

CHRISTMAS & END OF YEAR FUNCTIONS 2026

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Earlybird *deals*

Complimentary VENUE HIRE

PLUS a choice of

- Arrival drinks
- Grazing board
- Festive canapes

Book your event before 31st October.



For full terms and conditions, please see the final page



CANAPES

BENSON SOCIAL SELECTION

$30 per person (6 pieces per person)

Select 3 cold canapes

Bruschetta, marinated tomatoes, onion, feta (v)

Wrapped prosciutto, pear, basil, D'or blue (gf)

Goats cheese mousse tarte, crispy olives, beetroot (gf v)

Salmon tartare, capers, pickled onion (gf df)

Provance cheese balls, walnut crust (v gf n)

Chilli marinated prawn, avocado, lemon (gf df)

Select 3 hot canapes

Wild mushroom arancini, artichoke crème (v)

Lamb & mint kofta, lemon yoghurt drizzle (gf)

Vegetable spring rolls, Thai BBQ sauce (vg)

Pulled pork bao bun, apple coleslaw (df)

Salt & pepper squid, aioli (df)

Vegetable quiche, blue cheese sauce (v)

Pork meatball, burnt orange sauce (gf df)

Please note: While every effort is made to prevent cross-contamination, our kitchen operates in a shared environment and we cannot guarantee the absence of trace allergens.

v-vegetarian gf-gluten free df-dairy free vg-vegan n-contains nuts

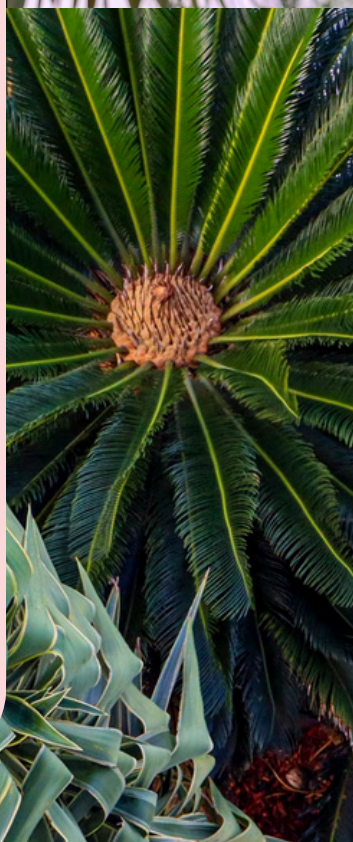


















CANAPES

BENSON SIGNATURE SELECTION

$36 per person (6 pieces per person)

Select 3 cold canapes

Prawn rice paper rolls, bean sprouts, chilli-ginger sauce (gf df)

Rare roast beef, seeded mustard, spring onion (gf df)

Tasmanian salmon, Turkish bread, crème fraiche

Tuna tataki, yuzu gel (gf df)

Duck breast, mango, brioche (df)

Oyster, macerated strawberry, cauliflower espuma, rye crust

Select 3 hot canapes

Petite gourmet mini beef pie, tomato sauce

Peking duck spring rolls, hoisin sauce (df)

Mini beef sliders, caramelised onion, bbq sauce

Twice cooked pork belly, pineapple, burnt orange sauce (gf df)

Grilled baby corn elotitos, coffee, parmesan mist, smoked paprika, chilli mayo (gf v)

Herbed Barramundi fritter, cocktail sauce (df)

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ADD ONS

The Benson Grazing Platter

Elevate your event with The Big Benson Grazing Board — a stunning centrepiece designed to impress. Tailored to your guests, this abundant spread features a curated selection of gourmet bites, artfully arranged to please every palate. Pricing starts from $250, serving 20–25 guests, or make a statement with our 2-metre grazing board for $1,000 — perfect for sharing, celebrating, and indulging in style.



Add-on Dessert

$4 per piece (select up to 2 options for your platter)

Classic pumpkin pie (v)
Mini chocolate eclairs with vanilla cream filling (v)
Date and walnut pudding, salted caramel sauce (v n)
Fruit mince pies (v)
Mini Pavlova with cream (v gf)
Classic French vanilla cheesecake (v)



Add-on Seafood

Market price, please enquire for further details.

King Prawns in Shell
Fresh Oysters
Mixed Platter



CHRISTMAS BANQUET

$72 per person
Select 2 mains, select 4 sides & salads, select 2 desserts.
Includes bonbons & table decorations.
For groups of less than 25 contact the events team for more details.

