

FUNCTIONS

THE
JUNCTION

WELCOME

THE JUNCTION

OUR VENUE AT A GLANCE

STATE OF
THE ART SPACES
4 EVENT SPACES

SMALL & MEDIUM
EVENTS
UP TO 250 PEOPLE

PREMIUM PACKAGES

Welcome to The Junction, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a birthday, work party, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at functions@mcguireshotels.com.au. Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at The Junction.

SPACES

THE JUNCTION

The Beer Garden

The Beer Garden is the perfect alfresco event space for functions and events. From after work drinks to birthday celebrations, The Beer Garden is a great place to relax with a glass of wine or beer and catch up with your friends over tasty snacks or cocktails.

CAPACITY: MAX 250 COCKTAIL



The Corner Bar

Welcome to The Corner Bar, the heart of our venue. This large-scale area is perfect for larger functions, offering a warm and inviting atmosphere. With an exclusive bar and pool tables - it's the ideal space to gather, socialise, and celebrate in style.

CAPACITY: MAX 200 COCKTAIL

SPACES

THE JUNCTION

The Heritage Room

Discover the charm of The Heritage Room, perfect for smaller and intimate events of up to 70 people. With a cozy ambiance and historic charm, The Heritage Room provides an intimate setting for meaningful gatherings.

CAPACITY: 70 COCKTAIL | 40 SIT DOWN



The Restaurant

Our Restaurant is the perfect space for intimate lunches that stretch into leisurely afternoons, or elegant dinners that leave a lasting impression. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

The Restaurant comfortably accommodates groups of all sizes, from casual group dining to large scale celebrations. Looking for a more exclusive event? The entire area can be booked for your next event!

CAPACITY: MAX 70 SIT DOWN

A close-up photograph of several appetizers on a wooden surface. Each appetizer consists of a small piece of bread topped with a slice of smoked salmon, a dollop of white cream, and garnished with fresh green microgreens and a small amount of black caviar. In the background, there are some sliced red onions and tomatoes.

FOOD PACKAGES

FOOD

THE JUNCTION

Canapés

Minimum 10 People

6 ITEMS 2 MEAT + 2 SEAFOOD + 2 VEG **\$35PP**

9 ITEMS 3 MEAT + 3 SEAFOOD + 3 VEG **\$50PP**

12 ITEMS 4 MEAT + 4 SEAFOOD + 4 VEG **\$65PP**

DETAILS

Choose any 6, 9 or 12 menu items.



MEAT SELECTION:

Chicken romesco tart
with feta cheese

Salami & grilled
vegetable skewers ^{GF}

Peking duck pancake

Angus beef pattie
slider with cheese
& tomato relish

Crumbed chicken
garlic ball

Mixed flavour premium
party pies

House made premium
sausage rolls

SEAFOOD SELECTION:

Natural oyster with
homemade mignonette
dressing ^{GF • DF (A)}

Smoked salmon crostini
with dill cream & shaved
fennel ^{GFO (I)}

Prawn & Ginger
dumpling ^(I)

VEGETABLE SELECTION:

Marinated
vegetable tart ^{V • VN}

Japanese Egg
Sandwich Bite ^{V • GFO}

Mushroom arancini ^{V • GF}

Vegetarian
spring rolls ^{V • VN}

Platters

DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.



LET'S PARTY PLATTER \$100

Mixed flavour party pies ¹⁰, premium house made sausage rolls ¹⁰ & garlic chicken balls ¹⁰ served with tomato sauce & aioli

HOT SEAFOOD PLATTER \$110 ⁽¹⁾

Twisted prawn cones ¹⁵, salt & pepper calamari ²⁰, crispy battered flathead ¹⁰ served with tartare sauce & lemon wedges

PIZZA SLAB \$45 ^{GFO}

16 Slices, choose one of the flavours below:

- Meatlovers
- Hawaiian
- Camembert Chicken
- Vegetarian
- Cheese

ASSORTED SUSHI PLATTER \$120 ^{GF (1)}

50 Sushi Rolls:

Chef's selection of seafood, meat & vegetarian fillings, served with soy sauce & pickle ginger

GLUTEN FREE PLATTER \$100 ^{GF}

Mushroom arancini ¹⁰, Moroccan chicken skewer ¹⁰, beef party pies ¹⁰ served with aioli & tomato sauce

VEGETARIAN PLATTER \$100 ^V

Mixed vegetable money bags ¹⁵, mushroom arancini ¹⁰, spinach & ricotta rolls ¹⁰ served with aioli & sweet chilli sauce

SANDWICHES PLATTER \$100

30 Pieces, please select a maximum of 3 listed options:

- Turkish bread with sliced roast beef, Spanish onion & rocket with honey mustard
- Tortilla wrap with seasoned chicken, smashed avocado, mesclun, Spanish onion & carrot
- Egg, Lettuce & Mayo
- Corn Beef & Pickles
- Fresh ham & cheese

