



FUNCTIONS

WELCOME

THE CALAMVALE HOTEL

OUR VENUE AT A GLANCE

STATE OF THE ART SPACES

9+ EVENT SPACES

SMALL & LARGE EVENTS

10 TO 250 PEOPLE

PREMIUM PACKAGES

FOOD & BEVERAGES

THE PERFECT STAY

60 HOTEL SUITES

DRIVE RIGHT IN

OVER 100 FREE CARPARKS

WE'RE HERE TO HELP
DEDICATED EVENT MANAGER

Welcome to The Calamvale 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 calam-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 Calamvale Hotel.

The Skyline Room

PERFECT FOR CELEBRATIONS OF EVERY SIZE!

Meet the Skyline Room - your go-to for any event! From **big parties** to **important conferences**, this versatile indoor space can be set up to perfectly accommodate your group, whether that's a **sit down dinner or cocktail party for up to 200 people**. It's a comfortable setting with all the modern tech you need to make your event a success.

Features:

- SPECTACULAR VIEWS
- COVERED BALCONY
- PRIVATE BAR
- AUDIO VISUAL EQUIPMENT

Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASS	U-SHAPE	M ²
EAST	40	50	70	80	30	25	90m ²
WEST	45	50	70	80	30	25	90m ²
SKYLINE 1	24	30	50	50	15	10	58.5m ²
SKYLINE 2	24	30	50	50	15	10	58.5m ²
SKYLINE 3	24	30	50	50	15	10	58.5m ²
SKYLINE COMBINED	100	150	200	200	70	30	220m ²



The Stretton Rooms

PERFECT FOR BUSINESS & PLEASURE!

Welcome to the Stretton Rooms! This charming indoor space is perfect for events up to 200 people, helping you create lasting memories. It's a truly versatile venue, great for **birthdays, celebrations, or corporate gatherings.**

Features:

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

Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASS	U-SHAPE	M ²
EAST	40	50	75	70	40	25	99m ²
WEST	40	50	75	70	40	25	88m ²
COMBINED	96	130	150	200	70	40	187m ²



The Mezzanine Rooms

PERFECT FOR SOMETHING MORE EXCLUSIVE!

Welcome to The Mezzanine Rooms, an exclusive, elevated space that's perfect for **smaller, more intimate events.** Hosted on their own **dedicated level** and designed for versatility, these rooms are ideal for every event.

Features:

- EXCLUSIVE LEVEL SPACE
- AUDIO VISUAL EQUIPMENT
- PRIVATE AMENITIES

Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASS	U-SHAPE	M ²
EAST	14	20	20	25	10	10	35m ²
WEST	14	20	20	25	10	10	35m ²
COMBINED	40	50	60	70	30	20	70vm ²

The Restaurant

PERFECT FOR SIT DOWN DINNERS!

Our restaurant is the perfect space for **intimate lunches** that stretch into leisurely afternoons, or **elegant dinners** that leave a lasting impression. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

The restaurant comfortably accomodates groups of all sizes, from **casual group dining** to **large scale celebrations**. Looking for a more exclusive event? The entire restaurant can be booked for your next event!

Capacity: Groups of 10 - 250



The Terrace

PERFECT FOR SMALL GROUP CELEBRATIONS!

Welcome to The Terrace, our fantastic **outdoor oasis** that's perfect for events of every kind! It's a shared space that truly shines for **smaller group events**. Think **post work celebrations, relaxed get-togethers**, or even more intimate **birthday celebrations**. With its charming atmosphere, plenty of seating, and lush greenery, it's a great spot to socialize and make memories.

Hosting a larger event? You can also book the **entire Terrace exclusively** for bigger celebrations up to 100 guests!

Capacity: Groups of 10 - 100

Kid's Courtyard

PERFECT FOR KIDS BIRTHDAY PARTIES!

Host your next family-friendly event in our Kid's Courtyard, perfectly positioned right beside our **outdoor playground**. This vibrant alfresco space is ideal for **kid's birthday parties, milestone celebrations, and casual get-togethers** where the kids can play safely within view while the adults relax.

Enjoy tailored catering options and easy access to indoor facilities. With shaded seating and direct access to the playground, it's the perfect setting for stress-free, all-ages celebrations.

Capacity: Groups of 10 - 80

*We cannot offer any exclusive hire of the kid's playground.
Minimum spends apply.*





Bowling at Thunderbowl

PERFECT FOR A PARTY THAT WILL BOWL THEM OVER!

