



the **fmh**
FULL MOON HOTEL

Christmas
events

October to December 2024

Shorncliffe Room



capacity and available menus

60 seated | plated or feasting menu
80 cocktail | platters or cocktail menu

all inclusive package

-  Exclusive use of the function room for 5 hours
-  Dedicated food and beverage attendants
-  Private bar
-  Low round tables with 10 chairs
-  High bar tables for all cocktail events
-  White linen table cloths on low tables
-  In house Christmas centrepieces on low tables
-  Gift table with Christmas tree
-  Continuous tea & coffee station for the duration of event
-  In house music system with Bluetooth and roaming microphone
-  Dance floor
-  Projector (upon request)
-  Balcony access (until 10pm)
-  Red & green napkins, cutlery, water glasses (for seated events)
-  Set up by our functions team
-  Sign to display function name, room and date
-  Stairs access only

***Minimum spends apply for cocktail events
– see Terms & Conditions**












Boardroom



capacity and available menus

20 seated | plated or feasting menu

all inclusive package

-  Exclusive use of the function room for 5 hours
-  Dedicated food and beverage attendant
-  Boardroom table with chairs
-  White linen table cloths
-  In house Christmas centrepieces
-  Gift table with Christmas tree
-  Continuous tea & coffee station for the duration of event
-  Bluetooth speaker
-  Balcony access (until 10pm)
-  Red & green napkins, cutlery, water glasses
-  Set up by our functions team
-  Sign to display function name, room and date
-  Stairs access only



Moonlight Bar



capacity and available menus

4 hour hire | 40 cocktail | platters menu

pricing for exclusive use

Mon to Thurs: no cost | Fri to Sat: \$200 | Sun: \$250

Relaxed cocktail area with high tables and stools adjacent to our Moonlight Bar and Restaurant.

Enjoy platters from our function chefs.

See next page for menu.

Choose to either have a bar account, or guests purchase their own drinks from our wide selection of beverages stocked in the Moonlight Bar.

***Minimum 4 platters required to be ordered
– see Terms & Conditions**



platter menu



antipasto and cheese

Cold cut meats, marinated olives, sun-dried tomatoes, camembert, cheddar, quince paste, water crackers | \$100

vegetarian mezze board

Falafel, hummus, olives, feta, haloumi, cucumber, artichokes, capsicum, cherry tomatoes, flat bread | \$100

oriental

Ginger & prawn dumplings, Peking duck spring rolls, Thai fish cakes, ginger & chilli chicken skewers, tempura vegetables, served with sweet chilli & mayo
\$140 | 40 pieces

traditional

Salt & pepper squid, prawn twisters, crumbed haloumi, chilli ginger pork belly bites, chicken empanadas, served with lime aioli & tomato kasundi
\$140 | 40 pieces

classic

Sausage rolls, party pies, mac & cheese croquettes, chicken fingers
\$140 | 40 pieces

woodfired pizza

Select 2 flavours per platter – Hawaiian, Meat Lovers, Margarita, Vegetarian
\$85 | 24 pieces (+ \$15 per platter for GF)

kids mixed plate

Hawaiian pizza, battered fish, chicken nuggets, salad & chips
\$27 | serves 2-3 kids

dessert platter

Chefs selection mix of small cakes, marshmallows, macarons, chocolate, garnished with berries | \$85

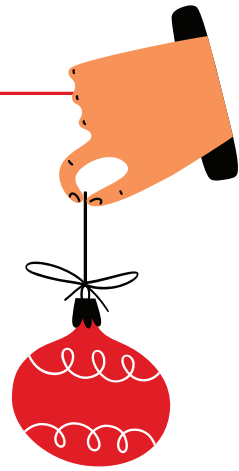
***Above platters accommodate 8-10 guests as light finger food.**

Dietary friendly

vegan + gluten Free

Arancini, sweet potato croquettes, sausage roll, salt & pepper cauliflower, served with mayo \$100 | 20 pieces

cocktail menu



antipasto and cheese plate

Served on platters to tables

Soft camembert cheese, house made avocado & hummus dip, crudites of carrots, cucumber, cured meats & water crackers

small bites

Served on platters by staff

Seared prawn skewer wrapped in crispy prosciutto

Crispy crumbed haloumi bites with tomato salsa

Coriander and ginger chicken meatballs with hoisin tamarind sauce

Sundried tomato & pesto tartlet

mini meals

Select 2 options to be served to your guests

Baja fish taco – chipotle mayo, coriander and lime

Roast lamb greek style – oregano, lemon & garlic, lemon potato, tomato, cucumber, olive and feta salsa

