



the stirling hotel

SPRING SUMMER 24/ 25

EVENTS PACK

CELEBRATIONS | BIRTHDAYS
ENGAGEMENTS | EVENT LAUNCHES
PRIVATE DINING

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: 84 GUESTS SIT DOWN | 110 COCKTAIL

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

FOOD PACKAGE 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
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 4 FOR \$34PP

\$6 FOR EACH ADDITIONAL

COFFIN BAY OYSTERS, APPLE + VERJUS OR KILPATRICK (GF, DF)

TOMATO + BASIL BRUSCHETTA, CRISPBREAD (VG, GFA, DF)

SALMON TARTARE, YUZU DRESSING, CUCUMBER,
SPRING ONION OIL, RICE PAPER WAFER (GF, DF)

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

PULLED PORK, PICO DE GALLO, SOUR CREAM, TOSTADO (GF, DFA)

PRAWNS ON TOAST, SESAME SEEDS, COCKTAIL SAUCE,
SALMON CAVIAR (GFA)

CRUMBED FISH, TARTARE, FRIED POTATO (DF, GFA)

HALLOUMI FRIES, CHIPOTLE MAYO (GFA, V)

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

CRUMBED GARLIC MUSHROOM, HERB OIL, TRUFFLE MAYO (VG, DF)

VEGETABLE SPRING ROLLS, SWEET CHILLI SAUCE (VG, DF)

MINI BEEF + ALE PIES, HP SAUCE (VA)

MANCHEGO + CARAMELISED ONION ARANCINI,
WHITE BEAN SKORDALIA (GF, V)

HONEY SOY LAMB RIBS, SESAME (GFA, DF)

STICKY PORK BELLY BITES, CUCUMBER (GF, DF)

PULLED CHICKEN SLIDERS, BLUE CHEESE, CELERY SLAW (GFA)

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

PORK KATSU SLIDERS, WOMBOK SLAW, KEWPIE MAYO (DF)

BBQ JACKFRUIT SLIDERS, GREEN MANGO SLAW, TAHINI (GFA, VE, 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, HOUSE TOMATO SAUCE (VA)

COLD \$80 EACH | SERVES 10 -12

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS:

- ANTIPASTO PLATTER, CURED MEATS, MARINATED VEGETABLES, FETA, PITA BREAD (GFA)
- DIPS PLATTER, SOUR CREAM + SPRING ONION DIP, SPICEY CAPSICUM + MASCARPONE DIP, SMOKEY EGGPLANT + SESAME DIP, OLIVES, PRETZELS, OLIVE OIL, BALSAMIC VINEGAR, DUKKAH, PITA BREAD (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)

LAMB RIBS, BLACK VINEGAR DRESSING, MINT, CHILLI (GFA, DF)

MANCHEGO + CARAMELISED ONION ARANCINI,
SMOKED PAPRIKA, WHITE BEAN SKORDALIA (GF, V)

SALT + PEPPER BARRAMUNDI, ROMESCO SAUCE,
WITLOF SALAD (DF)

SIDES

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

HEIRLOOM CARROTS, BABY PARSNIPS, HONEY DIJON DRESSING,
WHIPPED GOATS CHEESE

GARLIC 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)

FENNEL + CABBAGE SLAW

WOOD FIRED BROCCOLINI, DRIED RICOTTA, HAZELNUTS,
CITRUS OIL

ROASTED CHAT POTATOES

CHIPS, KETCHUP, SSS SAUCE





THE CLASSICS | \$35PP

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

SHARED START

BETROOT HUMMUS, FETA, NUT + SESAME DUKKAH, 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 | + \$5 SUPP (GF, DFA)

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

ADD SHARED DESSERT | +\$10PP

PROFITEROLE, BERRY MOUSSE, FRESH FRUIT (V)

PEAR BLONDIE, WHIPPED CREAM, TOFFEE (V)