Thunderbowl is more than just a bowling alley; it's a vibrant **entertainment hub** with state-of-the-art technology, large high tech screens that make bowling feel more like an interactive game where the screens talk to you.

Our bowling alley is incredibly flexible, offering customizable experiences for **corporate events, birthday parties**, and more. For an intimate bowling adventure, exclusive access to the entire venue can be arranged. Whether you're planning a large-scale event or an intimate gathering, Thunderbowl adapts to your needs, ensuring your event stands out.



PERFECT PARTY PACKAGES!

Thunderbowl is the perfect venue for your next function! From **corporate fun, casual gatherings, epic birthday parties & memorable bucks/hens** - our bowling alley offers a fun and engaging atmosphere for everyone!

With plenty of lanes and a vibrant setting, we ensure a memorable experience for everyone. Let us help you celebrate in style!

Features:

- 6 BOWLING LANES
- INTERACTIVE SCREENS
- ELECTRONIC DARTS
- ARCADE GAMES

Hosting a corporate event or conference? Strike the perfect balance between business and fun & add a game or two of bowling as the ultimate break and team-building exercise!

Speak to your Events Manager to create your perfect package!

DON'T WORRY... WE DIDN'T FORGET THE KIDS!

We have a package perfect for bowlers of all ages! We organise everything - from their favourite foods, arcade tickets, decorations & more! And of course, access to our high tech interactive lanes.

For more details or to book - visit our website via:
<https://thunderbowl.com.au/parties/>

A close-up photograph of several appetizers on a wooden cutting board. Each appetizer consists of a small piece of toasted 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 onions and tomatoes.

FOOD PACKAGES

Canapés

Minimum 10 People

6 ITEMS 2 MEAT + 2 SEAFOOD + 2 VEG \$35PP

9 ITEMS 3 MEAT + 3 SEAFOOD + 3 VEG \$50PP

12 ITEMS 4 MEAT + 4 SEAFOOD + 4 VEG \$65PP

DETAILS

Choose any 6, 9 or 12 menu items.



MEAT SELECTION:

Chicken romesco tart with feta cheese

Angus beef pattie slider with cheese & tomato relish

Crumbed chicken garlic ball

Peking duck pancake

Grilled rare beef on crispy bread with horseradish cream & parsley ^{GFO}

Teriyaki chicken skewers with vegetables ^{GF}

SEAFOOD SELECTION:

Spiced guacamole & Mooloolaba prawn tart

Moreton bay bug slider

Prawn & Ginger dumpling

Fish taco, crispy battered flathead with tomato salsa & avocado

Natural oyster with homemade mignonette dressing ^{GF • DF}

Smoked salmon crostini with dill cream & shaved fennel ^{GFO}

VEGETABLE SELECTION:

Marinated vegetable tart

Grilled haloumi & rocket slider

Mushroom arancini ^{GF}

Premium vegetarian spring rolls

Grilled mixed vegetable kebab ^{GF}

Mixed vegetable money bags

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.



LET'S PARTY PLATTER \$120

Mixed flavour party pies ¹², premium house made sausage rolls ¹² & garlic chicken balls ¹² served with tomato sauce & aioli

HOT SEAFOOD PLATTER \$150

Twisted prawn cones ¹⁵, salt & pepper calamari ²⁵, crispy battered flathead ²⁰ served with tartare sauce & lemon wedges

PIZZA SLAB \$45 ^{GFO}

16 Slices, choose one of the flavours below:

- Meatlovers
- Hawaiian
- Camembert Chicken
- Vegetarian
- Cheese

SLIDERS PLATTER \$150

30 Sliders, 10 of each below:

- Grilled haloumi with roquette ^v
- Angus beef pattie with cheese & tomato relish
- Peri peri chicken with smashed avocado

VEGETARIAN PLATTER \$120

Mixed vegetable spring rolls ¹², mushroom arancini ¹², spinach & ricotta rolls ¹² served with aioli & sweet chilli sauce

ASSORTED SUSHI PLATTER \$150

60 Sushi Rolls:

Chef's selection of seafood, meat & vegetarian fillings, served with soy sauce & pickle ginger

SANDWICHES PLATTER \$120 ^{GFO}

40 Pieces, please select a maximum of 3 listed options:

- Turkish bread with sliced roast beef, Spanish onion & rocket with honey mustard
- Tortilla wrap with seasoned chicken, smashed avocado, mesclun, Spanish onion & carrot
- Egg, Lettuce & Mayo
- Corn Beef & Pickles
- Fresh ham & cheese

