

FUNCTIONS

WELCOME

THE ALEX HILLS HOTEL

OUR VENUE AT A GLANCE

STATE OF
THE ART SPACES
9+ EVENT SPACES

SMALL & LARGE
EVENTS

1000+ PEOPLE

PREMIUM PACKAGES
FOOD & BEVERAGES

Welcome to The Alexandra Hills Hotel, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a corporate conference, a dream wedding, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at alex-functions@mcguireshotels.com.au. Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at The Alexandra Hills Hotel.

ROOMS

THE ALEX HILLS HOTEL

MORETON ROOMS

Step into sophistication at the Moreton Rooms, our expandable indoor space designed to elevate events for up to 150 people. This versatile venue offers a cozy atmosphere matched with modern audio-visual facilities, adding a touch of innovation to your event.

FEATURES:

- PRIVATE BAR*
- AUDIO VISUAL EQUIPMENT*
- BUILT IN PROJECTORS*
- SOUND PROOF ROOM*
- STATE OF THE ART SOUND*

CAPACITY: 150 COCKTAIL | 80 SIT DOWN



FULL MORETON ROOM

Need more space? Elevate your event experience with the Moreton Room extension! Comprising two seamlessly connected rooms, these extensions provide the perfect solution for accommodating extra guests or tailoring the venue to meet specific event needs.

This option includes access to all Moreton Rooms, plus the outdoor terrace.

CAPACITY: 600 COCKTAIL | 350 SIT DOWN

ROOMS

THE ALEX HILLS HOTEL

CLEVELAND ROOM

Welcome to the Cleveland Room, a charming and intimate indoor space designed to create lasting memories for events of up to 120 people. This versatile venue provides a warm and inviting atmosphere, perfect for a variety of occasions.

FEATURES:

- EXCLUSIVE SPACE
- BUILT IN PROJECTOR SCREEN
- BAR FACILITIES
- FULL AV & SOUND

CAPACITY: 120 COCKTAIL | 70 SIT DOWN



REDLANDS ROOM

Introducing the Redlands Room, where sophistication meets excitement in a statement space designed for unforgettable events! With a nightclub-like atmosphere, this venue is perfect for gatherings of up to 1000 people. This room boasts a flexible layout that can be seamlessly customized to suit your specific event needs.

FEATURES:

- GIANT MIRROR BALL
- TWO PRIVATE BARS
- CUTTING EDGE LIGHTING
- DANCE FLOOR & DJ BOOTH
- STATE OF THE ART SOUND
- PRIVATE BALCONY & LOBBY

CAPACITY: 1000 COCKTAIL | 350+ SIT DOWN

SPACES

THE ALEX HILLS HOTEL

BEER GARDEN

This outdoor event area is designed to accommodate a range of gatherings, offering the flexibility to be divided into smaller sections for more intimate affairs or booked as one expansive function area for larger celebrations.

The Beer Garden is the ideal setting for anything from casual after-work drinks to major birthday celebrations. With its charming ambiance, ample seating, and lush greenery, this outdoor oasis provides the perfect backdrop for socializing and creating memorable moments.

CAPACITY: MAX 150 COCKTAIL



ALFRESCO

Step into the open-air elegance of our Alfresco, a covered outdoor event space designed for intimate sit-down dinners. Nestled away from the bustle of the bistro, this exclusive area provides a serene setting for your event.

With ample seating, tasteful decor, and the soothing ambiance of the outdoors, this space invites you to savour every moment. Whether it's a romantic anniversary, a family celebration, or a corporate gathering, the Alfresco lets you craft an enchanting atmosphere for your guests.

CAPACITY: 100 COCKTAIL | 80 SIT DOWN

SPACES

THE ALEX HILLS HOTEL

FAIRWAY BEER GARDEN

Discover the Fairway Beer Garden, a hidden gem nestled in the heart of our playground and putt-putt course. Surrounded by lush greenery and the joyous sounds of families and putters, this unique location offers a perfect blend of relaxation and entertainment.

