

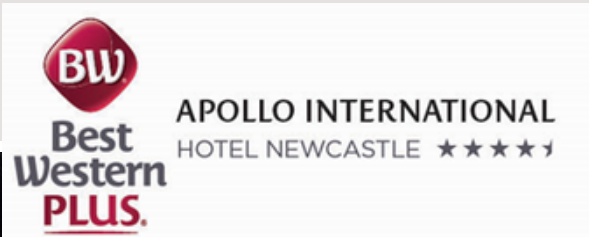


Events & Celebrations

At the Apollo International

Ph. 02 49436733

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Have Your Next Event At the Apollo International

The Apollo International is the perfect venue for your next celebration or business event. We can cater for groups from 12-100 guests for a seated lunch or dinner and groups with 20-250 guests for cocktail events.

We have private meeting rooms as well as large function areas that open out to the pool and gardens surrounded by native bushland.

Our functions team can help find the right room, catering menu and drinks package to suit your event. We can even help you find the right suppliers like decorators and entertainers to help make your event unforgettable.

ROOMS:



Apollo Room

For parties, events and conferences

Capacity:
Seated- up to 100
Cocktail- up to 250

\$600 room hire or N/C
with \$2000 catering
spend



James White Room

For small private meals and meetings

Capacity:
Seated- up to 16

\$300 room hire or N/C
with \$2000 catering
spend



Half Apollo 1 or 2

For smaller parties, events and conferences

Capacity:
Seated- up to 40
Cocktail- up to 60

\$400 room hire or N/C
with \$2000 catering
spend



Babbingtons Bar & Grill

For lunch & dinner groups

Capacity:
Seated- up to 80

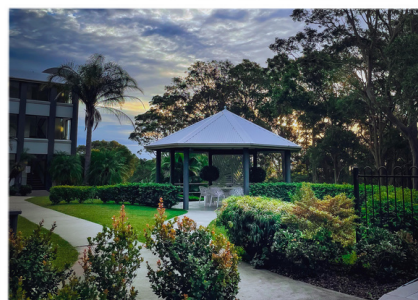


Lambton

For private meals and meetings

Capacity:
Seated- up to 20
Cocktail- up to 25

\$300 room hire or N/C
with \$2000 catering
spend



Outdoor Spaces

The Apollo rooms open up to the gardens for extra



APOLLO INTERNATIONAL
HOTEL NEWCASTLE ★★★★★

Table D'Hote Menu

Private Lunch/Dinners 12–20 guests

Menu 1

3 Course - \$72 per person
(2 course - Entrée/Main \$58pp)
(2 course- Main/Dessert \$55pp)

Bread

Baked Sourdough Loaf Served with a Confit Garlic Butter

Starter

PUMPKIN STUFFED ZUCCHINI FLOWERS with black bean salad and a coconut & mint yoghurt (VE) (GF)

SZECHUAN SOFT SHELL CRAB with cucumber salad & chilli jam on a sweet corn purée

JALAPENO BUTTERED PRAWNS with cauliflower & asparagus risotto (GF)

MOJITO-CURED SALMON & FENNEL with a curry aioli (DF) (GF)

Main*

250G "BLACK ANGUS" SIRLOIN served with seasonal fresh vegetables, potato mash and sauce of your choice (GF)

BASIL & CHORIZO STUFFED CHICKEN BREAST with Brussel sprouts & bacon, truffle mash & roast garlic jus

PAN-FRIED ATLANTIC SALMON on a bed of black olive, fetta & roast tomato salad (GF)

HALOUMI & EGGPLANT PARMIGIANA STACK with herb roasted cauliflower & zucchini (V)

* Includes sides ALMOND BUTTERED BROCCOLINI (V) (GF) or ROASTED ROSEMARY AND LEMON CHAT POTATOES (V) (GF) served to table to share

Dessert

HOT CINNAMON DONUTS with salted caramel ice cream and hot chocolate ganache

DOUBLE CHOCOLATE RASPBERRY BROWNIE with saffron cream and raspberries (GF)

MANGO PANNACOTTA with lychees, mint pearls, and blood orange gelato (GF)

*MENU SUBJECT TO CHANGE SEASONALLY



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Table D'Hote Menu

Private Lunch/Dinners 12–20 guests

Menu 2

3 course - \$65 per person
(2 course – Entrée / Main \$53pp)
(2 course – Main / Dessert \$50pp)

Bread

BAKED CIABATTA ROLLS with Babbingtons Dukkah and Extra Virgin Olive Oil

Starter

PUMPKIN STUFFED ZUCCHINI FLOWERS with black bean salad and a coconut & mint yoghurt (VE) (GF)

JALAPENO BUTTERED PRAWNS with cauliflower & asparagus risotto (GF)