Penne pasta – lemon garlic cream chicken, swiss brown mushrooms, pangrattata

Sliced grilled sirloin steak, chips, beer battered onion rings, salsa verde sauce

Sri Lanken vegetable curry

***Minimum 20 guests applies & dietary requirements can be catered for with prior notice**

each guest receives

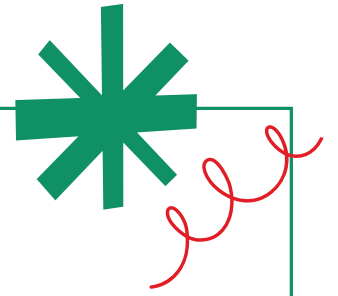
antipasto & cheese,
piece of each small bite,
one mini meal

pricing

\$60 per guest



plated menu



entree

Select 1 option to be served share style to table

COLD CANAPES | Marinated beef and pickled vegetable wraps, ginger lime aioli

Prosciutto and mascarpone, crostini, spiced fig jam

Ciabatta tostada, French onion and blue cheese, pickled walnut

Pistachio and labneh dip, toasted garlic focaccia

BRUSCHETTA | Tomato, Olive tapenade, Spinach & feta, Garlic & bocconcini

ANTIPASTO | Cold cut meats, marinated olives, sundried tomatoes, feta, bocconcini, ciabatta crostini

main

Select 2 options to be served alternate drop

Grilled barramundi, lemon & garlic potato, green beans, macadamia nut butter GF

Thyme roasted chicken breast, roast potato, broccolini, chestnut sauce, crème fraiche GF

Roast sirloin beef, mashed cream potato, roast carrot, pumpkin, red wine jus GF

Creamy Tuscan style gnocchi, spinach, sun dried tomatoes, basil VG GF

Turkey breast escalope, smoked ham, pumpkin puree, crisp brussels sprouts, roast potatoes, red wine jus GF

dessert

Select 2 options to be served alternate drop

Coconut cream tarts, ginger strawberries VG GF

NY baked cheesecake, whipped cream

Strawberry & almond tart, whipped cream

Chocolate brownie, vanilla ice cream VG GF

Orange & almond cake, whipped cream GF

Christmas plum pudding with rum anglaise

Pavlova with fresh cream & fruit



pricing

2 course | \$85 per guest

3 course | \$95 per guest

Add an additional \$5pp for groups under 30

GF | gluten free V | vegetarian VG | vegan

*dietary requirements can be catered for with prior notice

feasting menu

entree

Select 1 option to be served share style to table

COLD CANAPES | Marinated beef and pickled vegetable wraps, ginger lime aioli

Prosciutto and mascarpone, crostini, spiced fig jam

Ciabatta tostada, French onion and blue cheese, pickled walnut

Pistachio and labneh dip, toasted garlic focaccia

BRUSCHETTA | Tomato, Olive tapenade, Spinach & feta, Garlic & bocconcini

ANTIPASTO | Cold cut meats, marinated olives, sundried tomatoes, feta, bocconcini, ciabatta crostini

main

Select 2 options to be served share style to table

Pork belly, apple sauce GF

Roast chicken, red wine jus GF

Honey glazed ham, red wine jus GF

Creamy Tuscan style gnocchi, spinach, sun dried tomatoes, basil VG

All served with chat potatoes, roast carrots, green beans

Select 1 of the below

Rocket, pumpkin, cranberry & feta salad GF V

Moroccan chickpea, sweet potato salad VG

dessert

Chefs selection of petit fours to be served share style to table

pricing

2 course | \$85 per guest

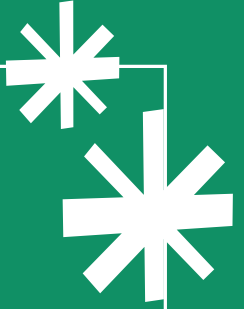
3 course | \$95 per guest

Add an additional \$5pp for groups under 30



GF | gluten free **V** | vegetarian **VG** | vegan

***dietary requirements can be catered for with prior notice**



bar account

Select a value (ie. \$1000) and what drinks you would like available to your guests from our menu, and beverages will be charged on consumption.

