



the stirling hotel

SUMMER/ AUTUMN 25

EVENTS PACK

CELEBRATIONS | BIRTHDAYS
ENGAGEMENTS | EVENT LAUNCHES
PRIVATE DINING | RECEPTIONS

ENQUIRE TODAY

STIRLINGHOTEL.COM.AU

WELCOME TO THE STIRLING HOTEL

LOCATED IN THE PICTURESQUE SUBURB OF STIRLING, THE GATEWAY TO THE ADELAIDE HILLS, WHERE HOSPITALITY IS AT THE HEART OF EVERYTHING THAT WE DO.

THE STIRLING HOTEL OFFERS A PERFECT SETTING + SPECIALIZES IN CREATING TRULY MEMORABLE EXPERIENCES. OFFERING A SINGLE POINT OF CONTACT, WE CAN METICULOUSLY PLAN + DELIVER YOUR SPECIAL EVENT.

WE KNOW NO TWO FUNCTIONS ARE THE SAME, WHICH IS WHY WE INDIVIDUALLY CURATE EACH EVENT TO ENSURE A FANTASTIC TIME FOR YOU + YOUR GUESTS.

OUR AIM IS TO ENSURE YOUR PREPARATIONS FOR THAT SPECIAL EVENT ARE WELL ORGANISED + SEAMLESS.

OUR INTEGRITY, CREATIVITY + PASSION ENSURES EACH + EVERY EVENT IS A UNIQUE + AN UNFORGETTABLE EXPERIENCE.

WE LOOK FORWARD TO HOSTING YOUR SPECIAL EVENT.





THE TERRACE

THE TERRACE FUNCTION SPACE HAS A UNIQUE DESIGN WHICH IS BOTH MODERN + VERSATILE, WITH A LARGE PRIVATE BAR + LIFT ACCESS. THE LIGHT FILLED ROOM BOASTS THE PERFECT MIX OF INDOOR + OUTDOOR SPACE.

BI-FOLD DOORS OPEN UP TO A SPACIOUS DECKING AREA WITH FESTOON LIGHTING, RETRACTABLE ROOF + BLINDS, CREATING AN ALL WEATHER AREA WITH LOUNGES + A ROOFTOP GARDEN AS THE PERFECT BACKDROP.

COMPLIMENTARY INHOUSE MUSIC SYSTEM, MICROPHONE, PROJECTOR + SCREEN IS AVAILABLE FOR YOUR USE.

WHATEVER THE OCCASION YOU ARE HOSTING, THE GROUND BREAKING DESIGN + AMBIENT ATMOSPHERE OF THE TERRACE FUNCTION SPACE OFFERS THE PERFECT SETTING WHETHER IT BE A SIT DOWN DINNER OR COCKTAIL PARTY.

CAPACITY: 25 - 84 GUESTS SIT DOWN | 110 COCKTAIL

ROOM HIRE: \$400 FOR 4 HOURS
EXTENDED DURATION AVAILABLE UPON REQUEST

*FOOD PACKAGE REQUIRED, MINIMUM SPEND REQUIRED
PERSONALISED DRINK OPTIONS AVAILABLE*

THE LIBRARY

THE LIBRARY IS A LIGHT + BRIGHT INTIMATE ROOM WITH AN OPEN GAS FIREPLACE + ECLECTIC DESIGN.

THIS VERSATILE SPACE IS THE PERFECT SETTING FOR PRIVATE SIT DOWN DINING OR COCKTAIL EVENTS.

THE HIRE OF THIS ROOM INCLUDES THE USE OF A SMART TV WHICH CAN LINK DIRECTLY TO YOUR LAPTOP FOR A PERSONALISED SLIDE SHOW.

CAPACITY: 10 - 28 GUESTS SIT DOWN | 45 COCKTAIL

ROOM HIRE: \$200 FOR 4 HOURS
EXTENDED DURATION AVAILABLE UPON REQUEST

CAPACITY: 29 - 40 GUESTS SIT DOWN

ROOM HIRE: \$250 FOR 4 HOURS
EXTENDED DURATION AVAILABLE UPON REQUEST

*FOOD PACKAGE REQUIRED, MINIMUM SPEND REQUIRED
PERSONALISED DRINK OPTIONS AVAILABLE*





ACCOMMODATION + TRANSPORT

ACCOMMODATION

WHY NOT STAY THE NIGHT?

