

SPOTSWOOD  
HOTEL

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# FUNCTION OPTIONS

## CANAPÉ MENU

30 PIECES PER PLATTER

### COLD SELECTION

Mediterranean vegetable frittata, basil pesto (V)(GF).....	70
Vegan rice paper rolls, spicy peanut dipping sauce (VG) .....	75
Smoked salmon blini, dill cream .....	80
California rolls; selection of seafood, meat and vegetables, soy sauce/wasabi .....	80
A selection of sandwiches on crusty Ciabatta .....	80
<i>Mediterranean vegetables and basil pesto (V)</i>	
<i>Prosciutto, rocket, and semi-dried tomato tapenade</i>	
<i>Avocado, grilled chicken and balsamic aioli</i>	
Italian tomato and basil bruschetta, balsamic glaze (V) (VG).....	75

### HOT SELECTION

Swiss gruyere, potato and prosciutto croquette served w a smokey paprika mayonnaise (GF).....	80
Crumbed vegan mozzarella sticks - with a spicy beetroot vegan mayonnaise (VG) (GF).....	80
Crispy prawn cones, chilli sauce .....	85
Field mushroom tartlets, goat's cheese and baby spinach (V) .....	85
Honey soy chicken skewers (GF) .....	90
Herbed lamb skewers, minted yoghurt (GF) .....	100
Vegetarian samosas, minted yoghurt (V) .....	70
Mini vegetarian spring rolls, sweet chilli sauce (V) (VG).....	70
Gourmet chunky Black Angus beef pies, tomato sauce .....	75
Gourmet beef and onion sausage rolls, tomato sauce .....	60
Cevapi skinless sausage, roasted red pepper sauce .....	75
Gourmet pizza platters (40 pieces) (Vegan optional).....	55
<i>Tomato, basil and bocconcini margarita (V)</i>	
<i>Hungarian salami, field mushroom and jalapeños</i>	
<i>Grilled chicken, pineapple, smoky BBQ sauce</i>	



**GRAZING BOXES**

**(minimum 20 orders)**

Beer battered flathead, fries, lemon wedge .....	6 each
Panko crumbed calamari, fries, lemon wedge .....	6 each
Sweet potato, asparagus and semi-dried tomato risotto (VG) (GF).....	6 each
Butter chicken curry, jasmine rice, flatbread .....	6 each
Asian style Thai beef salad (GF).....	6 each
Wagyu cheeseburger sliders .....	6 each
Southern Fried Chicken and chipotle mayo sliders.....	6 each

**SOMETHING SWEET**

Mini lemon tarts, meringue top (30 pieces) .....	90
Seasonal fruit platter (VE) (GF) .....	80
Chocolate mousse, shortbread cup (30 pieces) .....	90
Cheese platter (For 10 guests) served w olives, grissini sticks, pita bread, cornichons, quince paste, crackers and fruit. Cheese selection inclusive of Brie, Blue and Cheddar.....	100



## SET MENU OPTIONS

À LA CARTE (bookings under 20pax) or ALTERNATE DROP (bookings over 20pax)

2 COURSE SIT DOWN ..... \$29.9 p/p

### ENTRÉE

Trio of dips (chef's selection) w crusty Ciabatta and cheesy garlic bread to share

### MAINS

Chicken parmigiana served w beer battered chips and garden salad

Beer battered flathead served w beer battered chips and garden salad

Linguine Alle Verdure; Oven roasted Mediterranean vegetables, tossed through our house made Napoli and finished with wilted baby spinach. Fresh basil and shaved Grana Padano cheese

3 COURSE SIT DOWN .....\$39.9 p/p

### ENTRÉE

Trio of dips (chef's selection) w crusty Ciabatta and cheesy garlic bread to share

### MAINS

Pumpkin Gnocchi ; marinated chicken pieces and field mushrooms tossed though pumpkin gnocchi in a creamy pesto sauce finished w baby spinach and shaved parmesan cheese

Porterhouse steak (250g) w chips, salad and your choice of sauce

Crispy Skin Atlantic Salmon; Salmon fillet resting on a fluffy potato mash, duo of Dutch carrots and broccolini then finished with a salsa verde

Linguine Alle Verdure; Oven roasted Mediterranean vegetables, tossed through our house made Napoli and finished with wilted baby spinach. Fresh basil and shaved grana Padano

Chicken, bacon and field mushroom risotto, pine nuts and baby spinach finished w shaved Grana Padano cheese

### DESSERTS

Sticky date pudding, butterscotch sauce, vanilla ice-cream

Lemon tart, fresh strawberries, vanilla ice-cream

Apple and mixed berry crumble, vanilla ice cream (VG)



### 3 COURSE SIT DOWN

.....\$44.9 p/p

#### ENTRÉE

Shallow fried Salt and Pepper Calamari served with house made aioli

BBQ Pork Ribs served with Smokey BBQ Sauce

Vegan Mozzarella Sticks served with our house made vegan aioli

#### MAINS

Pumpkin Gnocchi ; marinated chicken pieces and field mushrooms tossed through pumpkin gnocchi in a creamy pesto sauce finished w baby spinach and shaved parmesan cheese

Porterhouse steak (250g) w chips, salad and your choice of sauce

Crispy Skin Atlantic Salmon; Salmon fillet resting on a fluffy potato mash, duo of Dutch carrots and broccolini then finished with a salsa verde

Linguine Alle Verdure; Oven roasted Mediterranean vegetables, tossed through our house made Napoli and finished with wilted baby spinach. Fresh basil and shaved grana Padano

Chicken, bacon and field mushroom risotto, pine nuts and baby spinach finished w shaved Grana Padano cheese

#### DESSERTS

Sticky date pudding, butterscotch sauce, vanilla ice-cream

Lemon tart, fresh strawberries, vanilla ice-cream

Apple and mixed berry crumble, vanilla ice cream (VG)

## GRAZING TABLES

*MINIMUM 30pax*

Proudly introducing our Grazing tables

With the ability to cater to any dietary requirements these flexible works of food art, provide your event with that extra special wow factor.