Mains

Roasted turkey, stuffed herbs, cranberry *(n gf)*

Honey, cola glazed ham *(gf df)*

Orange sage roasted chicken *(gf df)*

Citrus scented salmon *(gf df)*

14-hour slow-cooked prime rib roast, horseradish cream, red wine jus *(gf df)*

Pork scotch roast, apricot glaze, caramelised onion, bacon gravy *(gf df)*

Gourmet vegan tofu steak *(vg gf)*

Sides

Roasted Brussel sprouts, caramelized onions, hazelnut *(n gf vg)*

Mashed potatoes, hand whipped, confit garlic *(gf v)*

Harissa roasted sweet potato, carrot, pumpkin, fresh herbs, crushed almonds *(n gf vg)*

Blistered whole green beans, broccolini, caramelized onions, toasted almond vinaigrette *(n gf vg)*

Macaroni cheese, thyme *(v)*

Cumin roasted baby potatoes, dried herbs, garlic *(gf vg)*

Salads

Garlic prawns, avocado, crispy leaves, heirloom tomatoes, lemon vinaigrette *(df gf)*

Farmer's market salad, seasonal petit greens, vegetables *(n gf vg)*

Roasted beetroot salad, baby spinach, hazelnuts, goat cheese, balsamic vinaigrette *(n gf v)*

Roasted apple, rocket, radicchio, blue cheese, pistachios, lemon dressing *(n gf v)*

Quinoa, corn, green peas, candied walnuts, root vegetables, spinach *(n gf vg)*

Loaded potato salad, egg, fried onion, cheddar, bacon, aioli *(gf df)*

Dessert

Classic pumpkin pie *(v)*

Date, walnut pudding, salted caramel sauce *(v n)*

Pavlova, whipped cream, fresh strawberries *(v gf)*

Fruit mince pies *(v)*

Yule log *(v gf)*

Seasonal fruit platter *(vg gf)*

TERRACE SPACES

The Centre Stage and Alcove are our two covered event spaces located on the Level 3 terrace. The Alcove is an indoor area beside the bar, offering air-conditioning for guest comfort. The Centre Stage is an outdoor but undercover space, next to where our live music takes place every Friday and Saturday.*

The Centre Stage

30-50 PAX

Minimum spend
$2400



The Alcove

25-30 PAX

Minimum spend
$1400



*Please note that our live music is subject to change and may occasionally be moved indoors depending on weather and other conditions. For more information about our live entertainment, please speak with your Event Coordinator.

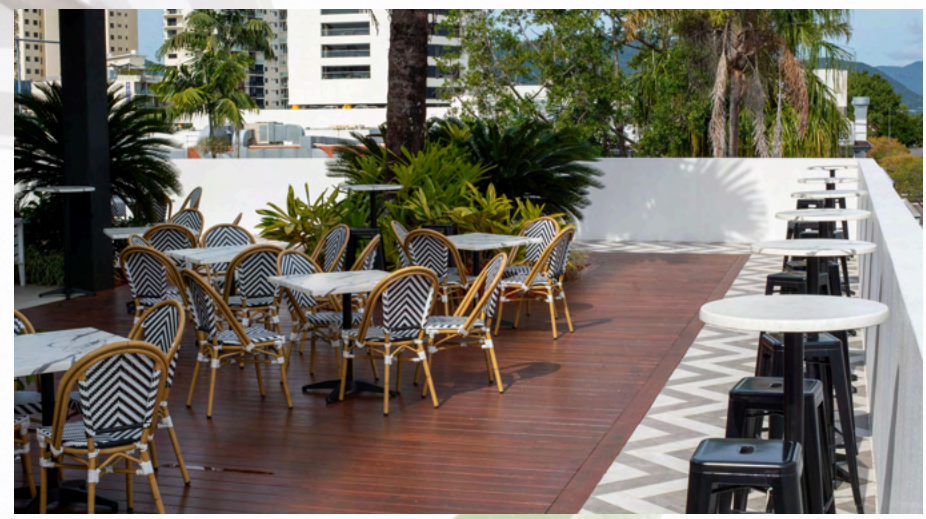
TERRACE SPACES

The Deck, Strip, and Green are all located on our open Level 3 terrace. Your area will be exclusively sectioned off for your event, while still allowing you to enjoy the live or background music and the vibrant atmosphere of the main terrace.

