



## INTRODUCTION

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Fall in love all over again and be captivated by the seasons of the Adelaide Hills here at the Stirling Hotel, the heart of hospitality.

The Stirling Hotel offers the perfect setting and specializes in creating truly memorable experiences for you and your guests. Offering a single point of contact, we can meticulously plan and deliver your special day.

Our functions package is intended as a guide in planning your event. We understand that each client's needs are different and we will work closely with you, listen to your ideas and designs to tailor make a complete package that reflects your desires.

We are here to ensure your preparations for that special event are seamless and relaxing.

Our integrity, creativity and passion ensures each and every event is a unique and unforgettable experience.

‘ Your story becomes part of our story ‘

We look forward to hosting your special event.



## ROOM HIRE

\* 5 Hour Duration

\$200 Monday to Friday

\$330 Saturday + Sunday

Capacity, Cocktail 120 People | Sit Down 85 People

Minimum Food Spend, \$1500

Minimum Beverage Spend Applies

\*Public Holidays will incur a 15% surcharge



THE DECK'S EXCLUSIVE PRIVATE  
BALCONY AND  
ROOF TOP GARDEN,  
FURNISHED WITH MODERN LOUNGES  
AND BENCH SEATING



TABLE SETTINGS CAN  
BE CUSTOMISED TO SUIT  
INDIVIDUAL EVENTS

The Deck function space has a unique design which is both modern and versatile, with a large private bar and lift access. The light filled room boasts the perfect mix of indoor and outdoor space.

Bi-fold doors open up to a spacious decking area with festoon lighting, retractable roof and blinds, creating an all weather area with lounges and a rooftop garden as the perfect backdrop.

Complimentary in-house music system, microphone, projector and screen is available for your use.

Whatever the occasion you're looking at hosting, the ground breaking design and ambient atmosphere of The Deck function space offers the perfect setting for your next event whether it may be a sit down or cocktail party.

**ROOM HIRE**

\* 5 Hour Duration

\$150 Monday - Thursday

\$200 Friday - Sunday

Capacity, Cocktail 50 People | Sit Down 36 People

Minimum Food Spend, \$700 Monday to Thursday, \$1,000 Friday to Sunday

Minimum Beverage Spend, \$300

\* Public Holidays will incur a 15% Surcharge



A VERSATILE + INTIMATE ROOM TO  
SUIT ANY OCCASION



TABLE SETTINGS CAN  
BE CUSTOMISED TO SUIT  
INDIVIDUAL EVENTS

The Library is an intimate cosy room with an open gas fireplace and custom bookshelf. The perfect setting for brainstorming your next big idea, wining and dining or simply looking for a unique event experience. The private space is versatile to suit any occasion whether it be a sit down dinner, tasting what the Adelaide Hills has to offer or a cocktail event with finger food and platters to share. The Library can be booked in conjunction with the Moose Room with bi-fold doors joining the two spaces for a semi private experience.

The facilities in the Library are where new ideas are borne and important decisions are made. The technology of the SmartBoard in this room has numerous features which are flexible, convenient and collaborative for your next meeting or conference.



Stay the night with us...

5 Rooms accommodation has three Balcony Rooms overlooking Stirling's main street, all featuring open gas log fires + spacious bathrooms.

Plus two King Rooms with spacious bathrooms.

Free Wifi and parking for guests.

For more information on the 5 rooms, please visit our website.

Group special - Book all 5 rooms + receive 1 King Room complimentary.

\*Subject to availability



Book online or by calling 8339 2345

## SHARING MENU

### SHARING ENTREE

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NATURAL OR KILPATRICK  
OYSTERS

CRAB + COCKLE  
SPAGHETTINI PASTA  
TOMATO, CAPERS, CHILLI,  
GARLIC

SHIITAKE MUSHROOM  
DUMPLINGS  
YUZU, SOY DRESSING, GINGER,  
CORIANDER, WATER CHESTNUT

FRIED BABY SQUID  
SAMURAI SALT, RADICCHIO,  
ICEBERG, PICKLED GINGER +  
MINT SALAD

### MAIN COURSE

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MARKET FISH  
CHAT POTATOES, WATERCRESS

