

HUNTER RIVER
ESTD. HOTEL 1845

FUNCTION PACKAGE

(02) 4933 7244 | FUNCTIONS@HUNTERRIVERHOTEL.COM.AU | 10 MELBOURNE ST, EAST MAITLAND 2323

FUNCTION AREA

THE HUNTER ROOM



50 - 150 GUESTS



PRIVATE AMENITIES



5 HOUR BOOKING

THIS IMPRESSIVE AREA SUITS NUMEROUS TYPES OF EVENTS;
ENGAGEMENTS, BIRTHDAYS, WAKES, WEDDINGS, CONFERENCES & MORE.

THE ROOM CAN CATER FOR 50 - 150 GUESTS.

FACILITIES INCLUDE A PRIVATE BAR, OUTDOOR TERRACE AND MALE & FEMALE AMENITIES.

FOR TERMS & CONDITIONS PLEASE SEE PAGE 5.



FINGER FOOD MENU

TO ORDER, SIMPLY WRITE THE QUANTITY OF EACH ITEM ON THE CORRESPONDING LINES BELOW.
ORDERS TO BE FINALISED 7 DAYS PRIOR TO FUNCTION DATE.

<p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p>	<p>SLIDER BURGERS 150</p> <p>(30 PIECES OF EACH)</p> <p>WAGYU BEEF SLIDERS Pickles, American Cheese, House BBQ</p> <p>PERI PERI CHICKEN SLIDERS Sgylaw, Nashville Sauce</p> <p>BATTERED KING DORY SLIDERS Lettuce, Creamy Aioli</p>	<p>_____</p> <p>QTY</p>	<p>GRAZING BOARD 220</p> <p>A Selection of Local & Imported Cheeses, Cured Continental Meats, House-Made Dips, Pickled Vegetables, Seasonal Fruits & Gourmet Crackers.</p>
<p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p>	<p>INDIVIDUAL PLATTERS 135</p> <p>(50 PIECES OF EACH)</p> <p>FOUR CHEESE ARANCINI (VG) w/ Basil Pesto & Shaved Parmesan</p> <p>TERIYAKI CHICKEN SKEWERS 45pcs</p> <p>SALT & PEPPER SQUID (GF) w/ Roast Garlic Aioli, Lemon</p> <p>VEGETABLE SPRING ROLLS (VG) w/ Chilli Caramel</p> <p>TEMPURA KING DORY GOUJONS (DF) w/ Caper Mayo</p> <p>WAGYU BEEF MEATBALLS (GF) (DF) w/ Smoked BBQ Glaze</p> <p>PORK BELLY BITES (DF) w/ Glazed Kaffir Lime-Infused Sweet Soy</p>	<p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p> <p>_____</p> <p>QTY</p>	<p>PIZZAS</p> <p>MARGHERITA 20 Tomato Sugo, Double Mozzarella</p> <p>PRAWN 27 Garlic Prawns, Cherry Tomato, Feta Red Onion, Spinach, Roasted Capsicum</p> <p>PEPPERONI 25 American Style Loaded Pepperoni</p> <p>THE HRH 26 Ham, Bacon, Pepperoni, Roast Peppers, Spanish Onion</p> <p>HAWAIIAN 25 Double Smoked Virginia Ham, Roast Pineapple</p> <p>3 LITTLE PIGS 27 Double-Smoked Virginia Ham, Smoked BBQ Sauce, Black Forest Bacon, Pork & Fennel Sausage,</p> <p>PERI PERI CHICKEN 27 Bacon, Roasted Peppers & Spanish Onion</p>

FINGER FOOD MENU CONTINUED

QTY	<p>ASSORTED FINGER SANDWICHES 175</p> <p>(100 PIECES)</p> <p>Ham & Swiss Cheese Egg & Lettuce Swiss Cheese, Tomato, Cucumber & Lettuce Chicken & Avocado Tuna & Spanish Onion</p>	QTY	<p>PARTY PLATTER 115</p> <p>(48 PIECES)</p> <p>Mixed Platter of Party Pies & Sausage Rolls, Tomato & BBQ Sauce</p>
QTY	<p>PASTIZZI 105</p> <p>(60 PIECES)</p> <p>Spinach & Feta Triangles</p>	QTY	<p>ASIAN PLATTER 120</p> <p>(50 PIECES)</p> <p>Dim Sims, Mini Samosas, Chicken Karaage, Cocktail Vegetable Spring Rolls, Chilli Caramel</p>
QTY		QTY	<p>KIDS PLATTER 65</p> <p>Chicken Nuggets, Chips & Tomato Sauce</p>

SOMETHING SWEET

QTY	<p>SEASONAL FRUIT PLATTER 70</p> <p>Selection of Cut Fruits</p>	QTY	<p>MINI CROISSANTS 125</p> <p>(48 PIECES)</p> <p>Served With Strawberry Preserve</p>
QTY	<p>PETITE BLUEBERRY MUFFINS 115</p> <p>(40 PIECES)</p> <p>Freshly Baked Assorted Mini Muffins</p>	QTY	<p>BLUEBERRY CHEESECAKE 110</p> <p>(50 PIECES)</p>
QTY		QTY	<p>CARROT & WALNUT CAKE 110</p> <p>(50 PIECES)</p>

FINGER FOOD SUGGESTED TIMES :

BOOKING FORM

BOOKING DETAILS

NAME _____

PHONE _____

EMAIL _____

EVENT DATE _____

EVENT TYPE _____

AREA THE HUNTER ROOM

START TIME _____

SETUP / DECORATE TIME _____

DIETARY REQUIREMENTS _____

MUSIC / ENTERTAINMENT _____

TEA / COFFEE STATION - \$50 YES NO

INSERT BAR TAB YES NO

IF YES, LIMIT \$ _____

TABLES REQUIRED

Large rounds seating a maximum of 8 guests at each,
plus small bar tables, a maximum of 4 guests at each.