CHARCUTERIE BOARD \$110 ^{GFO}

Prosciutto, salami, ham, cheddar cheese, camembert cheese, chef's selection of seasonal fruit, grilled vegetables, marinade olives & crackers

SOMETHING SWEET PLATTER \$100 ^{GF}

40 Desserts:

Chocolate brownie ^{GF}
Strawberry cheesecake ^{GF}
Raspberry & blueberry friand ^{GF}
Orange & almond loaf ^{GF • DF}

SCONE PLATTER \$90

30 Scones:

Buttermilk scone, served with whipped cream & strawberry jam

SEASONAL FRUIT PLATTER \$100 ^{GF}

Freshly sliced seasonal fruit platter ⁵⁰

LITTLE PEOPLE PARTY PLATTER \$10 PER CHILD ⁽¹⁾

Minimum 10 Children

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

Buffet

Minimum 30 People

ADULTS - \$75PP

KIDS (6-12) - \$45PP

KIDS (0-5) - \$15PP

DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety licence



OUR BUFFET SELECTION & OFFERINGS:

HOT DISHES	ROAST CARVERY	VEGETABLES	SALADS
<i>Choose two below:</i>	<i>Choose one protein below:</i>	<i>Choose two below:</i>	<i>Choose two below:</i>
Beef stroganoff ^{GF}	Mustard roast beef ^{GF}	Roast vegetables ^{GF} <i>potato, carrot & pumpkin</i>	Caesar salad ^{GF • V}
Chicken cacciatore ^{GF • DF}	Roast pork leg with crackle ^{GF}	Steamed rice ^{GF • V}	Garden salad ^{GF • V}
Bacon & chorizo penne pasta ^{GFO}	Roast marinade lamb ^{GF}	Steamed seasonal green vegetables with fetta & toasted almond flakes ^{GF • V}	Pasta salad ^{GFO}
Lemon & garlic butter barramundi ^{GF (I)}	Roast honey glazed ham ^{GF}	Cauliflower gratin & toasted walnuts ^V	Coleslaw ^{GF • V}

DESSERT: Seasonal fruit platter & chef's selection of petit fours

Your buffet also includes bread rolls, butter & condiments

ADD COLD SEAFOOD TO BUFFET:

Make your buffet your own by adding on these delicious cold seafood offerings!

Add Smoked Salmon ^(I) +\$15pp

Add Cooked Prawns ^(A) +\$20pp

Add Natural Oysters ^(A) +\$25pp

Formal Menu

Minimum 20 People

1 COURSES - \$45PP (Main Only)

2 COURSES - \$70PP

3 COURSES - \$80PP

*CHOOSE TWO ITEMS PER SECTION,
SERVED ALTERNATE DROP*

DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.



ENTRÉES

Baked Moroccan Pumpkin Wedges with paprika yoghurt, roasted pepitas, roquette, red onion & cheesy crisps ^{V • VNO}

Japanese Beef Tataki with spring onion, toasted sesame & ponzu dressing ^{GF • DF}

House-made Hot Smoked Salmon Ribbon with shaved fennel, orange segments & watercress, garlic aioli ^{GF • DF (I)}

Italian Prosciutto Salad with pear, toasted walnut, roquette, olive oil, balsamic glaze & crispy bread ^{GFO}

MAINS

200g Eye Fillet cooked to medium served with potato gratin, seasonal greens, truss cherry tomatoes & red wine jus ^{GF}

Grilled Moroccan Chicken Breast served with Mediterranean style couscous & house-made Tzatziki

Confit Duck Maryland served with potato gratin, green beans, truss cherry tomatoes & red wine jus ^{GF}

Pan Fried Barramundi with skin on, served with roasted potato wedges, seasonal greens & romesco sauce ^{GF (I)}

Truffle Mushroom Gnocchi mushrooms, red onion & peas tossed in a creamy truffle sauce, topped with shaved parmesan cheese ^V

DESSERTS

Caramel Sticky Date Cake topped with salted caramel, served warm with cream & fresh berries

Warm Apple & Rhubarb Cake sitting on a moist orange & almond base, topped with a fine crumble, cream & fresh berries ^{GF • DF}

Mud Cake topped with a creamy chocolate rosette sprinkled with dried raspberries, served with cream & fresh berries ^{DF • VN}

Petit Four chef's selection of sweet treats, mix of chocolate, berry and citrus flavours

Set Menu

DETAILS

Discover convenience and flavour with our set menus – ideal for corporate lunches and casual gatherings. Enjoy a curated selection that promises a delightful dining experience for any occasion.