300G BENDBROOK SCOTCH  
CHAT POTATOES, RED WINE JUS

CRISPY SKIN PORK BELLY  
CHAT POTATOES, FENNEL,  
GREEN OLIVE, PEACH,  
RED WINE JUS

PAN FRIED GNOCCHI  
RADICCHIO, BROAD BEANS,  
RED GRAPES, WALNUTS,  
GOATS CURD

JOSPER ROASTED PUMPKIN  
SALAD  
ROASTED CARDAMOM + COCONUT  
YOGHURT, MIXED BEANS,  
POMEGRANATE

+ SELECT 2 SIDE DISHES

### SHARING DESSERT

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MIXED BERRY + MACADAMIA  
BLONDIE WHITE CHOCOLATE ICE  
CREAM, FRESH BERRIES

VANILLA PANNACOTTA,  
MANDARIN GEL, RASPBERRY  
TUILLE

STICKY DATE PUDDING  
BUTTERSCOTCH SAUCE

CHEESE PLATE  
MARINATED OLIVES,  
SEASONED NUTS, CROUTON

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### ADD CANAPES TO START ( SELECT FROM COCKTAIL MENU )

A SELECTION OF 2 CANAPES  
A SELECTION OF 3 CANAPES

#### PRICING

OPTION 1:  
2 SHARING ENTRÉES  
CHOICE OF MAIN COURSE  
OR  
CHOICE OF MAIN COURSE  
2 SHARING DESSERTS

OPTION 2:  
2 SHARING ENTRÉE  
CHOICE OF MAIN COURSE  
2 SHARING DESSERTS

#### CAKEAGE

YOU MAY WISH TO PROVIDE YOUR OWN CELEBRATION  
CAKE AND THIS WILL INCUR A \$3 CAKE CUTTING FEE  
PER PERSON

#### CHILDRENS MENU

CHOICE OF MAIN COURSE PLUS A CHOICE OF DESSERT \$20PP

#### DIETARY REQUIREMENTS

WILL BE CATERED FOR WITH PRIOR NOTICE

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### ADDITIONAL SIDES

ROCKET + PEAR SALAD  
RICOTTA SALADA

MAC + CHEESE  
TRUFFLE PECORINO, GARLIC CRUMB

HEIRLOOM TOMATO SALAD  
MARINATED BOCCONCINI, BABY SHISHO

CHARGRILLED GREEN BEANS  
DILL, PRESERVED LEMON, GREEN CHILLI

\* PLEASE NOTE MENU ITEMS MAY CHANGE DUE TO  
SEASONAL AVAILABILITY. OUR FUNCTIONS MANAGER  
WILL CONFIRM MENU OPTIONS WHEN FINALISING  
YOUR EVENT DETAILS



SET MENU**ENTREE OPTIONS**

HARISSA PAN ROASTED  
PRAWNS  
TENDRILS, FETA, GREEN PEA  
SALAD

JOSPER ROASTED PUMPKIN  
SALAD  
ROASTED CARDAMOM + COCONUT  
YOGHURT, MIXED BEANS,  
POMEGRANATE

PAN FRIED GNOCCHI  
RADICCHIO, BROAD BEANS,  
RED GRAPES, WALNUTS,  
GOATS CURD

ROASTED PORK BELLY  
FENNEL + CHERVIL SLAW,  
APPLE KETCHUP

**MAIN COURSE OPTIONS**

CONFIT CHICKEN BREAST  
SOUTHERN STYLE POTATO SALAD,  
STEAMED BROCCOLINI, GARLIC +  
ROSEMARY BUTTER

PAN FRIED KING SALMON  
CHARGRILLED CHIMICHURRI  
OCTOPUS, FIG, CAPER BERRIES,  
WATERCRESS, DILL YOGHURT,  
WILD RICE

FLEURIEU LAMB BACKSTRAP  
PUMPKIN, SILVERBEET,  
EGGPLANT, ZUCCHINI,  
BLACK BARLEY, PUFFED RICE,  
TOASTED ALMONDS, SALSA VERDE,  
CITRUS YOGHURT

300G BENDBROOK SCOTCH  
MISO ROASTED PUMPKIN,  
STEAMED ASPARAGUS,  
ROASTED SWISS BROWN MUSHROOM

**DESSERT OPTIONS**

VANILLA BEAN PANNACOTTA  
BERRY COMPOTE

WHITE CHOCOLATE + OREO  
CHEESECAKE,  
RASPBERRY COULI, FRESH  
STRAWBERRIES

FRANGIPANI + APPLE TART  
VANILLA ICECREAM,  
BUTTERSCOTCH SAUCE

CHEESE SELECTION  
MARINATED OLIVES,  
SEASONED NUTS, CROUTON

**ADD CANAPES TO START**  
*( SELECT FROM COCKTAIL MENU )*

A SELECTION OF 2 CANAPES  
A SELECTION OF 3 CANAPES

**PRICING**

OPTION 1:  
SERVED WITH BREAD ROLLS  
CHOICE OF 2 ENTREES  
CHOICE OF 2 MAIN COURSES  
OR  
CHOICE OF 2 MAIN COURSES  
CHOICE OF 2 DESSERTS