CHICKEN ROULADE wrapped in prosciutto with confit carrot purée & Dijon cream (GF)

HOUSE-MADE RICOTTA GNOCCHI with roast butternut pumpkin, Danish fetta & sage butter (V)

Main

LAMB RACK sesame & macadamia crusted lamb rack with maple sweet potato on a pea purée and wild ginger butter (GF)

TWICE-COOKED PORK BELLY on a cauliflower purée, zucchini ribbon and a Chinese master stock

5 SPICE CONFIT DUCK MARYLAND with a black pepper teriyaki glaze and wok-tossed bok choy & broccolini on wild rice (DF)

HALOUMI & EGGPLANT PARMIGIANA STACK with herb roasted cauliflower & zucchini (V)

Dessert

HOT CINNAMON DONUTS with salted caramel ice cream and hot chocolate ganache

DOUBLE CHOCOLATE RASPBERRY BROWNIE with saffron cream and raspberries (GF)

SELECTION OF GELATO AND SORBET (GF) (DF- SORBET)

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Table D'Hote Menu

Private Lunch/Dinners 12–20 guests

Menu 3

3 course - \$59 per person
(2 course – Entrée / Main \$49pp)
(2 course – Main / Dessert \$47pp)

Starter

CHICKEN ROULADE wrapped in prosciutto with confit carrot purée & Dijon cream (GF)
HOUSE-MADE RICOTTA GNOCCHI with roast butternut pumpkin,
Danish fetta & sage butter (V)
SZECHUAN SOFT SHELL CRAB with cucumber salad & chilli
jam on a sweet corn purée
ROAST SWEET POTATO SALAD with red quinoa, semi-dried
tomato & spinach (VE) (GF) (DF)

Main

TWICE-COOKED PORK BELLY on a cauliflower purée, zucchini ribbon
and a Chinese master stock
BASIL & CHORIZO STUFFED CHICKEN BREAST with Brussel sprouts & bacon,
truffle mash & roast garlic jus
BBQ BRAISED BEEF BRISKET with mustard roast potato and apple coleslaw (DF) (GF)
HOUSE-MADE TURMERIC LINGUINE with mint & chilli sautéed zucchini and finished
with basil pesto sauce (VE) (DF)

Dessert

DOUBLE CHOCOLATE RASPBERRY BROWNIE with saffron cream and raspberries (GF)
MANGO PANNACOTTA with lychees, mint pearls, and blood orange gelato (GF)
SELECTION OF GELATO AND SORBET (GF) (DF- SORBET)

*MENU SUBJECT TO CHANGE SEASONALLY

Menu Options >20 Guests

- For events with more than 20 guests, functions can take place in the Apollo rooms with access to outdoor areas for guests to mingle.
- Room hire is waived when you spend more than \$2000 on catering.
- Choose from menu options below.

Menu	No of Guests	Seated or Cocktail	Price	Meal	Drinks
Carvery Buffet	20-100	Seated	\$53pp	Lunch or dinner	Includes soft drinks/juice OR Tea/coffee. Beverage package available from \$13.50pp
Roast Lunch or Dinner	20-100	Seated	\$40pp	Lunch or dinner	Includes tea & coffee. Beverage package available from \$13.50pp
2 or 3 course plated	20-100	Seated	\$60pp 3 course \$49pp 2 course	Lunch or dinner	Includes tea & coffee. Beverage package available from \$13.50pp
Self-serve Platters	20-250	Cocktail	Platters \$90 each (8-10 pax)	Lunch, dinner, or morning/afternoon tea	Purchase drinks package from \$13.50pp
Morning/afternoon tea	20-250	Cocktail	\$6.50 pp	Morning, afternoon tea	Includes tea & coffee. Beverage package available from \$13.50pp
Canapes (can be placed on platters for self-serve)	20-250	Cocktail	\$19pp 30 minutes \$25 pp 1 hour \$30pp 2 hours	Lunch, dinner, or morning/afternoon tea	Purchase drinks package from \$13.50pp
2- Course Buffet	20-100	Seated	\$35pp	Lunch or dinner	Includes tea & coffee. Beverage package available from \$13.50pp



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Menu Options

20-250 Guests

Self Serve Platters

\$90 each

1 platter serves 8-10 people

Warm Savoury Selection

Mixed mini quiche, gourmet mini beef mince pies, spinach & fetta filo parcels, marinated chicken skewers

Asian Selection

Vegetable spring rolls, cocktail samosas, crisp chicken dim sim, prawn & vegetable money bags

Cheese Selection

Binnorie Dairy double cream brie, Roaring Forties blue vein, Wine Glass Vintage cheddar, quince paste, fresh strawberries, dried apricots & dates, water crackers & lavosh

