



Functions @
The middle
Korumburra Hotel



FUNCTION PACKAGE

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www.korumburrahotel.com.au

Make Your Event Unforgettable at the Korumburra Middle Hotel

When it comes to your special occasion, every detail matters. At the Korumburra Middle Hotel, we're here to make sure your event is flawless from start to finish. Book today and secure the best date for your celebration!

Our fully renovated private function room and beer garden—complete with its own private bar—can be tailored to suit your style. Choose from a selection of drinks and let us take care of everything, so you can focus on enjoying your event.

We proudly host a variety of events, including:

- Birthdays
- Weddings
- Corporate Gatherings
- Celebrations of Life
- Tour Groups
- Fundraisers
- Seniors Group Events
- Community Gatherings
- Live Entertainment
- And much more...

Whatever the occasion, we're here to make it truly special, let us help you create memories that will last a lifetime!

The
middle
Korumburra Hotel

OUR AREAS

						
Seating	Standing	Audio/Visual	Music	Microphone	Room Hire	Pet Friendly

Function Room

Our function room, designed to comfortably accommodate up to 50 guests, offers a versatile and inviting space perfect for your next event. With open doors on one side, the room is flooded with natural light and allows for easy access to an outdoor area, creating a seamless flow between indoor and outdoor spaces. We offer a variety of menu options, from casual finger foods to more formal plated meals, ensuring there's something to suit every taste and occasion. Whether it's a business meeting, or a social gathering, our function room provides the ideal setting for memorable events.

						
50	75	Y	Y	Y	\$250	x

**Please note – a minimum of 20 people are required to book this room*

Beer Garden

Our outdoor beer garden offers the perfect setting for private functions and parties, combining a relaxed atmosphere with an exclusive touch. Featuring a private bar, guests can enjoy their favourite drinks while surrounded by greenery for added privacy. The space provides both seated and standing options, making it ideal for casual gatherings or more lively celebrations. Whether you're hosting a birthday, corporate event or a special celebration, this versatile venue can be tailored to suit your needs, offering a unique and memorable backdrop for any occasion.

						
120+	200	Y	Y	Y	\$400 - \$600*	Y

** Please note that pricing may vary based on the area selected for your function*

Bistro

Our bistro offers a warm and inviting atmosphere, perfect for both intimate meals and larger gatherings. With table service provided by our attentive staff, guests can enjoy a relaxed dining experience while savouring a variety of delicious menu options. Whether you're in the mood for a light bite or a full meal, our diverse menu caters to all tastes, offering everything from comforting classics to contemporary dishes, including a variety of delicious finger foods that are perfect for sharing. The bistro can comfortably seat up to 120 people, with standing space for up to 200, making it an ideal venue for a range of events, from casual dinners to lively celebrations.

						
150	200	Y	Y	Y	TBD	x

Multi-area functions are welcomed, please discuss your needs with us

Finger Food Package

Standard Package \$23 per Person (7 Pieces Pp, Choose 5)

Party Pies	Mac & Cheese Croquettes
Chicken Kiev Balls	Sweetcorn Fritters
Sausage Rolls	Salt & Pepper Squid
Mini Dim Sims	Pumpkin Arancini
Quiche	Beer Battered Fish Bites
Peking Pork	Chicken Wings
Tomato & Basil Bruschetta	Meatballs
Spinach & Fetta Pastizzi	Cocktail Frankfurts
Vegetable Samosa	Thai Fishcakes
Pork Dumplings	

Premium Package \$37 per Person (7 Pieces Pp, Choose 5)

Ginger Prawn Dumplings	Peking Duck Spring Rolls
Roast Beef & Yorkshire Pudding	Crab Mayonnaise on Toast
Smoked Salmon Blini	Bassine Halloumi Crostini
Seared Scallops with Pea Puree	Prosciutto Wrapped Asparagus & Sticky Balsamic
Greek Style Lamb Spareribs	Sesame Tuna Sashimi
Truffled Mushroom Tortellini	

Kid's Platter \$17 Per Person (Min 10 Children)