If not all monies allocated for drinks is used on the evening, a refund will be arranged the following week.

Beverages not included on the bar account are still available to purchase via cash or eftpos.

cash bar

Allow your guests to purchase their drinks individually via cash or eftpos at the bar.

drinks package

A variety of package options to suit any budget, see next page for inclusions.



drinks packages

bronze

2 hours | \$33pp

3 hours | \$41pp

silver

2 hours | \$41pp

3 hours | \$47pp

gold

2 hours | \$47pp

3 hours | \$58pp

wines

Tatachilla Range
Sparkling/Chardonnay/
Shiraz Cabernet, Vidal
Sauvignon Blanc

tap beers

available in Pot or Schooner size
Great Northern Original,
Great Northern Super
Crisp

bottle beers

Cascade Premium
Light, XXXX Gold, Great
Northern 0%, Somersby
Apple Cider

soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

wines

Tatachilla Range
Sparkling/Chardonnay/
Shiraz Cabernet
Vidal Sauvignon Blanc
Fiore Moscato
Luna Rosa French Rosè

tap beers

available in Pot or Schooner size
Great Northern Original
Great Northern Super
Crisp
Pirate Life: South Coast
Pale Ale

bottle beers

Cascade Premium Light,
XXXX Gold, Corona, Peroni
Nastro Azzurro, Great
Northern 0%, Somersby
Apple Cider

soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon,
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

wines

Mionetta Italian Prosecco,
Italy
Starborough Sauv Blanc,
NZ
Earthworks Reisling, SA
Innocent Bystander
Moscato, VIC
Reverie French Rosè, FA
'The Dark Horse' Cab
Sauv, SA
Smith + Hooper Merlot, SA
Mojo Shiraz, SA

tap beers

available in Pot or Schooner size
Great Northern Original
Great Northern Super
Crisp
Pirate Life: South Coast
Pale Ale
Brookvale Union Ginger
Beer

bottle beers

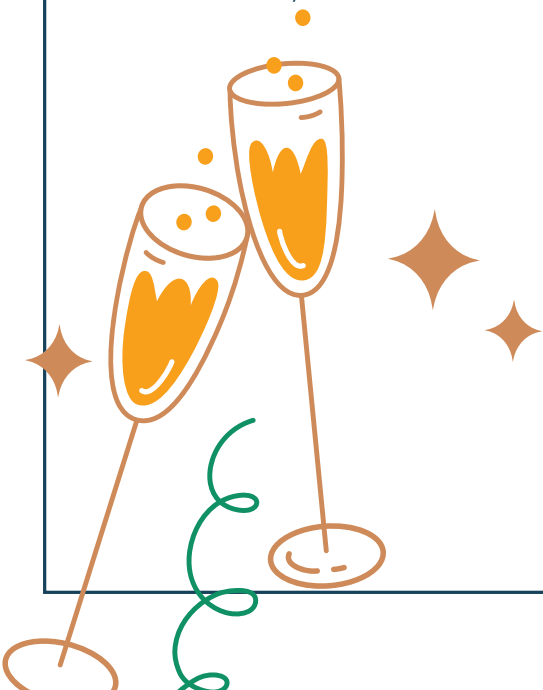
Cascade Premium Light,
XXXX Gold, Corona, Peroni
Nastro Azzurro, Great
Northern 0%, Somersby
Apple Cider