The Deck

20–40 PAX

Minimum spend
$1600



The Strip

40–60 PAX

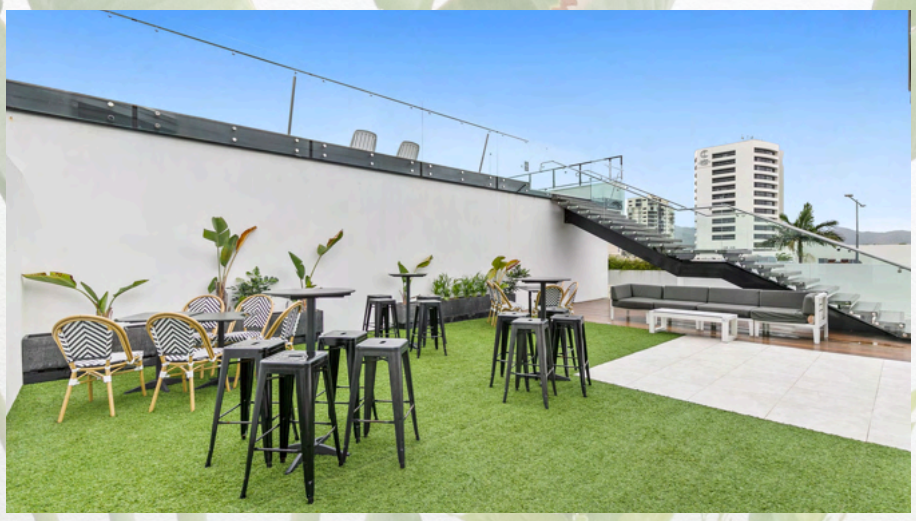
Minimum spend
$1900



The Green

30–50 PAX

Minimum spend
$1450



PRIVATE SPACES

The Upolu Room
The Upolu Room is ideal for small events and can accommodate up to 100 guests.*



The Sudbury Room
The Sudbury Room is perfect for larger events, accommodating up to 200 guests.*



The Ballroom
Upgrade Your Event by combining **both** the Sudbury and Upolu Room to accommodate larger gatherings of up to 300 guests.*



*Please refer to the capacity chart for maximum guest numbers across different spaces and seating arrangements.

MAX CAPACITY	SUDBURY ROOM	UPOLU ROOM	SUDBURY + UPOLU ROOM
ROOM SIZE (M2)	162	92	254
HEIGHT	2.85	2.85	2.85
DIMENSIONS	(W) 11.5 (D) 13	(W) 8 (D) 13	(W) 19.5 (D) 13
COCKTAIL	200	100	300
BANQUET	100	60	190



Beverage Menu

Benson Drinks Package

2 hours $48pp
3 hours $58pp

Minimum 20 pax required.

- The Riddle Brut Reserve
- The Riddle Sauvignon Blanc
- The Riddle Cabernet Merlot
- Squealing Pig Rose
- Benson Lager
- Great Northern Original
- Great Northern Super Crisp
- Somersby Cider
- Mcalister's Hazy Pale Ale
- Soft drinks & Fruit Juice

Premium Drinks Package

2 hours $60pp
3 hours $70pp

Minimum 20 pax required.

- Tatchilla Prosecco
- Robert Oatley Riesling
- Tatchilla Rose
- St Hallet Garden Of Eden Shiraz
- Squealing Pig Sauvignon
- Peroni Nastro Azzurro
- James Squire Lashes 150
- Corona
- Somersby Cider
- Mcalister's Hazy Pale Ale
- Soft Drinks & Fruit Juice

Drink Vouchers

Ideal for networking events, offering guests 1–2 prepaid drinks. Each voucher covers a choice of house beer, wine, or spirits, starting from $11 each.

Private Bar

A private bar set up is available to hire from $350 for a 4 hour service, for private function rooms.
Speak to your events coordinator to find out more.

Tailor Made

Fancy a bar tab instead? Speak to your event coordinator to organise this for you.

SCAN HERE

Become a Benson BFF



Enjoy 10% Off Your Event Booking!
Book through your Events Coordinator and receive an exclusive 10% events discount on your stay.
Or become a Benson BFF for extra perks—10% off, complimentary wine, free parking, and more. Simply **scan the QR code** or visit our website for details.

Choose from our Art Deco–inspired rooms at The Benson Hotel, designed for everything from quick stopovers to luxurious stays with stunning views. Enjoy modern furnishings, secure paid parking, guest laundry, pool access, and our restaurant & bar.

Don't miss out on our BFF Promotion – Ts&Cs apply.

Earlybird offer

Terms and conditions

Refers to earlybird offer outlined on page 2.

- New bookings only, Minimum F&B spends apply, advised at time of quotation.
- Event credit must be used for an entirely separate event which must commence within 6 months of the previous event concluding.
- Cannot be used in conjunction with any other offer.
- Event must be booked and deposit paid prior to 31st October 2026 to be eligable for benefits.
- Offer is subject to blackout dates.
- Complimentary drinks package only to used when the event purchase the drinks package.
- Drinks voucher – house beer/wine and soft drinks.
- Sundays incure a 15% surcharge