



FUNCTIONS

Your Event

At The Banjo, we're all about creating unforgettable memories, and our function planning is no different.

WE SPECIALISE IN:

- » Birthday Parties
- » Baby Showers
- » Hens Parties
- » Engagement Parties
- » Work Functions

And more...







Our Spaces



CLANCY'S BALCONY

Step into our newly built, private function and restaurant, 'Clancy's Balcony'. This space can cater for up to 70 people (56 seated, 70 canapé) and is perfect for those looking to enjoy a truly unique alpine experience.

- » Fully private
- » Big screen TV
- » Microphone & sound system
- » Minimum spend required



CLANCY'S RESTAURANT

Ideal for intimate gatherings of up to 15 people, Clancy's restaurant area offers an authentic alpine dining experience.

- » Restaurant space, not private
- » Access to bar & Clancy's facilities
- » No minimum spend required



THE OVERFLOW

Our large back room 'The Overflow' is our largest functions space, while not 'entirely private' it can be sectioned off to create a fun, lively event. The Overflow can hold groups of up to 120 people.

- » Diverse set-ups available
- » Bar access
- » Microphone & sound system
- » Minimum spend determined by event





AT THE BANJO, THERE'S SOMETHING FOR EVERYONE.

Whether you're after casual bites or sit-down dining we've got you covered.

Our Casual Bites range is perfect for relaxed celebrations and offers sliders, grilled skewers, grazing boards, and noodle boxes.

Or if sit-down is more your style, Carve it up with an Alpine Feast. Our Share Platters range is perfect to indulge in mountain luxury.





Casual Bites / Sliders

GET TWO HANDS AROUND THESE BAD BOYS!

Coming to the Banjo for an afternoon of beers with your mates? Well, we've got your Burger fix locked and loaded.

30 SLIDERS | \$150 PER PLATTER

45 SLIDERS | \$225 PER PLATTER

60 SLIDERS | \$300 PER PLATTER

WHAT'S A BURGER WITHOUT FRIES?

Add Fries to Share

Choose from our range of saucy sliders here!



PULLED BEEF

Szechuan & Lime Pulled Beef, Tomato, Onion and Basil Salsa

PORK BELLY

Slow-Cooked Pork Belly with Zucchini and Jalapeno Slaw, and Sesame Coriander Mayo

VEGETARIAN

Cajun Spiced Tofu, Roquette, Lemon and Dill Yoghurt



Casual Bites / Skewers

GNARLY AND GRILLED

Taste the flavour of the flame with our mixed skewers. Grilled on the BBQ, these skewers will leave your mates begging for more.

30 SKEWERS | \$120

45 SKEWERS | \$180

60 SKEWERS | \$240

Choose your skewers here



SPANISH

Chorizo, Capsicum & Onion

Brushed with olive oil and dukkha, served with hummus

ITALY

Caprese Salad

Basil, bocconcini, and heirloom cherry tomato, drizzled with balsamic glaze

ASIAN

Soy & Sesame Grilled Chicken

Sesame, soy, ginger, coriander, and chilli marinated chicken tenderloins



Casual Bites / Grazing Boards

GET A LOAD OF THIS!

They're go-to favourites for a reason. Perfect for après ski afternoons, or to share on arrival for your guests.

Choose from our grazing boards here



ANTIPASTI \$100 PER PLATTER

Salami, Calabrese, Bread Sticks, Toasted Bread, Dips, Marinated Olives, Chargrilled Eggplant, Chargrilled Capsicum, Semi-Dried Tomatoes, Aged Cheeses, Seasonal Fruit

FRIED & PASTRY \$80 PER PLATTER

Party Pies, Sausage Rolls, Chicken Wings, Quiches, Spring Rolls, Meat Balls, Battered Fish Bites



Casual Bites / Noodle Boxes

HOT FROM OUR WOK TO YOU

Salivate in the spice and flavour of Asian street flair with our individual noodle boxes. Packed with seasonal stir-fried Asian vegetables, make these noodle boxes your own.

30 NOODLE BOXES | \$200

45 NOODLE BOXES | \$300

60 NOODLE BOXES | \$400

Choose your favourite noodle, protein, and sauce



SAUCE

Satay Teriyaki Honey Soy Mongolian

NOODLE

Hokkien Udon Vermicelli

PROTEIN

Chicken Beef Tofu Char Sui Pork Prawns





FEAST YOUR EYES ON THIS

The Banjo knows how to put on an awesome spread. So, pull up a chair and dig-in to a flavour-packed feast. Served with tear & share breads, choose from the platters below.

