FUNCTION & EVENTS KIT

0448 381 097 groups@ootoo.com.au brokenhilloutbackresort.com.au





WELCOME

The Broken Hill Outback Resort is Out of the Ordinary Outback's premier events venue. The Resort offers a wide range of beautiful event spaces with delightfully crafted fit outs. Each space tells its own unique story, with the rugged Outback as the backdrop.

- Beautiful indoor and outdoor event spaces
- Menus for all tastes
- Full bar available
- Host 10 to 300 guests
- Onsite parking

Whether you are looking for a wedding, engagement or birthday party or a corporate event venue suitable for conferences; The Resort has a space to "wow" your guests. Explore our event spaces below and discover how we can help make your next event an unforgettable experience.

EVENT CONTACT

Groups & Events Coordinator Out of the Ordinary Outback Group P: 0448 381 097 | E: groups@ootoo.com.au W: outoftheordinaryoutback.com.au W: brokenhilloutbackresort.com.au



ABOUT

The Broken Hill Outback Resort offers a unique combination of nature and luxury and is designed for anyone seeking quality accommodation in the heart of the Australian Outback. Brand new King Spa Cabins, Bar/ Restaurant, a mix of powered and unpowered caravan and camping sites on level, grassy areas complete with high spec amenities block and camp kitchen. Our resort provides all guests with luxury, comfort, and convenience.

The Bar and Restaurant serving delicious Pizzas from midday and Lunch and Dinner seven days a week. The Resort provides all guests with convenience and comfort - what a place to make memories that will last a lifetime.

A perfect venue to host your next special event, with all on-site catering, accommodation, and a perfect backdrop for that ultimate experience.

FEATURES

- 12 King Spa Deluxe Cabins
- 9 King Deluxe Cabins
- 3 King Family Deluxe Cabins
- 60 Powered Sites
- 20 Unpowered Camp Sites
- Functions and Events Centre
- Tour & Information Desk
- Camp fire with nibbles in the cooler season
- Grassy sites and lots of outdoor space
- Photographers delight
- Abundance of birds and wildlife
- Restaurant open 7 days for Breakfast, Lunch and Dinner

FUNCTION & EVENT SPACES

THE COACH HOUSE

The Coach House caters for a more private meeting or event, with glass doors opening on to the Front Decking and Lawn Area. The perfect venue to cater for a lavish dining experience, intimate celebration, or corporate function.

Sit-down Dining - 60 Cocktail - 100

THE OUTBACK DECK

The Side Deck is the perfect location to enjoy a sit-down dining experiences for a smaller group or a cocktail service.

Sit-down Dining - 24 Cocktail - 60

ON THE FRONT LAWN

For a more casual gathering or celebration, this space is perfect. Sit-down Dining - 50 Cocktail - 70

ON THE MAIN LAWN

For a larger outdoor event this is the ideal area as your guests can use the covered area located adjacent to the area.

Sit-down Dining - 150 Cocktail - 200

VENUE HIRE

Venue Hire is determined by an events minimum spend and can be waived at the discretion of Management.







CANAPES

They say the best things come in small packages. These exquisite little masterpieces do not just look good, they taste delicious. Opting for finger food as a Mixed Entrée with a Sit-Down Dining experience or in a Cocktail environment allows your guests to really enjoy a party, they can walk around and interact with each other, while canapés are being passed around on platters by our wait staff. This also allows for a more varied selection of food as opposed to a formal sit-down entrée.



COLD CANAPES – Selection of 4 - \$19.50 per person

- Sweet Potato Frittata (V) (GF)
- Prawn Tails
- BBQ Asparagus Spears (V) (GF)
- Smoked Salmon & Cheese served on Crackers

WARM CANAPES – Selection of 4 - \$19.00 per person



- Thai Chicken Balls
- BBQ Beef Balls
- Spinach & Feta Filo Parcels
- Lemon Pepper Squid
- Tempura Fish Bites with Dipping Sauce
- Sliders Beef or Chicken
- Crumbed Chicken Tenderloins with Dipping Sauce
- Cheese Twists
- Buffalo Wings
- Prawn Twisters
- Battered Pork pieces with Sweet Chilli Sauce

SWEET SELECTION – Selection of 3 - \$12.00 per person

- Profiteroles
- Danish Pastries
- Bite size cake Chocolate
- Banana
- Carrot Cake







PLATTERS

Enjoy a fresh selection served on a platter of cold cut meats, vegetables, dips, twiggy sticks, different cheeses, and dipping breads.

COLD OPTIONS - \$20.00 per person

- CHEESE
 Brie, Camembert, Jarlsberg, Aged Cheddar
- CHARCUTERIE Ham, Salami, Prosciutto, Twiggy Sticks, Kabana
- VEGETABLES
 Olives, Baby Cucumber, Carrots, Celery, Cherry Tomatoes
- NUTS Selection of crackers and nuts
- DIPS Spinach & Feta, Tzatziki, Hummus & Corn Relish
- BREADS Melba Toast, Grissini's, Water Crackers & Mini Baguettes

ADD ON HOT OPTION - \$15.00 per person



Receive an assortment of:

- Salt & Pepper Calamari
- Wedges
- Fish Pieces
- Buffalo Wings
- Prawn Twisters

All served with side sauces to match.