5 ROOMS ACCOMMODATION HAS THREE BALCONY ROOMS OVERLOOKING STIRLING'S MAIN STREET, ALL FEATURING OPEN GAS LOG FIRES + SPACIOUS BATHROOMS PLUS TWO STANDARD KING ROOMS ALSO WITH SPACIOUS BATHROOMS.

FREE WIFI + PARKING IS AVAILABLE FOR GUESTS.

FOR MORE INFORMATION ON THE 5 ROOMS, PLEASE VISIT OUR [WEBSITE](#).

TRANSPORT

WE OFFER A TRANSPORT SERVICE WITH OUR STIRLING BUS ACCOMMODATING UP TO 11 PASSENGERS + CAN BE PREBOOKED FOR YOUR EVENT.

11 SEATER BUS SUBJECT TO AVAILABILITY.
MINIMUM SPEND REQUIRED.

CANAPE MENU

ANY 5 FOR \$40PP

\$6 FOR EACH ADDITIONAL

COFFIN BAY OYSTERS - ROCKEFELLER, SPINACH + GARLIC CRUMB *OR* KILPATRICK

GRILLED GOATS CHEESE, OLIVE TAPENADE, CAPSICUM, TOASTED TURKISH (V, GFA)

SALMON TARTARE, YUZU DRESSING, CUCUMBER, SPRING ONION OIL,
CRUNCHY NORI (GF, DF)

COLD ROASTED SIRLOIN, FRIED POTATO, CARAMELISED ONION,
CHIMMICHURRI (GF, DF)

PULLED PORK *OR* BBQ JACKFRUIT, GREEN APPLE SLAW, CHILLI MAYO,
HERBS, PETIT FLATBREAD (VA, GF, DFA)

KATAIFI PASTRY ENCASED PRAWN, POMEGRANATE MOLASSES, YOGHURT (GFA, DFA)

CRUMBED FISH TACO, PICO DE GALLO, GUACAMOLE

POLENTA CRUMBED HALLOUMI, BLISTERED CHERRY TOMATO, BASIL PESTO (GF, V)

KARAAGE CHICKEN, PICKLED GINGER, CHILLI, CORIANDER, KEWPIE MAYO (GF, DF)

MUSHROOM DUXELLES TART, TRUFFLE BRIE, HAZELNUT PRALINE (V, DFA)

VEGETABLE SPRING ROLLS, NAM JIM SAUCE (VG, DF)

SHREDDED BEEF BRISKET TART, SMOKED CHEDDAR, BACON CRUMB,
CRÈME FRAÎCHE

CARAMELISED PUMPKIN + RICOTTA ARANCINI, KASUNDI YOGHURT,
RICOTTA SALATA (GF, V)

STEAMED PRAWN + GINGER DUMPLING, SOY VINEGAR, SPRING ONION, CHILLI (DF)

LAMB KOFTA, CUCUMBER, CUMIN LABNEH (GF, DFA)

SOUTHERN FRIED CHICKEN SLIDERS, RANCH DRESSING, CELERY SLAW

CHEESEBURGER SLIDERS, PICKLES, MUSTARD, TOMATO SAUCE (GFA, DFA)

CRUMBED MUSHROOM SLIDERS, CARAMELISED ONION, SWISS CHEESE, ROCKET (V)

SINGAPORE TRUFFLED VEGETABLE NOODLE BOX, CRUNCHY SHALLOTS (GF, VG, DF)



GRAZING TABLE

SAVOURY

\$30 PER PERSON | MINIMUM 20 GUESTS

VARIETY OF CURED MEATS
OLIVES
SOFT, HARD + BLUE CHEESES
MARINATED VEGETABLES
PICKLES
CRUDITÉS
TRIO OF DIPS
FRUIT PLATTER
SEASONED NUTS
CHEESY GARLIC BREAD
PITA BREAD
GRISSINI
CRISPBREAD

