



# SPOTSWOOD HOTEL

## FUNCTIONS MENU

# CANAPÉ MENU PLATTERS

25 PIECE OPTION PLATTERS

## COLD SELECTION

Vegetable frittata served with beetroot chutney **90**

Bruschetta – with tomato feta and salsa verde **80**

California Rolls (GF) **90**

option of:

Salmon

Teriyaki Chicken

Vegetarian

Rice paper rolls, vegetarian (VG)(GF) **90**

Mushroom tartare with crispy rice cracker **90**

Whipped goatcheese and onion tart **90**

Smoked salmon blinis with dill and cream cheese **90**

## HOT SELECTION

Five Spice, cheese and potato croquette, served with garlic aioli **90**

Mozzarella sticks, served with beetroot mayo (VGA) **90**

Vegetarian spring rolls and samosas, served with an asian dipping sauce **90**

Moroccan spiced beef sausage rolls, served with tomato sauce **95**

Southern fried chicken tenders, served with spotty zinger sauce **95**

Lemon pepper calamari strips, served with garlic aioli (GFA) **95**

Lemon and thyme beef skewers **95**

Gourmet beef pies, served with tomato sauce **95**

Herbed lamb skewers, served with tzatziki and hummus (GF) **120**

Mushroom arancini - quad mushroom mix with creamy arborio rice **95**

# PREMIUM CANAPÉ MENU

## COLD SELECTION

Vegetable Frittata served with beetroot chutney.  
Assorted club sandwiches  
Smoked salmon blinis with dill and cream cheese

Italian bruschetta:

- Tomato, feta, basil pesto with a balsamic glaze (V)
- Roast beef with cherry tomatoes & rocket
- Grilled creole chicken with spinach
- Cured Salmon

California Rolls (GF) option of:

- Salmon
- Teriyaki Chicken
- Vegetarian

Rice Paper Rolls (GF) option of:

- Vegetarian
- Beef
- Prawn

## HOT SELECTION

Five spice cheese and potato croquette,  
served with garlic aioli.

Moroccan spiced beef sausage rolls, served  
with tomato sauce.

Southern fried chicken tenders, served with  
spotty zinger sauce.

Lemon pepper calamari strips, served with  
garlic aioli (GFA)

Lemon and thyme beef skewers

Gourmet beef pies, served with tomato  
sauce.

Herbed Lamb skewers, served with tzatziki  
and hummus (GF)

## GOURMET PIZZA SQUARES

*(Minimum of 40 pieces)*

Your choice of topping from the options below.

- Margherita  
Tomato, basil and bocconcini
- Prosciutto  
Scamorza cheese, and prosciutto
- Fungi  
4 mix mushrooms with scamorza  
cheese and roquette

6 ITEM SELECTION  
4 HOT - 2 COLD  
**\$30 PER PERSON**

10 ITEM SELECTION  
6 HOT - 4 COLD  
**\$40 PER PERSON**  
*(Minimum of 50 people)*

# PLATTERS

## **PREMIUM PIZZA PLATTER OPTIONS** *(40 pieces)*

Your choice of 4 toppings from the list below **75**

### **Margherita**

Tomato, basil and bocconcini.

### **Jamaican Jerked**

Roast Pumpkin Roast pumpkin, red onion, capsicum, mozzarella on a sweet and spicy sauce topped with rocket and mango salsa (VGA)

### **BBQ Chicken**

BBQ marinated chicken, Napoli, sauce mozzarella, onion, capsicum and raita.

### **El Diablo**

Napoli sauce, mozzarella, hot salami, onions and chili flakes

## **CHEF'S MIXED PLATTER 90** *(50 pieces)*

Gourmet beef pies, beef sausage rolls, calamari strips, vegetarian spring rolls and samosas, served with dipping sauces

## **GRAZING BOARD 150** *(Serves 8 pax)*

Cured meats, grilled vegetables, fetta, olives, duo of dips, grissini, toasted bread, cornichons, mixed nuts and a selection of brie and blue cheese.

