

FUNCTION ROOMS

CLYDESDALE



CAPACITY

SEATED: 25

STANDING: 30

SUFFOLK



CAPACITY

SEATED: 14

STANDING: 14

FUNCTION ROOMS

CLEVELAND



CAPACITY

SEATED: 12

STANDING: 15

MORGAN



CAPACITY

SEATED: 18

STANDING: 25

This area consists of 2 adjoining rooms and can also be combined with the Cleveland room for larger groups of 30 seated & 60 standing

CANAPÉ MENU

COLD \$5 EA

smoked salmon & herb creamed cheese on grilled toasts DF ON REQUEST

prosciutto, apple and speck tartlet with rocket, reggiano & vincotto

smoked chicken, corn & herb mayo pillow sandwiches DF

smoked salmon, cream cheese, red onion & caper pillow sandwiches DF ON REQUEST

balmain bay bug slider with southern-spiced mayo & fragrant herbs

HOT \$4 EA

cheeseburger spring rolls (2 PER SERVE)

leek and potato croquettes with smoked aioli v

beetroot and goats cheese arancini v

vegetable spring rolls with hot & sour dipping sauce VEGAN, DF (2 PER SERVE)

buttermilk chicken riblets GF

battered corn dogs with house-made bbq sauce GF

pea soup, lemon baked ricotta & crispy onions v,GF

HOT \$5 EA

parmesan crumbed artichokes & blue cheese dipping sauce v

mac n cheese balls with cauliflower purée v

jerk chicken skewers with cucumber lassi GF, DF ON REQUEST

turkey sausage roll with cranberry compote

salmon tartare with ponzu dressing in a cucumber cup GF, DF

confit duck, onion jam & goats cheese quiche

smoked brisket croquettes with hot mustard mayo

dry-aged beef slider, melted cheese, special burger sauce, house-made pickles & ketchup

chilli & coconut prawns with cuban rum caramel GF, DF

VEGAN

tempura okra with a spicy ranch dressing \$4EA
2 PER SERVE

smoked pumpkin arancini \$4EA

asparagus arancini \$4EA

smoked tomato bruschetta with basil & balsamic \$5EA

SWEET

Baileys & espresso martini tiramisu cups \$6EA

Banoffee spring rolls \$6EA

Pizza ball doughnuts \$4EA
choice of jam, cream or nutella

MINIMUM ORDER OF EACH CANAPE ITEM IS 20 PIECES.

PLEASE HAVE YOUR CATERING ORDER FINALISED AND PAID FOR 2 WEEKS PRIOR TO YOUR EVENT.

IF YOU HAVE ANY QUESTIONS PLEASE DON'T HESITATE CONTACT US VIA EMAIL AT FUNCTIONS@FOURINHAND.COM.AU OR PHONE US ON 7200 5577

GF: GLUTEN FREE

DF: DAIRY FREE

V: VEGETARIAN

CANAPÉ PACKAGES

PACKAGE 1

\$19 PER PERSON

beef pie
cured salmon bruschetta, brie, fried capers with vincotto GF & DF ON REQUEST
vegetarian rice paper rolls VEGAN, GF, DF
jerk chicken skewer GF, DF ON REQUEST
buttermilk chicken riblets GF

PACKAGE 2

\$29 PER PERSON

mac n cheese balls with cauliflower purée v
cheeseburger spring rolls
smoked chicken, corn & herb mayo pillow sandwiches DF
leek & potato croquettes with smoked aioli
pulled beef brisket slider with slaw & aioli
assorted gourmet pies
beetroot & goats cheese arancini v

PACKAGE 3

\$45 PER PERSON

beetroot & goats cheese arancini v
buttermilk chicken riblets GF
vegetarian rice paper rolls VEGAN, GF, DF
smoked salmon, brie & caper pillow sandwich with spinach & red onion DF ON REQUEST
leek & potato croquettes with smoked aioli v
cheeseburger spring rolls
dry aged beef slider, melted cheese, pickles, ketchup & burger sauce
smoked beef brisket croquettes with hot mustard mayo
chilli & coconut prawns with cuban rum caramel GF, DF
jerk chicken skewers GF, DF ON REQUEST

