



# Mr B's

## Function Information Package

Mr B's Hotel has a range of function packages to accommodate any function type or size. You can also book functions for any time or day of the week during opening hours (10am-4am) subject to availability.



**LOCATION**

There are three areas you can book your function;



- **IIMA Restaurant** – Is situated on the main bar floor in the dining area and is suitable for any function for up to 50 guests. Our friendly staff would be happy to arrange a group package for you.



- **Mezzanine Cocktail Lounge** – Our stylish upstairs lounge is suitable for anywhere from 20-200 guests and can be booked in sections or as a private area. Special features include lounge seating and ambient lighting perfect for creating any mood, as well as a smoking area included for private bookings.



- **TAO Ultralounge/Nightclub** – Situated downstairs you can book out your very own nightclub for you and your guests. We can arrange DJ's for you or you can dance the night away to our fantastic in house sound system. Alternatively TAO makes the perfect lounge where you can enjoy some fantastic cocktails and catering from IIMA restaurant. TAO has a capacity of 300 guests.



**FUNCTION TYPES**

Mr B's Hotel offers two main styles of function booking;

**1. Section/Table Booking**

You can simply book a space in either IIMA or Mez bar areas and we will reserve those tables for you. This type of booking requires no deposit and has no minimum bar spend. The amount of tables will be determined by your function size. Section bookings are generally unavailable in TAO.

**2. Private Function**

For a more private function we can section off an area for you or you can book the entire floor for your event. A minimum spend is required for this style of function. A credit card and drivers license must be issued to management at the beginning of the function. If tray service is required this will need to be arranged with management at least one week before the commencement of the function and will incur a fee of \$25 per hour per waiter, with a minimum hire fee of 3 hours.

All beverages will be charged to one tab and MUST be paid in full at the end of the function. Wristbands are distributed to your guests to be shown to bar staff at any of the hotel's bars, and charge to the corresponding bar tab. A maximum bar tab may be set and specific drinks can be stocked on request. Your guests can purchase any premium products not on your tab by paying cash or EFTPOS. All bookings are guaranteed for a maximum duration of 5 hours, unless prior arrangements with management have been made.

For functions Sunday to Thursday management may waive or lower the minimum bar spend dependant on the number of guests.



**MINIMUM BAR SPEND FOR A PRIVATE FUNCTION**

- **Half Floor Mezzanine** (20-80 guests): \$1,500.00, excluding food  
(\$500 cash deposit is required for half floor hire and upon reaching the minimum spend previously agreed with management, this \$500 cash will be returned to the hirer. If the minimum spend is not reached then the deposit is forfeit.)
  - **Full Floor Mezzanine** (80-200 guests): \$2,500.00, excluding food  
(\$1000 cash deposit)
  - **TAO Ultralounge** (200-300 guests): \$3,000.00, excluding food  
(\$1500 cash deposit)
- Fees based on 5 hour hire and may be changed during booking depending on the specific details of your event.

**FEATURES**

**Catering**

IIMA restaurant can cater your function with anything from simple finger food to a gourmet banquet. Our friendly staff can arrange a menu perfect for any function type and budget. Please see our function menu guides attached.

**Entertainment**

- **Music**  
We have the latest 'Nightlife' music database with a state of the art sound system to keep your guests partying into the night. The playlist is generally set, and plays a great mix of the latest party and radio songs. For a function in TAO we are happy to arrange a DJ for you who will play whatever style of music will suit your event.
- **TV screens**  
We have multiple large screen plasma TV situated around the hotel and all private functions can choose what they would like to be shown, from music videos, Fox Sports or even a DVD slideshow.

**Cocktails**

We have a wide variety of delicious cocktails available at all of our bars. With prior notice we can arrange further cocktails not on our lists.

**Security**

Generally Mr B's Hotel will cover all security cost for your function. We ask that you follow management and security instruction to ensure a safe and enjoyable event.

## **IIMA'S FUNCTIONS MENU**

### TERMS AND CONDITIONS

- For any changes to the number of guests, notification must be given 24 hours in advance; after that, you will be charged for the number of banquets you have booked.
- Please advise at least 24 hours in advance for pregnant ladies and vegetarian guests.
- Please be aware that IIMA is unable to guarantee that any dish will be completely free of residual nuts or shellfish traces.
- Birthday cakes are available on request.  
\*Terms & conditions are subject to change

## **FINGER FOOD**

### **IIMA FAVOURITES \$8 PER PERSON**

- **Gyoza**  
Pan-fried pork and vegetable dumplings
- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Takoyaki**  
A combination of savory batter with octopus. Dished up traditionally with sauce and mayonnaise.
- **Vegetarian Spring Roll**  
Deep fried spring roll, served with sweet plum sauce.
- **Bangkok Wings**  
Crisp fried chicken wings marinated in coconut milk, coriander roots and garlic.