OPTION 2:  
SERVED WITH BREAD ROLLS  
CHOICE OF:  
2 ENTREES, 2 MAIN COURSES  
+ 2 DESSERTS

\* ADDITIONAL CHOICE OF ENTRÉE, MAIN COURSE  
OR DESSERT INCURS A SURCHARGE OF \$5 PER  
CHOICE PER PERSON

**ADDITIONAL SIDES**  
*( 5 SERVES PER BOWL )*

ROCKET + PEAR SALAD  
RICOTTA SALADA

HEIRLOOM TOMATO SALAD  
MARINATED BOCCONCINI, BABY SHISHO

CHARGRILLED GREEN BEANS  
DILL, PRESERVED LEMON, GREEN CHILLI

ROASTED CHAT POTATOES

**CAKEAGE**

YOU MAY WISH TO PROVIDE YOUR OWN CELEBRATION  
CAKE AND THIS WILL INCUR A \$3PP CAKE CUTTING FEE

**CHILDRENS MENU**

CHOICE OF MAIN COURSE PLUS A CHOICE OF DESSERT \$20PP

**DIETARY REQUIREMENTS**

WILL BE CATERED FOR WITH PRIOR NOTICE

\* PLEASE NOTE MENU ITEMS MAY CHANGE DUE TO  
SEASONAL AVAILABILITY. OUR FUNCTIONS MANAGER  
WILL CONFIRM MENU OPTIONS WHEN FINALISING  
YOUR EVENT DETAILS

- CHOICE OF 5 ITEMS: 3 COLD + 2 HOT  
 CHOICE OF 7 ITEMS: 4 COLD + 3 HOT  
 CHOICE OF 9 ITEMS: 5 COLD + 4 HOT  
 \* ADDITIONAL CANAPE WITH PACKAGE

## COCKTAIL MENU

### COLD

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- RARE BEEF, CARAMELISED ONION, CROUTON, SMOKED TOMATO CHUTNEY
- FOREST MUSHROOM + CREAM CHEESE TARTLET
- GORGONZOLA, PROSCIUTTO + MAPLE BRUSCHETTA
- TUNA TARTARE, SESAME CONES, AVOCADO, CUCUMBER
- SALMON GRAVLAX, AVOCADO + RYE
- SUSHI, SOY + WASABI

### HOT

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- STICKY PORK PANCAKES, PULLED PORK, SPRING ONION, CUCUMBER, CORIANDER, CRISPY SHALLOTS, ROAST APPLE HOISIN SAUCE
- FILET MIGNON SLIDERS, ONION JAM, HOLLANDAISE
- TOMATO, CAPSICUM, OLIVE + SMOKED MOZZARELLA ARANCINI, CONFIT GARLIC + THYME AIOLI
- CHICKEN PIE
- FISH SLIDERS, YUZU MAYO, DILL
- MASTERSTOCK DUCK + ORANGE SPRING ROLL, STICKY CHILLI + LIME SAUCE

### SHARING PLATTERS | (SERVES 8 - 10 PAX)

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- ANTIPASTO PLATTER  
SELECTION OF CURED MEATS, OLIVES, MARINATED VEGETABLES, FETA, PITA BREAD
- TRIO OF DIPS PLATTER  
TURKISH BREAD, PITA BREAD
- SEASONAL FRUIT PLATTER
- ARANCINI PLATTER  
TOMATO, CAPSICUM, OLIVE  
+ SMOKED MOZZARELLA ARANCINI
- SQUID + CHIPS PLATTER  
SALT + PEPPER SQUID, CHIPS, TARTARE
- FISH + CHIPS PLATTER  
ALE BATTERED BLUE EYED TREVALLA, CHIPS, TARTARE
- PIZZA PLATTER  
ASSORTED GOURMET PIZZAS
- CHEESE PLATTER  
THREE CHEESES, MARINATED OLIVES, SEASONED NUTS, CROUTON
- WHOLE HONEY LEG HAM:  
LOCALLY SMOKED HAM, SELECTION OF MUSTARDS, PICKLES, CRUSTY BREAD (WHOLE HAM + CONDIMENTS)

