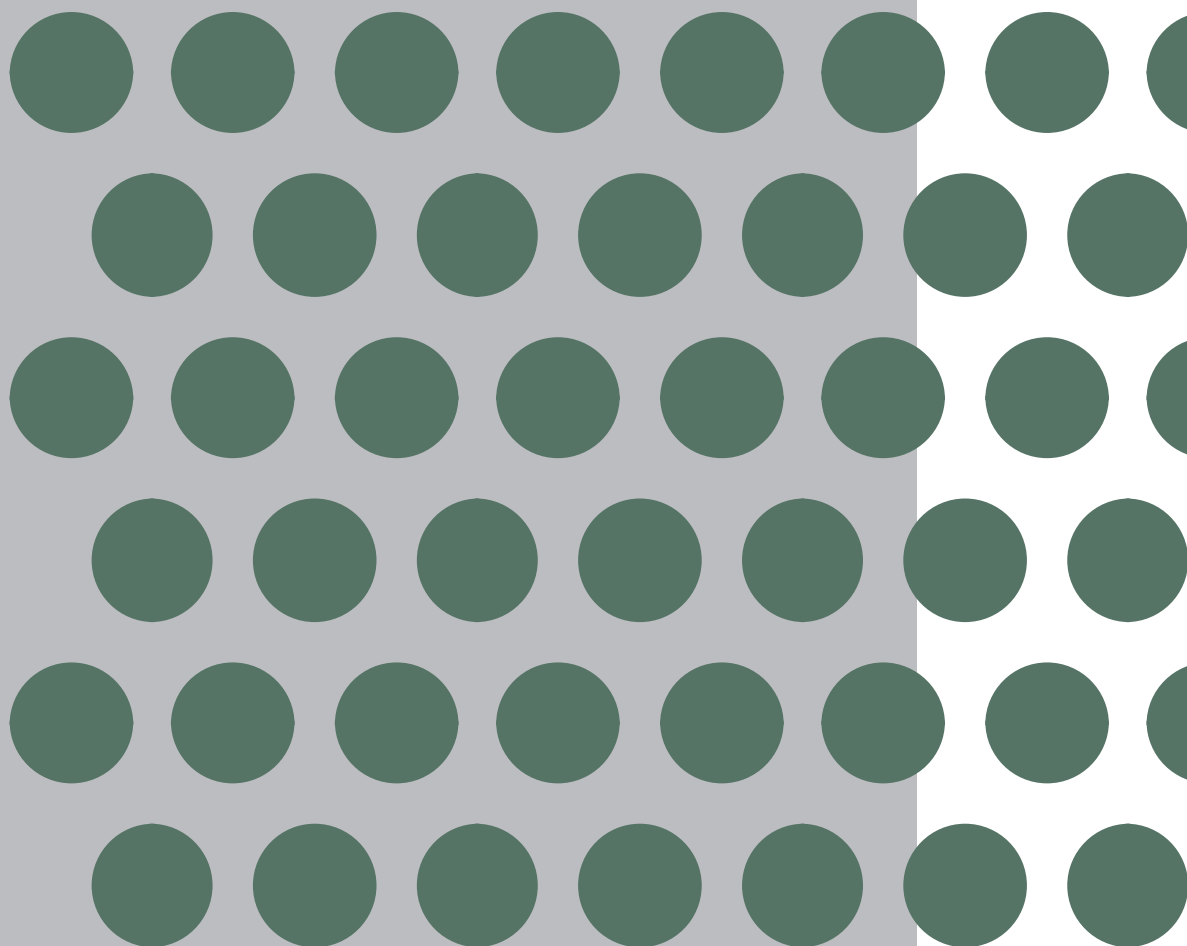


# FUNCTIONS

SPOTSWOOD  
HOTEL



# CONTENTS

- 3 Canapé Menu
- 5 Set Menu Options
- 7 Grazing Table
- 8 Pizza Platters
- 8 Beverage Packages
- 10 Terms & Conditions

# CANAPÉ MENU

## 30 PIECE OPTION PLATTERS

### COLD SELECTION

Vegetable Frittata served with  
beetroot chutney  
70

Caprese Salad Skewers  
70

Bruschetta  
75

California Rolls (GF)  
80

Rice Paper Rolls (VG)(GF)  
80

Smoked Kabana and Cheddar Skewers  
80

Smoked Salmon roulade bites  
90

Grazing Board  
Cured meats, grilled vegetables, fetta, olives,  
duo of dips, grissini, toasted bread, cornichons,  
mixed nuts and a selection of cheese  
100

