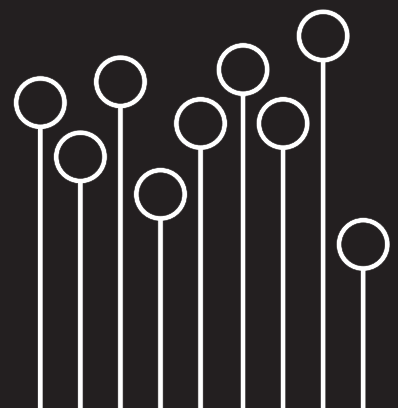


BENJAMIN *on Franklin*

The 1880s' Benjamin on Franklin, previously known as the Flagstaff on Franklin, has recently undergone a sophisticated and captivating makeover, preserving old world charm and character to accomplish a feel somewhere between Alice in Wonderland's "down the rabbit hole", your Grandma's living room and Thomas Edison's library.

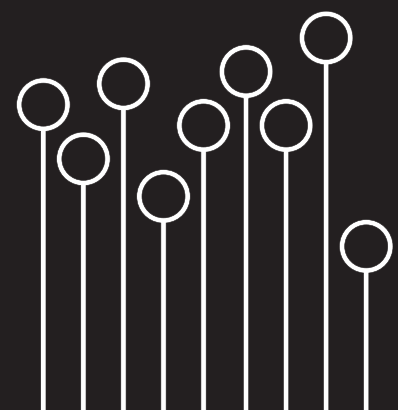
While perusing our vibrant new menu and refined wine list, be sure to take in the sights offered by the myriad of old world relics, retro bar and English tea garden style courtyard.

And don't miss the 1500 piece crystal installation in our light filled atrium. You have to see it to believe it.



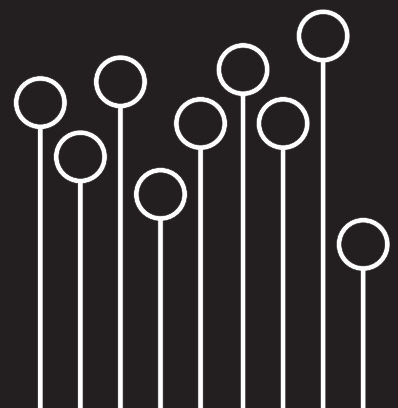


THE FRENCH ROOM



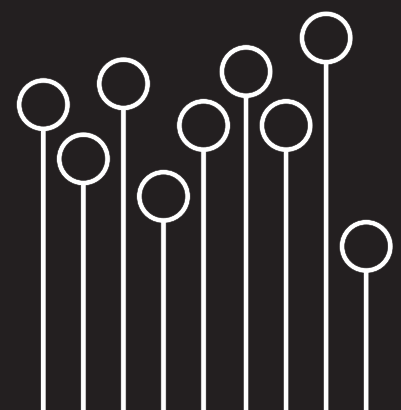


THE RED ROOM





THE CHAMPAGNE ROOM



COCKTAIL FOOD LIST

VEGETARIAN

30 Taleggio arancini	\$50
20 Woodside Chevre, paprika, capers, tomato, sour dough	\$50
40 Potato croquettes	\$40
20 Vegetable frittata	\$35
Fries with mayonnaise	\$15

NON-VEGETARIAN

20 Steak Tartare and brioche	\$45
30 Yakitori (Japanese grilled chicken skewers)	\$52
25 Spicy miso fish cakes	\$48
20 Kingfish tataki, daikon, wakame and sansho	\$47
30 New York style buffalo wings	\$38
30 Flathead gougons with tartare sauce	\$45
20 Togarashi fried squid, wakame, daikon and yuzu	\$48
30 Brandade beignets and tomato concasse	\$55
20 Thai roasted pork belly	\$55
Local oysters and sauce mignonette and lemon	\$35 per dozen