SPORTSMAN'S LUNCH \$45PP

*Cheesy garlic bread to share down the middle of the table. Your choice of **two** of the below menu options served alternate drop.*

200G Rump Steak, cooked medium and served with butter mash potato and a Caesar salad topped with a red wine jus ^{GFO}

Chicken Caesar Salad with cos lettuce, croutons, bacon, parmesan, poached egg, Caesar dressing & anchovies

Traditional Chicken Parmy served with chips and a Caesar salad

Lemon Butter Barramundi served with mash, seasonal vegetables & lemon ⁽¹⁾

Char-Grilled Pork Striploin served with potato gratin & seasonal greens ^{GF}

Prawn & Calamari Linguine with broccoli, chilli & garlic tossed in Napoli sauce with fresh herbs ⁽¹⁾

FAMILY SHARE AFFAIR \$47PP

Served down the middle of the table and designed to share.

- Cheesy Garlic Bread
- Smoky BBQ Chicken Wings
- Beer Battered Flathead ⁽¹⁾
- Meatlovers Pizza
- Garlic Prawn Pizza ⁽¹⁾
- Crispy Chips
- Fresh Garden Salad



Breakfast

DETAILS

Elevate your morning event with our breakfast packages!

All packages include a fresh juice, brewed coffee and tea station.



EXPRESS BREAKFAST \$22PP

Choose one option below:

- Ham and cheese toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich
- Smashed avocado on sourdough ^v
- Croissant with a selection of spreads ^v
- Bacon and egg burger with cheese & tomato relish ^{GFO}

CONTINENTAL BREAKFAST \$28PP

Choose two options below:

- Selection of Danish pastries & muffins - 1.5pp
- Individual fruit salads - 1pp
- Fruit and yoghurt parfaits - 1pp
- Cereals with a selection of milks & vanilla yoghurt

THE SUNRISE SOCIAL \$35PP

Chef's selection of pastries on arrival - 1pp, plus your choice of one option below:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages & tomato relish
- Smashed avocado on toasted sourdough, soft poached egg, roasted mushroom, grilled tomato, roquette, crumbled fetta & toasted walnuts
- Eggs Benedict on toasted sourdough with bacon rasher, wilted spinach and hollandaise sauce

All dietary options available.

Delegates

Minimum 5 People

For groups under 5 guest, please speak to our Events Manager who will help create a tailored catering package just for you!

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



PICK YOUR PACKAGE:

All lunch options include an array of soft drink jugs.

FULL DAY DELEGATE - \$55PP

Morning tea **and** afternoon tea, as well as your choice of one corporate lunch option.

HALF DAY DELEGATE - \$45PP

Choice of either morning tea **or** afternoon tea & your choice of one corporate lunch option.

LUNCH ONLY PACKAGE - \$25PP

Your choice of one corporate lunch option, including jugs of soft drink.

MORNING TEA OR AFTERNOON TEA - \$17.5PP

Choice of either morning tea **or** afternoon tea.

COFFEE & TEA STATION ONLY - \$6PP

Freshly brewed coffee and a selection of teas. Includes all day replenishing & a selection of milks.

MORNING TEA / AFTERNOON TEA

Freshly brewed coffee and a selection of teas. Includes all day replenishing and a selection of milks are available. Plus - your choice of **one** of the following:

- Assortment of house-made friands ^{GF • V}
- Freshly baked scones with jam and cream ^V
- Banana bread ^V
- Seasonal fruit and yoghurt parfait ^V
- Warm jam-filled donuts ^V
- Rocky road ^V
- Assortment of muffins ^V
- Chocolate fudge brownies ^{GF • V}
- Premium house-made sausage rolls
- Premium party pies

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

● ROAST CARVERY LUNCH

Exclusively available from 12pm onwards

Hot, plated roast carvery with chef's selection of roast meat, served with vegetables, potato bake, gravy, and one bread roll per person. Pre-requested dietary requirements will receive an alternate meal.

● MAKE YOUR OWN SANDWICH BAR ^{GFO} • MINIMUM 10 GUESTS

A selection of gourmet bread, rolls & wraps made fresh with all your favourite fillings.

● MAKE YOUR OWN BURGER BAR ^{GFO} • MINIMUM 10 GUESTS

A selection of salads, beef patties & sauce served with milk bun.

● MINI BUFFET • MINIMUM 10 GUESTS

Includes choice of two hot dishes, two chef's selection salads, steamed vegetables & steamed rice.

CHICKEN OPTIONS	BEEF OPTIONS	PORK OPTIONS	VEGETARIAN OPTIONS
Chicken cacciatore ^{GF} Chicken coq au vin ^{GF}	Beef stroganoff ^{GF} Beef Ragu ^{GF}	Bacon & chorizo penne pasta ^{GFO} Honey Soy Pork ^{GF}	Vegetarian lasagne Stir fry seasonal vegetables ^{GF}

Lunch options continue on the next page.

