



WINDSOR
CASTLE
HOTEL

Your Castle... Your Home



FUNCTIONS & EVENTS

CELEBRATE | GATHER | ENJOY

Versatile spaces, great food, and warm hospitality
for every occasion.



BIRTHDAYS



CORPORATE
EVENTS



ENGAGEMENTS



SOCIAL
CELEBRATIONS



SPECIAL
OCCASIONS



Memorable Moments

START HERE



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CASTLE
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Your Castle... Your Home



78 Lawes Street,
East Maitland NSW 2323



(02) 4933 7276



info@thewindsorcastle.com.au



<http://www.thewindsorcastle.com.au>

Welcome

CELEBRATE | GATHER | ENJOY

At Windsor Castle Hotel, we bring people together for memorable occasions.

From birthdays and family gatherings to corporate events, our team will help you choose a space and food to suit your celebration.

Explore our spaces and the platter menu, then get in touch to discuss your event.

Make yourself at home.



Find your space

FOUR WAYS TO CELEBRATE



FUNCTION ROOM

130 seated | 200 standing



BEER GARDEN

60 seated | 70 standing



FAMILY ZONE

24 seated | 40 standing



THE DECK

56 seated | 40 standing

Ask our team about layouts and availability for your date.

The Function Room

A SPACE TO MAKE YOUR OWN



130 SEATED

200 COCKTAIL

Celebrate in style

A private setting for milestone celebrations, presentations and group events.

- Private bar
- Outdoor deck
- Flexible layouts
- AV facilities
- Dedicated team

Exclusive hire

MINIMUM SPEND

Monday–Friday · Lunch	\$3,000
Monday–Friday · Dinner	\$3,500
Saturday/Sunday · Lunch	\$4,000
Saturday/Sunday · Dinner	\$4,000

Minimum spend can be split across platters and a bar tab. Public holiday minimums apply.

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The Beer Garden

RELAX UNDER THE FESTOON LIGHTS



60 seated | 70 standing

Gather outdoors in a casual setting with a sports-viewing TV. It is a welcoming choice for relaxed celebrations and get-togethers.

The Family Zone & Deck

ROOM FOR THE WHOLE FAMILY



Family Zone: 24 seated | 40 standing

The Family Zone offers access to the playground for an easy family gathering. The Deck is a separate casual outdoor choice with seating for 56 or standing room for 40.

The new platter menu

DESIGNED TO SERVE 8–10 PEOPLE PER PLATTER

Asian Platter

\$145

20 vegetable spring rolls, sweet chilli sauce
20 pork or chicken dumplings, soy dipping sauce
20 salt and pepper squid bites
15 chicken satay skewers, peanut sauce
Asian slaw, sesame dressing

Greek Platter

\$165

10 grilled chicken souvlaki skewers
10 mini lamb kofta, tzatziki
20 warm pita bread, hummus and tzatziki
Greek salad with feta, olives, cucumber and tomato
Lemon and oregano chips

Aussie Pub Platter

\$155

12 mini beef pies, tomato sauce
12 chicken schnitzel bites
12 sausage rolls
20 hickory glazed BBQ chicken wings
Chips, tomato sauce

Middle Eastern

\$200

10 lemon and herb chicken skewers
10 beef skewers, garlic yoghurt
20 falafel bites, pickled onion and lemon
20 warm flatbread, hummus
Tomato and parsley salad

Something for everyone

SHARED PLATTERS | 8–10 PEOPLE

Indian Platter **\$160**

10 chicken tikka skewers, mint yoghurt
20 vegetable samosas, mango chutney
10 onion bhaji, raita
10 mini naan bread
Cucumber and tomato kachumber salad

Vego Platter **\$130**

20 vegetable spring rolls, sweet chilli
10 falafel bites, tahini
10 mini spinach and feta triangles
10 roasted vegetable skewers
Seasonal salad, house dressing

Sandwiches & Wraps **\$105**

9 ham, cheese and salad finger sandwiches
6 one-third chicken Caesar wraps
9 roast beef, cheese and relish finger sandwiches
6 one-third falafel and salad wraps, hummus
9 egg and lettuce finger sandwiches

Kiddies Platter **\$105**

20 spring rolls
20 chicken nuggets with tomato sauce and chips
10 mini sausage rolls
10 strawberries and grapes
10 cheese and crackers

More to share

FINISH WITH SOMETHING SWEET

Seasonal Fruit **\$120**

An assortment of seasonal fruit, arranged to share.

Sliders **\$140**

Choose from three options:

8 mini beef cheeseburger sliders

8 southern fried chicken sliders

8 pulled pork sliders with slaw

8 falafel sliders with hummus and salad

Dessert Platter **\$140**

Chocolate brownie pieces

Caramel slice bites

Portuguese tarts

Chocolate dipped strawberries

Apple crumble tartlets

Tea & Coffee

Tea and coffee station: price on enquiry

Scones with jam and cream, platter for 10: \$75

Additional scones: \$7.50 each

Please let us know about dietary requirements when ordering.

