

THE AUSTRALIAN

A HERITAGE HOTEL

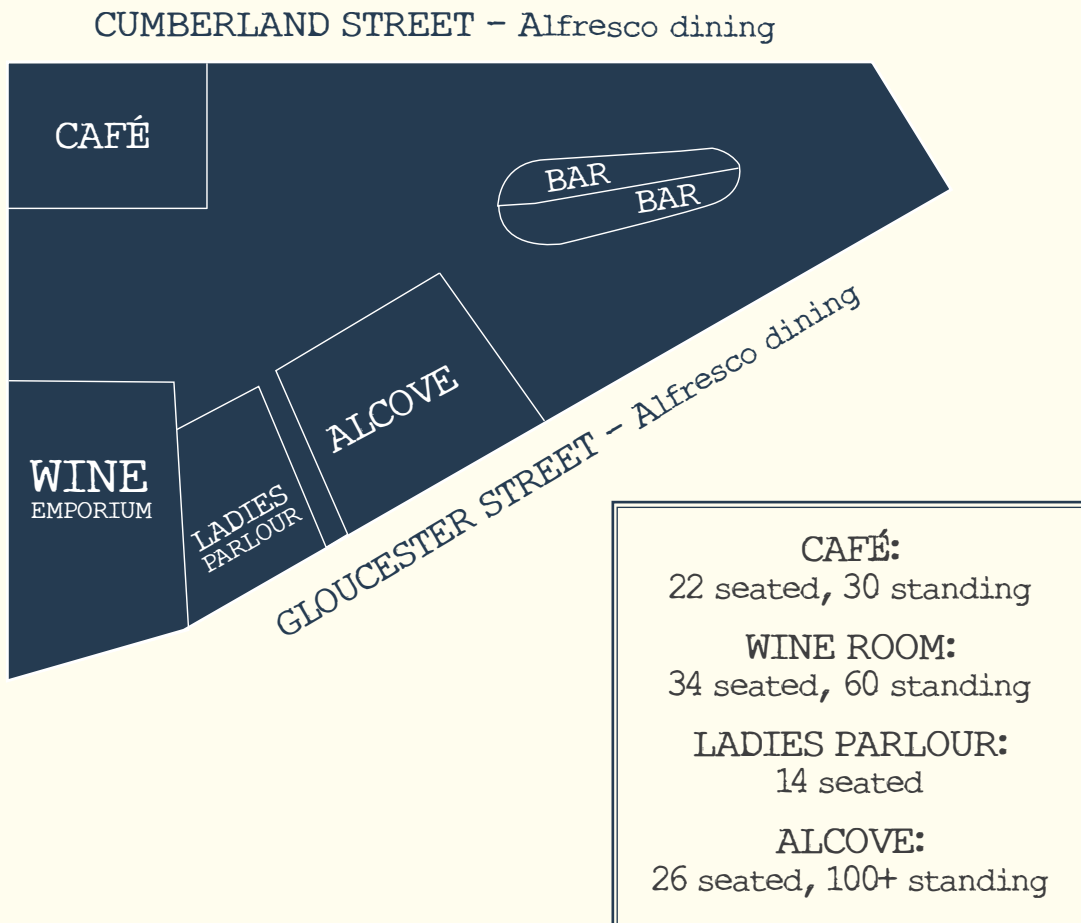
FUNCTION
PACK
— 2017 —



WELCOME TO THE AUSTRALIAN HERITAGE HOTEL

Positioned in the historic Rocks precinct, the Australian Heritage Hotel holds the longest running hotel license in Sydney, originally located by the water in Circular Quay before resettling on the corner of Cumberland and Gloucester St in 1914. Renowned for its quaint heritage charm, passion for Australian craft beers and traditional gourmet pizzas, the Australian 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 Hotel is your perfect function destination. Our team will happily cater to any of your function needs and work with you to create a memorable experience!