Popcorn Chicken	Thick Cut Chips
Cocktail Frankfurt's	Sausage Rolls
Party Pies	Tomato Sauce

Dessert \$5 Per Piece

Berry Pavlova	House Made Waffles, Salted Caramel
Passionfruit Cheesecake	Double Chocolate Brownie
Citrus Tart	Spanish Donuts, Chocolate Fudge
Chocolate Tart	Local Cheese Selection (\$12 Per Head)
Vanilla Panna Cotta	

Sharing Style Banquet Menu

\$55pp

Entrees To Share (Additional \$17pp)

Turkish Bread & Dips

Pumpkin & Fetta Arancini

House Made Croquettes

Salt & Pepper Squid

Mains To Share (Choose 2)

Lemon, Thyme & Garlic Chicken

Creamy Seafood Chowder

Slow Cooked Greek Style Lamb

Dukkha Crusted Atlantic Salmon

12 – Hour BBQ Beef Brisket

Indian Lamb Curry

Korean BBQ Pork

Sides To Share (Choose 3)

Greek Salad

Roast Baby Potatoes

Waffle Fries

Mac & Cheese

Buttered Corn Cob

Seasonal Vegetables

Creamy Mash

Cauliflower Mornay

Garden Salad

Green Beans With Toasted Almonds &
Sticky Balsamic

Gratin Potato

Sauces To Share (Choose 2)

Bearnaise

Red Wine Jus

Peppercorn Sauce

Korean BBQ Sauce

Tzatziki

Gravy

Creamy Mustard Sauce

Desserts To Share (Choose 2) Additional \$17pp

Lemon Curd Tart

Passionfruit Pavlova

House Made Waffles, Salted Caramel

Raspberry & Coconut Panna Cotta

Double Chocolate Brownie

Salted Caramel & Chocolate Tart

We can also arrange alternative drops for your event—choose from our menu or chat with our team for more options

Extras & Add Ons

Mini Meals \$14^{ea}

Fish & Chips, Tartare,
Lemon

Salt & Pepper Squid,
Kewpie, Lemon

Singapore Chicken Curry,
Rice, Flatbread

Lamb Souvlaki Salad

Southern Fried Chicken
Salad

Creamy Seafood Chowder

Chicken/Vegetarian
Tortellini

Sliders \$9^{ea}

Beef

Pulled Lamb

Southern Fried Chicken

Korean BBQ Pork

Vegetarian

Oysters \$5^{ea}

Natural

Natural Asian Inspired

Kilpatrick

Grazing Stations

Minimum Order Of 10 People

Standard Antipasto Grazing \$35pp

Selection Of Gourmet Cheese, Crudities
(Carrot, Celery, Cucumber) Dips, Grapes,
Virginian Ham, Salami, Chutney, Dried Fruit,
Nuts, Grissini & Crackers

Premium Antipasto Grazing \$50pp

Selection Of Gourmet Cheese, Crudities
(Carrots, Celery, Cucumber) Dips, Olives,
Grapes, Virginian Ham, Salami, Prosciutto,
Chutney, Smoked Salmon, Tiger Prawns,
Pate, Dried Fruit, Nuts, Grissini & Crackers

Dietary Options Available Upon Selection

BUILD YOUR OWN

Slider

\$37pp

Sliders (Choose 2)

Angus Beef Pattie
12-Hour BBQ Beef Brisket
Slow Cooked Greek Lamb
Korean BBQ Pork
Sweetcorn Fritters
Beer Battered Fish
Southern Fried Chicken

Salads

Shredded Iceberg
Sliced Tomato
American Cheese
Pickles

Sauces (Choose 4)

Tomato Sauce
Tzatziki
Korean BBQ Sauce
Sweet Chilli Sauce
Hickory BBQ Sauce
Tomato Relish
Chilli Jam
Tomato Relish
American Mustard

Taco

Taco (Choose 2)

Moroccan Chicken
12-Hour BBQ Beef Brisket
Slow Cooked Greek Lamb

Korean BBQ Pork

BBQ Jackfruit

Salt & Pepper Tofu

Cajun Spiced Fish

Salads & Sauces

Shredded Iceberg
Tomato Salsa
Guacamole
Grated Tasty Cheese

Souvlaki

Souvlaki (Choose 2)