### **IIMA FAVOURITES \$10 PER PERSON**

- **Tort Mun Pla**  
Little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onions, sweet chilli and sprinkled with ground peanuts and coriander. The mousse is a blend of redfish, red curry paste, kaffir lime leaves and sliced green beans.
- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **California Roll**  
Inside out roll of prawns, avocado with tobiko.
- **Karaage**  
Crisp fried chicken thigh pieces marinated in mirin, mild chilli paste and soy.
- **Loug Chin Ping**  
Grilled skewered pork or beef balls served with nahm jim - a sweet chilli and sour plum sauce.



**FINGER FOOD – cont.**

**IIMA RECOMMENDATIONS FOR AN ADVENTUROUS PALATE - \$12 PER PERSON**

- **Isobe Age Shirauo**  
Fried white bait in a light 'auo nori' seaweed batter.
- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Vegetarian Spring Roll**  
Deep fried spring roll, served with sweet plum sauce.
- **Gyoza**  
Pan-fried pork and vegetable dumplings.
- **Kor moo yang**  
Grilled marinated pork shoulder, accompanied with nam jim jeaw\*.

**IIMA RECOMMENDATIONS FOR AN ADVENTUROUS PALATE - \$15 PER PERSON**

- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Isobe Age Shirauo**  
Fried white bait in a light 'auo nori' seaweed batter.
- **Soft Shell Crab**  
Crisp fried soft shell crabs with a julienne of chilli tossed leeks and tobiko, lightly dressed with shiso soy and mayonnaise.
- **Tempura Gyoza**  
Tempura pork and vegetable dumplings laced lightly with teriyaki and mayonnaise.
- **Tort Mun Pla**  
Little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onions, sweet chilli and sprinkled with ground peanuts and coriander. The mousse is a blend of redfish, red curry paste, kaffir lime leaves and sliced green beans.

## PLATTERS

### IIMA FAVOURITES PLATTERS - \$50 EACH

- **Isobe Age Shirauo** (50 pieces)  
Fried white bait in a light 'Auo nori' seaweed batter
- **Gyoza** (50 pieces)  
Pan-fried pork and vegetable dumplings
- **Karaage** (30 pieces)  
Crisp fried chicken thigh pieces marinated in mirin, mild chilli paste and soy
- **Takoyaki** (50 pieces)  
A combination of savory batter with octopus, dished up traditionally with sauce and mayonnaise.
- **Sashimi Entrée** (40 pieces)  
Tuna Trout and Kingfish
- **IIMA's Roll Mixed** (30 pieces)
- **Kashi Katsu** (12 pieces)  
Crisp fried breaded pork belly skewers with miso
- **Sushi Hand Rolls** (12 pieces)  
Optional selection of tempura prawn, trout with avocado, tuna with avocado, soft shell crab, California, spicy tuna or spicy trout.
- **Tempura Gyoza** (14 pieces)  
Tempura pork and vegetable dumplings laced lightly with teriyaki and mayonnaise.
- **Soft Shell Crab** (14 pieces)  
Crisp fried soft shell crabs with a julienne of chilli tossed leeks and tobiko, lightly dressed with shiso soy and mayonnaise.
- **Gai Satay** (22 pieces)  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Loug Chin Ping** (22 pieces)  
Grilled skewered pork or beef balls served with nahm jim - a sweet chilli and sour plum sauce.
- **Vegetarian Spring Roll** (28 pieces)  
Deep fried spring roll, served with sweet plum sauce.
- **Tort Mun Pla** (80 little drops)  
Little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onion, sweet chilli and sprinkled with ground peanuts and coriander. The mousse is a blend of redfish, red curry paste, kaffir lime leaves and sliced green beans.
- **Bangkok Wings** (30 Pieces)  
Crisp fried chicken wings marinated in coconut milk, coriander roots and garlic.
- **Fried Calamari** (50 Pieces)  
Calamari in light batter with garlic and white pepper, served with sweet chilli plum sauce.
- **Curry Puff** (25 pieces)  
Puff pastry crescents with a filling of minced chicken, confiture of onions and potatoes, served with a salsa of pickled cucumber, red onions and sweet chilli.