PLEASE ENQUIRE ABOUT OUR SWEET GRAZING TABLE



SHARING PLATTERS

ADD ON ONLY - A GREAT ADDITION TO
A GRAZING TABLE OR CANAPES

HOT \$95 EACH | SERVES 8 - 10

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS:

- SALT + PEPPER SQUID, TARTARE SAUCE, CHIPS
- PORK BELLY SKEWERS, SOY CARAMEL (GF, DF)
- MIXED SAUSAGE ROLLS, TOMATO SAUCE (VA)
- HERB CRUSTED FLATHEAD GOUJONS, CHIPS,
CAPER + ANCHOVY AIOLI

COLD \$80 EACH | SERVES 10 -12

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS:

- ANTIPASTO PLATTER, CURED MEATS,
MARINATED VEGETABLES, FETA, PITA BREAD (GFA)
- DIPS PLATTER, GOATS CURD + HONEY + BLACK PEPPER,
SPICED PUMPKIN + CASHEW, FRESH SALSA,
GARLIC + HERB MINI NAANS, ZA'ATAR PITAS (V, GFA)
- CHEESE PLATTER, THREE CHEESES, SEASONED NUTS,
DRIED FRUIT, CRISPBREAD (GFA)

THE PIZZA LOVERS PACK | \$100

ANY 5 PIZZAS FROM OUR CURRENT PIZZA MENU
CLICK HERE FOR CURRENT MENU

WOULD YOU LIKE FRIES WITH THAT? | \$25

ADD AN EXTRA LARGE SERVING OF CHIPS + CONDIMENTS



SIT DOWN MENU

ADDITIONAL SELECTION (ANY COURSE) \$10PP PER CHOICE

ALTERNATE DROP

2 COURSE \$60PP | 3 COURSE \$75PP

CHOOSE 2 DISHES FROM EACH COURSE

CHOICE

2 COURSE \$70PP | 3 COURSE \$85PP

SERVED INDIVIDUALLY TO EACH GUEST

CHOOSE 3 DISHES FROM EACH COURSE

MAXIMUM 20 GUESTS

ENTRÉE

FRIED PRAWN + GINGER DUMPLINGS, TOM YUM,
CORIANDER SAUCE ^(DF)

KARAAGE CHICKEN, BLACK GARLIC MAYO,
PICKLED VEGETABLES ^(GFA, DF)

VEGETABLE SPRING ROLLS, ICEBERG LETTUCE, NAM JIM ^(V)

PORK RIBS, BLACK VINEGAR DRESSING, MINT, CHILLI ^(GFA, DF)

CARAMELISED PUMPKIN + RICOTTA ARANCINI,
KASUNDI YOGHURT, RICOTTA SALATA ^(GF, V)

CRAB TART, CITRUS DRESSED CHERVIL SALAD, SALMON ROE,
CRÈME FRAÎCHE

SIDES

CHOOSE 2 FOR \$5PP (ADDITIONAL CHOICE \$2PP)

WATERMELON + FETA SALAD, CUCUMBER, SHALLOTS, SESAME,
GINGER + ALMOND DRESSING

GARLIC + HERB SOURDOUGH STONE ROASTED BREAD

MAIN

ROASTED LAMB SHOULDER, COUSCOUS, PICKLED RAISINS,
CUMIN LABNEH, POMEGRANATE MOLASSES JUS

HERB + GARLIC INFUSED FREE RANGE CHICKEN, BABY CARROTS,
BRAISED FRENCH LENTILS, STOCK REDUCTION ^(GF, DF)

KASHMIRI VEGETABLE CURRY, SPICED EGGPLANT MASALA,
COCONUT RAITA, ROTI BREAD, STEAMED RICE ^(GFA, VG, DF)

PAN FRIED SALMON, CRISPY RICE CAKE, PRAWN, SRIRACHA,
HONEY, BOK CHOY

250G GRAIN FED EYE FILLET, GRATINATED POTATO, BRIE, DIJON,
GREENS, GARLIC SOURDOUGH CRUMB,
TARRAGON SHALLOT BUTTER ^(GFA)