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

● PRE ORDER LUNCH

Maximum 30 People - Unless Approved by Event Manager

Pre-order some of our most popular meals from our bistro. Your choice of:

- **CHICKEN SCHNITZEL**
served with chips & salad
- **CHICKEN CAESAR SALAD** VO • GFO
baby cos lettuce, garlic croutons, caramelised bacon, shaved parmesan & a poached egg with a creamy Caesar dressing and optional anchovies
- **STEAK SANDWICH** GFO
grilled rib fillet, cos lettuce, tomato, cucumber, beetroot, caramelised onion, cheese & bbq sauce on toast, served with chips
- **FISH & CHIPS**
crispy beer battered flathead, served with chips, salad, lemon & tartare
- **12 CHICKEN WINGS**
our secret spiced wings served with smokey BBQ sauce
- **CHEF'S SELECTION VEGETARIAN / VEGAN MEAL**
chef's choice of vegan meal based on the best current seasonal ingredients

We cater to all!

We understand dietaries are a big deal! We can cater for guest's dietary requirements, including:

- Medically diagnosed allergies or intolerances (e.g. coeliac, nut allergy, lactose intolerance)
- Religious or cultural dietary needs (e.g. Halal, Kosher*)
- Vegetarian and vegan preferences

To ensure a high standard of service and food safety, we kindly advise that we do not accommodate lifestyle choices or personal preferences (e.g. keto, paleo, low-carb, dislikes, etc.) as part of our formal catering commitments.

Please ensure all confirmed dietary requirements are submitted no later than 2 weeks prior to the event, so our chefs can prepare accordingly.

**Note: While we do our best, strict Kosher meals may require external catering and incur additional charges.*

DIETARIES KEY:

All dietary requirements can be accommodated for. For details on unlisted dietaries, please speak to your Events Manager.

V - Vegetarian

VN - Vegan

GF - Gluten Free

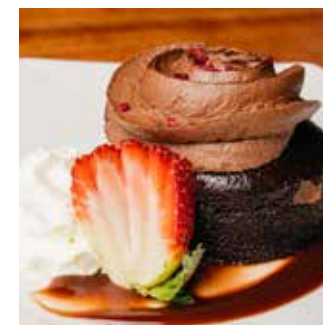
DF - Dairy Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option

DFO - Dairy Free Option



The image shows two rectangular wicker baskets hanging from chains in a bohemian-style interior. The basket in the foreground is a solid, dark brown wicker with a rope handle on the left. The basket behind it is a lighter, more open-weave wicker and is illuminated from within, casting a warm glow. The background is softly blurred, showing indoor plants and architectural details.

EXTRAS & DETAILS

CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

All cakes must be picked up no later than 11am the following day.



PREFERRED SUPPLIERS:

DECOR:

Beautiful Illusions
www.beautifulillusions.com.au
Jodie 0416 182 276
Stephanie 0412 179 214

DANCE FLOORS:

Pro Stage QLD
www.prostageqld.com
0411 196 915
info@prostageqld.com

AUDIO VISUAL:

Microhire QLD
www.microhire.com.au
07 3736 1233

Twisted Pair Productions
www.twistedpairproductions.com.au
info@tppro.com.au
07 3162 0556

BESPOKE:

Looking for something special for your event that is not listed? Speak to your Event Manager!

We are open to specific requests and additional services!

JUKE BOX & PHOTO BOOTH:

Party Animals
www.partyanimalshire.com.au
1800 999 925 / 0407 189 415

LIVE ENTERTAINMENT:

Available upon request. Please speak to your functions co-ordinator.

TERMS & CONDITIONS

THE JUNCTION

CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.
15-90 days: 20% of estimated event cost.
14-8 days: 50% of estimated cost (excluding deposit).
Within 7 days: 100% of estimated event cost.

PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

DIETARY REQUIREMENTS

A surcharge of up to \$25 per person may be applicable for special diets. This will be at the discretion of the hotel.

CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's Hotels are under 24-hour video surveillance.

RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuire's Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

All music - band, DJ, jukebox etc - must adhere to a 90 decibel noise level restriction.

DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuire's Hotels don't take responsibility for items on premises.

SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

SET UP AND PACK DOWN TIMES

The client is only permitted to set up and pack down within the times listed in the table on page one. Failure to do so will result in an additional charge which will be at the discretion of the Hotel.

PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.



THE JUNCTION

**FOR FURTHER INFORMATION OR TO MAKE
A BOOKING ENQUIRY, PLEASE CONTACT
OUR FUNCTIONS TEAM VIA EMAIL**

functions@mcguireshotels.com.au