

FUNCTIONS & EVENTS



Upstairs Event Spaces



Level 1 Exclusive

This whole floor can be used exclusively by combining the Playfair and Fordham Rooms

Seated capacity: 50
Features: TV screen, bar



Fordham Room

Plush velvets and rich colours. Can be extended across for additional seating

Seated capacity: 30-34
Features: TV screen, bar



Playfair Room

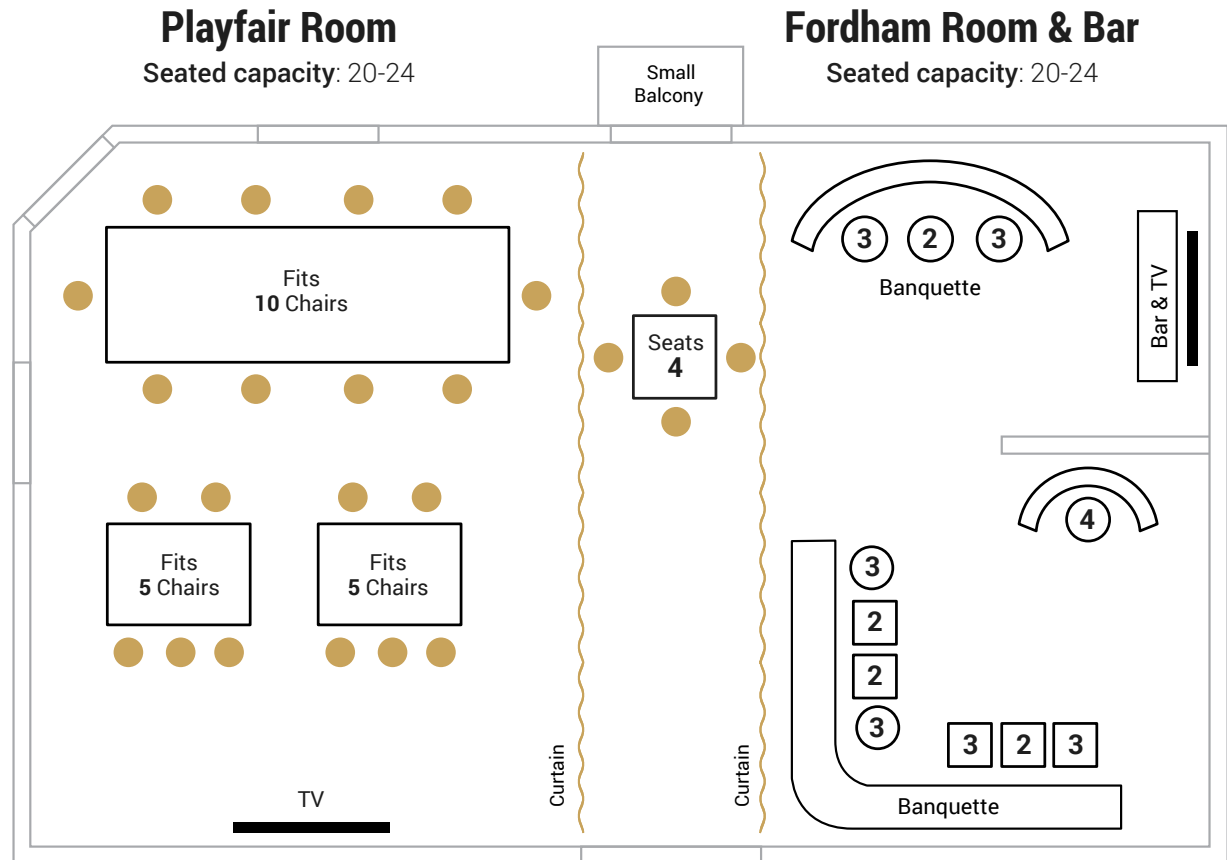
Natural light with 3 Louvered windows

Seated capacity: 20-24
Features: TV screen

Upstairs Event Spaces

Rooms can be used separately or combined.