SPRING VEGETABLE GNOCCHI, ZUCCHINI, ASPARAGUS, ROMESCO,
SMOKED ALMONDS ^(VG, DF)

DESSERT

WHITE CHOCOLATE + BASIL CHEESECAKE,
ROASTED STRAWBERRY PUREE ^(V)

BOURBON + PECAN TART, BURNT ORANGE MAPLE SYRUP, CREAM ^(V)

GINGER + WASABI PANNA COTTA, SESAME SOY CARAMEL,
CANDIED GINGER SNAP ^(GF, V)

MIXED BERRY PASTRY, LIME SYRUP MARINATED BERRIES,
COCONUT ICE CREAM ^(VG)

CHEESE PLATE, LOCAL + INTERNATIONAL SELECTION,
QUINCE PASTE, FRESH FRUIT, NUTS, CROUTON ^(V, GFA)

ROCKET, PARMESAN + PEAR SALAD

WOOD FIRED BROCCOLINI, DRIED RICOTTA, HAZELNUTS,
CITRUS OIL

DUCK FAT, ROSEMARY SEA SALT POTATOES

CHIPS, KETCHUP, SSS SAUCE





THE CLASSICS | \$40PP

CLASSIC PUB FARE FOR YOUR BIG DAY

YOUR SELECTION OF THREE MAINS FOR YOUR GUESTS TO CHOOSE FROM, SERVED INDIVIDUALLY

ADDITIONAL SELECTION \$10PP PER CHOICE

MAXIMUM 40 PEOPLE

SHARED START

PUMPKIN HUMMUS, FETA, SEEDED SPICED ZA'ATAR, GARLIC PITA ^(V, VGA)

MAINS

FREE RANGE CHICKEN SCHNITZEL, PARMESAN + CORN CHIP CRUMB, CHIPS, CLASSIC SALAD, CHOICE OF SAUCE

SA DEEP SEA COD FISH, CHIPS, CLASSIC SALAD, TARTARE ^(GFA)

THAI GREEN CHICKEN CURRY, CORIANDER, CRISPY SHALLOTS, STEAMED RICE, ROTI ^(GFA, DF)

TOFU POKÉ BOWL, SOBA NOODLES, EDAMAME, CARROT, CUCUMBER, PICKLED GINGER, SESAME DRESSING ^(VG, DF)

STEAK FRITES, 300G SIRLOIN, CHIPS, WEDGE SALAD, RANCH DRESSING, TARRAGON SHALLOT BUTTER ^(GF, DFA)

VEGAN PARMY, CRUMBED EGGPLANT, GRILLED ZUCCHINI, TOMATO SUGO, NOTZARELLA, CHIPS, CLASSIC SALAD ^(VG, DF)

ADD DESSERT | +\$10PP

SEASONAL CHEESECAKE, DOUBLE CREAM ^(V, GFA)

PERSIAN LOVE CAKE, SWEET SPICED SYRUP, CREAM ^(V)

THE SHARED EXPERIENCE | \$45PP

IS THERE ANYTHING MORE REWARDING THAN SHARING A GOOD MEAL WITH GOOD PEOPLE?

YOUR SELECTION OF THREE DISHES FOR YOUR GUESTS TO SHARE, STARTERS AND SIDES ARE ALL INCLUDED

ADDITIONAL SELECTION \$10PP PER CHOICE

STARTERS

WARMED OLIVES (GF, VG, DF)

BREAD + SALTED BUTTER (V, DFA)

SHARED MAINS

CRUMBED CHICKEN PARMESAN BAKE, MOZZARELLA,
BLISTERED CHERRY TOMATO NAPOLETANA SAUCE, BASIL

CRUMBED BEEF PARMESAN BAKE, MOZZARELLA,
BLISTERED CHERRY TOMATO NAPOLETANA SAUCE, BASIL

SOUTHERN PULLED PORK, BBQ SAUCE, CHILLI CHEESE CORNBREAD (GFA, DFA)

RED WINE LAMB ON THE BONE, SOFT POLENTA (GF, DFA)

CHERMOULA CAULIFLOWER, WHITE BEAN GARLIC PUREE,
TOMATO + CORIANDER SALSA (GF, VG, DF)