ADDITIONAL TABLES / EQUIPMENT

(cake table, table cloths, gift table, projector etc.)

PAYMENT DETAILS

NON REFUNDABLE DEPOSIT : THE HUNTER ROOM \$300

Please pay deposit upon booking to secure your date.

PAYMENT OPTIONS: CASH CARD PAYMENT

CREDIT CARD DETAILS

CARD HOLDER NAME _____

CARD NUMBER _____

EXP DATE ____ / ____ CVC _____

Please sign and date below to acknowledge that you agree
to the terms & conditions stated on the following page

SIGN _____

DATE _____

TERMS & CONDITIONS

BOOKING CONFIRMATION	The booking form is to be filled out and emailed to functions@hunriverhotel.com.au or handed in to the Event Manager. Final numbers & meal selection must be completed 2 weeks prior to the event, along with all dietary requirements.
ROOM HIRE & DEPOSIT	A holding deposit of \$300 is required to secure your booking. This will be deducted from the cost of the food on the night of your event, only provided you meet our \$2000 minimum spend. If you have not met our \$2000 minimum spend, the \$300 deposit will pay for your room hire fee on the night of your event.
TYPE OF EVENT	The Hunter River Hotel welcomes all types of events, whether it is a wedding, engagement party, birthdays, wakes, anniversaries. However due to licensing restrictions, we do not accept 18th birthday celebrations.
PRICING	Please note prices listed are subject to change at our discretion. The price you will be charged will be the valid price when you confirm your event.
PAYMENT	Final payment and food selection is due 1 week prior to your event if you are paying by cash or card. If you are paying via bank account transfer, a transfer receipt will be emailed to you.
FOOD & BEVERAGE	The Hunter River Hotel is a licensed venue; therefore, no external food or beverages is allowed to be brought into the premises. We allow a cake to be brought for celebrations at no additional cost. We can store the cake until it is required and can supply a knife, plates, spoons, and napkins.
DECORATION	Only Blotak is to be used for your decorations. Strictly no glitter, confetti or sticky tape is to be used in the hotel. All decorations must be taken down at the end of your event.
DAMAGE & CLEANING FEE	You are financially liable to any damage to Hunter River Hotel property, inclusive of fixtures & fittings whether administered by yourself or guests. There will be a cleaning fee for confetti or damages to the Room. Credit card is to be kept on file until the completion of your event for any charges. A quote will be emailed before any processing.
LOSS	Every effort will be made to ensure that your property & equipment is protected, however it is your responsibility to guard against theft.
CANCELLATION	Function bookings for the Hunter Room will not receive a refund of the deposit. Any cancellations for functions not held in the Hunter room will be accepted until 1 week prior to the event.

ESTD.



1845

ALTERNATE DROP MENU

2 COURSES \$60 / 3 COURSES \$75

ENTREE (CHOOSE 2)

DUKKHA CRUSTED LAMB RUMP Saffron Couscous, Mint Yoghurt (WARM)

CARAMELIZED ONION & GOAT CHEESE TART Pear & Rocket Salad (COLD) (V)

INDIVIDUAL ANTIPASTO Grilled Vegetables, Olives, Hummus, Danish Fetta, Lavosh (COLD) (V)

SALAD OF SMOKED CHICKEN Orange Segments, Mixed Leaf, Pomegranate (COLD)

PRAWN AND AVOCADO BRUSCHETTA Grilled Sourdough, Soft Fetta, Candied Balsamic (COLD)

MAIN (CHOOSE 2)

ALL MAINS SERVED WITH SEASONAL GREENS & THYME-ROASTED POTATO GALETTE

CRISP SKIN BARRAMUNDI Shaved Fennel & Radish, Grilled Lemon

CHARGRILLED CHICKEN SUPREME Filled w/ Cranberry & Brie, Saffron Cream

CHARGRILLED SIRLOIN STEAK Blistered Cherry Tomato, Red Wine Jus

CRISPY SKIN PORK BELLY Braised Red Cabbage, Spiced Apple Compote, Pan Juices

MOROCCAN COUSCOUS SALAD Saffron, Maple Glazed Pumpkin, Grilled Halloumi, Hommus (V)

DESSERT (CHOOSE 2)

STICKY DATE PUDDING w/ Bailey's Butterscotch, Vanilla Ice-Cream

KAFFIR LIME PANNACOTTA w/ Grilled Pineapple & Kiwi Fruit Salsa

MANGO CHEESECAKE w/ Strawberry Sorbet