Combined seated capacity: 50



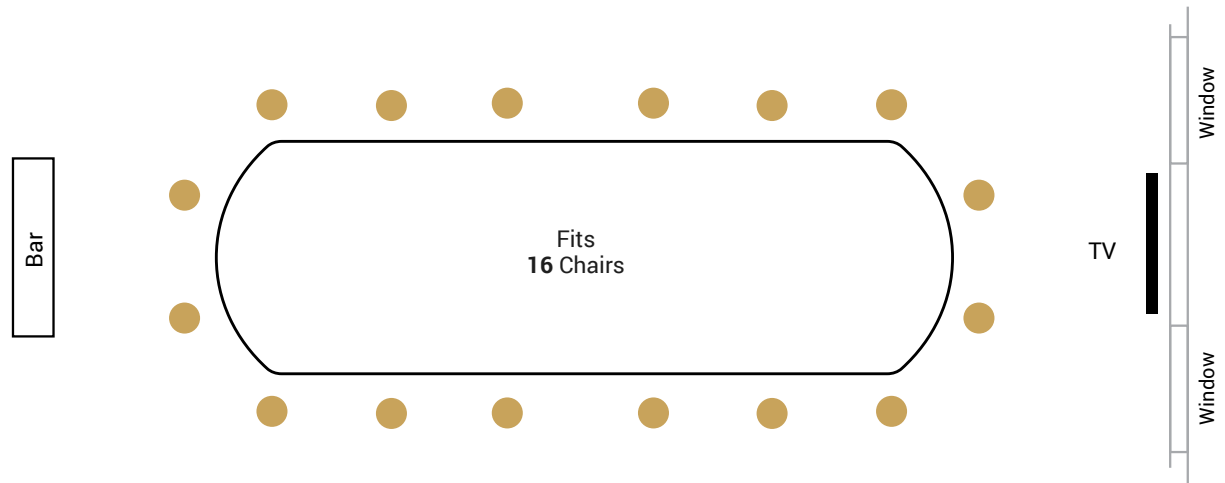
Upstairs Event Spaces

The Lodge

A nod to our political heritage featuring images of each Prime Minister

Seated capacity: 16

Features: TV screen, bar



Standard Set Menu

\$70pp Entrée & Main *OR* Main & Dessert
\$80pp Entrée, Main & Dessert

Choose From

Share Style

Pre-select 3 items for each course,
served share style for the table

Individually Plated/A

Pre-select 2 items for each course,
alternate serve

Individually Plated/B

Pre-select 2 items for each course,
served to your required guest numbers



Entrée

Choice of

Edamame Dip, Charred Bread (V)
Smoked Trout Dip, Sourdough
Crispy Squid, Green Chilli Sauce
Beef Carpaccio, Rocket Pesto & Fried Capers

Sides

To Share

Fries with Lemon Aioli
Radicchio, Cos Lettuce & Chives



Mains

Choice of

Mushroom Risotto, Mascarpone & Truffle Oil (V)
Whole Baby Barramundi, Citrus Caponata & Coriander
Grilled Trout, Kipfler Potatoes, Broccolini, Buerre Blanc
Chicken Supreme, Celeriac Puree & Pomegranate
Butterflied ½ Chicken, Preserved Lemon
Stuffed Pork, Dutch Carrots & Apple Sauce
Rump Cap Steak (250g), Rosemary Potatoes,
Broccolini & Jus

Dessert

Choice of

Chocolate Fondant with Salted Macadamia
White Chocolate Parfait with Honeycomb
Cheese Board (Chefs Selection, add \$7pp)

Please let us know any dietary requirements (vegetarian, vegan, GF, allergies) prior to your event!

Menu subject to change.

FUNCTIONS & EVENTS



MENUS

Premium Set Menu

\$90pp Entrée & Main *OR* Main & Dessert
\$110pp Entrée, Main & Dessert

Choose From

Share Style

Pre-select 3 items for each course,
served share style for the table

Individually Plated/A

Pre-select 2 items for each course,
alternate serve

Individually Plated/B

Pre-select 2 items for each course,
served to your required guest numbers



Entrée

Choice of

Edamame Dip, Charred Bread (V)
Freshly Shucked Oysters, Mignonette (6)
Chilled Tiger Prawn, Chilli & Lemon
Citrus Cured Kingfish Ceviche, Crostini
Charcuterie Board, Sourdough (add \$5pp)

Sides

To Share

Chat Potatoes with Horseradish Butter
OR
Fries with Lemon Aioli
Charred Greens with Toasted Almonds

Mains

Choice of

Mushroom Risotto, Mascarpone & Truffle Oil (V)
Pan-Fried Mahi Mahi, Pumpkin Puree, Confit Tomatoes, Crisp Prosciutto
Quarter Lamb Shoulder, Romesco & Dukkah (minimum 2 guests)
Duck Breast, Asparagus, Brussels Sprouts & Plum Sauce
Crispy Pork Belly, Carrot Puree, Soy Glazed Bok Choy, Chilli
Eye Fillet (200g), Chat Potatoes, Blackened Onion & Tarragon Cream