SIDES

PORCINI DUSTED TRUFFLE FRIES (GF, V, DFA)

PEAR, ROCKET + PARMESAN SALAD (GF, V, DFA)

ADD DESSERT | +\$10PP

SEASONAL CHEESECAKE, DOUBLE CREAM (V, GFA)

PERSIAN LOVE CAKE, SWEET SPICED SYRUP, CREAM (V)







THE BANQUET | \$80PP

SHARED THREE COURSE MEAL,
PERFECT FOR ANY OCCASION

CHOOSE: TWO CANAPES | THREE PROTEINS | ONE DESSERT
ALL ACCOMPANIMENTS INCLUDED

ADDITIONAL PROTEIN SELECTION \$10PP PER CHOICE

CANAPES

CHOOSE TWO CANAPES FROM OUR LIST ON PAGE 6

PROTEINS

PETITE ROAST SIRLOIN, CARAMELISED ONION, RED WINE JUS (GF, DF)

SLOW ROASTED LAMB SHOULDER, CUMIN YOGHURT (GF, DFA)

CHERMOULA CHICKEN, PUMPKIN PUREE, POMEGRANATE (GF, DFA)

DILL POACHED SALMON, CUCUMBER + PICKLED SHALLOT SALAD,
CITRUS OIL (GF, DF)

MIDDLE EASTERN SPICED PUMPKIN, BABA GANOUSH,
SPICED YOGHURT, POMEGRANATE, PEPITA SALAD (V, GF, DFA)

ACCOMPANIMENTS

ORANGE + RED ONION LEAFY GREEN SALAD,
HAZELNUT DRESSING (VG, GF, DF)

LEMON DRESSED BROCCOLIS, SHAVED PARMESAN (V, GF, DFA)

SMASHED CHATS, ROSEMARY SEA SALT (V, GF, DF)

SKALA BAGUETTE + BUTTER (V)

DESSERT

BAKED CITRUS TART, CANDIED PEEL, DOUBLE CREAM (V)

CHOCOLATE BROWNIE, DOUBLE CREAM, BERRY COULIS (V, GF)

CAKES

THIRD PARTY CAKES

PLEASE NOTE THAT IF YOU WISH TO BRING A THIRD PARTY CAKE, CHARGES ARE AS FOLLOWS:

- \$3.5 PP FOR OUR CHEFS TO CUT, PLATE + SERVE WITH COULIS + CREAM
- \$50 FLAT RATE TO CUT + SERVE YOURSELF (WE PROVIDE PLATES, NAPKINS, FORKS + CAKE KNIFE)

THIS APPLIES TO ONE CAKE OR SERVING OF CUPCAKES, IF ADDITIONAL DESSERTS ARE BROUGHT AN EXTRA CHARGE WILL INCUR





BEVERAGES

DRINK OPTIONS INCLUDE

- **BAR TAB**
- **CASH BAR**
- **FEATURE PACKAGE** (FROM OUR CURRENT FEATURE WINERY)
1X SPARKLING, 1X WHITE, 1X ROSÉ, 1X RED,
CURRENT TAP BEERS, SOFT DRINK, 3 HOURS \$55 | 4 HOURS \$68

WINE

MAXIMUM OF 6 CHOICES

PLEASE FIND THE LINK TO OUR
CURRENT WINE LIST [HERE](#)

BEER ON TAP*

LITTLE BANG LAGER	9.5
MISMATCH SESSION ALE	10

BOTTLED BEER + CIDER

COOPERS PALE ALE	9.5
CORONA	9
GREAT NORTHERN SUPER CRISP	8
CASCADE LIGHT	7
HEINEKEIN 0.0	6
HILLS APPLE CIDER	10

COCKTAILS + MOCKTAILS

ESPRESSO MARTINI	20
APEROL SPRITZ	15

ASK US FOR OUR FULL RANGE,
MUST BE ARRANGED IN ADVANCE
MAXIMUM OF 3 COCKTAILS

BASE SPIRITS

KETTLE ONE VODKA	10.5
TANQUERY GIN	9
CORAZON BLANCO TEQUILA	11
STARWARD TWO FOLD DOUBLE GRAIN WHISKY	11

SOFT DRINKS

POST MIX SOFT DRINK	5
COKE / COKE NO SUGAR	5
LEMON LIME BITTERS	6.5
BESA JUICE	4

TEA + COFFEE

UNLIMITED FILTERED FIVE SENSES COFFEE + T2 TEA STATION	50
BARISTA MADE TEA + COFFEE AVAILABLE FOR INDIVIDUAL PURCHASE UPON REQUEST	