King Prawn Cutlets with wasabi mayo  
110

### HOT SELECTION

Moroccan cheese and potato croquette, served  
with garlic aioli  
80

Mozzarella Sticks, served with beetroot mayo  
(VGA)  
80

Crispy Prawn Cones, served with sweet chili sauce  
80

Vegetarian Spring Rolls and Samosas, served with an  
Asian dipping sauce  
80

Moroccan spiced beef sausage rolls, served with tomato  
sauce  
80

Chef's Mixed Platter (50 pieces)  
Gourmet beef pies, beef sausage rolls, calamari rings,  
vegetarian spring rolls and samosas, served with dipping  
sauces  
90

Southern Fried Chicken Ribs, served with Spotty Zinger  
sauce  
90

Lemon Pepper Calamari strips, served with garlic aioli  
(GFA)  
90

Spiced Lamb kofta skewers, served with a cumin raita  
90

Spanish Chorizo skewers served with potato and peppers  
90

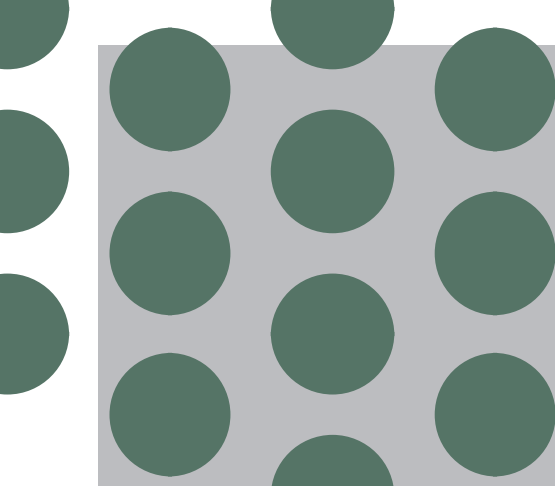
Garlic and Thyme Chicken skewers (GF)  
90

Lamb and harissa sausage rolls, served with tomato sauce  
90

Gourmet beef pies, served with tomato sauce  
90

Beef and Pork Cevapi, served with red pepper relish 90

Herbed Lamb skewers, served with tzaziki and  
hummus (GF)  
120



GRAZING BOXES  
Minimum 20 orders

Beer Battered Market Fish and chips  
6.0 each

Thai Beef Salad with namjim dressing (GF)  
6.0 each

Rocket, pumpkin, quinoa and mixed seed salad  
with pomegranate dressing  
6.0 each

Cheeseburger Sliders  
6.0 each

Southern Fried Chicken Sliders  
6.0 each

Pork Belly Sliders with maple sauce  
7.0 each

SOMETHING SWEET  
30 Peices Per Platter

Mini Lemon Tarts  
80.0

Chocolate Mousse Cups  
80.0

Fruit Platter – Mixed seasonal fruit for 10  
80.0

Chef's selection of Petit Fours (seasonal selections)  
90.0

Cheese Platter – (10 guests)  
100.0

## WEEKLY EVENTS

### TRIVIA TUESDAY

From 7:30pm

### LIVE MUSIC - FRIDAY & SATURDAY

From 8:00pm

### SUNDAY LIVE MUSIC

From 3:00 - 6:00pm

### LIVE SPORT

Out on the Super Screen in our outdoor beer garden

## WEEKLY SPECIALS

MONDAY \$20 STEAK NIGHT

TUESDAY TRIVIA & BURGERS

WEDNESDAY \$20 PARMAS

THURSDAY 10% OFF

SUNDAY \$20 SUNDAY ROAST

SUNDAY \$10 SIGNATURE SPRITZ'

KIDS EAT FREE SUNDAY 5 - 9PM

WORKERS \$20 LUNCH 12 - 3PM

## VENUE FUNCTION SPACES

BEER GARDEN

FORMAL DINING

SOCIAL DINING

BEAM BAR

KIDS PLAY AREA

SOCIAL DRINKS

## 2 COURSE SIT DOWN 35.0 P/P

### ENTRÉE

Antipasto Plate (to share); served with a duo of dips and toasted ciabatta

### MAINS

Chicken Parmigiana; Handmade, panko crumbed chicken breast, topped with Napoli, Virginian ham and mozzarella, served with chips and house salad