Moroccan Chicken
12-Hour BBQ Beef Brisket
Slow Cooked Greek Style Lamb

Korean BBQ Pork

BBQ Jackfruit

Salt & Pepper Tofu

Cajun Spiced Fish

Salads (Choose 1)

Greek Salad
Garden Salad
Shredded Iceberg
Mango & Cashew Slaw

Sauces (Choose 2)

Hummus
Tzatziki
Korean BBQ Sauce
Sweet Chilli Sauce
Hickory BBQ Sauce

Sides (Choose 2)

Buttered Corn Cob
Roast Lemon & Garlic Potatoes
Green Beans with Toasted Almonds & Sticky Balsamic
Mexican Inspired Rice
Thick Cut Chips
Waffle Fries

Entrees To Share

(Additional \$17 Per Person)

Turkish Bread & Dips
Pumpkin & Fetta Arancini
House Made Croquettes
Salt & Pepper Squid

Dessert To Share

(Additional \$17 Per Person)

Lemon Curd Tart
House Made Waffles, Salted Caramel
Double Chocolate Brownie
Passionfruit Pavlova
Raspberry & Coconut Panna Cotta
Salted Caramel & Chocolate Tart

BEVERAGE OPTIONS

Keep the drinks flowing and your guests well looked after with a custom beverage menu designed around your event. Choose from our complete range of tap beers, extensive wine list, top-shelf spirits, and delicious non-alcoholic options. Whether you want to showcase local wines, signature cocktails, or keep it to the pub classics, we'll help you curate a beverage menu that sets the right tone for your celebration.

BAR TAB

You may agree on the amount & beverages available with our functions manager prior to your event.

We will hold a credit card for the duration of your function and liaise with you throughout the night on progress. We can be flexible on the day if you would like to change the amount at any time.

CASH BAR

Guests may also purchase their own beverages at bar prices if a bar tab does not suit your event

ENTERTAINMENT & MORE

We're here to make your function fantastic – ask us about our event styling options.

We will happily assist you with further details on the following suppliers -

Music

The Times Duo

Fatty

DJ Vu

Cakes

Just a Teaspoon Loch

Decorations

Party Planet

Floral Arrangements

Korumburra Florist

Photography

Leah J Photography

Pre party Cuts

Burra Barber

Accommodation

Silkstone @ the Burra

TERMS & CONDITIONS

BOOKING CONFIRMATION

We can only secure your booking once we have received the deposit payment & a signed copy of the terms & conditions

MENU & BEVERAGES

The Middle reserves the right to alter menus & services in consultation with the client.
Our menus & prices may change seasonally.

PAYMENT

The deposit payment is required 7 days after the invoice is created.
Full payment is required in full 10 business days prior to the function.
Any extra charges that may arise from the client or guests during the course of the function itself, must be paid on completion of the function.
Payment may be made via credit card or cash, or bank deposit upon approval from management.
If there is a bar tab, The Middle will hold a credit card for the duration of your function.
Upon request we will supply a wristband to distinguish your guests from others.
The prices / items quoted are valid for 2 months from the date of confirmation of booking/ deposit payment received.
For functions booked in advance of 6 months, any relevant price / item changes will apply and will not be greater than 10% of quoted price.
For functions booked within 2 months, the original price /items quoted will be honoured.

CANCELLATIONS

In the event of a cancellation after a booking has been confirmed via payment of the deposit invoice, the following terms apply:

- 40 days or more prior to the function date, 100% of the deposit will be refunded
- 21 - 39 days prior to the function date, 50% of the deposit will be refunded
- less than 21 days prior to the function date, 100% of the deposit & final invoice will be retained.
- If a function is cancelled less than 21 days prior to your original function date & postponed to a later date a fee may apply.

In the case of the client requiring the date of the booking to be changed, The Middle will attempt to roll over the booking date, subject to availability. If it

is not possible to locate another date suitable for both the client and The Middle, this will be treated as a cancellation and the deposit will be forfeited as a cancellation fee.