*KEG CHANGE AVAILABLE UPON
REQUEST, \$50 CHARGE APPLIES

TERMS + CONDITIONS

DEPOSIT PAYMENT OF AN EVENT BOOKING MUST BE MADE WITHIN 7 DAYS OF THE ORIGINAL TENTATIVE BOOKING. DEPOSIT PAYMENT IS CONSIDERED AN ACKNOWLEDGEMENT OF THESE TERMS + CONDITIONS. MANAGEMENT RESERVES THE RIGHT TO CANCEL THE BOOKING + ALLOCATE THE ROOM TO ANOTHER CLIENT IF THIS CONFIRMATION IS NOT RECEIVED.

FOOD PAYMENT MUST BE MADE 1 WEEK PRIOR TO THE DAY OF THE FUNCTION. PLEASE NOTE THAT OUR FOOD + BEVERAGE MENU IS SUBJECT TO CHANGE.

THE VENUE HIRE PAYMENT COVERS THE EVENT FOR 4 HOURS, IF YOU WOULD LIKE THE SPACE FOR MORE THAN 4 HOURS IT IS \$80 AN HOUR FOR EACH HOUR, THIS NEEDS TO BE ORGANISED IN ADVANCE, NOT ON THE DAY OF THE EVENT.

CANCELLATION THE STIRLING HOTEL WILL REFUND DEPOSIT BOOKINGS WITH MORE THAN 2 MONTHS' NOTICE. LESS THAN 2 MONTHS' NOTICE WILL RESULT IN 50% OF THE DEPOSIT TO BE REFUNDED. LESS THAN 1 MONTH NOTICE THE DEPOSIT WILL BE FORFEITED. CANCELLATIONS MUST BE SUBMITTED IN EMAIL FORM TO FUNCTIONS@STIRLINGHOTEL.COM.AU. ACKNOWLEDGMENT OF WRITTEN CANCELLATION MUST BE SOUGHT IF CLAIMING REFUND.

POSTPONEMENT IF YOU HAVE GIVEN THE STIRLING HOTEL FUNCTION TEAM TWO WEEKS' NOTICE, YOUR DEPOSIT CAN BE TRANSFERRED TO A NEW DATE WITHIN A 12-MONTH PERIOD. OTHERWISE YOUR DEPOSIT IS FORFEITED.

ITEMISED INVOICES ARE AVAILABLE BY PRIOR ARRANGEMENT WITH STAFF. THE BALANCE OF ANY ACCOUNT WILL BE CHARGED TO THE CREDIT CARD DETAILS PROVIDED. (THIS INCLUDES ANY UNUSED MINIMUM SPEND)

FINAL NUMBERS ARE REQUIRED 1 WEEK PRIOR TO THE EVENT ALONG WITH ARRIVAL TIMES + FOOD SERVICE TIMES.

ACCESS TIMES ARE TO BE DISCUSSED PRIOR TO THE EVENT DATE, THE AGREED UPON TIME WILL BE IN WRITING. EARLIER ACCESS CANNOT BE GUARANTEED FOR ALL EVENTS. CHARGES WILL APPLY IF YOU ENTER THE SPACE BEFORE YOUR ALLOCATED ACCESS TIME.

PRICE PLEASE NOTE THAT PRICES + PRODUCTS ARE SUBJECT TO AVAILABILITY + CHANGE + MAY ALTER WITH NOTIFICATION.

MENU DETAILS MUST BE FINALISED AT LEAST 14 DAYS PRIOR TO FUNCTION. MENU ITEMS MAY CHANGE DUE TO SEASONALITY + AVAILABILITY. EVENT PRICES MAY VARY marginally IF EVENT BOOKED BEYOND 12 MONTHS OF DEPOSIT PAYMENT.