FINGER SANDWICHES

20 Roasted chicken	\$40
20 Smoked ham hock	\$42
20 Curried egg and rocket	\$35

SUSHI

20 Unagi and cucumber	\$44
20 Japanese fried chicken and avocado	\$40
20 Yellow tail kingfish	\$45

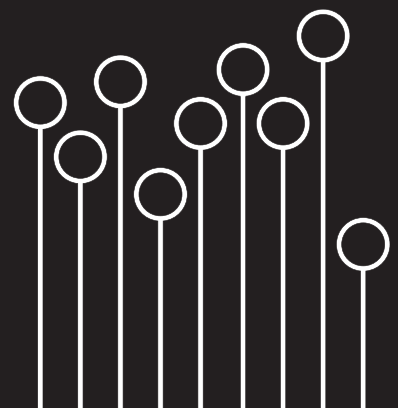
All served with soy sauce, wasabi and pickled ginger

PLATTERS

All platters cater for 8 or more people

Antipasto and sour dough	\$75
Imported and local cheeses, quince paste, almonds and lavosh	\$65
Fresh fruit platters	POA

Prices and produce may vary due to recent floods and seasonal changes





SET MENU ONE

ENTRÉE

Roasted beetroots, gorgonzola, apple, rocket, seeded mustard dressing
Kingfish tataki, sesame, cucumber, daikon and sansho
Red braised pork belly, ginger, chilli oil, spring onion

MAINS

MSA strip loin, parsnip puree, veal sweet breads,
confit shallot, parsley and sauce bordelaise
Roasted chicken, leek, pomme purée and chicken jus
Fish of the day

Vegetarian options and dietary requirements available with prior notice

DESSERT

Desserts change regularly this is a sample:

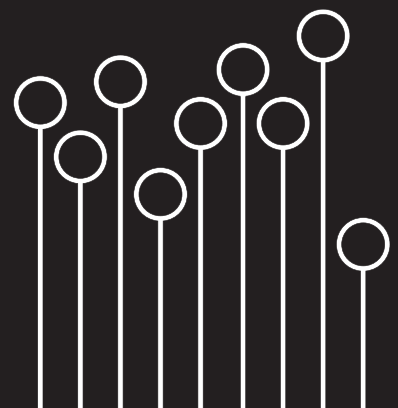
Vanilla bean panna cotta, apple mosaic
Chocolate marquise, cherry and coconut
Selection of imported and local cheese, quince paste,
almonds, apple and lavosh

3 courses @ \$70

2 course (entrée and main) @ \$57

2 course (main and dessert) @ \$47

Prices and produce may vary due to recent floods and seasonal changes





SET MENU TWO

ENTRÉE

Assiette - kingfish, soy, orange and sansho

Thai roasted pork belly

Woodside chevre, olive and eggplant

MAINS

MSA strip loin, parsnip puree, veal sweet breads,
confit shallot, parsley and sauce bordelaise

Roasted chicken, leek, pomme purée and chicken jus

Fish of the day

Vegetarian options and dietary requirements available with prior notice

DESSERT

Desserts change regularly this is a sample:

Vanilla bean panna cotta, apple mosaic

Chocolate marquise, cherry and coconut

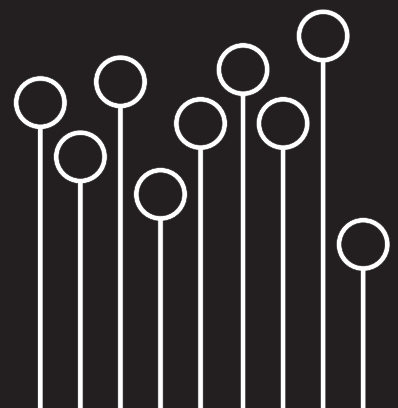
Selection of imported and local cheese, quince paste,
almonds, apple and lavosh

3 courses @ \$64

2 course (entrée and main) @ \$50

2 course (main and dessert) @ \$47

Prices and produce may vary due to recent floods and seasonal changes



SET MENU THREE

ENTRÉE

Antipasto platter to share

MAINS

MSA strip loin, parsnip puree, veal sweet breads,
confit shallot, parsley and sauce bordelaise