The Fairway Beer Garden is thoughtfully designed to cater to both intimate gatherings and larger, exclusive events. For smaller affairs, the space can be easily divided into more intimate sections, providing a cozy atmosphere for your group. Alternatively, for those seeking an exclusive experience, the entire Fairway Beer Garden can be booked, ensuring a private oasis for your celebration.

CAPACITY: MAX 350 COCKTAIL



LOOKOUT

Embark on a unique and elevated putt-putt experience at the Lookout, discreetly tucked away within our captivating putt-putt course. This exclusive location is a self-isolated haven, with access to the nearby bars and ample seating.

The Lookout is available as part of a comprehensive package, which includes not only the putt-putt adventure but also delectable food and more. For further details and to craft your personalised experience, reach out to our dedicated Events Manager.

CAPACITY: MAX 40 COCKTAIL

PUTT PUTT

THE ALEX HILLS HOTEL

PUTT PUTT

Dive into a world of playful competition and camaraderie at our putt putt course, featuring 12 exciting holes of miniature golf that promise endless fun for all ages. Beyond the last hole awaits the "13th Hole" bar, where you can unwind and celebrate your victories.

Our putt putt course is incredibly flexible, offering customizable experiences for corporate events, birthday parties, and more. For an intimate putting adventure, exclusive access to the entire course can be arranged. Whether you're planning a large-scale event or an intimate gathering, the putt putt course adapts to your needs.

For smaller groups (less than 20 guests), explore our pre-designed party packs available for convenient online booking!



PUTT PUTT PARTY PACKAGES

KID'S PARTY PACKAGE:

- 12 HOLES OF PUTT PUTT
- RESERVED PARTY AREA FOR 3 HOURS
- POPCORN ON ARRIVAL
- CHOICE OF MAIN (PIZZA OR MINI HOT DOGS)
- CHOICE OF SIDE (FRIES OR FRUIT)
- JUGS OF CORDIAL AND WATER
- ACCESS TO KID'S PLAYGROUND
- CHOICE OF SOFT SERVE OR BYO BIRTHDAY CAKE (WITH NO CAKEAGE FEE)

18+ PARTY PACKAGES:

We have a range of 18+ putt putt packages with a variety of food and beverage offerings. All 18+ packages include, but are not limited to:

- 12 HOLES OF PUTT PUTT
- RESERVED PARTY AREA FOR 3 HOURS
- MEAL TO SHARE
- PER PERSON BAR TAB

FUNCTIONS WITH LESS THAN 20 PEOPLE CAN BE BOOKED ONLINE VIA:

<https://thealexandrahillshotel.com.au/mini-golf/>

A close-up photograph of several appetizers on a wooden surface. Each appetizer consists of a small piece of bread topped with a slice of smoked salmon, a dollop of white cream cheese, and garnished with fresh green microgreens and a small amount of black caviar. In the background, there are some sliced red onions and tomatoes.

FOOD PACKAGES

CANAPÉS PACKAGES

30 PAX MINIMUM

6 ITEMS	3 HOT & 3 COLD	\$24PP
8 ITEMS	4 HOT & 4 COLD	\$32PP
10 ITEMS	5 HOT & 5 COLD	\$40PP
12 ITEMS	6 HOT & 6 COLD	\$48PP

DETAILS

Indulge in culinary perfection with our canapés package, a symphony of flavours crafted for unforgettable moments.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VN - Vegan

GF - Gluten Free



COLD

Smoked salmon crostini with dill cream, fried capers & watercress ^{GF}

Spiced guacamole and Mooloolaba prawn tart

Mushroom & caramelised onion tartlet with fetta cheese ^V

Rare beef on crispy bread with horseradish cream & watercress ^{GF}

Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments & sesame dressing ^{GF}