RESPONSIBILITY ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES SUSTAINED TO THE STIRLING HOTEL BY THE ORGANISER, ORGANISER'S GUESTS, INVITEES, OR OTHER PERSONS ATTENDING THE FUNCTION. THE STIRLING HOTEL WILL NOT ACCEPT ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF MERCHANDISE LEFT PRIOR TO OR AFTER THE FUNCTION.

RESPONSIBLE SERVICE OF ALCOHOL THE STIRLING HOTEL PRACTISES RESPONSIBLE SERVICE OF ALCOHOL ON ALL OCCASIONS. INTOXICATED INDIVIDUALS WILL NOT BE SERVED ALCOHOL. COMPLIANCE WITH OUR REGULATIONS + LIQUOR LICENSING LAWS IS A MUST. MANAGEMENT RESERVES THE RIGHT TO EXCLUDE OR EJECT ANY OBJECTIONABLE PERSONS FROM THE STIRLING HOTEL WITHOUT LIABILITY + IF REQUIRED, WE WILL SHUT THE FUNCTION DOWN EARLY.

EQUIPMENT ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES OF EQUIPMENT OWNED BY THE STIRLING HOTEL OR SUB-HIRED BY THE STIRLING HOTEL.

SMOKE FREE ALL OF OUR INDOOR EVENT SPACES ARE SMOKE FREE.

DISPLAYS + SIGNAGE NOTHING IS TO BE NAILED, SCREWED OR ADHERED TO ANY WALL OR OTHER SURFACE OR PART OF THE BUILDING. BLUE-TAC/ STICKY TAPE IS BY HOTEL MANAGEMENT APPROVAL ONLY.

CLEANING GENERAL CLEANING IS INCLUDED IN THE COST OF THE FUNCTION. IF CLEANING REQUIREMENTS FOLLOWING YOUR FUNCTION ARE JUDGED TO BE EXCESSIVE, AN ADDITIONAL CLEANING FEE MAY BE CHARGED. CONFETTI, ROSE PETALS, RICE OR OTHER SIMILAR PRODUCTS ARE NOT PERMITTED IN FUNCTION ROOMS OR ANY PART OF THE STIRLING HOTEL NOR WITHIN THE GROUNDS. AN IMMEDIATE CHARGE OF \$200 WILL APPLY IF THESE PRODUCTS ARE BROUGHT IN.

SECURITY FUNCTIONS SUCH AS 18TH + 21ST BIRTHDAYS WITH 40 OR MORE PEOPLE ARE REQUIRED TO USE A SECURITY GUARD FOR THE FINAL 3 HOURS OF THE EVENT. IT IS \$50/ HOUR WHICH THE STIRLING HOTEL ORGANISES

TO MAKE SURE EVERYTHING RUNS SMOOTHLY. CLOSING THE STIRLING HOTEL HOLDS FUNCTIONS UNTIL 12 MIDNIGHT, LAST DRINKS WILL BE CALLED AT 11:45PM. YOUR GUESTS WILL BE ASKED TO VACATE THE FUNCTION ROOMS BY 12AM. PLEASE ADVISE YOUR BAND OR DJ OF THIS.

BAR ACCESS CANNOT BE GUARANTEED AFTER YOUR EVENT.

TRANSPORTATION IT IS YOUR RESPONSIBILITY TO ORGANISE HOW GUESTS WILL BE LEAVING THE PROPERTY AS IT CAN BE DIFFICULT GETTING TRANSPORT ON THE NIGHT IN STIRLING. WE SUGGEST PREARRANGING TAXIS/ UBERS/ BUS

CHILDREN LIQUOR LICENSING LAWS REQUIRE THAT: WE DO NOT SERVE ALCOHOL TO MINORS (CHILDREN UNDER THE AGE OF 18) THAT CHILDREN MUST BE ACCOMPANIED BY AN ADULT + THAT CHILDREN MUST LEAVE THE PREMISES BY 12 MIDNIGHT.

PUBLIC HOLIDAYS A 20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



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