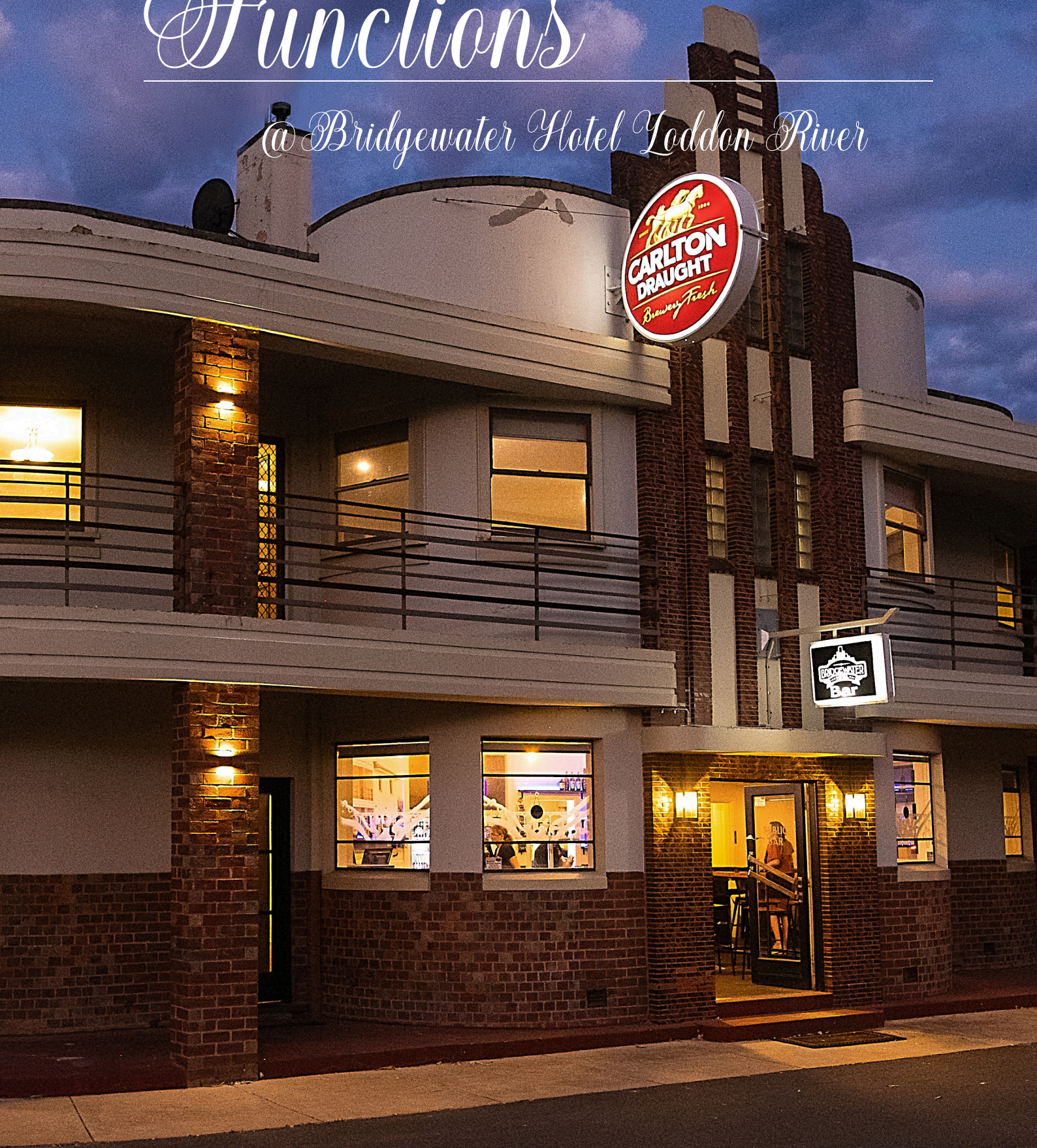


Functions

@ Bridgewater Hotel Loddon River



2 Main St
Bridgewater On Loddon
Vic, 3516
Ph: (03) 5437 3576

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About Us

Built in 1942, The Bridgewater Hotel is a beautiful Art Deco inspired building situated alongside the majestic Loddon River. Even with severe flooding in 2009 & 2011 the hotel has stood the test of time, the walls still bearing watermarks from the floods as a testament to its endurance.

Current publicans Virginia & Greg took over The Bridgewater Hotel in 2019 with a vision of what the beautiful building and backdrop could be transformed into. With extensive renovations over the following years both inside and out the historical building and surrounds have been turned into what they are today. Sporting a magical beer garden with eye catching views of the river and elegant décor inside, our wonderful building is truly no longer a “small country pub”.

It's undeniable that we are very proud of our beautiful hotel and what has been dubbed “The Best Beer Garden on The Loddon”.





Canapes.

Perfect for a laid back event, our extensive canape selection will have something to keep any guest happy. Enjoy a casual dining experience with our hot or cold floating canapes.