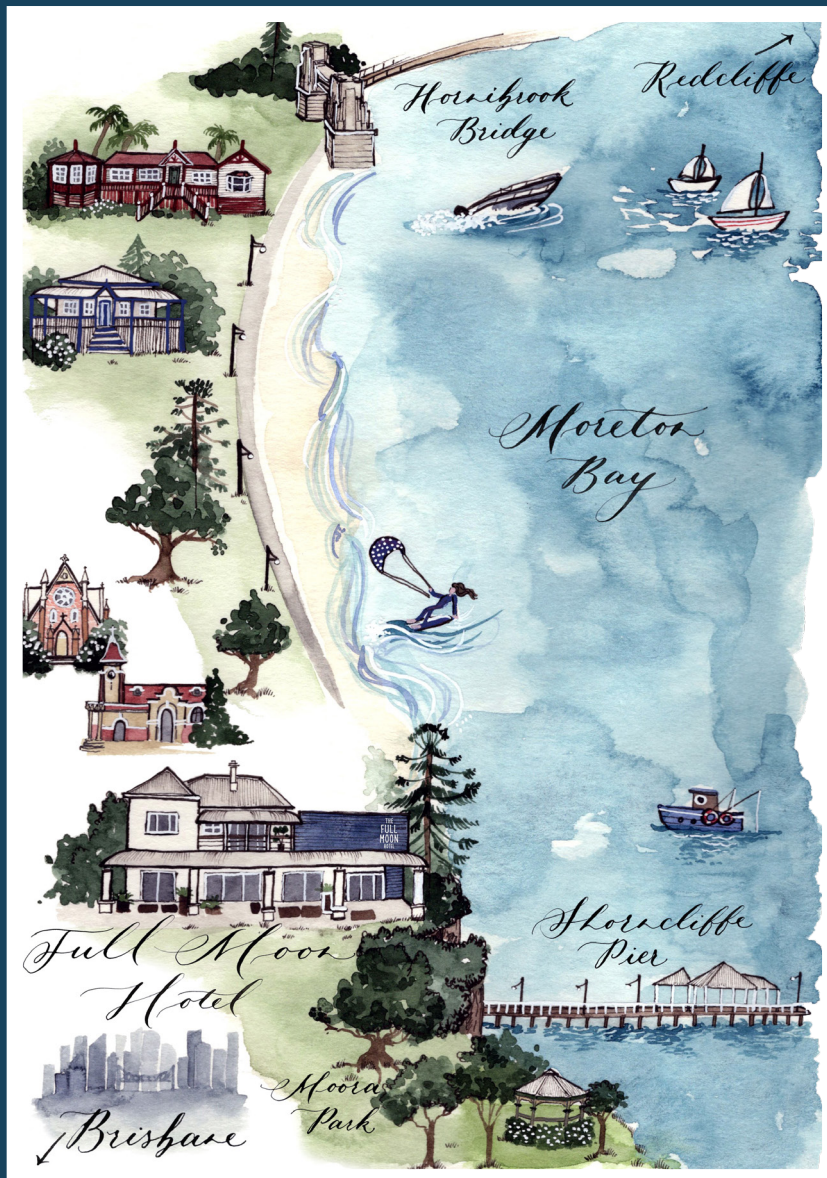
soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon,
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

*Minimum 30 guests applies.

*Menu is subject to change.





contact us

EMAIL US

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CALL US

07 3869 0544 | Extension 3

FIND US

118 Eagle Terrace, Sandgate 4017

www.fullmoonhotel.com.au

[@fullmoonhotel](https://www.instagram.com/fullmoonhotel)



terms and conditions

How do I enquire?

To contact the functions department with an enquiry to hold an event, please follow any of the below methods:

- Fill out enquiry form on our website www.fullmoonhotel.com.au.
- Email functions@fullmoonhotel.com.au and list your event details (Event Name, Function date, Function Time, Guest numbers, Sit Down Meal or Cocktail Style).
- Call us on (07) 3869 0544.

How do I book?

Please ensure you have contacted the functions department prior to beginning the booking process to ensure we have availability, and so any questions, regarding the details of your event, have been answered by our Functions team.

Booking method

- Complete the contract and return in person or via email to functions@fullmoonhotel.com.au. By signing this you agree to the terms and conditions.
- The deposit total is \$100.
- Deposit and return of signed contract are due 14 days after issue.

Need some time to think before booking?

We can hold a tentative booking for your chosen date and function room for a maximum of 7 days. Following this, the booking process must be started, by returning the signed contract and paying the initial deposit of \$100. Otherwise, the room on hold will be released and no booking will be held with The Full Moon Hotel.

What do I need to know?

Licensed Venue

The Full Moon Hotel is fully licensed so outside food or beverage may NOT be brought onto the premises for consumption during the event. Food and beverage prices and menu selections are subject to change and The Full Moon Hotel will advise the client with as much notice as possible if this occurs.

Final details

Final Details including menu and beverage selection, table plans, audio visual requirements, supplier contacts and information, running list of formalities and breaks etc, must be provided to The Full Moon Hotel in writing at least two weeks prior to your event. All beverages must accompany a food package.