PACKAGE 4

\$60 PER PERSON

natural oysters with mignonette GF, DF
paprika spiced calamari with hummus GF
ASSORTED SLIDERS:
- beef, cheese, pickles, onions, ketchup & burger sauce
- southern fried chicken, american cheddar, avocado salsa & chipotle mayo
- spiced pulled pork, swiss cheese, slaw & pickles
ASSORTED GOURMET PIES: chicken, beef & pepper beef
beetroot & goats cheese arancini v
ASSORTED PILLOW SANDWICHES:
- smoked salmon, brie & caper with spinach & red onion DF ON REQUEST
- smoked chicken, corn & herb mayo DF
- heirloom tomato, bocconcini & basil with vincotto V, DF & VEGAN ON REQUEST
chilli & coconut prawns with cuban rum caramel GF, DF
jerk chicken skewers GF, DF ON REQUEST

ADD SOMETHING SWEET

baileys & espresso martini tiramisu cups \$6 EA
banoffee spring rolls \$6 EA
pizza ball doughnuts \$4 EA
choice of jam, cream or nutella

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GF: GLUTEN FREE

DF: DAIRY FREE

V: VEGETARIAN

BANQUET MENU

\$100 PER PERSON

ENTREE choice of 3

STEAK TARTARE GF*

eye fillet, capers & dill pickle served with crostini

½ DOZEN SYDNEY ROCK OYSTERS

pickled ginger & shallot vinaigrette

ZUCCHINI FLOWERS

blue cheese & cranberry

MAIN choice of 3

RIVERINE SIRLOIN (MBS2+)

jerusalem artichoke puree, dutch carrots, broccolini & red wine jus

BAKED BLUE EYED COD

seafood risotto & creamy white wine sauce

SPINACH & FETTA QUICHE

julienne salad with lemon & honey vinaigrette

DESSERT

MINI PAVLOVA

whipped cream & fresh seasonal fruit

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BEVERAGE PACKAGE

SILVER PACKAGE

3HR \$55PP

4HR \$65PP

AVAILABLE FOR GROUPS OF 20 OR MORE

SPARKLING WINE

Markview Brut Cuvee

WHITE WINE

Markview Sauvignon Blanc

Markview Chardonnay

ROSÉ

Skimstone Sangiovese Rosé

RED WINE

Markview Cabernet Merlot

TAP BEER

Hahn Super Dry

Stone & Wood Pacific Ale

TAP CIDER

Treehouse Apple Cider

BOTTLE BEER

Cascade Light

NON-ALCOHOLIC

Soft Drink

Juice

GOLD PACKAGE

3HR \$70PP

4HR \$80PP

AVAILABLE FOR GROUPS OF 20 OR MORE

SPARKLING WINE

Ca'Val Prosecco

WHITE WINE

Tai Nui Sauvignon Blanc

Winery of Good Hope Chenin Blanc

Skimstone Chardonnay

ROSÉ

Skimstone Sangiovese Rosé

RED WINE

Skimstone Sangiovese

Burns & Fuller Shiraz

TAP BEER

Hahn Super Dry

A choice of 3 craft beers – ask your functions coordinator for more info!

TAP CIDER

Young Henrys Cloudy Cider

BOTTLE BEER

Cascade Light

NON-ALCOHOLIC


Soft Drink

Juice

Whole SUCKLING PIG OR LAMB

\$90 PER PERSON

MINIMUM 15 PEOPLE



DESIGNED TO SHARE
INCLUDES ALL THE TRIMMINGS

CHOICE OF SIDES

Select 4 from the following sides for the table

- KING EDWARD MASH
- ROCKET & PARMESAN SALAD
- FRIES
- SAUTÉED KIPFLER POTATOES
- GREEN BEANS
- SLAW
- FRESH CORN COB
- HEIRLOOM CARROTS

