

THE
AUSTRALIAN
A HERITAGE HOTEL



Functions
PACK
— 2015 —



FUNCTION *Spaces*

THE WINE EMPORIUM 20-80 GUESTS



Located on the Gloucester Street side of the Australian Hotel, the Wine Emporium exudes old world charm and is furnished with timely wooden pieces which provide both character and comfort. All bookings in the Wine Emporium include your own private bar, television, AV & a dedicated Host to provide your function with personalised service.

The Wine Emporium is a charming & welcoming private space of indoor/ outdoor functions, product launches, birthday celebrations or corporate & breakfast meetings (whiteboard & projector available upon request). Our Functions Manager will happily work with you if themeing is required.

THE ALCOVE UP TO 100 GUESTS



The Alcove, located in the bottom bar of the Australian Hotel is the perfect space for a stand up cocktail style function for up to 100 guests, or a sit down dinner for up to 35.

The Alcove's antique wooden ferry pews and lengthy tables are perfect to host any feast, however the furniture can be rearrange to suit your needs.

FUNCTION *Spaces*

THE LADIES PARLOUR UP TO 25 GUESTS



The Ladies Parlour was the first place in Sydney where women were allowed to drink. With its federation style, high ceilings and warm, cosy nature the Ladies Parlour is the perfect spot for those who would like some privacy over a lunch or dinner.

THE CAFÉ UP TO 50 GUESTS



Located at the front of the hotel on Cumberland Street, the Cafe is the perfect spot to catch up with friends or colleagues over lunch or dinner in a casual setting.

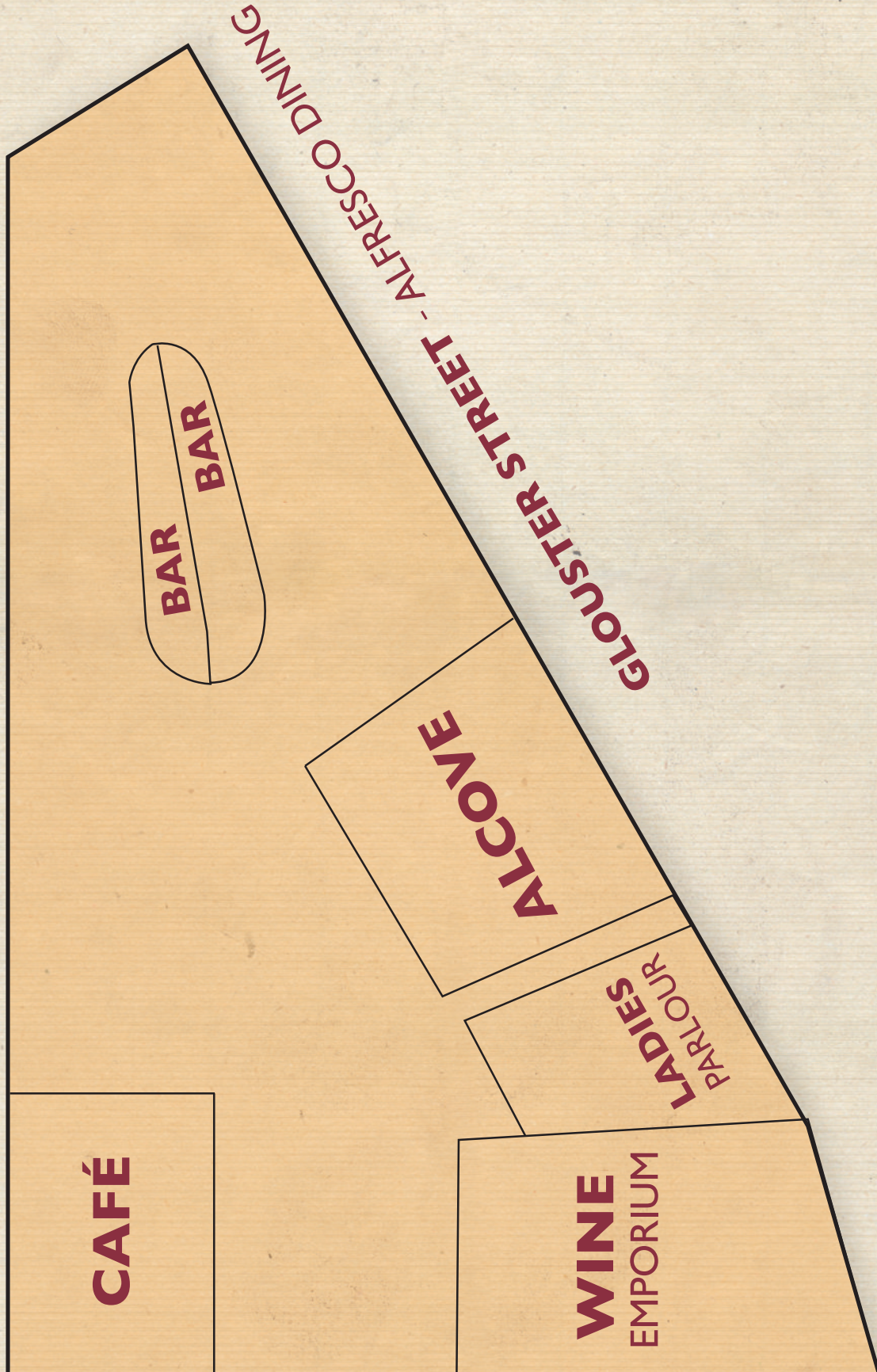
Tables can be set up both inside and outside the Cafe