Sun-dried tomato pesto tart with marinated fetta ^V

Italian antipasto skewer with fetta, salami & Spanish olives ^{GF}

Red wine poached pear with mascarpone & balsamic glaze ^{V/GF}

Natural oyster with a homemade mignonette dressing

Chicken & capsicum mousse tart with crumbled fetta

HOT

Devils on horseback (bacon wrapped prune) ^{GF}

Authentic satay chicken skewer with house made mild satay sauce ^{GF}

Peking duck spring roll with hoisin sauce

Sticky pork belly bite with sweet chilli sauce ^{GF}

Mushroom & truffle arancini with shaved parmesan, garlic aioli ^{V/VNO}

Premium house made sausage rolls with tomato relish and watercress

Lamb kofta with tzatziki dressing ^{GF}

Coconut prawn cutlet with sweet chilli sauce

House made Italian meatballs with Napoli sauce & shaved parmesan ^{GF}

Crumbed camembert cheese with cranberry sauce ^V

PLATTERS

DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.

DIETARIES

All dietary requirements can be catered for.



SEASONAL FRUIT PLATTER \$75

Freshly sliced seasonal fruit platter

VEGETARIAN PLATTER \$90

Spinach and ricotta rolls¹⁰, mixed spring rolls¹⁰ and vegetables samosas¹⁰ served with tomato sauce and sweet chilli sauce

SECRET SPICED WINGS PLATTER \$75

Spicy chicken wings⁵⁰ served with blue cheese sauce, buffalo sauce and smoky BBQ sauce

LET'S PARTY PLATTER \$90

Chicken dim sim¹⁰, premium Angus beef pie¹⁰ and house made sausage rolls¹⁰ served with tomato sauce, sweet chilli sauce and soy sauce

HOT SEAFOOD PLATTER \$95

Coconut crumbed prawns¹², salt and pepper calamari¹⁵ and battered flathead¹⁰ served with tartare sauce, tomato sauce and fresh lemon wedges

PIZZA PLATTER \$50

Choice of two pizza toppings: meatlovers, ham and pineapple or vegetarian

SANDWICHES PLATTER \$90

Salami, egg, chicken or ham ^{40 PIECES} with cheese and salad fillings served with mayonaise, mustard and tomato relish

GLUTEN FREE / VEGAN PLATTER \$100

Plant based pies¹⁰, plant based sausage rolls¹⁰ and pumpkin arancini¹² served with vegan aioli and tomato sauce

ANTIPASTI PLATTER \$90

Crackers, prosciutto, salami, fetta cheese, bocconcini, char-grilled mushrooms, char-grilled zucchini, sundried tomatoes, marinade olives and sweet pickles

SLIDERS PLATTER \$90

BBQ pork with coleslaw¹⁰, beef pattie with cheese and tomato relish¹⁰ & grilled halloumi cheese with rocket¹⁰, served on a toasted brioche bun

SOMETHING SWEET PLATTER \$75

Rocky road⁶, chocolate brownie⁶, banana bread⁴, and scones⁴ served with jam and cream

PETIT FOURS PLATTER \$75

Chefs' selection of bite-sized petit fours and desserts^{20 PIECES}

LITTLE PEOPLE'S PARTY PLATTER - \$10 PER CHILD (MIN. 10 CHILDREN)

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

BUFFET

40 PAX MINIMUM

ADULTS - \$70PP

KIDS (6-12) - \$40PP

KIDS (0-5) - \$10PP

DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety license

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



OUR BUFFET INCLUDES:

- Two hot dishes
- Roast carvery
- Two salads
- Steamed and roast vegetables
- Steamed rice or cauliflower gratin
- Selection of petit fours
- Seasonal fruit
- Bread rolls

YOUR CHOICES:

HOT DISH

Choice of two dishes below:

Beef stroganoff ^{GF}

Traditional butter chicken ^{GF}

Thai red curry with pork belly ^{GF}

Lemon and garlic butter
barramundi ^{GF}

ROAST CARVERY

Choice of one dish below:

Mustard roast beef ^{GF}

Roast pork leg with crackling ^{GF}

Roast marinated lamb ^{GF}

Roast lemon & thyme chicken ^{GF}

SALADS

Choice of two dishes below:

Caesar Salad ^{GFO}

Garden Salad ^{GF/V}

Pasta Salad ^{GF}

Coleslaw ^{GF/V}

ADD COLD SEAFOOD BUFFET

Add cold seafood to buffet for only \$15 extra per person. Cold seafood options include smoked salmon, cooked prawns and marinated mussels.

