

steeple

s
mornington

FUNCTIONS & EVENTS



Located next to the the beautiful Mornington Racecourse in the heart of the Mornington Peninsula, Steeples Mornington is a welcoming venue for all kinds of celebrations from relaxed cocktail events to formal seated gatherings.

Our function offerings are flexible and tailored to suit your needs, with a choice of 2 or 3 course seated menus or a canapé selection for more casual occasions. We also provide kid-friendly options and customisable beverage packages, making Steeples ideal for family events, corporate functions, and everything in between.

With dedicated spaces, warm hospitality, and a team committed to making your event stress free and memorable, Steeples is the perfect place to celebrate.

THE CHASE

55 MAX-CAPACITIES | AUDIO/VISUAL | SEMI PRIVATE AREA

Situated in a semi private room, this space features stunning garden views through floor-to-ceiling windows. Perfect space for birthdays, wakes and any other memorable occasions.



THE TERRACE

55 MAX-CAPACITIES | AUDIO/VISUAL | SEMI PRIVATE AREA

Our terrace is a bright, heated, undercover area that can be enjoyed all year round. It offers uninterrupted views of our garden and the soothing sounds of the flowing creek. The space is a perfect are for birthdays, wakes and any other memorable occasions.

\$200 ROOM HIRE FEE

*Free when catering for 50 guests or more

*Minimum Spend Sat & Sun Applies





COCKTAIL CATERING

minimum 25 people

5 items \$25 per person, 7 items \$30 per person, 10 items \$35 per person

- ☐ **Beef Sliders** + \$2pp
- ☐ **Party Pies & Sausage Rolls** (alg)
- ☐ **Dim Sim, Samosas, Spring Rolls**
- ☐ **Pork & Chive Dumplings**
- ☐ **Panko Calamari Rings**
- ☐ **Fish Bites** (alg)
- ☐ **Battered Prawn** (alg)
- ☐ **Battered Cauliflower** (vg, alg)
- ☐ **Trio Of Fries** (v)
- ☐ **Pumpkin Arancini** (vg, alg)
- ☐ **Spinach & Ricotta Pastizzi** (v)
- ☐ **Traditional Bruschetta** (v)
- ☐ **Assorted Quiches**
- ☐ **Assorted Gourmet Sandwiches**
- ☐ **Danishes** (v)
- ☐ **Scones w cream & jam** (v)
- ☐ **Mixed Fruit Platter** (vg, ld)
- ☐ **Mini Cakes Platter**

PIZZAS (alg) - Select Two

- ☐ **Margherita**
- ☐ **Meatlovers**
- ☐ **BBQ Chicken**
- ☐ **Hawaiian**
- ☐ **Veg**

SATAY SKEWERS (lg, n) - Select One

- ☐ **Beef**
- ☐ **Chicken**

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts, (lg) low gluten, (alg) available low gluten, (ld) low dairy

KIDS COCKTAIL CATERING

12 years old and under/ minimum 10 people

KIDS PLATTER

3 choices \$15 per person, 5 choices \$20 per person

- ☐ **Fairy Bread** (v)
- ☐ **Fruit Cups** (vg, lg)
- ☐ **Mini Cake Cups** (v)
- ☐ **Chip Cups** (vg, lg)
- ☐ **Potato Gem Cups** (vg)
- ☐ **Chicken Nuggets** (alg)
- ☐ **Mini Sausage Rolls** (alg)
- ☐ **Mini Party Pies** (alg)
- ☐ **Fish Bites** (alg)
- ☐ **Calamari Rings** (alg)

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts, (lg) low gluten, (alg) available low gluten, (ld) low dairy





SET MENU

minimum 20 people / maximum 50 people

2 courses \$60 per person, 3 courses \$70 per person

ENTRÉE:

Lemon Pepper Calamari w saffron aioli & lemon (alg)

Pumpkin Arancini w spicy aioli & balsamic glaze (alg)

Satay Prawn or Chicken Skewers (alg, n)

Char-Grilled Chicken Thigh w pineapple & jalapeño salsa (alg)

MAINS:

Dijon & Rosemary Porterhouse (alg) premium cut porterhouse, marinated in dijon mustard & rosemary, cooked medium, baby buttered beets, corn, fennel & creamy mushroom gravy

Roasted Pumpkin Ravioli (v, n) roasted pumpkin & sage ravioli, home-made tomato & basil sauce, pesto, wild mushrooms, garlic, onion, sun-dried tomatoes, butter, white wine, spinach, parmesan & pine nuts

Tuscan Chicken (alg) marinated & grilled chicken breast kiev cut, topped w creamy sun-dried tomato & spinach sauce, served w sweet potato mash & broccolini

Oven Baked John Dory (alg) sauce soubise, roasted vegetables served w fried rocket & a lemon wedge

Quinoa & Greens Salad (avg, lg, n) quinoa, broccolini, beans, sweet potato, spinach, feta cheese, almond flakes, walnuts, dried cranberries w passionfruit & mango dressing

DESSERTS:

All desserts served with whipped cream and coulis

Tiramisu Cake

Vegan Raspberry & Passionfruit Bomb Alaska (avg)

Baileys Cheesecake

Ferrero Cheesecake

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts, (lg) low gluten, (alg) available low gluten, (ld) low dairy



OPTIONAL EXTRAS

BEVERAGE PACKAGES

Price & extras available upon request

BAR TAB OPTIONS

TAP BEER

Carlton Draught

Victoria Bitter

Great Northern Super Crisp

Carlton Dry

4 Pines Pacific Ale

CC & Dry

Hard Rated Lemon

HOUSE WINE by the glass

Morgans Bay Cuvée

T'Gallant Prosecco

Squealing Pig Sauv Blanc

Dance with Devil Chard

Morgans Bay Cab Merlot

Seppelt Drives Shiraz

Includes all soft drinks, juices & sparkling water

A wide selection of spirits are also available

CAKEAGE - \$2pp

basic cake cutting available

TEA & COFFEE STATION - \$50

includes hot water urn, assorted teas and coffee with cold milks

TABLE CLOTH - \$10e

optional black/white

TERMS & CONDITIONS

The following terms & conditions apply in respect of the above-listed Function to the exclusion of any other terms and conditions:

CONFIRMATION OF BOOKINGS

Any tentative bookings are held for a maximum period of 7 days (or such lesser period of time at the sole discretion of the Venue) after which the booking will automatically be released if this confirmation form together with deposit payment has not been received by the Venue management.