Sandwich Selection

Chef's selection of house made sandwiches

Dips & Breads Selection

Taramasalata, hommus, baba ghanouj, served with grissini, ciabatta, sour dough, lavosh & water crackers



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Menu Options

20-250 Guests

Canapes

30 Minute service- \$19.00 per person

1 hour service- \$25.00 per person

2 hour service - \$30.00 per person

Cold selection

Smoked salmon Mousse- on a steamed Kipfler Potato & Dill

Asian Beef Carpaccio with a crunchy noodle salad

Shredded prosciutto and rockmelon with a black pepper mascarpone

Chicken and beetroot terrine with a pistachio herb salad

Cherry tomato boccincini and basil tart with balsamic jam

Salmon roulade filled with a chilli, chives cream cheese and salmon caviar

Seared house mustard rubbed tuna with a wasabi aioli

Cold Tobasco poached prawn with a gazpacho shooter

Hot Selection

Pumpkin and Sage Arancini with shaved parmesan

Chorizo and Basil puff pastry sausage roll

Salt and pepper squid with a chilli aioli

Corn bread fritters with a chive cream fraiche

Braised beef on a crisp sweet potato wafer and tomato chutney

Panko crumbed mini chicken drum on a peri peri mayo

Pork Croquette with a crisp apple wafer

Mini beef meatballs on a pomodoro sauce and saved emmental



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Menu Options

20–100 Guests

Roast Lunch or Dinner

\$40 per person

BREAD ROLLS

**SELECT 2 OF THE FOLLOWING TO BE SERVED
ALTERNATELY WITH POTATOES AND VEGETABLES**

Roast Lamb

Mozarella and pesto stuffed chicken

Roast Beef

Fish of the Day

SELECT ANY 2 DESSERTS TO BE SERVED ALTERNATELY

Dark Chocolate Terrine

Cheesecake

Sticky date pudding

Apple pie

Pavlova with fresh cream and summer fruits

Includes Tea / Coffee

Extra Sides of potatoes & vegetable for \$3.00pp

* We can arrange for pre-orders if guests do not want alternate service

*MENU SUBJECT TO CHANGE SEASONALLY



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Menu Options

20–100 Guests

Carvery Buffet

\$53 per person

Includes dinner rolls, steamed seasonal vegetables & rosemary roasted chat potatoes
Includes tea and coffee service

Meats (please choose 2, all come with gravy & condiments)

Garlic and rosemary studded lamb leg
Mustard crusted roasted beef
Succulent roast pork with crackling
Lemon and thyme roasted chicken
Baked Atlantic salmon with lemon and dill

Sides & salads. (Please choose 2)

Steamed jasmine rice
Potato salad with bacon, shallots and a seeded mustard mayonnaise
Fresh garden salad with an olive oil and lemon dressing
Penne pasta salad with grilled Mediterranean vegetables and a basil pesto dressing
Warm Beetroot, Pumpkin, Spinach and feta salad.
Italian antipasto platters - with smoked ham, pastrami, smoked chicken & salami,
char grilled Mediterranean vegetables, marinated olives and house made mustard

Desserts (Please choose 3, all come with whipped cream)

Fresh fruit platter or fruit salad
Pear and raspberry cake
Chocolate fudge torte
Vanilla cheesecake
Baked lemon curd tart
Sticky Date Pudding
Apple pie
Caramel and macadamia tart
Pavlova with cream and fresh summer fruits
Lemon & coconut brownie



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Menu Options

20–100 Guests

2 Course Buffet

\$35 per person

MAINS

Please choose 2 of the following options
(Includes bread rolls)

Fettuccini boscaiola

Beef lasagne

Vegetable Lasagne

Chicken and vegetable pasta bake

Slowed braised hunter style beef with rice

Battered fish and hot potato chips

Shepherd's Pie

Pumpkin and paneer curry with rice

Malaysian satay chicken with rice

Chicken and vegetable stir fry with Chinese BBQ and oyster sauce and rice

Beef, black bean and vegetable stir fry with rice

SALAD / SIDES

Please choose 2 of the following options

Potato salad with bacon, shallots and a seeded mustard mayonnaise

Fresh garden salad with an olive oil and lemon dressing

Steamed Seasonal Vegetables

Roasted Chat Potatoes

Traditional Caesar Salad

DESSERT

Please choose 2 of the following options

Fruit Salad

Selection of Ice Creams & Sorbets

Chocolate Brownie

Pavlova with cream and fresh summer fruits

Cheese cake



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Menu Options

20-100 guests

PLATED 3 COURSE MEAL \$60.00PP

PLATED 2 COURSE MEAL \$49.00PP

Includes Bread Roll and Tea / Coffee

Please choose 2 options from each course to be served alternately.