* Please speak with our Functions Manager about the hire fees for these spaces.

VENUE

Map

CUMBERLAND STREET - ALFRESCO DINING



GLoucester Street - ALFRESCO DINING

CAFÉ

WINE
EMPORIUM

LADIES
PARLOUR

ALCOVE

BAR
BAR

FUNCTION

Food

PIZZA'S

\$30 PER PERSON
MINIMUM 15 PEOPLE

LIFE SAVER Package

3 delicious pizzas with toppings of your choice

1 platter of crispy potato wedges served with sour cream & sweet chilli sauce

1 platter of lightly toasted pizza bread with herb garlic oil & sea salt

1 platter of chicken wings marinated in Manuka honey, soy & chilli

5 PIECE

\$28 PER PERSON
MINIMUM 20 PEOPLE

CANAPÉ Options

Kangaroo Spring Rolls with Plum Sauce

Chilli Prawns Stack (goat cheese, tomato, cucumber)

Chicken and Leek Pie (creamy sauce)

Beef Burger Slider (lettuce, cheddar, onion, tomato, bbq sauce)

Vine Ripened Tomato Bruschetta (basil, balsamic reduction)

7 PIECE

\$38 PER PERSON
MINIMUM 20 PEOPLE

Kangaroo Spring Rolls with Plum Sauce

Chilli Prawns Stack (goat cheese, tomato, cucumber)

Chicken and Leek Pie (creamy sauce)

Beef Burger Slider (lettuce, cheddar, onion, tomato, bbq sauce)

Vine Ripened Tomato Bruschetta (basil, balsamic reduction)

Mushroom Arancini Balls with dhukkah mayonnaise

Tandoori Pizza Bites (marinated chicken, mint yoghurt, mango chutney mozzarella cheese)

9 PIECE

\$48 PER PERSON
MINIMUM 20 PEOPLE

Kangaroo Spring Rolls with Plum Sauce

Chilli Prawns Stack (goat cheese, tomato, cucumber)

Chicken and Leek Pie (creamy sauce)

Beef Burger Slider (lettuce, cheddar, onion, tomato, bbq sauce)

Mushroom Arancini Balls with dhukkah mayonnaise

Tandoori Pizza Bites (marinated chicken, mint yoghurt, mango chutney mozzarella cheese)

Pulled Lamb Slider (lettuce, onion)

Chicken Tortilla Wrap (lettuce, avocado, black bean, tomato & bbq sauce)

Crispy Prawn Wonton Parcel (spicy plum sauce)

SET Menus

ORIGINAL
2 COURSE
\$40 PER PERSON
MINIMUM 12 PEOPLE
ALTERNATE DROP

Entree

PROSCIUTTO & ROCKET SALAD

with pear, parmesan & balsamic dressing

OR

SALT & PEPPER SQUID

with pea sprout salad & passion fruit sauce

Main

OVEN BAKED BRUSCHETTA SKINLESS CHICKEN BREAST

with sautee kipler potato

OR

CRISPY BARRAMUNDI FILLET

with mushroom risotto

Dessert

(ADDITIONAL \$12)

WARM STICKY DATE PUDDING

with butterscotch sauce

DELUXE
2 COURSE
\$50 PER PERSON
MINIMUM 12 PEOPLE
ALTERNATE DROP

Entree

WILD ROCKET & SMOKED SALMON

with caramelized mango cheeks and blue cheese dressing

OR

CAJUN PRAWN AND QUINOA SALAD

with lime dressing

Main

BAKED OCEAN TROUT FILLET

with caponata, cannellini beans & lemon aioli

OR

GRILLED GRASSLAND SIRLOIN (180GMS)

with sweet potato puree, mushroom ragu & thyme jus

Dessert

(ADDITIONAL \$12)