Does a guest have a dietary requirement you would like catered for? Simply let us know at the time of confirming your food selections and our wonderful chef will help you customize your selections to best suit your needs.

All food selections and dietary requirements must be confirmed 2 weeks prior to the day of your event.

Hot Gourmet

-Fried Chicken Sliders	ea	\$7
-Angus Beef Sliders	ea	\$7
-BBQ Pulled Pork Sliders	ea	\$7
-Vegetarian Sliders (V)	ea	\$7
-Vegetarian Spring Rolls w Chilli Jam (V)	24pcs	\$85
-Roast Porcini Mushroom Arancini (V)	30pcs	\$120
-Chorizo & Roast Capsicum Arancini	30pcs	\$145
-Chicken & Basil Pesto Arancini	30pcs	\$145
-Roast Vegetable Quiches (GF*)(V)	24pcs	\$100
-Spanish Chorizo Quiches (GF*)	24pcs	\$120
-Slow Cooked Beef Crostini's (GF*)	30pcs	\$145
-Mushroom & Goats Cheese Crostini (GF*)(V)	30pcs	\$120
-Braised Pork Belly Bites (GF*)	30pcs	\$145
-Beetroot, Goats Cheese & Walnut Tartlets (GF*)	24pcs	\$110
-Grilled Pear, Haloumi & Prosciutto Wraps (GF*)	30pcs	\$145
-Smoked Salmon Croquettes	30pcs	\$145
-Fried Chicken Bites (GF*)	30pcs	\$145
-Spiced Vegetable Cakes w Chipotle (GF*)(V)	30pcs	\$120

Cold Gourmet

-Charcuterie - meats, preserves & breads (GF*)		\$140
-Smoked Salmon Crostini w Dill Creme (GF*)	30pcs	\$145
-Filo w Pumpkin Mousse & Goats Cheese (V)	30pcs	\$120
-Crispy Duck & Cucumber Bites (GF*)	30pcs	\$145
-Tomato & Basil Bruschetta Tartlets (V)	24pcs	\$120
-Porcini Mushroom Vol Au Vent's (V)	36pcs	\$140
-Chicken, Orange & Ginger Vol Au Vent's	30pcs	\$110
-Caramelised Beetroot Blini's w Goat's Curd (V)	30pcs	\$110
-Pistachio, Date & Ricotta Crostini (V)	30pcs	\$110

Substantials

-Beer Battered Barramundi, Chips, Tartare & Lemon	\$14ea
-Crispy Chicken w Asian Slaw, Kewpie Mayo & Sweet Chilli	\$16ea
-Porcini Mushroom Risotto w Grana Padano	\$14ea
-Chorizo Spaghetti w Tomato Salsa & Parmesan	\$14ea
-Braised Pork Belly w Cauliflower Puree, Carrot & Pear Jam	\$16ea
-Chargrilled Porterhouse w Roasted Potatoes & Chimmichurri	\$16ea
-Moroccan Pumpkin w Sprouts, Beets, Walnuts & Goats Cheese	\$12ea

(GF*)- Gluten Free Upon Request (V)- Vegetarian/Vegan Upon Request





Sit Down Banquet

Something a little more formal, our Sit Down Banquet Menu will compliment any special event. Working in with your budget, simply choose from our selection of delicious share plates across the page according to the price guide below. Each table will then receive a plate or two of each selection placed in the middle, allowing your guests to share and customize their own meal as they wish.

-Silver Tier ~ 2 Meats, 3 Sides	\$55 per person
-Gold Tier ~ 2 Meats, 5 Sides	\$80 per person
-Platinum Tier ~ 3 Meats, 4 Sides	\$105 per person

Meats

- Pan Seared Salmon w Lemon & Dill
- Chargrilled Porterhouse Steak w Chimichuri Sauce
- Saltbush Slow Cooked Lamb Shoulder w Rivermint Lamb Jus
- Confit Chicken Breast w Ginger & Orange Jus Gras
- Honey Braised Pork Belly w Orange & Mead Glaze
- Slow Roasted Beef w Seeded Mustard
- Sous Vide Chicken Breast w White Wine & Cream Sauce
- Master Stock Pork Belly w House Made Chilli Jam
- Chargrilled Lamb Backstrap w Romesco

Sides

- Wok Seared Vegetables w Chilli Soy Sauce
- Roasted Potatoes w Beans, Bacon & Seeded Mustard
- Slow Roasted Baby Beets, Confit Shallots & Spinach
- Roasted Pumpkin w Arugula, Almonds & Goat's Cheese
- Burnt Butter Green Beans w Crisp Prosciutto
- Roasted Potatoes w Garlic & Thyme Crumble
- Slow Roasted Field Mushrooms w Porcini & Truffle Oil
- Arugula & Parmesan Salad
- Sauteed Kale w Roasted Chickpeas, Macadamias & Dried Cranberries
- Chargrilled Zucchini w Gremolata & Goats Cheese
- Creamy Truffle Infused Mash Potato
- Baked Asparagus w Gruyere & Bocconcini
- Balsamic Glazed Baby Carrots
- Chargrilled Sweet Potato w Feta & Herbs

Please inform us of any dietary requirements your guests have and our wonderful chefs can easily customize each of your selections to cater for any individual needs.

