



Functions & Events at the Windsor

Functions at the Windsor

No matter what the occasion the Windsor has multiple function spaces to suit

One of Miles' most historical establishments, The Windsor Hotel's convenient location, multiple function spaces, friendly staff, superior catering options & a touch of class, ensure a memorable event for any occasion.

Spaces to suit

Offering a choice of old world charm and unique private and semi-private spaces, indoor and al fresco casual areas, we can create everything from intimate celebrations to corporate events.

From your initial enquiry right through to finishing touches on the day - our enthusiastic and experienced team will work alongside you to make it a successful event.

Get in touch

4627 1159 info@windsorhotelmiles.com.au

Enjoy our spaces for work & play

Gibbons Room

A great space tucked away perfect for meetings, private dinners and long lunches. Available for exclusive use for bookings over 8 people.

Seated 8-14

Cocktail 20

Mulholland Room

Showcasing the original art deco mosaic tiles of the late 1930's and an amazing basket chandelier, this is a great sit down space. Perfect for a small gathering. Available for exclusive use for bookings of 4-8 people seated.

Murilla Bar

A great space for your function. Exquisite billiard lights, a collection of art by local artists and a touch of class, this is one of our most versatile rooms, offering its own bar and leather couch - ideal for all occasions. The area can also be booked in conjunction with the outside licenced alfresco area for an extended capacity and live music.

Seated 55

Cocktail 80

Alfresco Dining

Outside along Pine St frontage perfect for cocktail functions or after-work gatherings.

Seated 20-40

Cocktail 80

Set menu

Entrees - Select 2

Potato and leek soup finished with cracked pepper and eschallots (Vegan Option) GF V

Trio of seared scallops, grilled chorizo on cauliflower puree

Garlic prawns (5) served with steamed basmati rice GF

Wagyu spring rolls, secret mix of pulled wagyu and delicious spices.

2 x Course Set Menu \$24.00 - \$40.00/pp

3 x Course Set Menu \$48.00/pp

Mains - Select 2

Atlantic salmon or barramundi on a bed of sweet potato mash, braised cabbage & bacon. Served with broccolini & cherry tomato jam. GF

Chicken, brie and spinach filo served with broccolini, baby carrots, wild rocket and roasted cherry tomatoes. Finished with a salsa verde.

Prime 250gm rib fillet, cooked medium served with potato gratin, grilled baby carrots and asparagus. Finished with a red port wine jus. GF

Tender slow cooked blade presented with baby beans and chat potatoes in garlic butter, roasted onion and baby carrots. Drizzled in pan, port & pepper jus

Dessert - Select 2

Cheese plate with quince paste, crackers & fruit

Double chocolate mud cake

Cheesecake varietal

Alternate menu for a large casual booking can be designed upon enquiry

Canapes

Cold Canapes Serves of 8 Pieces

Smoked salmon, dill, shallot, with cream cheese on cucumber	GF V	\$18
Goats cheese, balsamic onion jam slice	V	\$20
Rice paper spring rolls, Vegan or chicken/pork filling available	GF V	\$20
Bruschetta mini toasts		\$14
Mini frittatas	GF V	\$18

Hot Canapes Serves of 8 Pieces

Chicken & chorizo pesto skewers	GF	\$26
Mozzarella sticks with spiced cherry tomato jam	V	\$16
Pork belly, chorizo & cauliflower puree bites		\$20
Szechuan calamari with house sauce	GF V	\$12
Mini skewers of beef & haloumi	GF	\$26
Crumbed camembert with tomato jam & crackers	V	\$16
Wagyu spring rolls with chef's own dipping sauce		\$20
Carrot & halloumi dill balls	GF V	\$16
Mini gourmet guinness pies		\$24
House battered prawn torpedos		\$16
Chargilled veg skewers, mushrooms, peppers, courgettes, cherry tomatoes & spanish onion	GF V	\$20
	GF	
Mini frittatas		\$18
Spicey windsor wings		\$12
Karaage chicken bites with aioli		\$18

All selections come in serves of 8 pieces excl Camembert which serves 2-4 people.

Pizza & platters

Pizzas Approx 8 Slices or 12 Squares

Caramelized onion, bocconcini, prosciutto with rocket leaves		\$25
All things meat		\$25
Roasted pumpkin, spinach, zucchini, mushrooms, cherry tomatoes, spanish onion & fetta	V	\$25
Chicken, bacon, pineapple, mushroom capsicum mozzarella & ranch swirl		\$25

Platters Serves 4-6 persons

Charcuterie Board - Mixed variety of cheese & meats, antipasto options, breads & dips	\$70
Gourmet wraps , turkish rolls & sandwiches all with mixed fillings (24 pieces)	\$48
Seasonal fruit platter - full of fresh cut varietal fruits	\$40
Mixed platter from canape selection. Minimum of 4 selections	\$TBA

Beverage packages

Various Packages can be arranged for your event. We are extremely proud of our International and Local Wine & Spirit List along with our famous line up of Craft, Premium & Contemporary Beers that has helped in putting The Windsor Hotel on the hospitality map nationwide.

We will work with you to deliver something suitable and enjoyable, matched perfectly to your individual taste & budget.

Please call 4627 1159 or email us on info@windsorhotelmiles.com.au



Terms & conditions

CONFIRMED DETAILS

To secure the booking please complete the booking and payment form - credit card details are required as a holding deposit and for payment of the function.

Deposits can be paid by Credit Card (MasterCard, Amex and Visa), Cash, Eftpos or Direct Debit.

PAYMENT

The food order will be processed on confirmation and beverage tabs at the conclusion of the function. Credit card transaction fees apply: 2.75% for Amex, 1.25% for other cards. Other payment methods are available.

MENU CONFIRMATION

Confirmed menu selections must be emailed 5 days prior to event commencement. We appreciate things can happen without notice, and we will work with you to accommodate any last minute bookings. Payment of food will be required at time of confirmation of menu for all 'last minute' events that we can accommodate.

CANCELLATIONS

Management reserves the right to cancel any unconfirmed bookings and allocate the space to another client. Penalties may apply: A cost of 50% of the agreed minimum spends will be incurred should you cancel within 72 hours of the agreed function date & time.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

The Liquor Act aims to ensure that those who consume alcohol are to do so in a responsible manner. The Windsor Hotel is committed to the principles of this Act. All employees and patrons must adhere to the following responsible service of alcohol practices; *No liquor to be served to minors (under 18 years of age) *Persons exhibiting signs of intoxication will be refused service and removed from the premises.

INSURANCE

The Windsor Hotel will not accept responsibility for the loss or damage to any equipment or merchandise left on the Hotel's premises prior to, during, or after the function.

LOSS & DAMAGES

The client shall remain responsible at all times for any loss or damage to the property of the Hotel caused by the client, guests and invitees.