To confirm the Client's booking, the Client is required to pay a deposit of \$200 & return to the Venue a copy of this Agreement signed by the Client. The Venue is bound by this Agreement upon its receipt of the Client's deposit, the Venue's receipt of a copy of this agreement signed by the Client, & the Venue's authorised officer signing this Agreement. Prior to confirming any booking, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's license) upon its request.

STANDARD BOOKING CONDITIONS

- Room Hire \$200
- To book 21st Birthday Functions, the hosts are to meet with the functions coordinator to discuss the hotel criteria for such occasions. \$75.00 will be charged per extra security guard required, this amount being non-refundable.
- Window covering is not permitted & any items that you wish to adhere to windows must be pre approved by the functions coordinator.
- Blu tac and/or 3M hooks are only to be used on walls.
- Glitter, confetti or table sprinkles are not permitted. A \$100 clean up fee will apply if used.
- Additional charges apply for Public Holidays.
- Minimum spend of \$1500 applies to Saturday & Sunday's

CANCELLATIONS

All deposits are non-refundable.

FINAL GUEST NUMBERS

Final guest numbers on which all charges will be based must be given 14 days prior to the day of the function. All catering must be paid in full prior to the day of function. If the Client fails to notify the Venue of its final number of guests attending the function within such time period, the final number of guests for the function shall be deemed to equal the Approximate Guests number previously advised by Client plus any Additional Guests approved by the Venue. Prices quoted are based on the Approximate Guests number attending the function. Should the final numbers for the Client's function fall by more than 10% of the Approximate Guests number, the costs quoted in this Agreement may need to be redesigned or a slippage fee may apply, as determined in the Venues' sole discretion. If the Client wishes to discuss the slippage conditions, please don't hesitate to speak to Venue management to go over available options.

CATERING

The Venue requires confirmation of menus 14 working days prior to the function, including any special dietary requirements of particular guests. Final guest numbers for the function must also be specified within the same time frame. Venue management will consider the final numbers given as the basis for the minimum amount to be invoiced to the client for the function. The Venue is licensed to cater for all food & beverage consumed by guests on the premises. No food or beverages can be brought onto the premises without the approval of Venue management. At the discretion of the Venue Manager, the Venue may permit cakes of a celebratory nature.

LIQUOR LICENSING REQUIREMENT

The Venue & function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behaviour will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe & friendly environment for our guests & staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol & will be required to leave the Venue. Staff will offer to call a taxi for any guests requesting this service. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement.

SECURITY DEPOSIT/BOND

The Venue reserves the right to charge the Client a Security Deposit of up to \$500 as security against the Client's liabilities to the Venue under this Agreement. The Venue will inform the Client if a Security Deposit is required. If a Security Deposit is paid to the Venue, it will be refunded to the Client on the day after the function should the Client have no outstanding liabilities owing to the Venue under this Agreement.

ADDITIONAL OBLIGATIONS

Client agrees to conduct the function in an orderly manner and in full compliance with all applicable laws governing the State of Victoria. At the completion of the function, Client will remove all their belongings placed within the Venue. All persons under the age of 18 years, must vacate the premises, Steeples Mornington before 10pm.

RISK IN PROPERTY

The Venue will not accept responsibility for damage or loss of the Client's, its accessories, agents and or guests property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk. The balance payment for the function (including for all food catering for the final number of guests) is required 14 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa & Mastercard). Upon the request of the Venue, Client shall provide the Venue with a credit card & the Client irrevocably gives authority for Venue to charge such credit card for any Additional Charges incurred.

COMMENCEMENT/VACATION OF FUNCTION AREA /ROOMS

The Client agrees to commence the function at the scheduled time & to have guests, invitees & other persons vacate the designated area at the contracted time. Please make allowances when booking to include set-up and breakdown times of all function areas, as a surcharge may apply to extend the booking.

DAMAGE

The Client will be responsible for any & all damage or injury to any person or property caused by its accessories, agents & or guests. The Client will be liable for the costs of repairs or replacement (in the sole discretion of the Venue) of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client,

its accessories, agents & or guests in connection with the function & the Client accepts responsibility for such costs.

FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

SMOKING

Smoking is not permitted within the venue. Outdoor smoking facilities are available.

EXTERNAL SUPPLIERS

Access times for external suppliers (for items such as flowers, decorations, balloons, additional linen, photo booths, photographers, entertainers, AV equipment etc.) will be at the discretion of management. Steeples Mornington will not accept responsibility for any injuries sustained to any person as a result of equipment installed by the client or the client's service providers.

TERMS OF PAYMENT

Payment can be made by cash, bank cheque, EFTPOS, credit cards (AMEX, Visa & Mastercard).

ACCEPTANCE

I (Client) accept the terms and conditions as set out above:

Client Signature / Client Authorised Officer Signature:_____

Client name:_____

Date:_____

Accepted by the Venue:

Venue Authorised Officer Signature:_____

Venue Authorised Officer Name:_____

Date:_____

GET IN TOUCH

Phone:

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