the survivors of the Admella shipwreck, while out the back of the pub, the old barn for the horses of travelling guests is still in good shape.

The Bellum Hotel offers a "taste of the country" a 10-minute drive to the nearest 'township' surrounded by lush farmland with a feeling like it's in the middle of nowhere, an oasis in the desert and a destination in itself.

Room Hire

Restaurant \$300

U-Shape 50
Theatre 150
Boardroom 50
Classroom 60
Banquet 100
Cocktail 200

Pavillons POA

3m, 4m, 6m, 8m, 10m
Clear span – variable lengths increasing in 3m sections
12m, 15m, 20m, 25m
Clear span – variable lengths increasing in 5m sections
Clear or arched window walls 3m, 4m, 5m

Stage Covers	POA
Clear Pavilions	POA
Lining	POA
Pagodas	POA
Flooring	POA
Lighting & Electrical	POA
Heating & Cooling	POA

Seating POA

Maitre De Chair with white cover
Chair Sash assorted colours

Tables POA

Round tables seating 8-12	Trestle tables seating 6-8
Square Tables	

Linen POA

Square white tablecloths
11ft or banquet tablecloths white
Satin overlays assorted colours
White napkins
White box pleat table skirting in 4m lengths
Chaircovers white
Satin or Organza sashes assorted colours
Table runner assorted colours



Delegate Packages

Half Day Package

\$30 Per Person / Per Half Day

Minimum 25 Delegates

Package Includes:

Half day room hire

Basic equipment (Flip board, whiteboard and markers)

Conference/meeting set to your requirements

Complimentary water, mints, note pads and pens

Morning tea – select from options \$8.50 and under

Lunch – combination of options #1 and #2, please feel free to add optional extra's

Complimentary wifi

Day Package

\$40 Per Person / Per Day

Minimum 25 Delegates

Package Includes:

Half day room hire

Basic equipment (Flip board, whiteboard and markers)

Conference/meeting set to your requirements

Complimentary water, mints, note pads and pens

Morning tea –

Lunch – combination of options #1 and #2, please feel free to add optional extra's

Afternoon tea - select from options \$8.50 and under

Complimentary wifi



Equipment Hire

The following equipment is included in your room hire:

- Tables and chairs
- Lectern
- Notepads, pens and mints
- Complimentary wifi
- Flip chart
- Whiteboard and markers

The following equipment can be hired

- Microphone
- Data projector
- Projection screen

We are able to out-source any further equipment for an additional fee upon request. Please ask our function coordinator for an updated quote.

Business Services

Facsimile-transmitting

Local	\$2.00 1 st page
	\$1.00 p/p after
STD	\$2.00 1 st page
	\$1.00 p/p after
International	\$4.00 1 st page
	\$2.00 p/p after

Facsimile-received

10+ Pages	\$0.50 per page
Printing	\$0.50 per page

Photocopying	
Per page	\$0.50

Stationary

Photocopying paper (ream)	\$15.00
Whiteboard markers	\$3.00 each
Blu-tak	\$2.50 strip
Flip charts	\$15.00

Other items available on request



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Breakfast Buffet

Hot and Continental Selection \$25 pp

Continental Selection \$12 pp

Hot Selection \$18 pp

Continental Selection

Collection of muffins and assorted Danish

Muesli and yoghurt

Assorted cereals

Poached fruits

Seasonal fruit platter

Hot Selection

Parmesan and chives scrambled eggs

Grilled bacon

Oven baked tomatoes

Sautéed mushrooms

Pork chipolatas

Baked beans

Bakers Selection

White sour dough

Wholemeal bread

English muffins

Served with a selection of spreads and jams

Beverage

Freshly brewed coffee

Selection of teas

Apple juice

Orange juice



Morning and Afternoon Tea

Chef's selection of freshly baked cookies \$5 pp

Locally baked cookies, tea, coffee and juice

Seasonal fruit platter \$5 pp

Includes a selection of berries, melons and citrus, tea, coffee and juice

Chef's selection of freshly baked muffins \$6 pp

Selection of locally baked muffins, tea, coffee and juice

Scrumptious assorted slices \$6 pp

Assorted slices including traditional favorites, tea, coffee and juice

Fresh baked scones \$6 pp

Served with Chantilly cream and assorted jams, tea, coffee and juice

Savory croissants \$8 pp

Fresh croissants with leg ham and Swiss cheese, tea, coffee and juice

Lunch Options

Option #1 \$15 pp

Traditional sandwiches on white or wholemeal bread, sweet slices, tea, coffee and juice

Option #2 \$17 pp

Gourmet wraps and baguettes, sweet slices, tea, coffee and juice

Option #3 \$20 pp

Alternate drop chicken schnitzel, gravy and chips and fish and chips, sweet slices, tea, coffee and juice