GLUTEN FREE PLATTER \$150 ^{GF}

Mushroom arancini ¹⁵, Moroccan chicken skewer ¹⁵, beef party pies ¹⁵ served with aioli & tomato sauce

CHARCUTERIE BOARD \$150 ^{GFO}

Prosciutto, salami, ham, cheddar cheese, camembert cheese, chef's selection of seasonal fruit, grilled vegetables, marinade olives & crackers

SOMETHING SWEET PLATTER \$100 ^{GF}

40 Desserts:

Chocolate brownie ^{GF}
Strawberry cheesecake ^{GF}
Raspberry & blueberry friand ^{GF}
Orange & almond loaf ^{GF • DF}

SCONE PLATTER \$90

30 Scones:

Buttermilk scone, served with whipped cream & strawberry jam

SEASONAL FRUIT PLATTER \$100 ^{GF}

Freshly sliced seasonal fruit platter ⁵⁰

LITTLE PEOPLE PARTY PLATTER \$10 PER CHILD

Minimum 10 Children

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

Buffet

Minimum 30 People

ADULTS - \$75PP
 KIDS (6-12) - \$45PP
 KIDS (0-5) - \$15PP

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 licence



OUR BUFFET SELECTION & OFFERINGS:

HOT DISHES	ROAST CARVERY	VEGETABLES	SALADS
<i>Choose two below:</i>	<i>Choose one protein below:</i>	<i>Choose two below:</i>	<i>Choose two below:</i>
Beef stroganoff ^{GF}	Mustard roast beef ^{GF}	Roast vegetables ^{GF} <i>potato, carrot & pumpkin</i>	Caesar salad ^{GF • V}
Chicken cacciatore ^{GF • DF}	Roast pork leg with crackle ^{GF}	Steamed rice ^{GF • V}	Garden salad ^{GF • V}
Bacon & chorizo penne pasta ^{GFO}	Roast marinade lamb ^{GF}	Steamed seasonal green vegetables with fetta & toasted almond flakes ^{GF • V}	Pasta salad ^{GFO}
Lemon & garlic butter barramundi ^{GF}	Roast honey glazed ham ^{GF}	Cauliflower gratin & toasted walnuts ^V	Coleslaw ^{GF • V}

DESSERT: Seasonal fruit platter & chef's selection of petit fours

Your buffet also includes bread rolls, butter & condiments

ADD COLD SEAFOOD TO BUFFET:

Make your buffet your own by adding on these delicious cold seafood offerings!

Add Smoked Salmon +\$15pp

Add Cooked Prawns +\$20pp

Add Natural Oysters +\$25pp

Formal Menu

Minimum 20 People

2 COURSES - \$70PP

3 COURSES - \$80PP

CHOOSE TWO ITEMS PER SECTION,
SERVED ALTERNATE DROP

DETAILS

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



ENTRÉES

Baked Moroccan Pumpkin Wedges with paprika yoghurt, roasted pepitas, roquette, red onion & cheesy crisps ^{V • VNO}

Japanese Beef Tataki with spring onion, toasted sesame & ponzu dressing ^{GF • DF}

House-made Hot Smoked Salmon Ribbon with shaved fennel, orange segments & watercress, garlic aioli ^{GF • DF}

Italian Prosciutto Salad with pear, toasted walnut, roquette, olive oil, balsamic glaze & crispy bread ^{GFO}

MAINS

Mixed Wild Mushroom Risotto served with creamy truffle sauce & peas, topped with parmesan cheese ^{V • VNO}

200g Eye Fillet cooked to medium served with potato gratin, seasonal greens, truss cherry tomatoes & red wine jus ^{GF}

Grilled Moroccan Chicken Breast served with Mediterranean style couscous & house-made Tzatziki

Confit Duck Maryland served with potato gratin, green beans, truss cherry tomatoes & red wine jus ^{GF}

Baked Japanese Miso Cod served with steamed rice, Asian greens & teriyaki sauce ^{GF}

DESSERTS

Caramel Sticky Date Cake topped with salted caramel, served warm with cream & fresh berries

Warm Apple & Rhubarb Cake sitting on a moist orange & almond base, topped with a fine crumble, cream & fresh berries ^{GF • DF}

Mud Cake topped with a creamy chocolate rosette sprinkled with dried raspberries, served with cream & fresh berries ^{DF • VN}

Petit Four chef's selection of sweet treats, mix of chocolate, berry and citrus flavours

Cheese Plate with smoked cheddar, brie cheese, quince paste, strawberries, dried figs & lavosh ^{GFO}

Breakfast

DETAILS

Elevate your morning event with our breakfast packages!