Gourmet platters are the perfect start to any event. Choose from our selection of platters—sure to please everyone's palette.

SANDWICHES / WRAPS / BAUGETTE PLATTERS

- 4 Point Sandwiches \$10.00 per person
- Wraps & Baguettes \$12.00 per person

Selection of fillings include:

- Egg & Lettuce
- Roast Beef, Lettuce & Tomato Relish
- Ham, Cheese and Tomato
- Salad (V)
- Chicken, Salad & Mayonnaise

SEASONAL FRUIT PLATTER - \$10.00 per person

A selection of seasonal sliced fruit

DELI / PLOUGHMANS PLATTER \$24.00 per person

A selection of cold cuts served with accompaniments.

CHEESE PLATTER - \$20.00 per person

A selection of hard, soft, mild blue cheese accompanied with a selection of crackers.

CHIP AND DIP PLATTER - \$12.00 per person

Trio of house made dips served with crisp Pita Chips Crackers / Vegetable Crudities

GRAZING PLATTER - \$20.00 per person

Featuring a combination from the Deli, Cheese and Chip & Dip Platters









BUFFET

The perfect way to host your party with a mix of serve your self-options of cooked food. Please select 4 dishes for Main - all dishes served with rice and potato.

MAIN MEALS - \$39.00 per person

- Beef Stroganoff
- Lasagne



- - Chicken Curry
 - Stir Fry Vegetables
- Coconut Fish
- Chicken Carbonara
- Singapore Noodles with Chicken or Beef

ROAST DINNER BUFFET - \$35.00 per person

- Roast Beef, Lamb and Pork
- Selection of Roasted Vegetables
- Gravy

DESSERT - \$10.00 per person

- Country Cheese Platter
- Chocolate Brownie served with Vanilla Ice Cream
- Fresh Fruit Salad
- Pavlova with Whipped Cream and Seasonal Fruit

Perfect for Groups of up to 30 people:

\$45.00 per person – 2 Course \$55.00 per person – 3 Course















A LA CARTE

Please choose 2 items for each course to be served as an Alternate Drop.

MINIMUM – 20 PAX

ENTREES - \$10.00 per person

- Thai Beef Salad
- Butternut Salad with Feta Cheese (V)
- Prosciutto & Parmesan Bruschetta
- Prawn Twisters
- Buffalo Wings

MAIN MEALS - \$30.00 per person

- Grilled Barramundi with Tartare Sauce
- Chicken Schnitzel
- Scotch Fillet (250g served Medium Rare)
- Vegetarian Lasagne (V)
- ✤ ALL MAIN MEALS SERVED WITH SALAD & CHIPS

DESSERT - \$10.00 per person

- Country Cheese Platter
- Chocolate Brownie served with Vanilla Ice Cream
- Cheesecake served with Cream
- Pavlova with Whipped Cream and Seasonal Fruit
- Fruit Salas with Cream or Vanilla Ice Cream

Perfect for Groups of up to 50 people:

\$40.00 per person – 2 Course \$50.00 per person – 3 Course











OUTBACK BBQ

For functions held in entertainment area outside. Served on chaffing dishes and garnish to match.

BURGER BAR - \$25.00 per person

- Juicy Australian Ground Beef Burger Patties (Vegetarian Burger Patties also available)
- Caramelized Onions
- Tasty Sausages
- Salad Fillings including: Tomatoes, Lettuce, Cheddar Cheese, Beetroot, Pineapple
- Fresh Burger Buns
- Assorted Condiments including: Butter portions, Tomato Sauce, BBQ Sauce, Salt and Pepper

MIXED GRILL - \$35.00 per person

- Juicy and Tender 150g Rib Fillet Steaks
- Grilled Chicken Breasts
- Tasty Sausages
- Caramelised Onions
- Bread Rolls
- Assorted Condiments including: Butter portions, Tomato Sauce, BBQ Sauce, Salt and Pepper

Choose 3 Salads from the selections below:

- Garden Salad
- Potato Salad
- Rice Salad
- Traditional Caesar Salad
- Roasted Pumpkin, Rocket and Pine Nut Salad
- Pasta and Pesto Salad
- Greek Salad



BEVERAGES

Packages can include selections from:

SPARKLING

Yellowglen Yellow & Pink, Seaview Grand Curvee, Yellowtail

WINE

Agostino Grenache, Wolf Blass Eagle Hawk Merlot, Yalumba Sauvignon Blanc, Sheep Shape Sauvignon Blanc, Yellow Tail Chardonnay, Jacobs Creek Riesling, McWilliams Rose

BEER

Iron Jack, XXXX, Carlton Dry, Tooheys New, Carlton Draft, Great Northern Super Crisp, VB, Furphy Refreshing Ale, Coopers Brewery Pale Ale, Sparkling Ale, Best Extra Stout, Corona Extra, Cascade Premium Light, VB, Carlton Dry

NON-ALCOHOLIC

Soft Drinks, Mineral Water & Juices



2 - 4 HOUR PACKAGES AVAILABLE

Speak to our team to design a package to suit your group!