## **BANQUETS**

### **IIMA THAI FAVOURITES - \$26 PER PERSON**

- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Bangkok Wings**  
Crisp fried chicken wings marinated in coconut milk, coriander roots and garlic.
- **Tort Mun Pla**  
Little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onion, sweet chilli and sprinkled with ground peanuts and coriander. The mousse is a blend of redfish, red curry paste, kaffir lime leaves and sliced green beans.
- **Gaeng Keaw Gai**  
Chicken curry made with spicy green paste of galangal, kaffir limes, lemongrass, garlic and long green chillies. The chicken and aromatic paste is cooked in coconut milk with apple eggplants and bamboo kaffir lime leaves and Thai basil.
- **Pad Thai**  
A sweet and salty stir fry of thin rice noodles with chicken, dried shrimp, salted radish, ground peanuts, eggs, garlic chives and bean sprouts.
- **Ocean Trout Green Mango Salad**  
Shredded green mango and roasted cashews tossed with a spicy dressing of fish sauce, lime, mint, coriander, red onion and palm sugar.
- **Emerald Duck**  
Sliced five spiced barbequed duck wok tossed with seasonal greens.
- **Steamed Jasmin rice**
- **Dessert**  
Pandan Pancakes with coconut ice cream.

### **IIMA THAI FAVOURITES - \$30 PER PERSON**

- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
  - **Vegetarian Spring Roll**  
Deep fried spring roll, served with sweet plum sauce.
  - **Kor moo yang**  
Grilled marinated pork shoulder, accompanied with nam jim jeaw\*.
  - **Bpla Choo Chee**  
Crisp fried snapper in rich red curry made from a slightly sweet paste of galangal, kaffir limes, lemongrass, palm sugar, garlic and roasted red chillies. Finished with finely sliced kaffir lime leaves and basil.
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- **Moo Samun Pai**  
Garlic Pepper marinated pork shoulder stir fried with lemongrass, kaffir lime leaves and galangal.
- **Yum Nuea**  
Char grilled medium rare beef rump sliced then tossed lightly in lime juice, red onions, tomatoes, cucumber and roasted chilli flakes. Finished with shredded mint, shallots and coriander
- **Ohr Suuan**  
Pan fried oyster dumplings accompanied with sweet pickled plum sauce.
- **IIMA fried rice**  
Stir fry of rice, eggs, crab meat, BBQ pork, shallot and onion in light soy sauce seasoning.
- **Dessert**  
Pandan Pancakes with coconut ice cream.

### **IIMA THAI RECOMMENDATIONS FOR AN ADVENTUROUS PALATE - \$28 PER PERSON**

- **Loug Chin Ping**  
Grilled skewered pork or beef balls served with nahm jim - a sweet chilli and sour plum sauce.
- **Som Dtum**  
Shredded green papaya pounded in the mortar and pestle with lime juice, dried shrimps, peanuts, green beans, bird's eye chilli and cherry tomatoes.
- **Sai Oua**  
A northern Thai specialty. Char grilled pork and herb sausage served with fresh herbs.
- **Kor Moo Yang Nahm Dtok**  
Char grilled pork shoulder sliced then tossed lightly in lime juice, red onions, pounded roasted rice and roasted chilli flakes. Finished with shredded mint, shallots and coriander.
- **Pla Pad Pred**  
Snapper sliced stir fried with spicy wild ginger, holy basil, long red chillies, apple eggplants and fresh green peppercorn with sweet basil.
- **Bangkok Wings**  
Crisp fried chicken wings marinated in coconut milk, coriander roots and garlic.
- **Gang Ohm Nok**  
A spicy curry of quail and apple eggplants in a fragrant herb based broth of dill, lemon grass and chilli
- **Steamed Jasmine Rice**
- **Dessert**  
Pandan Pancakes with coconut ice cream.



**IIMA THAI RECOMMENDATIONS FOR AN ADVENTUROUS PALATE - \$30 PER PERSON**

- **Gai Satay**  
Skewered and char grilled chicken fillets marinated in garlic, turmeric and coriander roots. Accompanied with peanut sauce and salsa of pickled cucumber and red onions.
- **Tort Mun Pla**  
Little dollops of redfish mousse fried and served with a salsa of pickled cucumber, red onion, sweet chilli and sprinkled with ground peanuts and coriander. The mousse is a blend of redfish, red curry paste, kaffir lime leaves and sliced green beans.
- **Dtom Yum Goong**  
A spicy piquant soup of 5 king prawns made of young coconut milk, kaffir lime leaves, coriander and galangal
- **Snapper Saam Rodt**  
Sweet, sour and spicy chilli jam stir fry of crisp fried snapper fillets
- **Gai Yang**  
Char grilled spatchcock marinated in turmeric, galangal, lemongrass and garlic. Accompanied with sweet chilli sauce\*.
- **Emerald Duck**  
Sliced five spiced barbequed duck tossed with seasonal green.
- **Kai Ra Burt**  
Crisp fried free range eggs with a sauce of ground chicken, tomatoes and shallots
- **Steamed Jasmin Rice**
- **Dessert**  
Pandan pancakes with coconut ice cream

**IIMA JAPANESE FAVOURITES - \$30 PER PERSON**

- **Hassun**  
Assorted entrée. 1 plate per person.
- **IIMA Style Sushimi**  
Inside out roll of avocado, topped with lightly seared ocean trout tar tar.
- **Isobe Age Shirauo**  
Fried White bait in a light 'Auo Nori' Seaweed batter.
- **Soft Shell Crab**
- **Agedashi Tofu**
- **Moso Ton Katsu**  
Crisp fried breaded pork with miso
- **Tori Banban**  
Poached chicken with sesame sauce
- **Main share**
- **Teriyaki chicken**
- **Wakame salad**
- **Dessert**  
Sesame ice cream or green tea ice cream



## MR B'S HOTEL

### FUNCTION TERMS AND CONDITIONS

All functions at Mr B's Hotel are subject to the following terms & conditions.  
No variation thereof will be accepted unless agreed in writing by Mr B's Hotel.