### PETITS FOURS |

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- LEMON MERINGUE TARTS
- CHOCOLATE TRUFFLES
- BERRY TARTS
- MACARONS
- MELTING MOMENTS
- PASSIONFRUIT TARTS
- CHOCOLATE TARTS

### CAKES |

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- CHOCOLATE INDULGENT CAKE
- HAZELNUT JAPONAISE
- QUEEN VICTORIA SPONGE
- CUPCAKES

INCLUDES CUTTING OF THE CAKE AND SERVED WITH CREAM AND COULIS.

\* PLEASE NOTE MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR FUNCTIONS MANAGER WILL CONFIRM MENU OPTIONS WHEN FINALISING YOUR EVENT  
 DIETARY REQUIREMENTS CAN BE CATERED FOR SEPERATELY



## GRAZING TABLE

### GRAZING PACKAGE

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- SELECTION OF CURED MEATS
  - OLIVES
  - BREADS, CRACKERS + GRISSINI
  - ASSORTED CHEESE
  - MARINATED VEGETABLES
  - DIPS
  - MUSTARDS
  - CHUTNEY
  - NUTS
  - DRIED FRUIT
  - FRESH SEASONAL FRUIT
  - VEGETABLE CRUDITES
  - WHOLE LEG HAM
- + ASSORTED PIZZAS WALKED AROUND

### ADD A HOT CANAPE ITEM

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- STICKY PORK PANCAKES, PULLED PORK, SPRING ONION, CUCUMBER, CORIANDER, CRISPY SHALLOTS, ROAST APPLE HOISIN
- FILET MIGNON SLIDERS, ONION JAM, HOLLANDAISE
- TOMATO, CAPSICUM, OLIVE + SMOKED MOZZARELLA ARANCINI, CONFIT GARLIC + THYME AIOLI
- CHICKEN PIE
- FISH SLIDERS, YUZU MAYO, DILL
- MASTERSTOCK DUCK + ORANGE SPRING ROLL, STICKY CHILLI + LIME SAUCE

## BBQ MENU

### GOURMET CHARRED BUFFET EXPERIENCE

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- TWO CHOICES OF CANAPES FROM THE COCKTAIL MENU
  
- CHOICE OF THREE PROTEINS:
  - GOURMET SAUSAGES
  - SMOKED SIRLOIN
  - PERRI PERRI CHICKEN
  - HALOUMI SKEWERS
  - MISO SALMON
  
- GRAIN SALAD
- ROCKET + PEAR SALAD
- KIPFLER POTATO SALAD
- CRUSTY BREAD
  
- CHOICE OF DESSERT:
  - BROWNIE
  - PAVLOVA

## BREAKFAST MENU

### CONTINENTAL

#### OPTION 1.

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COFFEE + TEA STATION

CHOICE OF 1 OF THE FOLLOWING:

- DANISHES
- MUFFINS
- SOUR DOUGH TOAST, JAMS + SPREADS
- FRESH FRUIT, NATURAL YOGHURT, MUESLI

#### OPTION 2.

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COFFEE + TEA STATION

CHOICE OF 1 OF THE FOLLOWING:

- SCRAMBLED EGGS, BACON, ROASTED TOMATO + MUSHROOM, TURKISH BREAD
- EGGS BENEDICT
- BELGIAN WAFFLES, WHIPPED CREAM, BERRIES, MAPLE SYRUP

### BUFFET

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- SCRAMBLED EGGS
  - LOCAL ADELAIDE HILLS BACON
  - MUSHROOMS + TOMATOES
  - TURKISH BREAD
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### ADD ON EXTRAS

FRESH FRUIT + FRIANDS

HASH BROWNS

\*ESPRESSO COFFEE ADDITIONAL

## HIGH TEA

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SMOKED SALMON FROMAGE WITH SALMON ROE