## **GRAZERS \$7EACH** *(Minimum 20 orders)*

Beer Battered Market Fish and chips  
Beetroot salad with pomegranate dressing (V)  
Cheeseburger Sliders  
Southern Fried Chicken Sliders

## **SOMETHING SWEET** *(25 Pieces Per Platter)*

Mini lemon tarts **90**

Chocolate mousse cups **90**

Fruit platter – mixed seasonal fruit (10 guests) **90**

Mini gelato cones **90**

Cheese platter – (10 guests) **110**

# SET MENU

**2 COURSE  
MAIN & DESSERT  
\$55 PP**

**2 COURSE  
ENTREE & MAIN  
\$60 PP**

**3 COURSE  
ENTREE, MAIN & DESSERT  
\$65 PP**

## ENTRÉE

Lemon Pepper Calamari; shallow fried, served with garlic aioli.

Crispy haloumi served with poached blackberry, and honey sauce garnished with baby dill herbs.

Beetroot and goats cheese arancini; served with a parmesan tole and walnut sauce.

Portobello mushroom bruschetta. A traditional bruschetta salsa, served on a roasted portobello mushroom

Pork belly bites served with creamy mash, pea puree and apple jus.

## 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 in a red wine jus.

Beetroot Risotto. Pan grilled beetroot with a creamy beetroot puree tossed through Arborio rice, garlic emulsion topped with rocket.

Spaghetti Chicken Carbonara: Spaghetti tossed with chicken, bacon, field mushrooms & a creamy white wine and garlic 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.

*MINIMUM OF 25 PEOPLE THE SET MENU CATERS FOR ALTERNATE SERVICE ONLY*

*PORTERHOUSE IS COOKED MEDIUM  
ANY DIETARIES PLEASE ADVISE UPON BOOKING*

# BEVERAGE PACKAGES

## STANDARD DRINK PACKAGE

*(Minimum 50 guests)*

**2 HOURS 60PP**

**3 HOURS 65PP**

### BEERS

Carlton Draught  
Great Northern Super Crisp  
Somersby Cider

### WINES

Morgan's Bay Semillon/Sauvignon Blanc  
Cape Schanck Rose  
Morgan's Bay Shiraz Cabernet

### SPARKLING WINE

Morgan's Bay Sparkling Cuvee  
Squeeling Pig Sparkling Rose

### NON-ALCOHOLIC

Wolf Blass Zero Sauvignon Blanc  
Wolf Blass Zero Shiraz  
Great Northern Zero Stubbie  
Soft Drink & Juice

## PREMIUM DRINK PACKAGE

*(Minimum 20 guests)*

**2 HOURS 65PP**

**3 HOURS 70PP**

### BEERS

Carlton Draught  
Great Northern Super Crisp  
Pirate Life South Coast Pale Ale  
Balta XPA 5%  
Somersby Cider

### WINES

Morgan's Bay Semillon/Sauvignon Blanc  
821 South Sauvignon Blanc  
Cape Schanck Rose  
Morgan's Bay Shiraz Cabernet  
Seppelt Drives Shiraz  
Juliet Moscato

### SPARKLING WINE

Morgan's Bay Sparkling Cuvee  
Squeeling Pig Sparkling Rose  
T'Gallant Prosecco

### NON-ALCOHOLIC

Wolf Blass zero Sauvignon Blanc  
Wolf Blass zero Shiraz  
Great Northern Zero Stubbie  
Soft Drink & Juice

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Basic Spirit add on \$20 per person

Bar tab also available

# T&C'S

**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 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.

**GUEST SIGNATURE** \_\_\_\_\_

**MANAGEMENT SIGNATURE** \_\_\_\_\_

**BEFORE YOU ARRIVE** 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.

**DATE** \_\_\_\_\_

**DATE** \_\_\_\_\_