If the client postpones to an alternate date and then wishes to cancel, this will be treated as a cancellation and no refund will be provided.

FINAL NUMBERS

Notification of final guest numbers attending is required no less than 7 days prior to the function. This confirmed number will form the basis for the final charge for the function. Any 'no shows' will still be charged at the selected menu price.
Increase in guests numbers will be accepted subject to permission from Management and charges will apply on a per guests basis.

DIETARY REQUIREMENTS

Should you, or any of your guests, have any special dietary requirements, The Middle will aim to meet your needs wherever possible. Please be aware that at least 7 days notice is needed to accommodate special dietary requirements, including vegetarian, gluten free & vegan.

LIQUOR LICENSE & VENUE RESTRICTIONS

The Middle Hotel holds an 'on premise' licence until 1am.
BYO of alcohol is not permitted.
BYO of outsourced food is not permitted.
BYO cake is allowed with prior arrangement & approval of The Middle management,
A cakeage fee will apply if the venue is to cut and serve the cake. Please notify us if refrigeration is required upon delivery of the cake.
Any guest under the age of 18 must be accompanied by their parent or guardian.
Please note that we do not host 18th birthday parties. Family dinner functions to celebrate an 18th birthday are permitted.
Due to liquor licence rules, all guests under the age of 18 must leave the venue prior to 10pm

AUDIO VISUAL, SET UP & DECORATIONS

You may bring your own playlist to be played on The Middles' speakers within your function space. You may also use any other audio/visual equipment in your function space, with prior arrangement & approval of management. Please check your

equipment & format (photo/ video on USB) prior to your function.

The Middle holds no responsibility for 3rd party equipment brought into the venue.

All efforts will be made to allow access to the space as early as possible on the day for set up only.

You will have at least 1 hour prior to the event to set up if the room is occupied for another event prior to yours.

Decorations are allowed to be set up with prior confirmation from management. No pins, nails, hooks or sticky tape permitted on walls (Blu Tak is permitted). No confetti or glitter are permitted.

Guests are to remove all decorations & helium balloons at the end of the night.

Storage may be offered with prior arrangement.

SECURITY

Security is required for all 21st Birthdays (regardless of guest numbers) & for all other functions at management's discretion

On confirmation of the final guest numbers, The Middle will arrange the required security from a trusted security company.

Security will incur an extra cost, which can be discussed with management prior to date.

LIABILITY LIMITATIONS

You, the client, is financially responsible for any damage to The Middle & its contents prior to, during or after the function by the client, guests or contractors engaged by the client.

The client agrees to pay the full amount of any repairs, replacements or other financial loss resulting from that damage .

The Middle does not accept responsibility for any damage or loss to the clients' property left unattended prior to or after the function.

The Middle does not accept antisocial behaviour & has the right to remove guests that do not comply.

In the unlikely situation, your function may be in jeopardy due to antisocial behaviour by hosts or guests.

WEATHER

The Middle is not liable for weather conditions & will accommodate as best as possible.

GOVERNMENT RESTRICTIONS

The Middle must adhere to all Government Restrictions & is not liable for any change from the Government at short notice.

If your function is impacted by circumstances beyond our control e.g. natural disaster, pandemic

or catastrophic fire restrictions, your function can be postponed or fully refunded.

You will release The Middle & The Middle employees to the full extent permitted to by law from all claims & demands of any kind and from all liability which may arise from any accident or negligence of any kind for loss or damage to property or injury to any person in or near the venue arising from the use of The Middle by you & your guests. The Middle reserves the right to refuse the service of alcohol at any time to patrons who appear intoxicated. The Middle Management reserve the right to exclude or remove any person from the venue for any reason deemed necessary, including intoxication, use of an illegal illicit substance and disorderly behavior at any time. In the event that the venue is not available due to the fire, flood, damage or other reasons, the Management will not be responsible for any loss, damage or injury suffered as a result of this unavailability.

AGREED AND ACCEPTED:

CUSTOMER

DATE

MANAGER

DATE

The
middle
Korumburra Hotel