CUCUMBER + CREME FRAICHE SANDWICHES

MELON, PROSCUITTO, OLIVE + BASIL

MINI DANISHES

SCONES WITH JAM + CREAM

PROFITEROLES WITH ORANGE CREME PATISSERIE

FRESH BERRY TARTLETS

RASPBERRY + WHITE CHOCOLATE MERINGUE KISSES

SELECTION OF PETITS FOURS

T BAR TEA + ESPRESSO COFFEE

\*EXAMPLE MENU

BOOKINGS ESSENTIAL

LIBRARY BOOKINGS

MINIMUM 12 PAX

THE DECK BOOKINGS

MINIMUM 30 PAX

BEVERAGE PACKAGES

**STANDARD PACKAGE**

4 Hours

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Choice of 5 wines;  
 Pete’s Pure Prosecco  
 Pete’s Pure Rose  
 Pete’s Pure Sauvignon Blanc  
 Pete’s Pure Pinot Grigio  
 Pete’s Pure Pinot Noir  
 Pete’s Pure Shiraz

Tap Beer + Cider  
 • Furphy  
 • Hahn Super Dry

Bottled Beer  
 • Cascade Premium Light  
 • Coopers Pale Ale

Soft Drinks + Juice

Espresso Coffee + T-bar Tea

**PREMIUM PACKAGE**

4 Hours

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Choice of 5 wines;  
 Lois Blanc De Blancs NV  
 The Lane Rose  
 The Lane Sauvignon Blanc  
 The Lane Pinot Gris  
 The Lane Chardonnay  
 The Lane Shiraz

Tap Beer + Cider  
 • Furphy  
 • Hahn Super Dry

Bottled Beer  
 • Cascade Premium Light  
 • Coopers Pale Ale

Soft Drinks + Juice

Espresso Coffee + T-bar Tea

**DELUXE PACKAGE**

4 Hours

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Choice of 5 wines;  
 Hentley Farm Blanc De Noir  
 Sparkling Vintage  
 Hentley Farm Poppyfield  
 Hentley Farm Eden Valley  
 Riesling  
 Hentley Farm Estate Stray  
 Mongrel GSM  
 Hentley Farm Estate Shiraz

Tap Beer + Cider  
 • Furphy  
 • Hahn Super Dry

Bottled Beer  
 • Cascade Premium Light  
 • Coopers Pale Ale

Soft Drinks + Juice

Espresso Coffee + T Bar Tea

FUNCTION WINE LIST**OPTION 1  
ON CONSUMPTION PACKAGE**

*The on consumption package allows you to place a selected dollar amount over the bar and as the organiser you get to choose which wines to have available to your guests for your event.*

**OPTION 2  
SUBSIDISED BEVERAGES**

*Subsidised beverages are available in the Deck function space. Your guests pay an agreed amount towards all preselected drinks on your bar tab and the remaining cost will be charged to your account.*

*\*Minimum beverage spend \$30 Per Person*

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**SPARKLING**

GLS    BTL

Pete's Pure Prosecco NV [Adelaide Hills, SA]  
 Bird in Hand Sparkling [Adelaide Hills, SA]  
 The Lane 'Lois' Blanc De Blancs NV [Adelaide Hills, SA]  
 Bleasdale Sparkling Shiraz NV [Langhorne Creek, SA]

**ROSE | MOSCATO**

Koonara 'Flowers for Lucy' Moscato [Coonawara, SA]  
 Hersey Rose [Adelaide Hills, SA]  
 AIX Rose [Provence, France]  
 Gem Tree Tempranillo Rose [McLaren Vale, SA]

## DECK WINE LIST

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### WHITE

Howard Vineyard Sauvignon Blanc [Adelaide Hills, SA]  
Paracombe Sauvignon Blanc [Adelaide Hills, SA]  
Shaw + Smith Sauvignon Blanc [Adelaide Hills, SA]  
Pikes 'Traditionale' Riesling [Clare Valley, SA]  
Pewsey Vale Riesling [Eden Valley, SA]  
RieslingFreak NO.3 Riesling [Clare Valley, SA]  
Tim Adams Pinot Gris [Adelaide Hills, SA]  
Hahndorf Hill Winery Pinot Grigio [Adelaide Hills, SA]  
Shaw + Smith M3 Chardonnay [Adelaide Hills, SA]  
Mount Lofty Ranges Old Apple Block Chardonnay [Lenswood, SA]

### RED

Murdoch Hill Pinot Noir [Adelaide Hills, SA]  
Ashton Hills 'Picadilly' Pinot Noir [Picadilly, SA]  
Nepenthe Pinot Noir [Adelaide Hills, SA]  
Hentley Farm Tempranillo [Barossa Valley, SA]  
Bendbrook 'SL' Cabernet Sauvignon [Adelaide Hills, SA]  
Wirra Wirra 'Catapult' Shiraz [McLaren Vale, SA]  
Yangarra Estate Grenache [McLaren Vale, SA]  
Turkey Flat 'Butcher Block' Shiraz [Barossa Valley, SA]  
Kilikanoon 'Killerman's Run' Shiraz [Clare Valley, SA]  
Bleasdale 'Broad-side' Shiraz Cabernet Malbec [Langhorne Creek, SA]



THE DECK + LIBRARYTentative Bookings

Held for 7 days.

