



PORT DOUGLAS • QUEENSLAND • AUSTRALIA

FUNCTIONS PACK

The 'Courty' as it has become affectionately known is the oldest hotel in Port Douglas; and one of the most iconic pubs in the country. Located on the corner of Macrossan and Wharf Streets, the Court House overlooks Port's main street and Anzac Park. Extensive internal renovations have created an entertainment venue that can cater to every individual taste. You will be provided with a spectacular space and personalised professional service to ensure a memorable and enjoyable function.

Behind the magnificent heritage 'Queenslander' facade and open veranda's are three different bars with a welcoming and relaxed atmosphere of a local pub. The Court House Hotel's all-weather spaces are perfect function spots for intimate groups right up to large events.

WE OFFER 3 TYPES OF FUNCTIONS:

- 1 Reserve A Space
- 2 Premium Canapé Service
- 3 Sit Down Dining Set-Menu

RESERVE A SPACE

PAY A FEE TO RESERVE A SPACE FOR YOU AND YOUR MATES.

SPACE	MAX CAPACITY	COST	PLATTERS INCLUDED
Level 1 – Sunset Lounge & Bar*	40-60	\$600-\$900	7-10
Level 1 – Macrossan Balcony	30	\$300	5
Level 1 – Wharf Street Balcony*	60	\$900	10
Level 1 – Courtyard Balcony*	30-40	\$450-\$600	5-7
Ground Floor – Beer Garden Lounge	14	\$140	2
Ground Floor – Wharf Street Sails	25-120	\$250-\$1200	4-20

PLATTER OPTIONS

Courty Platter: Antipasto selection of cured meats, fine cheese, pickled vegetables and olives. Served with toasted Turkish bread.

Pub Platter: A selection of gourmet mini pies, sausage rolls, mini quiches, and assorted savoury pastries; with tangy tomato sauce and smokey BBQ sauce.

Cheese platter: A trio of gourmet cheeses, dried fruit, quince paste & crackers.

Tropical Fruit Platter: A selection of fresh seasonal fruits.

Vegetable & Dip Platter: A trio of dips with crudités (carrot, celery, broccoli)

Seafood Platter: Fresh local seafood selection served with lemon & dipping sauces. (Note: 1 seafood platter counts as two included platters)

Hot Vegetarian Platter: A selection of vegetarian pastries, spring rolls & Asian delights served with dipping sauces.

ADDITIONAL PLATTERS (Note: our Platters served 5-7 people)

Should you wish to order extra platters (in addition to your included reserve-a-space platters), they need to be ordered in advance and the following additional pricing applies:

- Cheese \$55
- Pub \$60
- Courty \$60
- Vegetable Dip \$60
- Tropical Fruit \$55
- Seafood \$120
- Hot Vegetarian \$60

TERMS & CONDITIONS for Reserve A Space

To SECURE a reserved space, your fee and food selection is required 7 days prior to booking. Cancellations made less than 7 days prior to booking will forfeit the fee paid. Booked 'Reserve A Space' spaces will be held for 15 minutes after requested booking time. After this time, the space you have booked will no longer be reserved and your paid fee forfeited. Reserve a space service not available past 9pm.

Please note that we happily accept last minute bookings to 'reserve a space' if reserved spaces are still available. Simply call 07 4099 5181 and with as little as an hour's notice, we can have a space reserved just for you.

*minimum spends may be required for these popular spaces

PREMIUM CANAPÉ SERVICE

Let our enthusiastic and professional functions team work alongside you to create an enjoyable and innovative function suited exactly to your needs.

Sit back, relax and let our exceptional staff serve your personal selection of our freshly prepared canapés to your guests.

FUNCTION SPACES	CAPACITY (mix of stand up and seated)
Ground Floor – Wharf Street Sails	25-120
Level 1 - Sunset Lounge & Bar (indoor)	40-60
Level 1 – Macrossan Balcony	30
Level 1 – Wharf Street Balcony	40-60
Level 1 – Courtyard Balcony	30-40

\$30 PER PERSON

Your choice of
2 lights & 2 substantial
from the following menus

\$35 PER PERSON

Your choice of
3 lights & 2 substantial
from the following menus

\$40 PER PERSON

Your choice of
4 lights & 2 substantial
from the following menus

PREMIUM CANAPÉ SERVICE

LIGHTS

Cucumber pots filled with Tuscan blend of vegetables (V) (2pce)

Traditional Bruschetta – tomato, basil & red onion with balsamic glaze & fetta cheese. (V)

Rare Roast Beef Crouton with caramelised onion (2 pce)

Smoked Salmon Crouton with dill & cream cheese (2 pce)

Coconut crumbed Prawns (3 pce)

Oyster Shooters – Bloody Mary, Texas Tequila, Sake Sensation

Asian Crab Claws

SUBSTANTIALS

Mini Beef & Bacon Mignons – with crouton & hollandaise (2pce)

Lamb Kofte – with pita & salad

Chicken Kofte – with pita & salad

Fish & Chip Box – beer battered fish with chips and tartare

Salt & Pepper Squid Box - with chips & garlic aioli

Chicken Caesar Salad Box – Grilled chicken, crispy bacon, croutons, cos lettuce, Caesar dressing.

SIT DOWN DINING SET MENU

AVAILABLE FOR GROUPS OF 20+

\$50 per person

Entrée
Main

\$60 per person

Entrée
Main
Dessert
Tea or Coffee

*Or a customized menu can be served to meet your special requirements. POA
**All dietary requirements to be noted at time of booking.
Vegetarian options available upon request.