Roasted chicken, leek, pomme purée and chicken jus

Fish of the day

Vegetarian options and dietary requirements available with prior notice

DESSERT

Desserts change regularly this is a sample:

Vanilla bean panna cotta, apple mosaic

Chocolate marquise, cherry and coconut

Selection of imported and local cheese, quince paste,
almonds, apple and lavosh

3 courses @ \$57

2 course (entrée and main) @ \$44

2 course (main and dessert) @ \$47

SIDES

Hand cut fries and mayonnaise

Pomme Dauphinoise

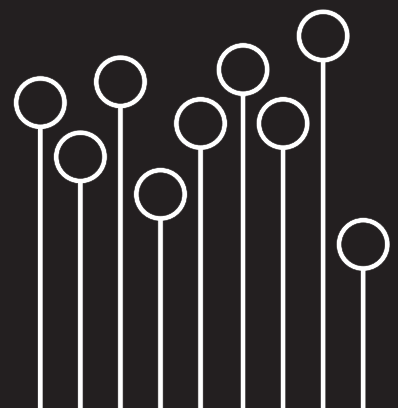
Iceberg salad

Radicchio, bacon, baby spinach, red onion and Caesar dressing

Onion rings

All sides @ \$5 per head

Prices and produce may vary due to recent floods and seasonal changes



ROOM HIRE

THE FRENCH ROOM \$400

Room hire can be negotiated for meetings/conferences, etc.
and ½ day hire. (Monday-Wednesday only)

Thursday-Sunday full room hire and all minimum spends must be met.

Includes: Full use of balcony*, private bar and bartender, audio equipment
(microphone, iPod/MP3 connection), linen costs and cleaning.

Minimum drink spend: \$800

Minimum food spend: \$500

Minimum set menu: 15 people

Maximum set menu: 28 people

Maximum cocktail: 80 people**

THE RED ROOM \$200

Includes: Part balcony, linen costs, cleaning,
iPod/MP3 connection and table service.
Maximum sit down 10 people

THE CHAMPAGNE ROOM \$100

Includes: Linen costs, cleaning,
iPod/MP3 connection and table service.
Maximum sit down 10 people

TOP LEVEL \$800

Includes: Exclusive use of whole top level, 3 x rooms and balcony.
Private bar and bartender, use of audio equipment, linen costs and cleaning.

Minimum drink spend: \$1500

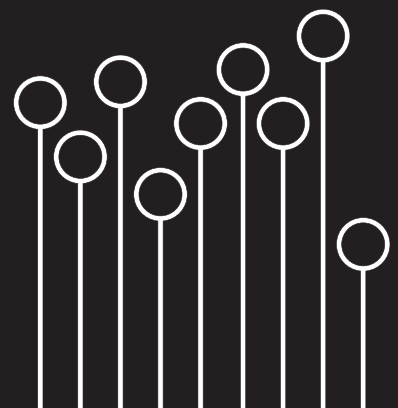
Minimum food spend: \$900

Maximum cocktail: 120 people

*If you would like to discuss having your function with us
in one or all of our function rooms, please call our
function coordinator on 8231 4380 or 0458 865 454
or email us at emma@benjaminonfranklin.com.au*

**Part balcony only if red room is booked.*

***If numbers are above 80 Red Room and/or Champagne Room must also be hired.
Maximum 40 people at any one time on the balcony. No live entertainment.*





TERMS & CONDITIONS

CONFIRMATION: A booking is deemed tentative until confirmation has been received by payment of the room hire and bartender fee (if applicable). Management reserve the right to cancel a tentative booking and allocate the venue to another client if confirmation is not received within 2 weeks.

FUNCTION ROOM TIMES: 6pm/7pm-midnight OR 12pm/1pm-5pm. Unless approved by management. Dinner from 6pm, Lunch from 12pm. No 18th, 21st birthdays, Hens or Bucks shows (however can be negotiated with management)

FINAL NUMBERS: Final numbers are required 2 weeks prior to your event. For bookings in the restaurant there is a maximum of 12 people per table.