FORMAL MENU

20 PAX MINIMUM

1 COURSE - \$39PP (MAIN ONLY)

2 COURSES - \$65PP

3 COURSES - \$75PP

DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



ENTRÉES

Chicken Caesar Salad
with cos lettuce, croutons,
parmesan, poached egg &
crispy prosciutto ^{GFO/VO}

Smoked Salmon
with crème fraîche, fried
capers, watercress salad &
crispy bread

House Smoked Chicken Breast with semi-dried
tomato, red onion & watercress
salad, served with garlic aioli ^{GF}

Roasted Field Mushroom,
with rosemary and garlic,
topped with rocket, red onion
and parmesan cheese with a
balsamic glaze ^{GFO/V}

MAINS

200G Grilled Salmon
served with butter-roasted
potato wedges, seasonal
greens, baby carrots and a
creamy pesto sauce ^{GF}

Grilled Pork Striploin
served with rosemary and
garlic roasted potato, seasonal
greens, caramelised apple and
red wine jus ^{GF}

200G Eye Fillet served with
creamy potato mash, grilled
mushrooms, wilted spinach
and red wine jus ^{GF}

Grilled Chicken Supreme
with pomme purée, semi-
dried tomato, green beans and
mushroom ragu ^{GF}

Potato Gnocchi
with mushrooms, red onion
and peas, in a creamy truffle
sauce, topped with parmesan
cheese and truffle oil ^V

DESSERTS

Lemon Meringue Tart
Hand torched marshmallow
meringue crowning a tangy
lemon curd in a sweet tart
shell, served with passionfruit
coulis, whipped cream & fresh
berries

Peach and Passionfruit Cheesecake Baked creamy
cheesecake with a tropical
blend of peach & passionfruit,
served with whipped cream &
fresh berries ^{GF}

Chocolate Mud Cake
mouth-watering muddy vegan
chocolate cake topped with
a creamy chocolate rosette,
served with a sprinkle of dried
raspberries, whipped cream &
fresh berries ^{DF/VN}

Petit Four
chef's selection of four sweets,
served with cream & fresh
berries

BREAKFAST PACKAGES

20 PAX MINIMUM

DETAILS

Elevate your morning event with our breakfast packages! All packages include a fresh juice, brewed coffee and tea station.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



EXPRESS BREAKFAST

\$22PP

Choice of one of the below menu items:

- Ham and cheese toasted sandwich
- Chicken and avocado toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich ^V
- Croissant with a selection of spreads ^V
- Bacon and egg burger with cheese and tomato relish ^{GFO}

CONTINENTAL BREAKFAST

\$28PP

Choice of two of the below menu items:

- Selection of Danish pastries and muffins
- Individual fruit salads
- Fruit and yoghurt parfaits
- Cereals with a selection of milks and vanilla yoghurt

THE SUNRISE SOCIAL

\$35PP

Chef's selection of pastries ^{1pp} on arrival PLUS your choice of one of the below menu items:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages and tomato relish.
- Smashed avocado on toasted sourdough, soft poached egg, roasted field mushrooms, grilled tomato, rocket, crumbled fetta and toasted walnuts.
- Eggs benedict on toasted sourdough with bacon rasher, wilted spinach and Hollandaise sauce.

Each option served individually.

DELEGATES PACKAGES

DETAILS

HALF DAY DELEGATE - \$45PP

Choice of either morning tea or afternoon tea and your choice of one corporate lunch option.