LET US MAKE YOU A CAKE, SEE PAGE 13 FOR OUR CAKE OPTIONS



THE BANQUET | \$80PP

SHARED THREE COURSE MEAL,
PERFECT FOR ANY OCCASION

YOUR SELECTION OF:
TWO CANAPES FROM THE COCKTAIL MENU (PAGE 6) |
CHOOSE THREE PROTEINS FROM BELOW |
ALL ACCOMPANIMENTS | CHOOSE ONE DESSERT
ADDITIONAL PROTEIN SELECTION \$10PP PER CHOICE

PROTEINS

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

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

GARLIC + HERB CHICKEN, PICO DE GALLO, SALSA VERDE (GF)

ROAST SALMON, LEMON DILL BUTTER (GF)

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

ACCOMPANIMENTS

FENNEL CABBAGE SLAW (V, GF, DF)

GREEK SALAD (V, GF, DFA)

SMASHED CHATS, TRUFFLE SALT (V, GF, DF)

SKALA BAGUETTE + BUTTER (V)

DESSERT

BANOFFIE PIE, TOFFEE DRIZZLE (V)

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

LET US MAKE YOU A CAKE, SEE PAGE 13 FOR OUR CAKE OPTIONS





CAKES

FINISH YOUR MEAL IN STYLE

OUR IN-HOUSE PASTRY CHEFS CREATE FRESHLY BAKED CAKES FOR ALL OCCASIONS, PRICING INCLUDES CUTTING + PLATING WITH BERRY COULIS + CREAM.

\$10 PER PERSON 10 / 20 / 30 GUESTS

\$9.5 PER PERSON 40 / 50 / 60 GUESTS

\$8.5 PER PERSON 70 / 80 GUESTS

PLEASE CHOOSE ONE OF THE FOLLOWING:

LEMON CAKE, LEMON CURD ICING

VICTORIA SPONGE, FRESH CREAM

RED VELVET, CREAM CHEESE FROSTING

CHOCOLATE CAKE, CHOCOLATE GANACHE

CARROT CAKE, CREAM CHEESE FROSTING

BUTTER CAKE WITH CHOICE OF THE FOLLOWING:

- CHOCOLATE GANACHE
- BUTTERCREAM FROSTING

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

PLEASE FIND 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

HUGO SPRITZ	15
APEROL SPRITZ	15

ASK US FOR OUR FULL RANGE,
MUST BE ARRANGED IN ADVANCE

*KEG CHANGE AVAILABLE UPON REQUEST, CHARGES APPLY

BASE SPIRITS

COPPER PLATE VODKA	10.5
78 DEGREES CLASSIC GIN	11
CORAZON BLANCO TEQUILA	10.5
STARWARD TWO FOLD DOUBLE GRAIN WHISKY	11.5

SOFT DRINKS

POST MIX SOFT DRINK	4
COKE / COKE NO SUGAR	4.5
LEMON LIME BITTERS	5.5
APPLE / ORANGE / PINEAPPLE JUICE	4.5

TEA + COFFEE

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



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.

VENUE HIRE 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, WHICH WOULD NEED 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 WRITING. 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.

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.

PRICE PLEASE NOTE THAT PRICES + PRODUCTS ARE SUBJECT TO AVAILABILITY + MAY ALTER WITHOUT 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.

BAR ACCESS CANNOT BE GUARANTEED AFTER YOUR EVENT.

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. ANY ITEMS BROUGHT INTO THE HOTEL FOR YOUR FUNCTION ARE REQUIRED TO BE TAKEN AT THE END OF THE FUNCTION. ANY ITEM LEFT AT THE STIRLING HOTEL IS AT YOUR OWN RISK.

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 WILL BE CHARGED. CONFETTI, RICE OR OTHER SIMILAR PRODUCTS ARE NOT PERMITTED IN FUNCTION ROOMS OR ANY PART OF THE STIRLING HOTEL NOR WITHIN THE GROUNDS.

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 + THE HOTEL BY 12AM. PLEASE ADVISE YOUR BAND OR DJ OF THIS.

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 TAXI/ 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.

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

PUBLIC HOLIDAYS A 20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



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