Confirmation

To confirm your booking a booking form must be submitted accompanied with the room hire payment.

Room Hire

The Deck:

\$200 Monday - Friday

\$330 Saturday + Sunday

The Library:

\$150 Monday - Thursday

\$200 Friday - Sunday

Room Hire charge is for a 5 hour duration.

Final Numbers

We require final numbers 14 days prior to your function. This number will represent the minimum numbers for which you will be charged.

Menu | Beverage Selection

Must be confirmed 14 days prior to function.

Payment

Full payment for food and beverage must be settled 14 days prior to the day of your function. Any additional charges incurred are to be paid for at the conclusion of your event.

Public Holidays

A 15% surcharge of the total account applies on Public Holidays.

Cancellations

Stirling Hotel will refund deposits of bookings with more than 2 months notice. Less than 2 months notice 50% of the deposit will be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

Extending Hours

Additional setup or extension of agreed departure times must be mutually agreed upon and not breach licence conditions. This time will be charged at \$150 per hour or part thereof.

Minimum Catering

All functions at the Stirling Hotel require catering for all guests with a minimum food spend of \$1500. For breakfast and conferences there is a minimum food charge of \$25 per person.

Menu Change

Description and prices of menu items and wines are indicative only and will change seasonally or due to availability. Function prices may vary marginally if event booked beyond 12 months of deposit payment.

Allergy Statement

Stirling Hotel recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. These details are to be provided with final numbers. Management can not guarantee traces of allergy items not present.

Security

The Stirling Hotel may determine an event needs security to ensure safety of patrons, functions such as 21st + 18th birthdays may attract a security charge. Minimum charge is 4 hours at \$50 per hour.

Room Allocation

Stirling Hotel reserves the right to reallocate a function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room.

**THE DECK + LIBRARY****Responsibility**

The organiser of the event is financially responsible for any damages or breakages sustained to the hotel by the organiser's guests or by outside contractors engaged by the organiser. Stirling Hotel accepts no responsibility for any items lost or damaged prior to, during or after the event.

**Accommodation**

Discount only applies when booking and paying for all 5 rooms together and subject to availability. Full payment is required upon booking.

**Cleaning**

General cleaning is included in the cost of the event. Should your function require excessive cleaning additional charges may be incurred.

**Removal Of Food**

No food is allowed to be removed from the premises. Celebratory cake is acceptable.

**Decorations**

Balloons or table decorations are welcomed. Any further decoration requests can be discussed with the Manager. Confetti and metallic scatters are not permitted in the Stirling Hotel premises - a cleaning fee will apply. Displays or signage is not to be nailed, screwed or adhered to any part of the building.

**Cakes**

Celebratory cakes may be brought into the hotel and will incur a \$3 per person cake cutting fee. Cupcakes will incur a \$2 per guest fee. Stirling Hotel takes no responsibility for any damage caused during storage.

**Corkage**

Corkage is available by prior arrangement. Corkage fee is \$28.00 per bottle or \$25.00 per guest.

**Behaviour + Noise**

Stirling Hotel has a code of conduct that requires all patrons to behave respectfully. The Hotel will control sound levels of an event according to license requirements.

**Parking**

Is subject to availability. Timed parking is 4 hours from 9am to 5pm. Permits are available for full day conferences and accommodation guests.

**Disabled Access**

Allocated disabled parking is available at the rear of the Hotel. The best access to The Deck is via the rear atrium area with lift facilities.

**Smoking**

In line with anti-smoking legislation, smoking is not permitted anywhere indoors and only in selected outdoor areas at The Stirling Hotel.

**Compliance**

Stirling Hotel will comply with legislation and our code of conduct. We are bound by legislation and standards pertaining to responsible service of alcohol, smoking and general behaviour. Management reserves the right to refuse service or remove patrons no matter their association with the event. We reserve the right to cancel an event should the event or guests be deemed unsafe or unruly.