*Minimum 12 people

DIY BAO BUNS

Marinated Pork Belly

Cucumber, carrot, red chilli, Spanish onion, fried onion, fried noodles

Charcoal Bao Buns

WHOLE ROAST CHICKEN \$20PP

Portuguese Peri Peri Chicken

Charred Corn, Bean Salad, Tomato & Chilli Salsa

Tortillas

SLOW-COOKED LAMB \$25PP

Greek-style Lamb Shoulder

Cucumber raita, roasted herbed vegetables, and marinated feta with tomato cucumber and parsley salad

Toasted Pita

SMOKED MEAT \$30 PP

Brisket

Potato Salad, House Slaw and Fresh Green Bean Salad

Bread Rolls

VEGO & VEGAN \$20PP

BBQ Vegetable Medley

Zucchini, pumpkin, whole Dutch carrots, asparagus, truss tomato and onion with hummus and pesto

Garlic Naan

ROASTED BEEF \$55PP

1.5KG Beef Eye

Roasted Chats, House Slaw and Café de Paris Butter

Slider Buns



Drink

What's a party without a selection of signature sips? You will be spoilt for choice when it comes to beverages at The Banjo. We have an impressive selection rotating across all of our bars, featuring all of the iconic brews along with an impressive range of boutique and independent craft beers.

When it comes to our wine list, we have a wide variety of locally sourced and handpicked labels. If you're feeling adventurous with cocktails and spirits, check out our drinks menu for our impressive selection!

BAR TABS

You may choose to run a bar tab at your function, with or without restrictions. Bar tabs can be easily customised to suit your budget and need. All bar tabs will require a credit card. A 'pay as you go' cash bar option is also available, this allows your guests to pay for their drinks as they go.







Accommodation

Have guests visiting from out of town? Our newly renovated boutique accommodation offers the best in everything you need to relax and unwind.

Contemporary in design and architecturally considered, each of our new rooms have been reimagined to embrace the alpine region whilst providing guests with all the comforts they need.

We have 42 rooms available and can offer group discounts on request. Please speak to your functions manager for more details.







Party Time Add-On's

Let's turn up the fun! We'll happily arrange those party extras to make your event a function to remember.

WAIT STAFF

If you require private floor/catering staff for your event, these will be charged at a cost of \$30 per team member p/h - 1 staff per 30 guests.

ENTERTAINMENT

We'll source you a DJ or live band from \$100 p/h.

PHOTOGRAPHER

Snap the night away with your very own photographer from \$100 per event.

DECORATIONS

We can add a touch of magic with party decorations and balloons from \$30 per event.

SECURITY

Feel extra safe with your own security team. It's a minimum 3 hour booking from \$50 p/h. We may require some events to have security, this will be discussed prior to your event.





Terms & Conditions

BOOKING & CONFIRMATION

Bookings will be considered tentative & held for a maximum of seven (7) days until the Booking Form is completed and returned. Credit card details are required to secure your booking, NO charges will be made at this time.

PAYMENT

Food selection and final numbers are required no less than seven (7) days prior to the event and payment for the food selection is due at this time. Please note: Once full payment (7) days prior has been made and food has been confirmed/ ordered we will not provide any refund for change of numbers. Beverage payments can be made at the completion of the event. We accept cash, credit card or EFTPOS for all payments in advance or on the day of the event. A credit card will need to be provided at the beginning of the function and kept until the account is paid in full when a Bar Tab has been created. No personal cheques will be accepted. Credit card details given when booking was secured may be used if any costs remain after the conclusion of the event.

CANCELLATIONS

Cancellations that are made two (2) weeks or more from the event will receive a full refund. Any cancellations made within two (2) weeks of the event will be charged a cancellation of \$150. Cancellations made less than seven (7) days in advance will forfeit all monies paid for deposit and food.

DRESS REGULATIONS

As per Friday and Saturday after 9pm regulations. Clean, neat and tidy. No work clothes or boots, thongs or offensive clothing.





ALLOCATION OF SPACE

Venue space is allocated on a per head basis. If/when a function sees a change in their numbers the venue manager may request certain space/tables be released.

MINORS

As part of our hotel license minors may only be in authorised areas of the hotel and must always be in the immediate presence of their Parent or Legal Guardian. We do not take bookings for 18th Birthday Parties due to the risk of underage guests.

DAMAGES

The client will be accountable for any loss or damage which is caused to the Hotel by guests of the function. The Banjo Paterson Inn will not accept any responsibility for the loss or damage to any equipment, belongings or personal effects left to premises prior to, during or after the function.

RSA CONDITIONS

The Banjo Paterson Inn and its licensee assumes responsibility for all persons in the hotel and reserves the right to refuse entry, refuse service or remove any person that management feels is in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy. Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on the premises. If person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to fine for 'failure to quit a licensed premises'. Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation.