Option #4 \$25 pp

Alternate drop roast sirloin with red wine gravy and seasonal vegetables and whole chicken breast stuffed with bacon, spinach and fetta served with mash and seasonal vegetable, sweet slices, tea, coffee and juice



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Cocktail Function

**\$20 pp with a selection of any 8 from the list
for 3 hours**

'Mini Brushcetta's'

Tomato, bocconcini, basil, cracked black pepper & virgin olive oil
Smoked Salmon with lemon & chive cream cheese seasoned with sea salt
Roast eggplant & zucchini topped with virgin olive oil, garlic & herbs
Marinated Kalamata olives, red onion & fetta
Tomato, pine nut & ricotta seasoned with lemon & black pepper

'Rice Paper Rolls'

Shredded chicken seasoned with sweet soy & seasonal vegetables
Shredded marinated barbecued pork & seasonal vegetables
Rice noodles & vegetables lightly seasoned with soy
Shredded fresh salmon, avocado & rice seasoned with sea salt

'Seafood '

Tender marinated mixed seafood
Fresh snapper, coriander & red curry cakes
Lightly seasoned, golden fried fish coujons
Lemon pepper prawns with garlic aioli

'Hot Selection'

Pork & coriander spring rolls with assorted dipping sauces
Parmesan Arancini with semi-dried tomato dip
Spinach & fetta filo slice
Thai beef skewers
Spicy chicken satays

Set Menu

Select 2 from each course to be served alternately

Entrée

Thai Prawns

King prawns seasoned with coriander & chilli served with a salad of cucumber, mint & coriander

Moroccan Spiced Grilled Chicken Tenderloins

On a bed of couscous with garden greens seasoned with lemon

Roast Pumpkin Ravioli

With a pine nut, basil & sun dried tomato cream

Peking Duck Salad

Salad of shredded duck, rocket, apple & walnut oil

Seafood Parcels

Crisp filo parcels filled with prawns & fish served with a lemon butter sauce

Mains

Herb Crusted Barramundi Fillet

Served on a salad of garden greens, red onion, green beans & baby potatoes seasoned with a sweet soy & balsamic dressing

Slow Roasted Sirloin

Seasoned with mustard & cracked black pepper, served with a green peppercorn & red wine jus served with broccolini and seasonal roast vegetables

Roast Chicken Breast

Individual roasts filled with Mushrooms & bacon topped with a white wine, cream & blue cheese sauce served with steamed new potatoes and seasonal vegetables

Vegetarian Lasagne

Layers of fresh seasonal vegetables, pasta, tomato & béchamel sauce & melted cheese served with a seasonal garden salad

Beef Fillet 'Rossini'

Fillet of beef cooked to medium rare resting on a toasted crouton topped with pate & served with a mushroom & madiera sauce with steamed baby potatoes and seasonal vegetables



Desserts

Coffee Kahlua Profiteroles

Profiteroles filled with kahlua custard served with a rich chocolate sauce

Blackforest Gateau

Rich chocolate cake layered with cherries & cream served with a cherry compote & double King Island Cream

Tiramisu

Italian Tiramisu served with a mocha anglaise & chocolate shavings

Caramel Pecan Pie

Served with a coffee chantilly cream

Sticky Date Pudding

Served with a butterscotch sauce & cream

Chocolate & Baileys Mousse

Layers of chocolate & baileys mousse topped with chantilly cream & chocolate shavings

Freshly brewed coffee & tea

2 course selection	\$35.00
2 course selection with pre-dinner canapés <i>(Chef's selection of 2 cold & 2 hot canapés for 30 minutes)</i>	\$45.00
3 course selection	\$55.00
3 course selection with pre-dinner canapés <i>(Chef's selection of 2 cold & 2 hot canapés for 30 minutes)</i>	\$65.00

Children's Menu 3-12 years of age including unlimited soft drink and ice-cream dessert \$15

Young Adult Menu 13-17 years of age full menu with unlimited soft drink



Beverage Packages

All beverage packages include:
White wine, red wine, sparkling wine and soft drink
plus your choice of 2 local beers on tap: 1 heavy and 1 light

Package 1:
House white wine
House red wine
House sparkling wine

3 hours \$38.00 per person
5 hours \$48.00 per person

4 hours \$43.00 per person
6 hours \$53.00 per person

Package 2:
Your choice of 2 white, 2 red, 1 sparkling

Whites
Mother of Pearl Sauvignon Blanc
Herbert Pinot Grigio
Koonara Flowers for Lucy Moscato
Noski Chardonnay

Reds
Noski Shiraz
Mother of Pearl Cabernet Merlot
Noski Cabernet Sauvignon
Mother of Pearl Sparkling White
De Giorgio Sparkling Red

3 hours \$45.00 per person
5 hours \$55.00 per person

4 hours \$50.00 per person

Package 2 to be discussed with client based on availability



CLIENT INFORMATION SHEET

Access to the venue

As a working hotel operating seven days a week please advise guests that they will not be able to access the function area before the designated time but they are welcome to assemble in the bar where they will be able to purchase drinks at their own cost.