Beer battered Fish & Chips; Market Fish of the day, beer battered, served with house salad and chips with tartare sauce

Penne Pollo Pesto; Marinated chicken cooked through a creamy pesto sauce, topped with wild rocket and grana Padano cheese

Pumpkin Gnocchi; Roasted pumpkin, semi dried tomato and pineuts cooked in a creamy seeded mustard sauce then finished with rocket and parmesan

### 3 COURSE SIT DOWN 50.0 P/P

#### ENTRÉE

Antipasto Plate (to share); served with a duo of dips and toasted ciabatta

#### MAINS

Porterhouse; 250g Sirloin steak served with roasted garlic chats, green beans and port wine jus

Crispy Skin Atlantic Salmon; Skin on Salmon fillet resting on a fluffy mash with roasted carrots and broccolini then finished with baby capers, dill and lemon butter

Roast Chicken; Skin on crispy chicken breast, served on garlic and bacon mash potato, with prosciutto wrapped grilled asparagus dressed with a red wine jus

Mushroom Wellington; The Chef's specialty mushroom and brie wellington with cauliflower puree, green beans and roasted carrots accompanied with a sticky jus sauce

#### DESSERTS

Apple and Mixed Berry Crumble served with vanilla ice cream

Lemon Tart served with strawberries and whipped cream

Spanish Churros served with vanilla ice cream and chocolate sauce

Sticky Date Pudding served with vanilla ice cream and butterscotch sauce

Fruit Salad served with berry coulis

### 3 COURSE SIT DOWN 55.0 P/P

#### ENTRÉE

Lemon Pepper Calamari; shallow fried, served with garlic aioli

Pork Belly Bites; served with creamy mash potato, pea puree and apple jus

Seared Scallops; served in a Romesco sauce

Beetroot and Goats Cheese Arancini; served with a parmesan toile and walnut sauce

Portobello Mushroom Bruschetta ; a traditional bruschetta salsa served on a roasted Portobello

#### MAINS

Porterhouse; 250g Sirloin steak served with roasted garlic chats, green beans and port wine jus

Crispy Skin Atlantic Salmon; Skin on Salmon fillet resting on a fluffy mash with roasted carrots and broccolini then finished with baby capers, dill and lemon butter

Roast Chicken; Skin on crispy chicken breast, served on garlic and bacon mash potato, with prosciutto wrapped grilled asparagus dressed with a red wine jus

Mushroom Wellington; The Chef's specialty mushroom and brie wellington with cauliflower puree, green beans and roasted carrots accompanied with a sticky jus sauce

#### DESSERTS

Apple and Mixed Berry Crumble served with vanilla ice cream

Lemon Tart served with strawberries and whipped cream

Spanish Churros served with vanilla ice cream and chocolate sauce

Sticky Date Pudding served with vanilla ice cream and butterscotch sauce

Fruit Salad served with berry coulis

# GRAZING TABLE

MINIMUM 30 PAX



## PROUDLY INTRODUCING OUR GRAZING TABLE

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 person 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.



- Bread
- Biscuits
- Daily items
- Seafood
- Nuts
- Dips
- Fruits
- Shots
- Cakes
- Desserts
- Cured Meats
- Deli Items
- Condiments
- Ect...

# PIZZA PLATTERS

MINIMUM 40 PEICES

## Premium Pizza Platter Options

All 60.0

Your choice of 5 items from the list below;

- **Margarita**  
Tomato, basil and bocconcini
- **Spottiswoode Special**  
Napoli, garlic, baby spinach, feta, anchovy, salami and mozzarella
- **Jamaican Jerked Roast Pumpkin**  
Roast pumpkin, red onion, capsicum, mozzarella on a sweet and spicy sauce topped with rocket and mango salsa (VGA)
- **Tandoori Chicken**  
Tandoori marinated chicken, napoli, mozzarella, onion, capsicum and raita
- **Hot and Spicy**  
Napoli, mozzarella, hot salami, onions and chili flakes