FUNCTIONS SPACES

THE WINE EMPORIUM 20-60 GUESTS

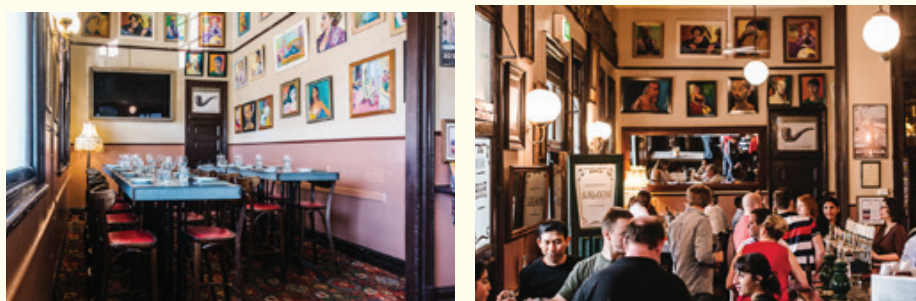


Located on the Gloucester Street side of the Australian Hotel, the Wine Emporium exudes old world charm and is furnished with timely wooden pieces which provide both character and comfort. All bookings in the Wine Emporium include a private bar, television, AV & a dedicated host to provide your function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

The Wine Emporium is a charming & welcoming private space of indoor/ outdoor functions, product launches, birthday celebrations or corporate & breakfast meetings.

* The Wine Emporium is a bottle bar only.
Draught beer can be arranged if ordered prior to your event.

THE ALCOVE UP TO 100 GUESTS



The Alcove, located adjacent to the bottom bar of the 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 26. The Alcove's high tables and chairs offer a convivial ambiance among the wider pub atmosphere.

FUNCTIONS SPACES

THE LADIES PARLOUR

UP TO 14 GUESTS



The Ladies Parlour was the first place in Sydney where women were allowed to drink. With its federation style high ceilings and cosy nature the Ladies Parlour is the perfect spot for those who would like lunch or dinner within an intimate atmosphere.

THE CAFÉ

UP TO 30 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 to host up to 22 inside and an additional 30 outside.

* Please speak with our Functions Manager about the hire fees and minimum spends for each space.

FOOD

Our different catering options cater to any sized group and any type of function. If you can't find what you are looking for, please consult our friendly Functions Manager who will endeavour to meet your group's requirements. All dietary requirements will be happily catered to with ample advanced notice.

CANAPÉ MENU



- 3 from section 1
- 1 from section 2
- 1 from section 3



- 3 from section 1
- 2 from section 2
- 2 from section 3

SECTION 1

Peking duck spring rolls, hoisin sauce
Spiced beef, jalapeno & cheese quesadilla
Garden pea & quinoa croquettes, sriracha mayo
Mushroom, tomato & goat cheese tartlette with basil
Avocado & tomato bruschetta, basil, balsamic

SECTION 2

Salmon fish cakes, capers, lime
Spring lamb pies
Prawn & avocado wonton cups
Honey & soy chicken drumettes

SECTION 3

Salt & pepper squid, lime aioli
Aussie beef sliders, cheese, bacon jam, onion, tomato relish, gherkin
Beer battered flathead, chips & lemon tartare sauce
Buttermilk chicken strips, tomato chilli jam

**\$35 PER PERSON
MINIMUM 15 PEOPLE**

PIZZA Package

Our pizza package allows a choice of three varieties of our gourmet pizzas served to your guests on boards alongside crispy potato wedges, sour cream and sweet chilli sauce and our delicious Tasmanian honey and chilli soy chicken wings.