PRICES: Prices are subject to change due to seasonality or availability.

MENU: Function food must be ordered with the hotel for any function. Details of the food menu/s must be finalised 2 weeks prior to the function date so that our chefs can assure quality and availability of food. Please note due to seasonal changes in produce all set menu's, platters and a la carte options may vary slightly.

RESPONSIBILITY: Organisers are financially responsible for any damage or breakages sustained to the Benjamin function rooms by the organiser, organiser's guests, invitees or other persons attending the function. The Benjamin will not accept any responsibility for the damage or loss of merchandise left prior or after the function.

COMPLIANCE: It is understood that the organiser/s will conduct the function in an orderly manner and in full compliance with the Benjamin's regulations and all Liquor Licensing laws. The Benjamin on Franklin and its employees promote the responsible service of alcohol and management reserve the right to refuse and/or remove intoxicated or objectionable persons from any function without liability. All persons attending must be able to provide legal ID on request. All minors must be accompanied by a parent or guardian and must vacate the premises by 12am.

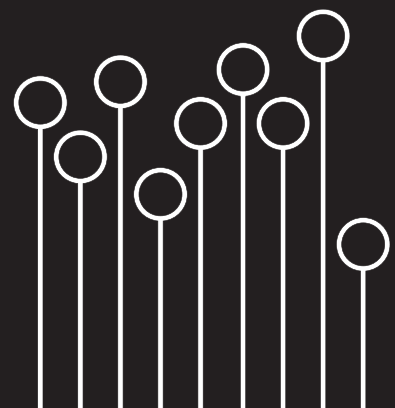
AUDIO VISUAL HIRE EQUIPMENT: Organisers are financially responsible for any damage/breakage of equipment owned by the Benjamin or sub-hired by the Benjamin on behalf of the organisers.

DISPLAYS & SIGNAGE: Nothing is to be nailed or screwed to any walls or other surface or part of the building. NO scatters are to be used.

PAYMENT: Prepayment is required in full for Catering at least 7 days before the function unless by prior arrangement. Extra expenses incurred on the night must be paid in full at the conclusion of the event by either cash, EFT or major credit card. Cheques are accepted as payment only by prior arrangement. Cheques will not be accepted on day of function.

CAKEAGE: \$5 per head/\$25 per cake (depending on type of cake and requirement)

CLEANING: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.





BOOKING SHEET

FUNCTION DETAILS

Date of function:	Type of function:
Room:	Time of event:
Host's name:	Contact name:
Address:	
Email:	
Phone:	Tentative number:
Room hire:	Final number:
Deposit amount:	Deposit paid:
Payment details:	Booking taken by:

FOOD MENU

BEVERAGES

Time food to go out:	Food total = \$

OTHER REQUIREMENTS

Cake:	Linen:
Music:	Security bond refund:

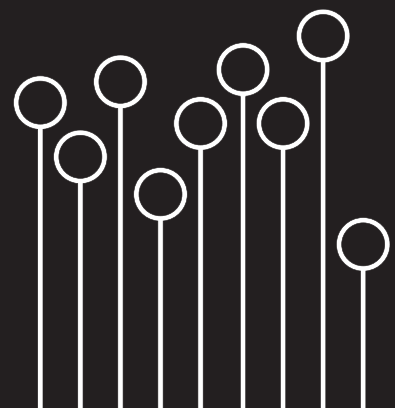
SPECIAL REQUIREMENTS

Credit card details can also be taken over the phone and this form returned either by post, fax or hand delivered.

Full payment is required at the conclusion of your event. The Benjamin on Franklin accepts cash, major credit cards and EFT. Cheques by prior arrangement only.

I have read and accepted the Terms and Conditions of the Benjamin on Franklin.

*Thank you for choosing the Benjamin on Franklin for your function
Our aim is to make your function a success*





Date:

Signed:

