









CELEBRATION PACKAGES

two thousand and twenty five





The Travellers Rest Hotel is an iconic landmark nestled in the beautiful region of Thorpdale, West Gippsland. The building that we see today was built in 1937 at a time of peak farming activity in Thorpdale. Lovingly restored from a fire in 2017, the Travellers Rest Hotel maintains the character of its Moderne Era design. With multiple venue options and accommodation the Travellers Rest Hotel manages to blend good, country hospitality with verve.

your celebration

choose your space

THE WHOLE BUILDING PRIVATE ARRANGMENT

THE BANTOCK BAR
5 HOURS WITH UP TO 150 GUESTS

THE DINING ROOM
5 HOURS WITH UP TO 80 GUESTS

THE FUNCTION ROOM
5 HOURS WITH UP TO 50 GUESTS

THE BEER GARDEN
5 HOURS WITH UP TO 120 GUESTS

add to the festivities

DINE WITH US
ENJOY GRAZING BOARDS, TRADITIONAL TASTES
OR A BESPOKE MENU BY OUR TALENTED CHEF

DRINK WITH US CHOOSE A SET LIST OR PREPAY A TAB

STAY WITH US
RENT A ROOM OR THE WHOLE FLOOR



the whole building



Imagine having the whole building to yourselves, with our dedicated staff making sure that your guests are well looked after. Meet in the bar, have a formal dinner in the dining room and retire upstairs for an overnight stay.

MINIMUM SPEND

\$20,000

Overnight Package

the bantock bar



For your next party, create a memorable experience for your guests. Fill the Bantock Bar with friends and package up your event with professional bartenders who mix delicious cocktails and serve refreshments to your guests. Whether you're hosting a birthday party, a corporate event, or a wedding reception, we can cater to your needs and ensure that your guests have a great time.

CAPACITY

Maximum 50 seated guests Maximum 100 for cocktail

MINIMUM SPEND

\$3,000

the dining room



Step into the elegant embrace of our Moderne dining room. Bathed in soft, ambient light and traditional décor, this venue exudes country sophistication and charm and offers a captivating backdrop for any occasion. Immerse yourself in the atmosphere as you and your guests indulge in culinary delights prepared by our talented chefs. Whether it's a milestone birthday, anniversary, or corporate event, our Moderne dining room provides the perfect setting to create cherished memories.

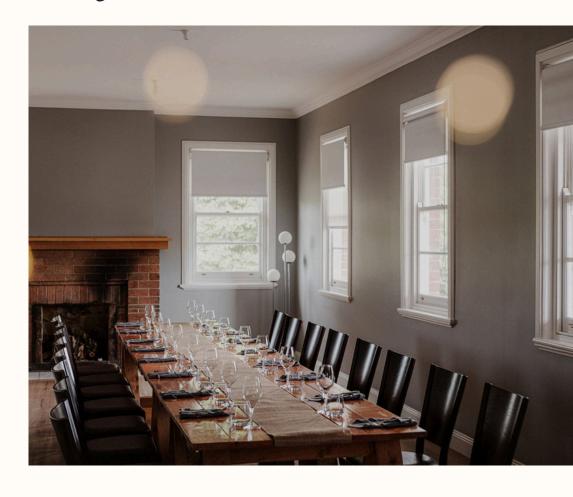
CAPACITY

Maximum 50 seated guests Maximum 80 for cocktail

MINIMUM SPEND

\$3,000

the function room



Our hotel boasts a spectacular Top Floor function room with a range of amenities, including a balcony and private bathroom facilities. This is a perfect spot for an 'elopement' wedding, large family gathering, or even your big '0' birthday. Additionally, a dedicated service team is available to ensure your event is seamless and successful.

CAPACITY

Maximum 30 seated guests Maximum 50 for cocktail

MINIMUM SPEND

\$2,000

the beer garden



Enjoy the great outdoors! Don't miss out on the beautiful view of Thorpdale's rolling hills from our beer garden. The serene ambience of the countryside is truly unparalleled. Relax under the shade of our umbrellas and kick back with friends in this informal yet inviting space.

CAPACITY

Maximum 50 seated guests Maximum 120 for cocktail

MINIMUM SPEND

\$3,000

grazing boards*

Experience a refined departure from conventional buffets with our Cold and Hot Grazing Boards, guaranteeing an enduring feast that extends over hours. Delight in seconds, thirds, or even fourths while effortlessly mingling with fellow guests. Discover our exquisite Hot or Cold Grazing Boards showcasing an assortment of artisanal cheeses, cured meats, and luscious fruits, or savor tantalizing delicacies influenced by diverse global cuisines. Embrace sophistication, longevity, and embark on an unforgettable culinary journey for your upcoming event!



dine

Up to \$50 per person

8 items per guest, including; Three Cold, Three Hot, One Substantial, One Sweet

indulge

Up to \$80 per person

11 items per guest, including; Four Cold, Four Hot, Two Substantial, One Sweet

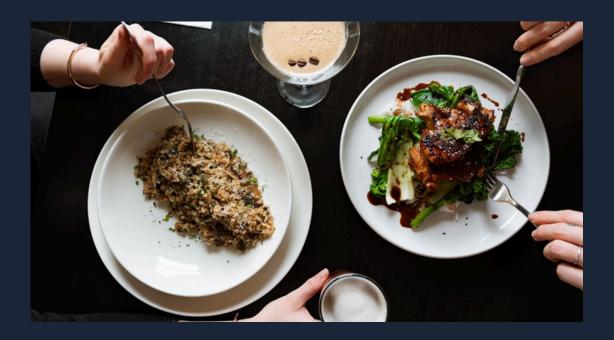
additional canapés

Hot, Cold and Sweet \$4.00 per person

Substantial Canapé \$6.50 per person

traditional tastes

If you prefer a more classic setting, our packages have got you covered with our different menu packages.



celebrate

Up to \$65 per person

Canapé on arrival 30min, chef's selection, 3 pieces per person

> Alternate entrée Alternate main Set dessert

indulge

Up to \$95 per person

Canapé on arrival 30min, chef's selection, 4 pieces per person

> Alternate entrée Alternate main Set dessert

bespoke

Our Head Chef will custom design a menu to cater for your specific preferences

the celebrate menu *

ENTRÉE

Fresh oysters or oysters Kilpatrick
Cajun seasoned crispy cauliflower with smoked garlic aioli, greens & feta (gf,V)
Crispy sesame prawns drizzled with a sesame, honey & soy sauce served on a bed of slaw salad
Cauliflower and blue cheese soup
Smoked Brisket croquettes

MAIN

Smoked seasoned chicken breast

Baked salmon on a cajun sweet potato mash & greens

Braised beef cheek on mashed potato

Mushroom pithivier

Smoked braised lamb shank on mash potato

Lamb ragout pappadel

DESSERT

Poached Pear - gently simmered in a bath of spices and syrup.

Eaton Mess — liquorice bullet, double chocolate brownie, liquorice gelato, strawberry pate de fruit, homemade 100's and 1000's

Triple Chocolate Brownie

Sticky Date Pudding

ADDITIONAL MENUS & MEALS

Children's menus are available for guests under 12 years of age for \$30 Meals for your vendors; DJ, photographer, are available at \$40 per person



the indulge menu *

ENTRÉE

Fresh oysters or oysters Kilpatrick
Smoked Salmon, crispy caper, dill and cream cheese bruschetta
Balsamic caramelised fig with goats cheese & rocket with crispy prosciutto
Beetroot carpaccio with burnt orange and sage oil
Chicken pistachio terrine

MAIN

Balsamic blueberry triple cream brie chicken mignon
Fresh tuna with salsa
Handmade gnocchi with beef ragout
Eye fillet carpet bag steak
Smoked waygu with potato gratin
Beef Wellington

DESSERT

Parfait, double chocolate mousse praline salt lemon tart, raspberry sorbet

Selection of house made ice creams

Individual cakes - cheesecake, sponge, chocolate

ADDITIONAL MENUS & MEALS

Children's menus are available for guests under 12 years of age for \$40 Meals for your vendors; DJ, photographer, are available at \$50 per person

^{*} the menu and costings in this brochure are indicative only and subject to change according to seasonal supply and personal requirements of the host



event packages

At our venue, we offer a 4-hour beverage package for your convenience. If you'd like to extend your event beyond your confirmed finish time, we can do so for an additional fee. Additionally, if you would like to extend your package for an extra hour, we charge \$15 per person. Lastly, please note that light/zero beer is included in all beverage packages.

starter

\$65 per person

1 x sparkling 1 x white wine 1 x red wine

beers; choice of Carlton Draught, Dry, Great Northern, or equivalent Cider

premium

\$75 per person

1 x sparkling 1 x selected white wine 1 x selected red wine

beers; choice of Carlton Draught, Dry, Great Northern, or equivalent Cider

luxury

\$105 per person

Sparkling
2 x selected white wine
2 x selected red wine

beers; choice of Carlton Draught, Dry or Great Northern, equivalent Cider



bar tab

Set and prepay the amount of your bar tab
Set start and finish times
Choose your inclusions from the beverage menu





Venture up the inviting Art Deco stairs to the first floor of the TRH and you will find five well appointed bedrooms.

Our packages are designed to ensure your visit to the TRH is as comfortable as possible. Rent a room or the whole floor. The perfect place to prepare for your wedding, celebration without the bother of driving home!

BOOKING DETAILS

BOOKING & DEPOSIT REQUIREMENTS

We will only hold a tentative booking for a maximum of 10 days from enquiry date. This may be extended upon consultation with Management. A complete site inspection of all properties is highly recommended prior to confirming your booking.

Please call the Event manager on 0434664140 to arrange a site inspection.

Weddings — All Wedding reception bookings are accepted on a 'first come, first serve' basis. Tentative reception venue bookings will be held for a period of 10 days only, after this time the space will be released unless an extension has been granted by the Event Manager.

DEPOSIT

Weddings — A \$2000 non-refundable and non-transferable deposit must be paid within 48 hours of receipt your signed contract.

BALANCE PAYMENTS TERMS

Weddings — 50% of remaining balance is to be paid 90 days prior to the scheduled commencement of your event, and final payment in full is to be made 15 days prior to the scheduled commencement of your event. Final numbers are required 14 days prior to the function date and will be based on guaranteed numbers or actual attendees, whichever is greater.

PAYMENT POLICY

Payment for any outstanding balance of the function is required immediately from issue of invoice.

Payment can be made by cash, major credit cards and EFTPOS only.

CANCELLATIONS

In the event the booking is cancelled a 30% administration fee of the entire event may be charged pending circumstances, rescheduling or lost opportunity. The following strict cancellations fees will apply if you cancel your function(s) or part(s) thereof:

Weddings

90 - 61 days prior 50% of the contracted amount will be charged 60 days or less full contracted amount will be charged

All other events

60 - 31 days prior 50% of the contracted amount will be charged30 days or less full contracted amount will be charged

ACCOMMODATION

We recommend enquiring about accommodation as early as possible as we are often heavily booked, especially in the warmer months.

CONFIDENTIALITY

It is understood and agreed that information shared between both parties must be kept confidential This includes pricing, emails, documents, delegate details, contacts, strategy and invoicing.

RE-ALLOCATION

Management always reserves the right to re-allocate rooms due to circumstances beyond our control. If the numbers increase or decrease significantly from those advised at the time of the booking, we may substitute a more appropriate room of our choice. We will discuss any changes with you before the decision is made.

TERMS AND CONDITIONS

EQUIPMENT HIRE & THIRD PARTY SERVICES

We do not accept any responsibility for any ad-hoc equipment hire or third party services required during your event.

EVENT CANCELLATION

Due to unforeseen circumstances any event may be cancelled due to safety reasons or events beyond our reasonable control. Any required cancellation or evacuation of an event will be made by local authorities with no refunds provided by The Travellers Rest Hotel (TRH).

DAMAGE

You will be financially responsible for any damage sustained to venue property. Clients are responsible for any excessive cleaning costs incurred as a result of the event. Credit card details will be taken prior to the commencement of the event and these details will be retained until full payment is made and all outstanding cost has been paid.

RESPONSIBLE SERVICE OF ALCOHOL

TRH complies with Victorian Responsible Service of Alcohol (RSA) legislation. All staff are trained in the liquor licensing accredited RSA and may refuse to serve alcohol to any person who they deem to be intoxicated. Any intoxicated person is unable to remain in the venue and must be removed. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.

BYO POLICY

No beverage or food is permitted to be bought into TRH

ON-SITE CATERING

All catering is only to be provided by TRH. Unless agreed to by the Event Manager, no other catering may be used on the hotel premises. Food and beverage selections are to be confirmed three (3) weeks prior to your event. A catering package from within the current event kit must be selected when holding an event at the TRH. Special dietary requirements must be communicated to the TRH three weeks prior to the event.

SET UP AND DELIVERY

External AV and production companies are required to make contact with the TRH Event Manager 7 working days prior to the event. The client should ensure event staff are advised of all goods/ packages to be delivered and that they are adequately marked with the contact name, date of the event and contact number. All equipment must be removed at the conclusion of the event unless previously arranged with the TRH staff.

BUMP-IN & BUMP OUT FEES

Fees apply where customers wish to either set up a room prior to an event or leave equipment or materials in a room after the event. A charge of \$200 per hour applies. The leaving of excess rubbish is not permitted and a flat fee of \$50 + labour will be charged for disposal.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however they are subject to change. Should any increases occur, we will notify you immediately.

INDEMNITY & RELEASE

The client fully indemnifies TRH for any loss or damages to people or property arising from hosting of events or functions, howsoever arising.



let's celebrate