Dessert

Choice of

Chocolate Fondant with Salted Macadamia
White Chocolate Parfait with Honeycomb
Cheese Board (Chefs Selection, add \$7pp)

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MENUS

Platter Style Canapes



\$80 Platters

Each platter contains 10 pieces

Chicken Sliders

Beef Sliders

Veggie Sliders (V)

\$120 Platters

Each platter contains 20 pieces

Tomato & Basil Bruschetta (V, VG)

Pumpkin & Ricotta Tartlet (V)

Roast Beetroot & Goat Cheese Tartlet (V)

Pumpkin, Pesto & Pine Nut Tartlet (V, N)

Spinach & Feta Quiche (V)

Edamame Dip, Sorrel on Crostini (V, VG, DF)

House Hummus on Crostini (V, VG, DF)

Sydney Rock Oyster with Mignonette (DF, GF)

Chilled Prawn with Dill Mayo (DF, GF)

Tiger Prawn, Chilli, Spring Onion &
Sesame Seeds (DF, GF)



Menu subject to change.

Platter Style Canapes

\$140 Platters

Each platter contains 20 pieces

Smoked Chicken, Papaya & Mayo Tartlet (DF)
Caramelized Onion & Goat Cheese Quiche (V)
Smoked Salmon & Leek Quiche (DF, GF)
Prawn Vietnamese Rice Paper Roll (DF, GF)
Duck Vietnamese Rice Paper Roll (DF, GF)
Duck Pancake with Hoisin Sauce
Trout Dip, Horseradish Cream on Crostini
Citrus Cured Trout, Dill & Labneh
Seared Tuna with Sesame Seed & Ponzu
Steak Tartare, Capers, Dill Pickle, Sourdough (DF)
Beef Carpaccio, Rocket Pesto on Crostini (DF)
Aussie Beef Pie
Butter Chicken Pie
Pork & Fennel Sausage Roll
Beef Spring Roll
Vegetarian Spring Roll (V, VG)
Vegetarian Samosa (V, VG)
Zucchini Flower, Ricotta Cheese (V, GF)
Falafel with Yogurt (V, GF)
Zucchini & Haloumi Fritter (V, GF)
Truffled Mushroom Arancini (V)
Zucchini & Fontina Croquettes (V)

\$160 Platters

Each platter contains 20 pieces

Petit Lamb Tacos (DF)
Petit Pork Tacos (DF)
Petit Chicken Tacos (DF)
Tempura Prawn Skewers (DF, GF)
Chicken Skewers (DF, GF)
Lamb Skewers (DF, GF)
Lamb Kofta (DF, GF)
Cocktail Barramundi with Dill Mayo (DF)
Crispy Pork Belly & Betel Leaves (DF, GF)
Chicken Thigh with Seoul Sauce (DF, GF)
Chicken Dumplings with Soy Sauce (DF)

Dietary Requirements:

V – vegetarian
VG – vegan
GF – gluten free
DF – dairy free
N – contains nuts



Menu subject to change.

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Whole Suckling Pig

\$1100

Designed to share – 10 to 12 people

Experience a whole succulent suckling roast pig, succulantly cooked by our chef.



Served with

Roast Pumpkin & Brown Gravy

Plus Choice of 2x Sides

Rocket & Parmesan Salad

Fries with Lemon Aioli

Roasted Chat Potatoes

Grilled Seasonal Vegetables



Menu subject to change.

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MENUS

Terms and Conditions

PAYMENTS

All functions are to be paid in full by 4pm Monday the week of the function.

CANCELLATIONS

All cancellations must be in writing to the function manager. If cancellation occurs within 14 days of the event, the deposit will be forfeited.

Should you need to adjust or cancel a function booking due to COVID-19, we will do everything we can to ensure a smooth transition for you, including rescheduling of your event.

HOUSE POLICIES

The Four In Hand has a strict no 18th or 21st Birthday, Hens and/or Bucks Parties policy – if at any time during your function the venue is informed that it is in fact any of these occasions, the function will be immediately ended and all guests will be asked to leave the venue. The full deposit amount will be forfeited.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. The Four in Hand Hotel practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour.

DAMAGES

The guest remains financially responsible for any loss or damages to the premises incurred during the time of the event.

MINORS

Minors are allowed at the Four in Hand Hotel and must be accompanied by a parent or legal guardian at all times. Minors are not permitted in bar areas, or in gaming areas. It is the guests responsibility to ensure Venue Management are aware of minors attending. Any guests underage without valid identification may be asked to leave at Managers discretion.

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