All packages include a fresh juice, brewed coffee and tea station.



EXPRESS BREAKFAST \$22PP

Choose one option below:

- Ham and cheese toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich
- Smashed avocado on sourdough ^v
- Croissant with a selection of spreads ^v
- Bacon and egg burger with cheese & tomato relish ^{GFO}

CONTINENTAL BREAKFAST \$28PP

Choose two options below:

- Selection of Danish pastries & muffins - 1.5pp
- Individual fruit salads - 1pp
- Fruit and yoghurt parfaits - 1pp
- Cereals with a selection of milks & vanilla yoghurt

THE SUNRISE SOCIAL \$35PP

Chef's selection of pastries on arrival - 1pp, plus your choice of one option below:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages & tomato relish
- Smashed avocado on toasted sourdough, soft poached egg, roasted mushroom, grilled tomato, roquette, crumbled fetta & toasted walnuts
- Eggs Benedict on toasted sourdough with bacon rasher, wilted spinach and hollandaise sauce

All dietary options available.

Delegates

Minimum 5 People

For groups under 5 guest, please speak to our Events Manager who will help create a tailored catering package just for you!

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



PICK YOUR PACKAGE:

All lunch options include an array of soft drink jugs.

FULL DAY DELEGATE - \$55PP

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

HALF DAY DELEGATE - \$45PP

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

LUNCH ONLY PACKAGE - \$30PP

Your choice of one corporate lunch option, including jugs of soft drink.

MORNING TEA OR AFTERNOON TEA - \$17.5PP

Choice of either morning tea or afternoon tea.

COFFEE & TEA STATION ONLY - \$6PP

Freshly brewed coffee and a selection of teas. Includes all day replenishing & a selection of milks.

MORNING TEA / 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
- Assortment of muffins ^V
- Chocolate fudge brownies ^{GF • V}
- Premium house-made sausage rolls
- Premium party pies

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

- **ROAST CARVERY LUNCH**

Exclusively available from 12pm onwards

Hot, plated roast carvery with chef's selection of roast meat, served with vegetables, potato bake, gravy, and one bread roll per person. Pre-requested dietary requirements will receive an alternate meal.

- **MAKE YOUR OWN SANDWICH BAR** ^{GF} • MINIMUM 10 GUESTS

A selection of gourmet bread, rolls & wraps made fresh with all your favourite fillings.

- **MAKE YOUR OWN BURGER BAR** ^{GF} • MINIMUM 10 GUESTS

A selection of salads, beef patties & sauce served with milk bun.

- **MINI BUFFET** • MINIMUM 10 GUESTS

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

CHICKEN OPTIONS	BEEF OPTIONS	PORK OPTIONS	VEGETARIAN OPTIONS
Chicken cacciatore ^{GF} Chicken coq au vin ^{GF}	Beef stroganoff ^{GF} Beef Ragu ^{GF}	Bacon & chorizo penne pasta ^{GFO} Honey Soy Pork ^{GF}	Vegetarian lasagne Stir fry seasonal vegetables ^{GF}

Lunch options continue on the next page.

Delegates

Minimum 5 People

Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

● PRE ORDER LUNCH

Maximum 30 People - Unless Approved by Event Manager

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
- **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 VEGETARIAN / VEGAN MEAL**
chef's choice of vegan meal based on the best current seasonal ingredients

We cater to all!

We understand dietaries are a big deal! We can cater for guest's dietary requirements, including:

- Medically diagnosed allergies or intolerances (e.g. coeliac, nut allergy, lactose intolerance)
- Religious or cultural dietary needs (e.g. Halal, Kosher*)
- Vegetarian and vegan preferences

To ensure a high standard of service and food safety, we kindly advise that we do not accommodate lifestyle choices or personal preferences (e.g. keto, paleo, low-carb, dislikes, etc.) as part of our formal catering commitments.

Please ensure all confirmed dietary requirements are submitted no later than 2 weeks prior to the event, so our chefs can prepare accordingly.

**Note: While we do our best, strict Kosher meals may require external catering and incur additional charges.*

DIETARIES KEY:

All dietary requirements can be accommodated for. For details on unlisted dietaries, please speak to your Events Manager.

V - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option

DFO - Dairy Free Option





**DRINK
PACKAGES**

DRINKS

THE CALAMVALE HOTEL

		2 HOURS	3 HOURS	4 HOURS
CASH BAR	Pay as you go bar service. Prices on request.	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.
BRONZE PACKAGE	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, Heineken Zero. Morgans Bay - Sparkling, Semillion Sauvignon Blanc, Cabernet Merlot, Squealing Pig Zero. Soft drinks on tap.	\$34pp	\$44pp	\$57pp
SILVER PACKAGE	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, 150 Lashes, Stone & Wood Pale Ale, Heineken Zero. Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, T'Gallant Rosé, T'Gallant Prosecco, Juliet Moscato, Wynns Gables Chardonnay, Squealing Pig Zero. Wynns Cabernet Sauvignon, Devil(ish) Pinot Noir, Pepperjack Shiraz. Soft drinks on tap.	\$36pp	\$50pp	\$59pp
GOLD PACKAGE	All beers excluding Canadian Club & Dry and international beers. Heineken Zero Stubbies. Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, La Vielle Ferme Rosé, T'Gallant Prosecco, Seppelt Pierlot Brut Cuvée, Juliet Moscato, Wynns Black Label Chardonnay, Squealing Pig Zero. Wynns Cabernet Sauvignon, Devil(ish) Pinot Noir, Pepperjack Shiraz. Soft drinks on tap.	\$44pp	\$57pp	\$70pp

	2 HOURS	3 HOURS	4 HOURS
<p>All beers including Canadian Club & Dry and international beers (<i>excludes Peroni 3.5</i>). Heineken Zero Stubbies.</p>			
<p>PLATINUM PACKAGE</p> <p>Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, La Vielle Ferme Rosé, T’Gallant Prosecco, Seppelt Pierlot Brut Cuvée, Juliet Moscato, Wynns Black Label Chardonnay, Squealing Pig Zero.</p> <p>Wolf Blass Grey Label Cabernet Sauvignon, Devil(ish) Pinot Noir, Saltram Mamre Brook Shiraz.</p> <p>Soft drinks on tap.</p>	\$52pp	\$67pp	\$77pp

DRINK PACKAGE ADD ONS & EXTRAS

ADD AN EXTRA HOUR TO YOUR PACKAGE + \$14pp

Continue the fun! Add an extra hour to your selected drink package. Valid on Bronze - Platinum packages only.

ADD SPIRITS TO YOUR DRINKS PACKAGE + \$15pp/ph

Something a little extra? Add spirits to your selected drink package. Valid on Bronze - Platinum packages only.

SOFT DRINKS PACKAGE - \$15pp

All the bubbles! Get unlimited soft drinks for the entire duration of your event. No additional package purchases required.

JUGS OF SOFT DRINK - \$17.50 per jug

Something a little smaller? Add on a jug (or a few) of your favourite juice or soft drink. Pending product availability.

DRINK PACKAGE DETAILS & CONDITIONS

All listed alcohol offerings within drinks packages are pending product availability.

All Bar Tabs set up during the event must be paid once closed off onsite.

We do not post invoice any bar tabs unless approved by your Event Manager prior.

The image shows two rectangular wicker baskets hanging from the ceiling. The basket in the foreground is a solid, light-brown wicker with a rope handle on the left side. The basket behind it is similar but has a decorative cutout on the front. The background is a bright, blurred interior space with green plants and a window. The text 'EXTRAS & DETAILS' is overlaid in large, white, bold, sans-serif font across the center of the baskets.

EXTRAS & DETAILS

EXTRAS

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.



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
- Additional whiteboard and markers

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!

SUPPLIERS:

Need recommendations on event suppliers? Speak to your Event Manager!

From DJ's to decorations - we know the people who will make your event a success!

STAY WITH US

THE CALAMVALE HOTEL

Discover unparalleled luxury just 25 minutes south of Brisbane's vibrant CBD at the Calamvale Hotel. Immerse yourself in the epitome of contemporary elegance, boasting a prestigious 4.5-star rating and 60 exquisite suites, including a number of Accessible Rooms.

Each room offers lavish comforts such as king-size beds, in-house movies, flat-screen TVs, and seamless internet access.

Indulge in our meticulously designed facilities, featuring chic bars, sophisticated function rooms, upscale dining experiences, a dynamic TAB, enticing gaming lounges, kid's playground, a well-equipped gymnasium, and the convenience of complimentary secure underground parking. All facilities are available to you seven days a week.

The Calamvale Hotel offers corporate rates and competitive group booking rates with flexibility.

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

deborah@mcguireshotels.com.au



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

All dietary requests are to be submitted 2 weeks prior to your event order finalisation. A surcharge of up to \$25 per person may be applicable for special dietaries. 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.



CALAMVALE
HOTEL

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

calam-functions@mcguireshotels.com.au