FULL DAY DELEGATE - \$55PP

Morning tea and afternoon tea, as well as your choice of one corporate lunch option.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VN - Vegan

GF - Gluten Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option



MORNING / AFTERNOON TEA

Freshly brewed coffee and a selection of teas. Includes all day replenishing and a selection of milks are available. Plus - your choice of one of the following:

- Assortment of house-made friands ^{GF/V}
- Freshly baked scones with jam and cream ^V
- Banana bread ^V
- Seasonal fruit and yoghurt parfait ^V
- Warm jam-filled donuts ^V
- Rocky road ^V
- Chef's selection of muffins ^V
- Chef's selection of cookies ^V
- Chocolate fudge brownies ^{GF/V}
- Mini butter chicken pies
- Mini premium angus beef pies

CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

ROAST CARVERY

Our famous roast lunch carvery including a selection of three meat dishes, vegetables and one bread roll per person.

MAKE YOUR OWN SANDWICH BAR (MIN. 20 PEOPLE)

A selection of gourmet bread, rolls and wraps served with all your favourite fillings ^{GFO}

MAKE YOUR OWN BURGER BAR (MIN. 20 PEOPLE)

A selection of salads, beef patties and sauce served with fresh white buns ^{GFO}

Lunch options continue on the next page.

DELEGATES PACKAGES

DETAILS

HALF DAY DELEGATE - \$45PP

Choice of either morning tea or afternoon tea and your choice of one corporate lunch option.

FULL DAY DELEGATE - \$55PP

Morning tea and afternoon tea, as well as your choice of one corporate lunch option.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VN - Vegan

GF - Gluten Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option



CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

MINI BUFFET (Min. 25 People)

Includes choice of two hot dishes, two chef's selection salads, steamed vegetables and steamed rice.

CHICKEN OPTIONS:

CHICKEN CACCIATORE ^{GF/DF}

CREAMY CHICKEN &
MUSHROOM ^{GF}

BEEF OPTIONS:

BEEF STROGANOFF ^{GF/DF}

MALAYSIAN SATAY BEEF

PORK OPTIONS:

THAI CURRY PORK ^{GF/DF}

PORK & CHORIZO
CASSEROLE ^{GF}

PRE ORDER LUNCH (Max. 30 People)

Pre-order some of our most popular meals from our bistro. Your choice of:

- **CHICKEN SCHNITZEL**
served with chips & salad
- **CHICKEN CAESAR SALAD** ^{VO • GFO}
baby cos lettuce, garlic croutons, caramelised bacon, shaved parmesan & a poached egg with a creamy Caesar dressing and optional anchovies
Swap chicken for haloumi for vegetarian option
- **STEAK SANDWICH** ^{GFO}
grilled rib fillet, cos lettuce, tomato, cucumber, beetroot, caramelised onion, cheese & bbq sauce on toast, served with chips
- **FISH & CHIPS**
crispy beer battered flathead, served with chips, salad, lemon & tartare
- **12 CHICKEN WINGS**
our secret spiced wings served with smokey BBQ sauce
- **CHEF'S SELECTION VEGAN MEAL**
chef's choice of vegan meal based on the best current seasonal ingredients

HIGH TEA

30 PAX MINIMUM - \$50PP

DETAILS

Experience elegance with our high tea package, featuring a glass of bubbles, a delightful array of teas, and a tempting buffet of sweet and savoury treats to elevate your tea time.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VN - Vegan

GF - Gluten Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option



Our High Tea package includes one glass of sparkling wine on arrival, jugs of juice and a replenishing selection of tea.

SWEET

- American style chocolate brownie with walnut ^{GFO}
- Chef's selection of mini muffins
- Carrot and walnut cake
- Cherry slice topped with shredded coconut
- Lemon and passionfruit cheesecake ^{GF}
- Red velvet cheesecake
- Chocolate and raspberry lamington
- Raspberry and blueberry friand ^{GF}
- Chocolate and mint slice with nuts
- Classic rocky road with marshmallows and almonds
- House made white chocolate scone with whipped cream and jam

SAVOURY

- Chef's selection of sandwiches (3 flavours, including vegetarian option)
- Chef's selection of quiches (3 flavours, including vegetarian option)
- Chef's selection of premium pies (beef, lamb and chicken option)
- House made premium sausage rolls with tomato salsa

A close-up photograph of several hands holding champagne glasses, clinking them together in a toast. The glasses are filled with a golden, bubbly liquid. The background is blurred, showing other people and lights, suggesting a festive social gathering. Overlaid on the center of the image is the text "DRINK PACKAGES" in a large, bold, white sans-serif font.