Terms & Conditions

Confirmation Of Booking, Deposit & Payments

When confirming your booking a \$1000 deposit will be incurred and will be payable at the time of your booking. All details, guest numbers and food selections need to be made no later than 3 weeks prior to your booking date at which time the balance of your food selections will need to be paid.

Upon the completion of your function the \$1000 deposit will be subtracted from the total beverage bill. All outstanding balances must be paid in full by the completion of your function. Clients will not be allowed to become debtors and pay post event unless prior arrangements have been made with the Venue Manager.

A Credit Card and Authorization details are to be required to secure every function, even if this will not be used as the payment method. Any outstanding balance remaining, damages or cleaning fee's will be charged to the credit card in the event that payment is not received within 24 hours of the completion of your function.

Please note, although full care is taken to keep changes to food & beverages to a minimum, items are subject to change without prior notice due to the current climate regarding stock availability issues.

Payments can be made to

Acc Name: Joymac Investment

BSB: 633 000

Acc No: 168 721 181

Cancellations

The Client has the right to cancel their function at any time. However any pre payments for food, beverages and hire equipment may be forfeited by the client upon cancellation. Cancellations less than 30 days prior to your event will result in a loss of the booking deposit. Cancellations less than 14 days prior to your event will result in the loss of both your deposit and balance of the money's paid for food selections. Cancellations made less than 7 days before your event will result in the loss of any and all payment towards food selections, deposit and booking fee's. This will be at the Venue Managers discretion.

In the event that a function must be cancelled or postponed due to reasons outside the control of the client we will do our best to work with the client to ensure a mutually beneficial outcome is achieved.

Liquor Licence Controls

The Liquor Licence for the venue is until 11pm. Please be mindful that the supply & consumption of alcohol after this time is not permissible.

Damages

The Client is financially responsible for any damage that is sustained to the venue which is caused by the client or any guest attending the clients event. In the event that hire equipment owned by The Bridgewater Hotel Loddon River is damaged a fee will be incurred and added to the balance of your bill, which will be charged to the credit card held for security in the event of non payment for damages.

General & normal cleaning is included in the cost of the event, however additional charges may be payable if the event has created cleaning needs above & beyond normal cleaning.

The Bridgewater Hotel Loddon River does not accept responsibility for damages or loss of goods left on the premises prior to, during or after your event.

Access to the Venue

The Client may be allowed access to the venue prior to the commencement time with prior approval from the Venue Manager. All deliveries to the venue from third parties must be organised with the Venue Manager prior to your function. We request that if access to the venue is required without prior organisation that we receive at least 48 hours notice from the client.

Clients may bring their own equipment, decorations and/or entertainment with prior organisation with the Venue Manager

Refusal Of Service

The Bridgewater Hotel Loddon River reserves the right to deny service to any patron or guest at anytime. All of our staff are trained in Responsible Service of Alcohol in accordance with current government legislation, therefore, they have the right to refuse service of alcohol to any one, at any time due to anti-social behaviour, intoxication or disorderly conduct by guests.

As at the time of writing it is a requirement that all patrons must be Double Vaccinated or be classified as an excepted person as defined by the Victorian Government in order to attend our venue in any capacity. Proof of Vaccination will be the responsibility of the client prior to your event

Consumption of External Food & Beverages

With the exception of Wedding Cakes no food or beverage of any kind will be permitted to be bought into the venue by the client or any other person attending the function unless by prior arrangement with the Venue Manager.

In the event the client wishes for the venue staff to cut and prepare the wedding cake a Corkage Fee will be incurred. \$4 per person will allow for the cake to be cut and presented for guests to help themselves. \$6 per person will be incurred where the cake is individually plated with freshly whipped cream and garnish.

Dress Code

The Bridgewater Hotel Loddon River requires that all guests must adhere to the venue dress code at all times. All guests must remain fully dressed and wearing shoes at all times.

Catering for Third Parties

For third parties employed as entertainers including photographers etc, meals will be provided at normal menu prices unless arranged with the Venue Manager prior to your event.

Client Responsibility

The Client will be responsible for adhering to all terms & conditions outlined in this section as well as but not limited to,

-Assuming responsibility for the conduct of your guests at all times & ensuring that other patrons & visitors at The Bridgewater Hotel Loddon River are not disturbed by your function or guests.

-Keeping the noise level to a respectful level after the venue's liquor licence has ended on the night of your function as well as the noise level of guests leaving the venue at the completion of your event.

-Collecting all wedding decorations and belongings left at the hotel before 10:30am the day following your event.





Bridgewater Hotel Loddon River

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VIC, 3516

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Virginia Hyland
Proprietor & Function Coordinator
M: 0437 350 517