**VEGETARIANS CAN BE ACCOMMODATED WITH A PLATED VEGETARIAN DISH*

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FUNCTION BOOKING FORM

COMPANY/ORGANISATION (IF APPLICABLE): _____

NAME: _____

CONTACT NUMBER: _____

EMAIL: _____

EVENT DATE: ____/____/____

MINIMUM SPEND: \$ _____

EVENT NAME: _____

EVENT TIME: START: _____ FINISH: _____

NUMBER OF GUESTS: ADULTS: _____ CHILDREN: _____

CATERING REQUIRED: YES / NO

DIETRY REQUIREMENTS: _____

BAR: (PLEASE CIRCLE)

GUESTS PAY THEIR OWN

BAR TAB

BEVERAGE PACKAGE

SILVER

GOLD

CREDIT CARD TYPE: (PLEASE CIRCLE)

VISA

MASTERCARD

AMEX

CARD NUMBER: _____

EXPIRY: ____/____ CVV: _____

SIGNATURE REQUIRED: _____

DATE: ____/____/____

TERMS & CONDITIONS:

*IF YOU HAVE ANY QUESTIONS PLEASE CONTACT US ON 02 7200 5577 OR
EMAIL FUNCTIONS@FOURINHAND.COM.AU*

TO SECURE YOUR FUNCTION, A SIGNED BOOKING FORM AND A DEPOSIT ARE REQUIRED. MANAGEMENT RESERVES ALL RIGHTS TO RE-ALLOCATE OR BOOK THE SPACE/S AVAILABLE IF THE BOOKING HAS NOT YET BEEN CONFIRMED. CARE WILL BE TAKEN TO ALLOW TENTATIVE BOOKINGS TIME TO CONFIRM.

A MINIMUM SPEND MAY APPLY AS ADVISED BY YOUR EVENT MANAGER. THE MINIMUM SPEND CANNOT BE USED FOR TAKEAWAY SALES, OR BE REDEEMED ON ANY DATE APART FROM YOUR EVENT DATE. IF THE MINIMUM SPEND IS NOT MET, THE DIFFERENCE WILL BE CHARGEABLE TO THE CUSTOMER. CANCELLATION WITHIN 14 DAYS OF THE FUNCTION BOOKING WILL RESULT IN LOSS OF THE DEPOSIT IN FULL. THE DEPOSIT CANNOT BE PUT TOWARDS FOOD AND BEVERAGE ORDERS AND WILL BE REFUNDED WITHIN 7 DAYS OF YOUR EVENT, SUBJECT TO BREAKAGES AND MINIMUM SPEND REQUIREMENTS. ALL CATERING REQUIREMENTS AND PAYMENTS ARE REQUIRED 2 WEEKS IN ADVANCE OF YOUR FUNCTION AND ARE NON-REFUNDABLE. A CAKE-AGE FEE OF \$3.50 PER PERSON MAY APPLY. PAYMENT IS ACCEPTED VIA CREDIT CARD, ONLINE TRANSFER AND IN CASH. BANKING DETAILS ARE AS ABOVE. THE FOUR IN HAND HOTEL REQUIRES NOTICE IF MINORS WILL BE PRESENT AT THE EVENT. OUR STAFF ARE UNDER STRICT INSTRUCTION FROM THE LICENSEE REGARDING THE RESPONSIBLE SERVICE OF ALCOHOL, AND PATRONS MAY BE ASKED TO LEAVE IF THERE ARE SIGNS OF INTOXICATION. SECURITY IS REQUIRED FOR ALL 18TH AND 21ST BIRTHDAYS AT THE COST OF THE PATRON. THE COST OF SECURITY IS \$50 PER HOUR (MINIMUM 3 HOURS) AND 1 GUARD PER 50 PEOPLE IS REQUIRED. THIS COST MUST BE PAID PRIOR TO THE EVENT.

I/WE ACKNOWLEDGE THAT I HAVE READ, UNDERSTAND AND AGREE TO THE TERMS AND CONDITIONS OF THE BOOKING. I HEREBY CONSENT THE FOUR IN HAND HOTEL TO CHARGE FOR A \$100 DEPOSIT TO SECURE THE FUNCTION AND FOR THE ABOVE CARD TO BE CHARGED FOR SHORTFALL ON THE MINIMUM SPEND FOR MY EVENT.

NAME: _____

SIGNATURE: _____

DATE: ____/____/____