The plated menu and feasting menu require a minimum of 30 guests, or an additional cost occurs. Dietary requirements can be catered for with prior notice. All menus are subject to change.

Final Payment is due 7 days prior to event date.

Room hire is as indicated in your proposal and is for the time frame stated on the proposal. The room hire allows you access to the function room 30mins prior to your function or event. It is your responsibility as the client to advise The Full Moon Hotel Functions Manager of any additional access requirements (including any suppliers you have engaged) in writing prior to the function or event.

Minimum spend on Food and Beverage applies to cocktail events. Monday to Thursday \$2000, Friday to Saturday \$2500, Sunday \$3000. Room hire cost may apply if minimum spend not reached.

Security

Please note that dedicated security may be required, if deemed necessary to engage a licensed 'crowd controller' for the duration of the event (minimum 4hours call applies) at the clients expense.

Hours of operation

The Full Moon Hotel function rooms are licensed until 12:00am midnight Monday to Sunday. A 30min grace period on drinks service will commence prior to the function end time. All guests must vacate the functions rooms by 12:00am midnight.

Access

Shorncliffe Room and Boardroom are only accessible via stairs.

Noise Restrictions

Music levels will be controlled by Management of The Full Moon Hotel, in accordance with licensed noise restrictions. If noise restrictions and staff directions are ignored by your booked entertainment, they will be cancelled without any warning. You must agree to abide by our noise restrictions enforced by The Full

Moon Hotel staff. As the client, you are responsible for any excess noise, disturbing or disruptive activities made by your employees, agents, contractors or any person attending your function. Fines may be incurred for any breach.

Shorncliffe Room and Boardroom balcony closes at 10:00pm. No access is permitted after this time.

Entertainment

All hired entertainment must contact the venue at least 1 week prior to your function date. Juke boxes/karaoke are NOT permitted at The Full Moon Hotel. The Full Moon Hotel takes not responsibilities for any lost monies, deposit or payments due to non-compliant entertainment. We advise that you contact us prior to you paying any monies.

Responsible Service of Alcohol

The Full Moon Hotel is a licensed premise and operates in accordance with the principles and regulations of Responsible Service of Alcohol. Service of alcohol is at the discretion of the bar attendants, management and security.

Minors

A responsible adult (defined by law) must accompany minors at all times. At no time are minors permitted to consume alcoholic drinks. The Full Moon Hotel management reserve the right to determine if a person is a responsible adults. Anyone obtaining alcoholic beverages for the consumption by minors will be removed from the premises. Management will support staff who practice and enforce the checking of ID.

Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Guests showing signs of undue intoxication or disorderly behaviour will be refused service The Full Moon Hotel will not tolerate any harassment of guests or staff and offending guests will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons. The Full Moon Hotel reserves the right to cease service of alcohol or admission of entry to function or Hotel in general.

Smoking Policy

Smoking/vaping is permitted in designated outdoor smoking areas only. It is prohibited in all inside areas.

Damage or Loss

The Full Moon Hotel shall not accept responsibility and shall not be liable, notwithstanding any negligence on its part, for loss of and/or damage to any personal or private property including equipment, materials, decorations and displays left at the hotel throughout the duration of the event or function, including its storage both prior and post function. Any damage caused to The Full Moon Hotel property, including equipment or fittings, during the function is the financial responsibility of the client. This extends to damage resulting from the action of their guests, contractors or a person associated with the function.

Signage and Storage

Each private room event will have signage to inform guests of your event destination and function times. The Full Moon Hotel will store event items upto 48 hours after your event date. You, as the client, are responsible for the collection of your items within this time period. Should items such as decorations or cake not be collected within this time, they will be disposed of, if no prior arrangement is in place.

What if I need to cancel?

In the event you need to cancel the event, the following penalties will occur:

- If the booking is cancelled 2 months or more prior to function, your deposit will be forfeited and charged as a cancellation fee.
- If the booking is cancelled less than 2 months prior to your function date, your deposit will be forfeited and catering and beverage payments may be refunded if no items have been specifically ordered in. Any special items ordered in are to be paid for, therefore the amount will not be refunded. The cost of any hire in items will not be refunded. This includes, linen, decorations, hire chairs etc.
- If the booking is cancelled within 2 weeks or less of your function, all monies paid will be forfeited.