HOME MADE APPLE STRUDEL

with ice cream and vanilla anglaise

PREMIUM

3 COURSE

\$60 PER PERSON

MINIMUM 12 PEOPLE

ALTERNATE DROP

Entree

SEARED LAMB BACKSTRAP & BEETROOT CARPACCIO

with mustard cress and horseradish cream

OR

SMOKED SALMON, AVOCADO SALSA & PRAWNS STACK

Main

OVEN BAKED SALMON FILLET

with marinated asparagus & spicy ricotta

OR

ROASTED BLACK ANGUS SIRLOIN STEAK

potato croquette, mushroom ragu & salsa verde

Dessert

CHOCOLATE BROWNIE

with trio ice cream & salted caramel



* Please let the Functions Manager know if there are any special dietary requirements before the function.



BEER

Dinners

..... AT THE AUSSIE

CANT DECIDE ON ONE BEER?

Add a beer paddle to your function...
Five of your favourites from our ever changing, extensive draught list.
Your guests can enjoy a flight of five tasting samplers with their meal.

\$15 PP

WOULD YOU LIKE TO KNOW MORE?

Learn about the history of each beer and the brewing method whilst enjoying your tasting paddle. Five carefully selected Australian craft beers matched with courses of your choice, hosted by one of our knowledgeable craft beer experts.

\$25PP

SOMETHING FROM THE FRIDGE?

Choose either a four or six pack of our finest from the fridge.
The Australian Hotel is the original home of Australian craft beer.
We have over 120 different bottled beers to choose from.

Treat your guests to a top shelf bottled beer experience.

We can guide you on the best beer to be matched with your chosen canapé or course options.

\$35-\$65 PP



BEVERAGE

Options

STANDARD

3 HOURS \$37 PER PERSON
4 HOURS @ \$47 PER PERSON

BOTTLED BEER: Cascade Premium Light

TAP BEER: Carlton Draught & Victoria Bitter

WHITE WINE: Beaumont by Knappstein Chardonnay

RED WINE: Beaumont by Knappstein Cabernet Merlot

SPARKLING: Restless Rebel Blanc De Blanc NV

Non-alcoholic beverages

PREMIUM

3 HOURS \$49 PER PERSON
4 HOURS @\$59 PER PERSON

BOTTLED BEER: Crown Lager & Cascade Premium Light

TAP BEER: Pure Blonde, Fat Yak & Dirty Granny Cider

WHITE WINE: Bird In Hand Sauvignon Blanc

RED WINE: Calabria Tempranillo

SPARKLING: Restless Rebel Blanc De Blanc NV

Non-alcoholic beverages

CRAFTY

3 HOURS \$59 PER PERSON
4 HOURS @ \$69 PER PERSON

Spoil your guests, with a choice of 4 or 6 of your favourite Aussie craft beer selections from our fridge. Pick a region or mix the variety to give your guests a true craft beer experience!

BAR TABS

For more information speak to our Functions Manager

Function Booking Form



Today's Date: _____

Contact Name: _____

Company (if applicable): _____

Telephone/Mobile: _____

Postal Address: _____

Email: _____

FUNCTION DETAILS

Date of Function: _____

Event Title: _____

Type of Function: _____

Function Area: _____

Time: _____

After your function do you intend to stay longer with us? _____

No of Guests: _____

Menu Choice: _____

Beverage Choice: _____

HIRE FEE PAYMENT

Credit Card Details: VISA / MASTERCARD / BANKCARD / DINERS CLUB / AMEX

Cardholder Name: _____

Card Number: _/

Expiry Date: _/ _/ _/ _/

Deposit: \$ _____ Hire Fee: \$ _____

Please debit the amount of \$ _____

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the function. If for any reason payment is not received by the venue prior to the function, I agree for the full amount to be debited from my card (details above) at the completion of the event. Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Cardholder's signature: _____

Please email the function booking form and signed terms & conditions to info@australianheritagehotel.com

Terms & Conditions

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a function booking, the following is required:

1. HIRE FEE OF \$150
2. COMPLETED BOOKING FORM
3. SIGNED TERMS & CONDITIONS

CANCELLATION

If cancellation occurs within 14 working days of the event date, the hire fee is forfeited.

If cancellation occurs within 7 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager no less than 7 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease.

PAYMENT

Full payment of venue hire, food and beverage packages are required 5 business days in advance of the date of the function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted.

Payment can be made by direct deposit, cheque or credit card 7 days prior to the function.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Australian Hotel's management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Australian Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Australian's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Australian or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Glenmore.
- The room hire and food has not been paid by the due date.

Signed _____ Date _____