Entrée

Szechuan smoked chicken breast with cranberry chutney and a rocket and almond salad
Roast beef bruschetta on focaccia, heirloom tomatoes,
 bocconcini and house made tomato chutney
Steamed vegetable gyoza in a miso broth with a crisp Asian salad
Chargrilled pork fillet with beetroot puree, blistered tomatoes, and apple vinaigrette
Charred king prawn on shredded cos, shaved parmesan and
 aioli finished with pangritata

Mains

Pepper braised beef brisket with twice cooked potatoes,
 roasted parsnip finished with a red wine jus
Roasted chicken breast on a sweet potato, confit beetroot and feta with rosemary jus
Pan roasted barramundi on crispy potatoes, capers, red onion finished with a sage velouté
Crispy skin pork belly on a sesame soba noodle salad with r
 oasted capsicum finished with Char Siu
Minted falafel with salt and pepper tofu finished with a smoked red chimichirri

Desserts

Rhubarb pie with vanilla bean anglaise and white chocolate ice cream
Steamed chocolate pudding with vanilla bean ice cream and dark chocolate sauce
Baked lemon cheesecake with toffee mascarpone and raspberry couli
Vanilla bean pannacotta with mixed berry compote and mango sorbet

Sides (+\$2.50 per person for 1 side / +\$3.50 per person for 2 sides)

Options: Crispy Fries with Sea-Salt / Green Salad / Roasted Rosemary Kifler Potatoes / Almond
Buttered Broccolini / Roasted Dutch Carrots / Four Cheese Macaroni Croquettes with Chilli Jam
Trio of House Made Dips with a selection of
Toasted Breads (+\$2.00 per person – replaces bread roll)

Beverage Options

20-250 Guests

Standard Selection:

Craigmoor Sparkling wine, Selection of Young Poets, Chain of Fire and Tamburlaine Wines
Australian bottled beers, Ciders, Soft drinks and Juices.

Package

1 hour	\$13.50pp
2 hour	\$25.00pp
3 hour	\$35.00pp
4 hour	\$43.00pp
5 hour	\$50.00pp

Beverages can also be arranged by TAB and charged on consumption

Terms and Conditions:

- Confirmation: Confirmation is required in writing accompanied by a deposit within 7 days of the initial reservation. The deposit should be no less than the cost of the Room Hire. We reserve the right to cancel any Function reservation which has not been confirmed within 7 days of the initial booking.
- Final Details: Function is professionally co-ordinated, the following must be provided prior to the specified times:
 - 7 Days - Menu selection, arrival, departure times, meeting and meal times, room set up, equipment and any special dietary requirements.
 - 3 Days - Guaranteed numbers and 50% of the Catering cost (for Breakfasts, Lunches, Cocktail functions and Dinners)
- Payment: A deposit is required as stipulated above, with the balance paid prior to departure unless an account has been arranged prior to the event. As this is an individually negotiated contract, payment is required by way of cash, EFTPOS, all major credit cards or cheque.
- Credit Card Surcharge: Credit card surcharges do apply to all payments made by Visa, Mastercard, Amex and Diners at a rate of 1.5%.
- Food and Beverage: Function organisers are not permitted to supply their own food and beverages. Quotations for evening functions are based on a five (5) hour period (prior to midnight) inclusive of pre-dinner drinks, after which a labour charge of \$150.00 per hour or part thereof will be incurred. After midnight, a rate of \$200.00 per hour or part thereof is applicable. Extra time should be arranged prior to the event.
- Final Attendance Numbers: Final Attendance numbers must be notified to the Apollo International Hotel three (3) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charge at the full guaranteed numbers.
- Outside Contractors: Whilst on the premises, Contractors and Sub-Contractors appointed by the client or indeed by Apollo International Hotel, on behalf of the client, must at all times abide by Hotel Regulations and any instructions given by Management.
- Damage: Clients are financially liable for any damage sustained to hotel property, caused by their own action or the actions of their appointed Contractors or Sub-Contractors. Walls, doors and other surfaces must not be nailed, screwed, stapled defaced in anyway.
- Signage: In public areas of the hotel, signage should be kept to a minimum and must have prior approval by Management.
- Insurance: Though Apollo International Hotel will take all necessary care, it can accept no responsibility for loss or damage to the property of the client or their contractors except to the extent the loss or damage arises from the Apollo International Hotel's own negligence, fraud or misconduct. The client should arrange their own insurance including Personal Insurance cover for their employees and contractors.
- Cancellation: Cancellations must be notified to Apollo International Hotel in writing:
 - 15 days prior to arrival Full refund of deposit
 - 14 - 8 days prior 50% of deposit refunded
 - 7 days prior No refund of deposit
 - 72 hours prior to arrival Room hire plus 50% of contract amount will be charged.
 - 24 hours prior to arrival Room hire plus 100% of contract amount will be charged.