The endless options begin at \$30 per head comprising with a selection of cold cuts, cheese, fruit, savouries and breads. We can also price a selection of cold seafood, petit fours dessert, cakes and the list goes on.





## BBQ PACKAGE

MINIMUM 30pax

**PREMIUM** ..... \$40pp

Your choice of 4 items from the list below

**DELUXE** ..... \$50pp

Your choice of 6 items from the list below

**ADDITIONAL ITEMS** ..... \$5eac

Irish pork BBQ sausages

Herbed beef and mixed vegetable kebabs

Wagyu beef patties

Vegetarian burger patties

Scallop, prawn and lime skewers

Minute steak (100g)

Garlic and thyme chicken skewers

### BOTH PACKAGES ACCOMPANIED WITH

Your choice, one of caramelised onions, grilled sweet potato *or* BBQ corn cob

Your choice, one of garden salad, potato salad *or* coleslaw

Your choice, one of cob rolls *or* sliced bread

A selection of condiments



**BEVERAGE PACKAGE OPTIONS**

**OPTION 1** - Bar Tab available catered to your requirements. Your choice from our selection with a set budget amount.

**OPTIONS 2**

**3 HOUR BASIC PACKAGE .....\$50pp**

Your selection of:

Draught Beer: Carlton Draught, Great Northern Super Crisp

Wine Selection: Morgan’s Bay Semillon Sauvignon Blanc, Morgan’s Bay Shiraz Cabernet.

Sparkling Wine: Morgan’s Bay Sparkling Cuvee.

Non-Alcoholic: Soft Drink and Juice glasses.

**OPTIONS 3**

**3 HOUR PREMIUM PACKAGE.....\$70pp**

Your selection of:

Draught Beer: Carlton Draught, Great Northern Super Crisp and one Premium Selection.

Wine Selection: Morgan’s Bay Semillon Sauvignon Blanc, Morgan’s Bay Shiraz Cabernet and one Premium selection.

Sparkling Wine: Morgan’s Bay Sparkling Cuvee and one Premium selection.

Non-Alcoholic: Soft Drink and Juice glasses and jugs.



## FUNCTION TERMS AND CONDITIONS

**Confirmation of Booking:** A tentative booking will be held for 5 days from enquiry, after which time we will require a \$500 deposit to secure your functions location within the venue & date. This fee is a non-refundable amount but will come off your total bill after your event concludes.

**Room Hire and or Minimum Spends:** No areas incur a room hire fee, alternatively the exclusive use of areas such as the Beer garden, Beer garden Bar and Smoking area requires a \$500 booking confirmation fee.

Sectioned areas within the venue do not require a hire fee but may incur a minimum spend depending on day and availability. Please ask our friendly functions coordinator for more details

**Event Details:** We ask that your food & beverage selections must be confirmed at least 7 days prior to your event. With details of final numbers.

**Function Payment:** We ask that your final payment be made at the conclusion of your function. A deduction of your deposit will be made at this time. The forms of payment we accept are Cash, Visa, Mastercard, debit and of course Amex. Please note eft transactions of Debit, Visa and Mastercard carry a .8% surcharge, and Amex carries a 1.6% fee.

**Function Decorations:** We will happily assist you with placement of decorations upon request (We do not inflate balloons), alternatively we can arrange a suitable time to give you access to your booked area to ensure your party needs are met.

We do insist nothing is to be nailed, screwed, stapled, or adhered to any of our surfaces (Blutack is permitted). We will happily remove any disposable decorations at the functions conclusion but ask that you do specify if there is anything you would like to keep.

BYO We do not allow BYO drinks or Food on our premises with the exception of celebration cakes (or similar).

**External Suppliers (hiring party things):** We do allow you to arrange external suppliers to come to our venue & set up their equipment (photo booths, photographers, DJ, Bands etc) But we do like to ensure it meets within time scales of our other business requirements. Therefore, we request that they contact us before the event date to arrange suitable load in times, otherwise they may be turned away. All equipment must be removed before our closing times unless a prior arrangement has been made.

All lost or damaged property belonging to or hired by The Spotswood Hotel will be charged to the hirer or hirers of the function rooms. Full replacement is required within seven days.



**Security Requirements:** Security is required for certain functions & any event with any form of live music (Band/DJ). We will provide the security guard(s) for your event with the charge added to your final bill. The charge is \$50p/h with a minimum of 5 hours and 2 guards required at all times.

**Rights of refusal:** The Spotswood Hotel, in accordance with liquor licensing regulations reserves the right to refuse patrons service when deemed intoxicated or exhibiting unruly behaviour without refund to the event organiser. We hope all your guests have a wonderful experience with us at the new Spotswood Hotel, but we do request they are respectful to their surroundings and other guests. We do require that a responsible guardian of age or parent stay to the end of a 21st birthday party. Please note; The Spotswood Hotel Management has complete underlining control of noise and music levels in the venue to comply with licensing and EPA laws.

**Damages Bond:** A \$300 damages bond must be paid for any party at management's discretion, this may include events such as a 21st birthdays, large work functions or events with live music. This will be held until 2 days after your event & will be refunded to your account as long as no damage to the property was reported. This may include damage to the toilets, walls, tables & chairs, lighting, all dining areas but is not inclusive of all of these.

Guest Signature \_\_\_\_\_ Date

Management Signature \_\_\_\_\_ Date