ENTRÉE CHOICES

Choose two to be served alternatively or as share plates for the table

Bruschetta - tomato, basil and red onion on toasted bread with balsamic glaze and feta cheese (V)

Crab & Sweet Corn Soup

Chicken Liver Pate - House-made w/ caperberries and melba toast

Salt & Pepper Calamari - w/ nam jim dipping sauce.

Spring Rolls – locally made and served w/ a plum dipping sauce

MAIN CHOICES

Choose two to be served alternately

300g Grass Fed Sirloin - served with chat potatoes, seasonal vegetables and a red wine jus

Grilled Barramundi Fillet – served with potato gratin and seasonal vegetables

Twice Cooked Pork Belly – with house-made apple compote & Kumara mash

Chicken Supreme – oven roasted chicken breast marinated in garlic lemon thyme & rosemary served with potato gratin and seasonal vegetables

Coral Sea Curry – prawns, scallops, fish fillet, calamari & mussels in a rich coconut curry sauce, served w/ steamed jasmine rice

DESSERTS, TEAS & COFFEES

Choose two to be served alternately

All desserts served w/ fresh berry couli & vanilla bean ice cream

Citrus Tart

Chocolate Mudcake

New York style Cheesecake

Classic Pavlova

Tea & Coffee

FUNCTION BEVERAGE MENUS

We have a range of options available regarding beverages for your function.
Speak with the Functions Coordinator if you wish to style a different beverage package to suit your event.

BEVERAGE PACKAGES

Not offered for 21st birthday parties

Standard - 2hrs - \$35pp, 3hrs - \$50pp, 4hrs - \$65pp

All local tap beers and ciders
Rothbury Estate Wine – Sem Sav Blanc , Chardonnay, Sparkling &
Shiraz Cabernet
Sparkling Water
Soft Drink and Juice
Complimentary tea and coffee

Premium – 2hrs - \$40pp, 3hrs - \$60pp, 4hrs - \$80pp

All tap beers and ciders
Ataahua NZ Sav BI
Devils Lair Chardonnay
Jansz Sparkling
Ninth Island Pinot
Rymill Shiraz Cabernet
Soft drink and Juice
Sparkling Water
Complimentary tea and coffee

BEVERAGES ON CONSUMPTION / BAR TAB

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will ensure this is followed for your event.
Wristbands will be available for all guests to gain access to the bar tab. The bar tab may be increased over the duration of the function if requested. A credit card must be left with the Duty Manager at the beginning of the function.

Please note: complimentary wristbands will be provided to the function organiser at the beginning of the event so that guests can obtain drinks from their designated bar and included on the bar tab.

CASH BAR

Guests purchase own drinks from the bar

FUNCTION TERMS & CONDITIONS

Booking, Confirmation & Payment: Bookings will be considered tentative & held for a maximum of five (5) days until the Booking Form is completed, signed and returned in person, by fax or email, a 25% deposit has been made and credit card details are given.

Cancellations: Cancellations that are made four (4) weeks in advance will receive a full refund. Any cancellations made less than four (4) weeks in advance will forfeit the deposit and will receive a refund on all other payments made. Cancellations made less than seven (7) days in advance will forfeit all monies paid for deposit and food.

Final payment: The Court House Hotel will 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. 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.

Food selection and full payment for food items is required no less than seven (7) days prior to the event. Beverage payments can be made in advance or at the completion of the event.

Final numbers for your function need to be confirmed seven (7) days prior to the event.

Length of functions will be determined before the event and in conjunction with the trading hours. In some cases there will be bookings after one another, in these instances guests are required to vacate the area one hour before the second scheduled function commences. We do not reserve spaces past 10pm.

Damage: The client will be accountable for any loss or damage which is caused to the Hotel by any guests of your function.

Music: Depending on the space booked for the function there may be a variety of music options available. The volume of the music is at the manager's discretion.

Cake: We are able to order a cake for your function. Please liaise with your function coordinator for options. Guests are welcome to bring their own cake. We will store it and take every care however we can accept no responsibility to any damage that may occur. We will provide you with a cake knife, plates & serviettes free of charge.

Decorations: Your function coordinator can assist in themeing your function with appropriate decorations/flowers etc at an additional charge. Note decorations and theming are at the function coordinator's discretion. Please note that any decorations left at the end of a function will be disposed of, unless otherwise stated in writing by prior arrangement.

Dress Regulations do apply. Minimum requirements are smart casual wear. No singlets, "footy" shorts or soiled work wear is permitted. No thongs after 9pm please.

Prices and selection of beverages and canapés and platters are subject to change.

Minors are only permitted in certain areas of the hotel and certain function areas until 9pm. As part of our hotel License minors may only be in authorised areas and must be accompanied and in the immediate presence of a Responsible Adult (parent or Legal Guardian) at all times.'

The attendance of minors under the age of 18, babies and infants must be approved by management prior to the function.

18th Birthday Parties: The Court House Hotel does not taking bookings for 18th birthday parties. Security Guards will be required for some functions and costs will incur. 21st birthdays require one guard per 50 guests at a cost of \$45 per hour.

Minimum spend and room hire charges may be applicable

Clause: When booking a function it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretences the Court House reserves the right to cancel that function without notice and at the expense of the guest.

I have read the terms and conditions stated above and understand that it is a legally binding contract and that the hotel reserves the right to refuse entry without exception.

Signed

Dated

RESPONSIBLE SERVICE OF ALCOHOL AND COMPLIANCE

The Court House Hotel is committed to the responsible service of alcohol at all times. The Court House 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 a 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.

No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

I, _____ understand the responsibility of the hotel and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behaviour of my guests.

Signed

Dated