Tables

There is a limited number of large round tables available and should you require additional rounds they may be hired at a cost to you, the client, which will include delivery, assembly and removal.

Linen

The Bellum Hotel provides white table cloths for all tables required for your function which may include a white linen napkin for every guest.

Chair covers and decorations

All chair covers and decorations must be liaised with the manager of the Bellum Hotel and will be an additional cost to you, the client.

TERMS AND CONDITIONS

Pricing

All prices are current at the time of quotation and are subject to revision by the manager prior to the signing of the Event Booking form.

Confirmation of booking

Confirmation of the booking by the client must be in writing within ten (10) days of the tentative reservation. Should your deposit and signed agreement not be returned within ten working days the Bellum Hotel manager reserves the right to release the date and allocate the space to another client.

Payment

All function accounts are to be paid in full ten (10) working days prior to the function, unless prior arrangements have been made with the Bellum Hotel management.

Cancellation

In the event a function is cancelled the following conditions shall apply

- A Within 20 days of the date, all deposits shall be forfeited and the client shall pay a fee up to 50% of the estimated cost of the entire function
- B Within 72 hours of the date, all deposits shall be forfeited and the client shall pay a fee of 100% of the estimated cost of the entire function
- C Greater than 20 days – all deposits shall be forfeited if the Bellum Hotel is unable to resell the date

Final attendance

Final confirmation of guests is required ten (10) working days prior to the event. After that time any reduction in numbers will still need to be paid for. The ability to increase numbers after that date will depend on availability of space and food preparation required.



Reduction in guest numbers

In the event that, within 30 days prior to the function date, the expected attendance figure is reduced by more than 20% the client may be liable to pay for up to 50% of the reduced number.

Client responsibility

The client is required to inform all relevant persons in the organizing of the function of the terms and conditions of the Bellum Hotel.

Damages

Although all care will be taken, the Bellum Hotel is unable to take responsibility for damage or loss of property left on the hotel premises prior to, during and after the function. The client is financially responsible for any damages, theft or breakages caused to the property and/or equipment of the Bellum Hotel. Therefore the client will bear the cost of repair/replacement as determined by the management.

Compliance and liability

It is understood that the client will conduct their function in an orderly manner in full compliance with the venues management and all applicable laws. The venue reserves the right to exclude or eject any and all objectionable persons from the function or the premises without liability. If the venue has reason to believe that a function will affect the smooth running of the venue, its security or reputation, it reserves the right to cancel the event without liability.

Alcohol

Responsible service of alcohol The Bellum Hotel reserves the right (under the Liquor Licensing Act 1997 – Section 108 and Section 125) to refuse service of alcohol to intoxicated or disorderly patrons.

Noise

All functions must comply with liquor licensing regulations.

Smoking

The Bellum Hotel is a non smoking venue. There are limited outdoor areas where an ashtray is provided.

Food and beverage packages

The food and beverage packages will need to be decided no later than four (4) weeks prior to the event date and the menu finalized fourteen (14) days prior to the event date. This must include any dietary requirements of guests.

Commencement and vacation of function

The client agrees to begin and vacate the venue at the scheduled times agreed upon. In the event that the function should go beyond the agreed finish time the manager reserves the right to charge whatever extra costs are reasonably incurred to ensure the smooth operation of the function.

Set up and delivery of equipment

Clients are responsible for the cost involved in ensuring set up and break down time on all function space. All deliveries to the venue must be prior advised to the venue and must be marked with the name and date of the function. Whilst every effort will be made to assist in movement of goods from the storage area to the function area assistance will be offered on the basis of staff availability.



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Consumption

No food or beverages of any kind will be permitted to be bought into the venue for consumption at the function by the client or by guests, invitees or persons attending the function, except by prior arrangement with management.

Cleaning

General cleaning is included in the cost of the function. However, additional cleaning charges may be incurred where a function has created cleaning requirements which are considered to be over and above normal.

Basis of agreement

Performance of this agreement is dependent upon the ability of the venue to complete said agreement and subject to labor troubles, disputes, strikes or pickets, accidents, government (Federal, State, Local requisitions), restrictions upon travel, transportation, food, beverage or supplies equipment failure and other causes whether enumerated herein or not, which are beyond the control of the venue. In no event shall the venue be liable for the loss of profit or consequential damages suffered by the client, where based on breach of contract, warrant or otherwise. In no event shall the venue's liability be in excess of the functions estimated cost.

All client information and terms and conditions have been received, noted & accepted

Name of client(s) _____

Signature(s) _____

Date _____ / _____ / _____