# BEVERAGE PACKAGING

## OPTION ONE

Bar tab available catered to your requirements.  
Your choice from our selection with a set  
budget amount

## OPTION TWO

PREMIUM PACKAGE 3HOURS  
\$65P/P

### BEERS

- Carlton Draught
- Great Northern Super Crisp

### WINES

- Morgan's Bay Semillon
- Morgan's Bay Shiraz Cabernet

### SPARKLING WINE

- Morgan's Bay Sparkling Cuvee

### NON-ALCOHOLIC

- Soft Drink and Juice

## OPTION THREE

PREMIUM PACKAGE 3HOURS  
\$85P/P

### BEERS

- Carlton Draught
- Great Northern Super Crisp
- + One Premium Selection

### WINES

- Morgan's Bay Semillon
- Squealling Pig Sauvignon Blanc
- Morgan's Bay Shiraz Cabernet
- Seppelt Drives Shiraz

### SPARKLING WINE

- Morgan's Bay Sparkling Cuvee
- T'Gallant Grosecco

### BASIC SPIRITS

- Zubrowka Vodka
- Jim Beam
- Teacher's Scotch
- Bati Spiced Rum
- Larios Gin

### NON-ALCOHOLIC

- Soft Drink, Juice and jugs

**FUNCTION TERMS AND CONDITIONS**

**CONFIRMATION OF BOOKING** A tentative booking will be held for 7 days from enquiry, after which time we will require a \$500 deposit to secure your functions date and space within the venue. This fee is a non-refundable amount but will come off your total bill after your event concludes. Should hospitality be placed under government restrictions, the deposit will of course be refunded in full.

**ROOM HIRE AND MINIMUM SPENDS** No areas incur a room hire fee, alternatively the exclusive use of areas such as the rear Beer garden, front Beer garden, bistro or restaurant spaces have minimum spends attached. This can be discussed with the function coordinator.

**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 PAYMENTS** 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 in line with our businesses availability to give you access to your booked area to ensure your party needs are met. This is generally an hour before the event.

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. Lastly, we do have a cleaning fee of \$300 should there be any confetti based decorations spread over the venue.

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

**EXTERNAL SUPPLIERS (HIRING)** 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.

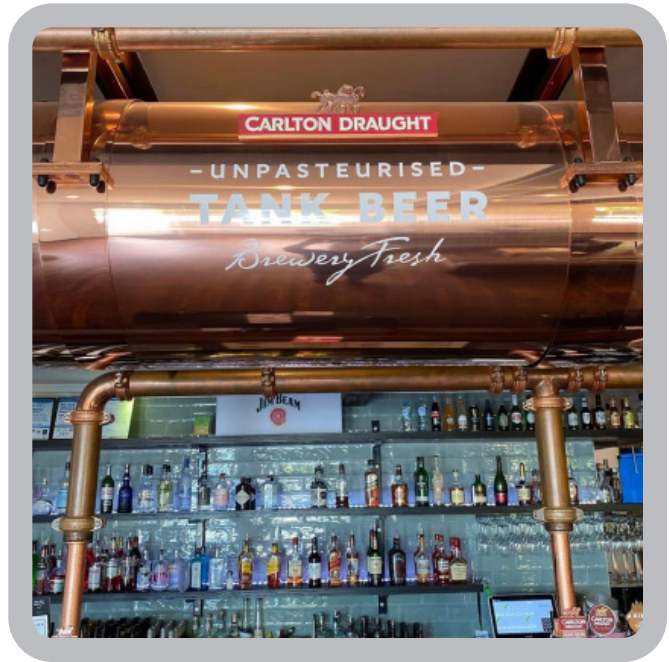
**SECURITY REQUIREMENTS** Security is required for 21st Birthday functions as well as possibly events with any form of live music (Band/DJ). Through a contracted Security firm we provide the security guard(s) for your event with the charge added to your final bill. The charge is \$50p/h with a minimum of 5 hours and 2 guards required at all times.

**RIGHTS AND 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 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.

**DAMAGE BONDS** A \$500 damages bond must be paid for any party at management's discretion; this may include events such as 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 but not limited to damage to the toilets, walls, tables & chairs, lighting.

GUEST SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

MANAGEMENT SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_



# SPOTSWOOD HOTEL

Thank you for picking Spotswood Hotel