



BOOK YOUR

Christmas

FUNCTION

AT THE



- 
- ★ Upstairs function room
 - ★ Small dining room available
 - ★ Finger Food Package
 - ★ BBQ package
 - ★ Set Menu package
 - ★ All beverages at public bar prices

*New Beer garden with a seating capacity of 100
opening on 1 November, available for function bookings*

LIMITED AVAILABILITY.
BOOK NOW TO AVOID DISAPPOINTMENT

CALL IAN OR ALISON
4933 7244

Xmas Packages - 2011

Traditional Roast Dinner

2 Course Buffet Service ~ \$38 per person

Choose 2 from each Section

Alternate Service ~ 2 Course \$45 per person

Choose 2 for each Course

Meat Selection

- Rolled Roast leg of Pork, served with crackling and Apple & Pear Chutney
- Shaved Roast Turkey Breast served with a rich Red Wine and Cranberry Sauce.
- Rolled Roast leg of Lamb served with a rich Rosemary Jus.
- Whole Roasted herb and mustard Striploin with port red wine jus.

Vegetable & Salad Dishes

- Roasted Vegetables - pumpkin, kumera, potato & onions
- Cauliflower & Broccoli with a cheese & herb morrnay
 - Steamed seasonal vegetables
- Caesar - cos lettuce, crisp bacon, crouthons, parmesan cheese & chef's dressing.
- Potato & Bacon - steamed crispy fried chats, with bacon, shallots and a sour cream & tangy aioli dressing.
- Greek - tomato, cucumber, Spanish onions, Greek olives, marinated feta with mixed salad leaves & balsamic vinegar dressing.
- Pasta Salad - penne & spirrelli with capsicum, grated carrot, shallots and a tangy aioli dressing.

Dessert Selection

- Apple & Rhubarb cake with a masala & cherry compote.
- Home Made Plum Pudding with a rum & butterscotch sauce.
- Rich Chocolate Mud Cake with a vanilla and berry compote.
- Traditional Pavlova with strawberries & passionfruit and cream chantilly.
 - White Christmas cheesecake.

Includes a Dinner Roll and Butter

Hot & Cold Hors D'oeuvres

\$60 per platter

make a selection of 8 mixed hors d'oeuvres

Hot Hors D'oeuvres

- Herb, Cheese & Bacon stuffed button mushrooms
- Fried Polenta Crisps with cajun beef and sour cream
- Black Olive, and pancetta wrapped Chicken skewers with sundried tomato aioli
 - Rosemary, garlic & lemon lamb skewer
 - Spicy pumpkin puffs
- Goats cheese & caramelised onion tart
- Prawn & corn cake with lime aioli
 - Zucchini Boats

Cold Hors D'oeuvres

- Cranberry, canembert & turkey on croust
 - Mini prawn cocktail
- Roquette, pear & parmesan on croust with balsamic drizzle
 - Chicken, mustard & Lemon aioli tart
 - Cucumber & salmon bites
- Proscuitto wrapped rockmelon with chive ricotta
 - Corn & capsicum tart
 - Lamb fatziki on croust

Chef Prepared BBQ

\$30 per person

Choose 3 from each Section

Salads

- Caesar Salad
- Coleslaw
- Potato & Bacon Salad
- Pasta Salad
- Thai Noodle Salad
- Greek Salad

BBQ Meat

- Thin Sausages
- Rump Steaks
- Herb & Garlic Chicken Skewers
- Lemon & Herb Prawn Skewers
- Marinated Vegetable Skewers

Bread Rolls and Condiments included

Thank you for choosing the Hunter River Hotel for your Xmas Function.

Please note that we normally hire the function room for 60 guests plus. We can accommodate smaller groups in our private areas in the restaurant, where you are welcome to have one of our Xmas or Function packages. (There is a minimum food purchase cost, of \$900.00 for the function room. No room hire fee.)

When confirming your booking we will require a holding deposit of \$200, which will be deducted from the cost of your food on the night of your function.

Please note the prices listed are subject to change without notice, at our discretion.

The price you will be charged will be the valid price when you confirm your function.

Please don't hesitate to contact Ian or Alison 4933 7244 at anytime for any further assistance with your function enquiry.