Alternate drop menu

TWO COURSES \$69 | THREE COURSES \$85

Choose one or two cold entrées

Prawn cocktail

Baby gem lettuce, brandy cocktail sauce, lemon (GF)

Insalata caprese

Tomato, bocconcini, fresh basil, olive oil, aged balsamic (GF)

Burrata

Heirloom cherry tomatoes, olive crumb, olive oil, aged balsamic

Roast beetroot

Whipped goats cheese, candied walnuts, micro herbs, sourdough

Kingfish crudo

Citrus dressing, jalapeño, olive oil, crispy onions (GFOA)

Bolognese arancini

Sauce Napoli, aged parmesan (1)

Two courses: entrée + main, or main + dessert.

Three courses: entrée + main + dessert.

Mains & desserts

ALTERNATE DROP MENU

Choose one or two mains

All mains are gluten free

250g Sirloin

Truffle mash potato, roasted cherry tomato, red wine and thyme jus

Chicken breast

Creamy polenta, honeyed carrots, jus

Barramundi

Crushed garlic and rosemary potatoes, buttered peas, salsa verde

Beef cheek

Parmesan and chive mash potato, chargrilled broccolini, red wine jus

Roast pork belly

Red cabbage, buttered chat potatoes, fennel and thyme jus

Roast pumpkin steak

Chargrilled broccolini, crispy chickpeas, chimichurri (vegan, GF)

Choose one or two desserts

Caramel cheesecake

Chantilly cream, seasonal fruit

Lemon meringue tart

Shortbread crumb, strawberry coulis

Vanilla bean pannacotta

Pistachio praline, macerated strawberries (GF)

Seasonal fruit platter

GF, vegan

Plan your celebration

WE WOULD LOVE TO HEAR FROM YOU



As a guide, each platter serves 8–10 guests as light catering. For larger groups, select one platter per 8–10 guests or mix styles to suit.

Please advise us of dietary requirements. Standard platter orders require at least 72 hours notice.

Alternate drop dining

Choose two courses for \$69 or three courses for \$85. See the preceding pages for entrée, main and dessert choices.

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Function policies

TERMS & CONDITIONS | BOOKINGS & CATERING

DEPOSITS

- A tentative booking can be held for seven days; a deposit is then required to secure your booking.
- A function is confirmed only once payment has been received.
- The hotel may cancel bookings where payment has not been made within seven days.
- Without deposit confirmation, your event space may be allocated to another booking without notice.
- For functions less than 13 days from enquiry, the deposit is required within 24 hours of tentative booking.
- Deposits are non-refundable.

CANCELLATIONS

- Cancellations require a minimum of 30 days' notice prior to the event date. Less notice may incur additional charges.
- Management reserves the right to withhold deposits if the cancellation notice period has not been met.

CATERING

- Catering requirements, including dietary requirements, special requests and final numbers, must be finalised and paid 14 days before the event.
- Your confirmed final numbers will be the minimum catering charge, regardless of attendance on the day.
- No external food or beverages may be brought into the hotel for consumption at your function, except celebratory cakes, for which a cakeage fee may apply.

BEVERAGE REGULATIONS

- Beverages are served in accordance with liquor licensing laws.
- Legally approved identification must be carried and produced upon request while in the venue. No proof, no service.
- A maximum of two drinks will be served to one guest at a time. Responsible Service of Alcohol requirements apply.

PRICING

- All pricing in this document is subject to change at any time.
- Quotes are valid for two weeks from the date provided.
- Sufficient notice of price changes will be given in advance if applicable.
- Full payment for all charges must be received no later than 24 hours before the function commences.
- Bar tabs and additional charges must be paid at the conclusion of the function. Personal cheques are not accepted.

Function policies

TERMS & CONDITIONS | ON THE DAY

CAKES

- You are welcome to provide your own celebratory cake. The hotel is not responsible for damage during transport or delivery.
- Cakeage is \$5 per person for individual cake service. Cold storage is available for celebratory cakes.

SECURITY

- The hotel does not provide security for your function as standard.
- If management deems security necessary, it will be arranged and charged to the function account.
- All 18th birthday functions require parental supervision at all times.

MINORS

- All patrons under 18 must vacate the premises by midnight, in accordance with liquor licensing laws.
- Underage guests must be accompanied by a parent or legal guardian while in the venue.

DECORATIONS

- Decorations may be brought in at an agreed time arranged with management beforehand.
- Setup and pack-down timing can be discussed with the function coordinator and is dependent on availability.
- Nothing may be screwed, nailed or adhered to walls or other surfaces without prior permission.
- Goods must be picked up within 24 hours of the event finishing.
- No naked flames, confetti or scatters; use will incur a cleaning fee.

LIABILITY

- The customer is responsible for any damage, theft or injury sustained at the venue.
- The venue does not accept responsibility for goods, gifts or personal belongings brought by guests.
- Management may remove anyone believed to be intoxicated, unruly or posing danger to themselves or others.
- If guests breach laws, licence terms or conditions, the event may be closed without notice or explanation.
- Management reserves the right to withhold deposits if venue terms and conditions are breached.