

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.

GRAZING BOARD 220

A Selection of Local & Imported Cheeses,
Cured Continental Meats, House-Made
Dips, Pickled Vegetables, Seasonal Fruits
& Gourmet Crackers.

QTY

SLIDER BURGERS 160

(30 PIECES OF EACH)

WAGYU BEEF SLIDERS

Pickles, American Cheese, House BBQ

PERI PERI CHICKEN SLIDERS

Nashville Sauce, American Cheese

BATTERED KING DORY SLIDERS

Lettuce, Creamy Aioli

QTY

QTY

QTY

INDIVIDUAL PLATTERS 150

FOUR CHEESE ARANCINI (VG)

w/ Basil Pesto & Shaved Parmesan (60 pc)

CHICKEN SKEWERS

Honey Soy (35pc)

SALT & PEPPER SQUID (GF)

w/ Roast Garlic Aioli, Lemon (50pc)

VEGETABLE SPRING ROLLS (VG)

w/ Chilli Caramel (40pc)

TEMPURA KING DORY GOUJONS (DF)

w/ Caper Mayo (40pc)

WAGYU BEEF MEATBALLS (GF) (DF)

w/ Smoked BBQ Glaze (50pc)

PORK BELLY BITES (DF)

Glazed Kaffir Lime-Infused Sweet Soy (50pc)

QTY

QTY

QTY

QTY

QTY

QTY

QTY

QTY

QTY

QTY

QTY

QTY

PIZZAS

MARGHERITA

Tomato Sugo Base, Oregano,
Double Mozzarella

PRAWN

Garlic Prawns, Cherry Tomato,
Spanish Onion, Baby Spinach

PEPPERONI

American style loaded pepperoni

MEATLOVERS

Ham, Bacon, Pepperoni,
Roast Peppers, Spanish Onion

VEGETARIAN

Roast Pumpkin, Mushrooms, Confit
Garlic, Cherry Tomato, Baby Spinach

20

27

27

27

27

FINGER FOOD MENU CONTINUED

QTY	ASSORTED FINGER SANDWICHES 150 (80 PIECES) Ham & Swiss Cheese Egg & Lettuce Swiss Cheese, Tomato, Cucumber & Lettuce Roast Chicken	QTY	PARTY PLATTER 140 (48 PIECES) Mixed Platter of Party Pies & Sausage Rolls, Tomato & BBQ Sauce
QTY	KIDS PLATTER 75 50 Chicken Nuggets	QTY	ASIAN PLATTER 140 (100 PIECES) Dim Sims, Mini Samosas, Chicken Karaage, Cocktail Vegetable Spring Rolls, Chilli Caramel
		QTY	PASTIZZI 140 (60 PIECES) Spinach & Feta Triangles

SOMETHING SWEET

QTY	SEASONAL FRUIT PLATTER 100 Selection of Cut Fruits	QTY	WILDBERRY CHEESECAKE 115 (50 PIECES)
QTY	CARROT & WALNUT CAKE 110 (50 PIECES)	QTY	PETITE BLUEBERRY MUFFINS 115 (40 PIECES) Freshly Baked Assorted Mini Muffins

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@hunterriverhotel.com.au or handed in to the Event Manager. Final numbers & meal selection must be completed 1 week 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 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