DRINK PACKAGES

DRINKS

THE ALEX HILLS HOTEL

PACKAGE TYPE		2 HOURS	3 HOURS	4 HOURS	ADD. HOURS	ADD SPIRITS
CASH BAR	Pay as you go bar service Prices on request	N.A.	N.A.	N.A.	N.A.	N.A.
BAR TAB	A set bar tab amount that can be used on any combination of beer, wines, spirits and cocktails, ciders and soft drinks	N.A.	N.A.	N.A.	N.A.	N.A.
BRONZE PACKAGE	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, Heineken Zero Morgans Bay - Sparkling, Semillion Sauvignon Blanc, Cabernet Merlot. Wolf Blass Zero Sauvignon Blanc Soft drinks on tap <i>*pending product availability.</i>	32pp	42pp	55pp	14pp/hr	12pp/hr
SILVER PACKAGE	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, 150 Lashes, Stone & Wood Pale Ale, Heineken Zero Squealing Pig Sauvignon Blanc, T'Gallant Pinot Grigio, T'Gallant Rosé, Drives Chardonnay, T'Gallant Prosecco, Juliet Moscato, Wolf Blass Zero Sauvignon Blanc Wynns Cabernet Sauvignon, Fickle Mistress Pinot Noir, Saltram Shiraz Soft drinks on tap <i>*pending product availability.</i>	34pp	44pp	57pp	14pp/hr	12pp/hr

DRINKS

THE ALEX HILLS HOTEL

PACKAGE TYPE		2 HOURS	3 HOURS	4 HOURS	ADD. HOURS	ADD SPIRITS
GOLD PACKAGE	All beers excluding Canadian Club & Dry and international beers. Heineken Zero Stubbies					
	Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, Pepperjack Chardonnay, Leo Buring Reisling, Wolf Blass Zero Sauvignon Blanc	42pp	55pp	68pp	14pp/hr	12pp/hr
	Pepperjack Shiraz, Wolf Blass Malbec, Wolf Blass Merlot, Dance With The Devil Cabernet Sauvignon					
	Soft drinks on tap					
	<i>*pending product availability.</i>					
PLATINUM PACKAGE	All beers including Canadian Club & Dry and international beers. Heineken Zero Stubbies					
	Salinger Sparkling Cuvée, Tar & Roses Pinot Grigio, Shaw and Smith Sauvignon Blanc, Pepperjack Chardonnay, Wolf Blass Zero Sauvignon Blanc	50pp	65pp	75pp	14pp/hr	12pp/hr
	Nanny Goat Pinot Noir, Hensheke Henrys 7, Taylors Jaraman Shiraz					
	Soft drinks on tap					
	<i>*pending product availability.</i>					

The image shows two rectangular wicker baskets hanging from chains in a bohemian-style interior. The basket in the foreground is empty and has a rope handle. The basket behind it is filled with warm-toned lights, creating a glowing effect. The background is blurred, showing indoor plants and architectural details.

EXTRAS & DETAILS

EXTRAS

THE ALEX HILLS HOTEL

CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

All cakes must be picked up no later than 11am the following day.



BESPOKE:

Looking for something special for your event that is not listed? Speak to your Event Manager!

We are open to specific requests and additional services!

PREFERRED SUPPLIERS:

DECOR:

French Affair
www.frenchaffairhire.com.au
Julie 0435 516 366

DANCE FLOORS:

Brisbane Dance Floor Hire
www.brisbanedancefloorhire.com.au
Jennifer: 0433 971 805

AUDIO VISUAL:

Microhire QLD
www.microhire.com.au
07 3736 1233

Twisted Pair Productions
www.twistedpairproductions.com.au
info@tppro.com.au
07 3162 0556

JUKE BOX & PHOTO BOOTH:

Party Animals
www.partyanimalshire.com.au
1800 999 925 / 0407 189 415

LIVE ENTERTAINMENT & DJ'S:

Available upon request. Please speak to your Events Manager.

