

**THE
AUSTRALIAN**
A HERITAGE HOTEL

Function Pack



Welcome to The Australian Heritage Hotel

Positioned in the historic Rocks precinct, the Australian Heritage Hotel holds the longest running hotel license in Sydney.

Renowned for its quaint heritage charm, passion for Australian craft beers and traditional gourmet pizzas, the Australian Heritage Hotel has been a favourite among Aussies and tourists alike for more than a century.

If you're looking for a venue with a point of difference, friendly service, versatile function spaces and unique offerings at affordable prices the Australian Heritage Hotel is your perfect function and events destination.

CUMBERLAND STREET - Alfresco dining



CAFÉ:
22 seated, 30 standing

WINE ROOM:
34 seated, 60 standing

LADIES PARLOUR:
14 seated

ALCOVE:
28 seated, 100+ standing

Functions Spaces

The Wine Emporium



With a unique old world charm, the Wine Emporium is a versatile space for any group requiring a private room. All bookings in the Wine Emporium include a private bar, television, AV and a dedicated host to provide a personalised experience.

The Alcove



Adjacent to the bottom bar of the hotel, the Alcove is the perfect space for cocktail-style events for larger groups or pub-style dining experiences for smaller groups. High tables and chairs offer a convivial ambience among the wider pub atmosphere.

The Ladies Parlour



With federation style high ceilings and a cosy nature, the Ladies Parlour is well-suited to those who enjoy lunch or dinner in an intimate environment.

The Café



Located at the front of the hotel (Cumberland Street), the Café is a great spot for a casual catch up with friends or colleagues. Tables can be arranged to host up to 22 guests inside and an additional 30 guests outside.

The Forecourt



A portion of our extensive outdoor space can be reserved to create an ideal setting for a long lunch or after-work drinks while offering easy access to the hotel's bar.

Function Canapé Packages

minimum 15 guests

3 piece \$22pp

Pumpkin & ricotta arancini (gf, vg)
Bocconcini, tomato bruschetta (vg)
Chorizo, prawns corn cakes, guacamole



5 piece \$32pp

Caramelized onion & goat cheese tart
Macaroni, truffle, cheese croquette (vg)
Antipasto skewers, balsamic glaze (v, gf)
Pulled chicken sliders, chipotle slaw
Barramundi fish goujons, tartare sauce



7 piece \$42pp

Spinach falafel (v, gf)
Antipasto skewers, balsamic glaze (v, gf)
Pumpkin & ricotta arancini (gf, vg)
Asian vegetables spring rolls, lemon myrtle vinaigrette (vg)
Bacon & cheese roo sliders, tomato relish, apple & fennel slaw
Spicy beef galbi skewers
Garlic prawns, smashed avocado, cucumber stack



Grazing Boards

Rustic Board \$75

Aussie beef pie, chicken & leek pie,
pork & fennel sausage rolls, moroccan veg sausage rolls

Fry Up Board \$75

Party mix of chicken wings, battered fish, chips & aioli,
salt & pepper squid, vegetables spring rolls

Slider Board \$85

Cheeseburger, buttermilk chicken with slaw,
pulled chicken lettuce & corn salsa

Skewers Board \$95

Beef kalbi, sriracha chicken, satay pork, antipasto

Seafood Board \$105

Spiced soft shell crabs, salt & pepper squid,
beer battered barramundi, crispy prawn parcel

Charcuterie Board

Standard \$125 | Metre Long \$225

Cured meats, prosciutto, chorizo rodriguez, salami, grilled antipasto vegetables,
south cape brie, aged cheddar, marinated olive mix, hummus, lavosh

Pizza by the Metre

minimum 15 guests | 1 metre per 10 guests

Up to 3 varieties per metre

Choose 3 of the following as sides:

Aussie garden salad

Garlic bread

Wedges

Honey & soy chicken wings

Vegetable spring rolls

Crudités – celery, cucumber, red capsicum, carrots, ranch dip

\$35pp



Set menu

\$55pp

ENTRÉE

Grilled Tiger Prawns, spiced cous cous, avocado salsa

Pan Seared Scallops, carrot & sweet potato purée, crispy prosciutto, chives

Pumpkin Ricotta Arancini, spicy marinara, crispy basil, parmesan (v)

MAIN

Roast Tasmanian Salmon Fillet, roast truss tomato, green beans,
chat potato, chermoula

250g Scotch Fillet, creamy mash, broccolini, sauteed mushroom, jus

Toasted Potato Gnocchi, rocket, pine nuts, crispy sage,
semi dried tomato, burnt butter, feta (v)

**ALTERNATE DROP OR CHOICE OF ENTREE AND MAIN
LET YOUR FUNCTIONS COORDINATOR KNOW YOUR CHOICE**

Beverage Options

STANDARD

3 HOURS \$40_{pp} | 4 HOURS \$55_{pp}

BOTTLED BEER: Cascade Premium Light

TAP BEER: Carlton Draught & Victoria Bitter

WHITE WINE: Craftsman Chardonnay

RED WINE: Craftsman Shiraz

SPARKLING: Craftsman NV Sparkling

Non-alcoholic beverages

PREMIUM

3 HOURS \$55_{pp} | 4 HOURS \$70_{pp}

TAP BEERS: Balter, 4 Pines, Pirate Life, Mountain Goat

BOTTLED BEER: Crown Lager, Pure Blonde, 4 Pines & Rotating craft cider

WHITE WINE: Bird in Hand Sauvignon Blanc & Hesketh Pinot Grigio

RED WINE: Hesketh 'Unfinished Business' Pinot Noir & Parker 'Coonawarra Series' Cabernet Sauvignon

SPARKLING: Tarot Prosecco

Non-alcoholic beverages

Want to craft up your beverage package?

Add on **\$20_{pp}** for a selection of our current craft favourites.

All beverage package products are within managers discretion and current stock

FUNCTION BOOKING FORM

Contact Name: _____ Company (if applicable): _____

Telephone/Mobile: _____ Email: _____

Postal Address: _____

YOUR FUNCTION DETAILS

Date of Function: _____ Time: _____

Event Title: _____ No of Guests: _____

Style of Event: **COCKTAIL** **SIT-DOWN** (Please circle) After your function do you intend to stay longer with us? **Y** / **N**

Menu Choice: _____

Beverage Choice: _____

PAYMENT

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

Cardholder Name: _____

Card Number: _____ / _____ / _____ / _____

Expiry Date: _____ / _____ CVV: _____

Hire Fee: \$ _____

Please debit the amount \$ _____

(An additional 1% surcharge will be charged for all credit card payments)

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 and conditions to: info@australianheritagehotel.com

TERMS AND 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

To confirm booking, full payment of total function spend must be paid prior to 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 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 Australian Hotel.
- The room hire and food has not been paid by the due date.

Signed _____

Date _____