#### **Venue Hire Fee (VHF)**

A venue hire fee may be requested. This fee is a charge associated with booking a function space.  
The venue hire must be paid in full on return of the booking form to secure the booking. It is non-refundable.

#### **Bookings**

These terms and conditions must be agreed to, signed and returned to us with the specified Venue Hire Fee (payable by credit card) or deposit to ensure your booking is confirmed. Mr B's Hotel does not accept tentative bookings. Confirmation of final numbers must be made no less than one week prior to function.

#### **Cancellations**

All cancellations are to be made in writing. Any cancellations less than 21 days before event may incur loss of 50% of the VHF or deposit and within 7 days 100% of the VHF or deposit.

#### **Payment**

Unless prior arrangements have been made, all function accounts must be settled in full prior to the function. Mr B's Hotel does not accept cheques. Mr B's Hotel accepts cash, Visa, Mastercard and Amex.

#### **Décor**

Mr B's Hotel has strict decoration policies. No items are to be attached to the walls, doors, windows or any other surface on the premises. Any items may be removed by Mr B's Hotel management or security and returned at the conclusion of the function. Table settings, balloons attached to weights, etc are welcome.

#### **Ambience**

Any interruption to the regular ambience of Mr B's Hotel is not permitted. This includes amplified speeches, and the use of any AV equipment or PA systems (TAO excluded)

#### **Food/Beverages**

Mr B's Hotel is fully licensed and does not permit food or beverages purchased elsewhere to be brought onto the premises. An exception to this is birthday cakes, providing prior arrangements have been made with Mr B's Hotel management. BYO beverages are not permitted. Any person bringing liquor onto Mr B's Hotel premises will be removed from the premises. Bottle brought in as a gift must be given to security upon entrance and kept behind the bar until the conclusion of your function.

#### **Insurance/ Liability**

Under no circumstance does Mr B's Hotel take responsibility for any items brought by the client onto Mr B's Hotel premises. It is the client's responsibility to ensure the security of their equipment and their guest's possessions whilst on the premises. Mr B's Hotel will not assume any responsibility or liability for any loss/theft of or damage to any property belonging to your function, guests and invitees.

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**Security**

Security will generally be provided for you. We ask that you follow their instruction for a safe and enjoyable event. Whilst we will do everything in our power to prevent it, if there is a security or responsible service of alcohol issue caused by yourself or one of your guests that person may be asked to leave. You, as the host of your function, are required to assist management and security in maintaining order throughout your function. Failure to do so may result in your function being shut down and your deposit retained. For particular functions Mr B's Hotel may recommend and reserves the right to supply extra security at the client's cost.

**Conduct of Event**

For the duration of your function at Mr B's Hotel you and your guests must abide by Mr B's Hotel policies and comply with applicable regulations and laws. You are responsible for the actions of invitees' and for any damages or losses incurred during your function. Mr B's Hotel has the right to refuse entry or service to and remove from the premises any person it deems to be behaving in an improper or abusive manner or in a manner not befitting Mr B's Hotel. Mr B's Hotel reserves the right to exclude or remove any undesirable persons from the function and premises without notice to you or liability.

**Dress Code**

Be aware that there is a dress code at Mr B's Hotel. Themed dress may be acceptable for private functions, but must be approved during booking. Generally neat casual attire is acceptable. Please discuss with a manager if you are in doubt.

**Responsible Service of Alcohol**

Mr B's Hotel is committed to the responsible service of alcohol. Intoxicated guests will not be served and in accordance with the law be removed from the licensed premises. In accordance with licensing laws all minors must be accompanied by a legal parent or guardian at all times. All minors must vacate the premises by 12am. All other invitees must be able to produce a legal form of identification. The bar will close up to 30 minutes before the end of trade to allow guests to finish their drinks at a reasonable rate.

**Goods and Services Tax**

All prices are inclusive of goods and services tax.

**Smoking**

In accordance with NSW Government legislation, smoking is permitted in the designated areas of Mr B's Hotel only. The Mezzanine and main floor smoking areas become non-smoking at midnight, however there are smoking areas available in our VIP lounge and at the front of the venue until close of trade.

Client Sign..... Date.....