TERMS & CONDITIONS

- 1. The Broken Hill Outback Resort and Bar will provide your function/event with all bar staff and Waiter/Waitress for your event. Please note that having staff serve canapés as opposed to setting up a serving table may incur an additional cast.
- 2. Clients are responsible for any and all damages caused during the function, by any persons attending the function. The Broken Hill Outback Resort does not accept responsibility for any loss or damage of property or equipment left at the venue before, during or after the function. The Client is expected to conduct the function in a legal and responsible manner. The client is responsible for the conduct of it guests and invitees. The client is responsible and will be charged for all damages that occur to the Resorts property or its staff.
- 3. Any Group function that is more than 150 guests will be subject to a security fee at the cost of the group not the Broken Hill Outback Resort.
- 4. All prices in this function kit are subject to change at the discretion of The Broken Hill Outback Resort. All prepaid events will be honoured in the event of price fluctuation.
- 5. Dress Code: The Broken Hill Outback Resort has a dress code policy: All Guests should be neatly attired at all times. Management reserves the right to refuse entry.
- 6. Props/Equipment Deliveries: If the client requires equipment, props etc. to be delivered to The Broken Hill Outback Resort this must be arranged with the function and event coordinator prior to the confirmed date and they must be delivered to the designated area. The client is responsible for delivery and collection of any external props/equipment. The Resort accepts no responsibility for any damage or loss of property caused during delivery.
- 7. Responsible Service of Alcohol: The Resort is a Responsible Service of Alcohol venue. Service of alcohol is at the discretion of the licensee. No smoking will be permitted outside of designated smoking areas.
- 8. For social functions, beginning and ending times will be dependent on Food and Drink Licensing Requirements. Please speak with event organizer regarding restrictions that may apply.
- 9. We reserve the right to remove from the premises any person behaving in an irresponsible manner. No food or beverage is permitted into the premises unless prior permission has been obtained.
- 10. Payment: All Events will be invoiced, based on minimum numbers, 30 days before event. Final payment must be made 21 Days prior to event. Please note The Broken Hill Outback Resort does not accept personal cheques (If payment is not made on the day The Broken Hill Outback Resort has a right to charge any additional administration fees).
- 11. All credit cards will have a 1.8% service charge. Credit Card details are required to secure large bookings/events with the Resort. A deposit may be required if credit card cannot be provided to secure, and payment 21 days prior to the event will be required by the organizer. No split bills or separate payments.
- 12. Final Numbers: Final minimum numbers must be confirmed and will be invoiced 30 days prior to the function date. This number can be decreased or increased however the number confirmed on the invoice is the minimum amount that will be charged, any increase to this minimum number must be paid for prior to the function start.
- 13. Cancellation: If less than 21 days' notice of cancellation is given management has the right to charge the full quoted amount. All cancellations must be in writing.





GETTING HERE

1 Barrier Highway, Broken Hill NSW 2880 AUSTRALIA

FLIGHTS TO BROKEN HILL

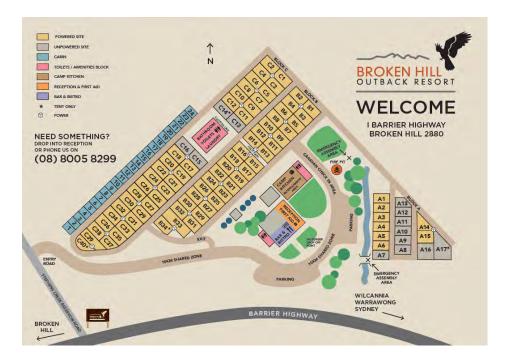
Daily flights depart from Adelaide, Sydney & Melbourne to the Broken Hill regional airport. 15 mins drive from the airport to the Resort. Rex Airlines operates 1 hour flights from Adelaide and 2 hour flights from Melbourne and Sydney.

BY TRAIN

Trains depart weekly from Sydney and Adelaide return with Train link, a nice way to pace yourself and enjoy the start of your outback experience.

HIRE A CAR AND SELF-DRIVE

Alternatively, you can hire a car from any metro city and self-drive, an experience of a lifetime!









CONTACT US

WE'D LOVE TO HEAR FROM YOU!

For enquiries, please do not hesitate to contact:

Belinda Downes

Groups & Events Coordinator Out of the Ordinary Outback Phone: 0448 381 097 | Email: groups@ootoo.com.au

> **Web:** brokenhilloutbackresort.com.au (property) **Web:** outoftheordinaryoutback.com.au (company)



out of the ordinary' ordinary'

1300 688 225 outoftheordinaryoutback.com.au

White Cliffs The Underground Motel

New South (Wales

Cobar Copper City Hotel & Motel

Wilcannia Warrawong on the Darling

Ivanhoe Ivanhoe Hotel Motel

Broken Hill The Argent Motel Broken Hill Outback Resort The Tourist Lodge Tri State Safaris Stay and explore Far West NSW

ACCOMMODATION . EAT . DRINK . EXPLORE