COAT OF ARMS

Half emu & half pepper kangaroo
with bush tomato, capsicum
& lemon myrtle mayo

THE AUSTRALIAN

Crocodile, mushroom, fresh
mozzarella, eggplant, olives

ROAST PEKING DUCK

Mushroom, red onion, spinach,
shallot, toasted sesame seed,
plum & hoi sin sauce

CRISPY BACON

Slow roast tomato, egg,
mozzarella, chipotle mayo

PEPPER KANGAROO

Marinated in native pepper,
caramelised onion, roast
capsicum, feta & kale

TRUFFLED MUSHROOM

Buffalo mozzarella (v)

CLASSIC CAPRESE

Tomato, fresh mozzarella, basil (v)

THE QUEENSLANDER

Crispy bacon, roast tomato,
chunky pineapple

ROAST PUMPKIN

Rosemary & paprika roasted
pumpkin, pine nuts, rocket,
goats cheese, oregano (v)

TIGER PRAWN

Roasted peppers, pesto,
prosciutto, parmesan

CHORIZO & HOT SALAMI

Kalamata olives, caramelised
onion, roast potato, rocket

TANDOORI CHICKEN

Yoghurt, spinach, artichoke

4 CHEESE

Mozzarella, ricotta,
gorgonzola, parmesan (v)



PRIVATE DINING SET MENU

\$39 per person

SHARED ENTRÉE

TASTING BOARDS-
MARINATED OLIVES, CHEDDAR, HUMMUS,
SALAMI, PROSCIUTTO, CRACKERS

BRUSCHETTA-
VINE RIPENED TOMATO, BASIL,
SPANISH ONION, BALSAMIC

MAIN | CHOICE OF

CRISPY SKIN SALMON FILLET, ARTICHOKE,
GREEN BEANS, ROAST POTATO, LEMON DILL

250G RUMP STEAK, SMASHED ROMESCO POTATO,
BROCCOLINI, MUSHROOM, JUS

ROAST EGGPLANT, PEARL BARLEY, CAPSICUM,
CHICK PEAS, FETA, BRAISED ONION, HERBS

DESSERT | ALTERNATE DROP

\$10 additional per person

TIM TAM BROWNIE, VANILLA BEAN ICE CREAM,
STRAWBERRY SALAD

PAVLOVA, SEASONAL FRUIT,
CHANTILLY CREAM, RASPBERRY COULIS

BEVERAGE OPTIONS



3 HOURS AT \$39 PER PERSON

4 HOURS AT \$50 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



3 HOURS AT \$49 PER PERSON

4 HOURS AT \$62 PER PERSON

BOTTLED BEER: Crown Lager & Cascade Premium Light

TAP BEER: Pure Blonde, Tooth's Pale Ale, Beer of the Month, Hill's Cider

WHITE WINE: Bird In Hand Sauvignon Blanc & Cape Schank Pinot Grigio

RED WINE: Calabria Tempranillo & Wynns Cabernet Sauvignon

SPARKLING: Restless Rebel Blanc De Blanc NV

Non-alcoholic beverages

BAR TABS

For more information speak to our Functions Manager

GO CRAFTY!

Turn your function into a craft beer event. Let us match your catering with our unique Australian craft beers selected by our knowledgeable craft beer experts.

1 CRAFT BEER - ADD \$6 PER PERSON

2 CRAFT BEERS - ADD \$11 PER PERSON

*Beverage options subject to menu changes,
to be replaced by the most similar option

FUNCTION BOOKING FORM

Contact Name: _____

Company (if applicable): _____

Telephone/Mobile: _____

Postal Address: _____

Email: _____

YOUR FUNCTION DETAILS

1. Date of Function: _____

2. Time: _____

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

3. Event Title: _____

4. Style of Event: COCKTAIL SIT-DOWN (Please circle)

5. No of Guests: _____

6. Menu Choice: _____

7. Beverage Choice: _____

OFFICE USE ONLY

Area: _____

Event no.: _____

DEPOSIT & HIRE FEE PAYMENT

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

Cardholder Name: _____

Card Number: _____ / _____ / _____

Expiry Date: _____ / _____

Deposit: \$ _____ 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

CONFIRMATION, HIRE FEE & DEPOSIT (minimum spends and booking fees apply)

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

To confirm booking, 50% of total function of total function spend must be paid prior to function. 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 Australian Hotel.
- The room hire and food has not been paid by the due date.

Signed

Date