CORPORATE ROOM INCLUSIONS:

Included in your minimum spend is access to the below equipment:

- Water and mints
- Writing pads and pens
- White & black linen
- Lectern and microphone
- Projector screen
- Whiteboard and markers
- Flipchart and markers
- Signage
- Presenters and registrations table
- All staffing and utilities
- Air conditioning and standard cleaning
- Private function rest rooms
- Over 150 exclusive hotel car spaces

Access to the additional equipment listed below will incur an extra cost.

- Data projector
- Plasma television
- Additional flip charts, paper and markers
- Laptop speakers
- Additional whiteboard and markers

STAY WITH US

THE ALEX HILLS HOTEL

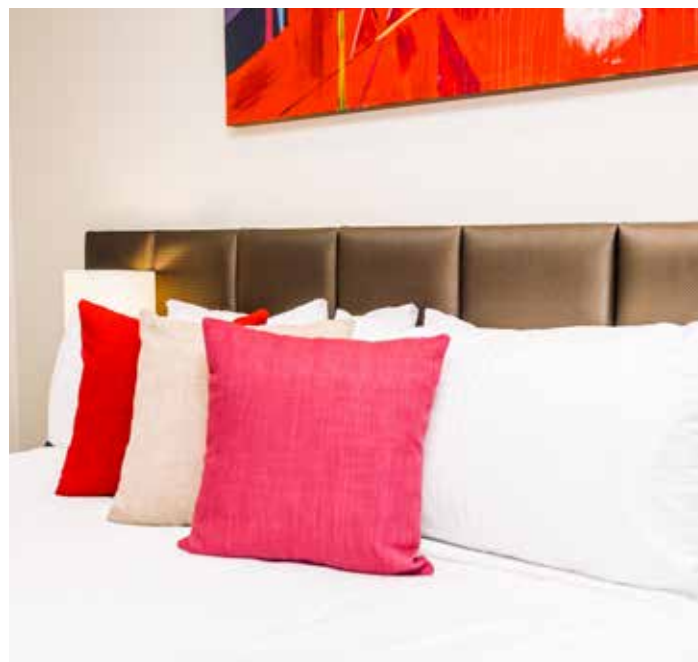
Located in Alexandra Hills, the Alexandra Hills Hotel offers everything your heart desires at this contemporary hotel. With a total of 52 suites comprising of 12 Garden Rooms, 38 Executive Suites and 2 Deluxe Suites.

Alexandra Hills Hotels offers 12 recently renovated king rooms. All rooms include a 42" flat screen, ensuite, tea/coffee making facilities, electronic safes and air conditioning.

Our hotel facilities includes bars, function rooms, a restaurant, TAB, gaming area, kid's playground, 12 hole putt putt course and more! All facilities are open 7 days a week.

For any questions or rates please contact our Business Development Managers via email:

deborah@mcguireshotels.com.au



TERMS & CONDITIONS

THE ALEX HILLS HOTEL

CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.
15-90 days: 20% of estimated event cost.
14-8 days: 50% of estimated cost (excluding deposit).
Within 7 days: 100% of estimated event cost.

PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

DIETARY REQUIREMENTS

A surcharge of up to \$25 per person may be applicable for special diets. This will be at the discretion of the hotel.

CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's Hotels are under 24-hour video surveillance.

RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuire's Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

All music - band, DJ, jukebox etc - must adhere to a 90 decibel noise level restriction.

DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuire's Hotels don't take responsibility for items on premises.

SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

SET UP AND PACK DOWN TIMES

Please speak to your Event Manager for your event's specific bump in and bump out times. Failure to adhere to these agreed on times will result in an additional charge which will be at the discretion of the Hotel.

PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.



ALEX HILLS
HOTEL

**FOR FURTHER INFORMATION OR TO MAKE
A BOOKING ENQUIRY, PLEASE CONTACT
OUR FUNCTIONS TEAM VIA EMAIL**

alex-functions@mcguireshotels.com.au