

MELBOURNE CUP

WHOLE SUCKLING PIG

\$110 PER PERSON - DESIGNED TO SHARE - MINIMUM 10 PEOPLE, ADDITIONAL \$110 PER PERSON

TO START

...

HOUSE BAKED BREAD, WHIPPED BUTTER
WARM MARINATED OLIVES V

ENTRÉE

To share for the table

...

PAN SEARED SCALLOPS - pea puree, charred shallots, smoked hock jus GF
BEETROOT & GIN CURED SALMON - pickled cucumber, dill labne

MAIN

...

WHOLE SUCCULENT SUCKLING ROAST PIG CARVED AT YOUR TABLE BY OUR CHEF

SERVED WITH

...

OREGANO & CARRAWAY ROAST PUMPKIN
ROASTED NEW SEASON POTATOES
STEAMED SEASONAL VEGETABLE
SAGE & ONION JUS

*VEGETARIANS CAN BE ACCOMMODATED WITH A PLATED VEGETARIAN DISH



GF GLUTEN FREE V VEGETARIAN
MENU IS SUBJECT TO CHANGE

MELBOURNE CUP

PREMIUM SET MENU

\$90 PER PERSON - CHOOSE YOUR ENTRÉE AND MAIN COURSE ON THE DAY

TO START

...

HOUSE BAKED BREAD, WHIPPED BUTTER
WARM MARINATED OLIVES V

AMUSE BOUCHE

...

SWEET CORN AND CRAB MEAT VELOUTE, WHITE TRUFFLE OIL

ENTRÉE

Choice of

...

BEETROOT & GIN CURED SALMON - pickled cucumber, dill labne
PAN SEARED SCALLOPS - pea puree, charred shallots, smoked hock jus GF
SYDNEY ROCK OYSTERS - pickled ginger mignonette GF
BEEF TARTARE - grilled sourdough

MAIN

Choice of

...

POTATO CRUSTED SNAPPER PIE - spiced puff pastry
LINGUINE PESCATORE - prawns, fish & squid, in a tomato & white wine sauce
200GM GRASSLANDS EYE FILLET - charred sugarloaf cabbage, sweet potato & tarragon cream
ROASTED CHICKEN SUPREME - sweet potato mash, seasonal vegetables

DESSERT

Choice of

...

CREME BRULEE - fresh cream, seasonal fruit, almond biscotti
PAVLOVA - seasonal fresh fruit



GF GLUTEN FREE V VEGETARIAN
MENU IS SUBJECT TO CHANGE

MELBOURNE CUP BOOKING FORM

To secure a booking this form is to be filled in and returned to the
Functions Manager via functions@fourinhand.com.au. Please ensure all fields are completed.

NAME:

COMPANY/BOOKING NAME:

PHONE:

MOBILE:

EMAIL:

RESERVATION DATE: TUESDAY 5 NOVEMBER

NUMBER OF GUESTS:

START TIME:

END TIME:

EVENT SPACE:

FORDHAM ROOM PLAYFAIR ROOM LEVEL 1 EXCLUSIVE

THE LODGE BISTRO

MINIMUM SPEND:

CATERING REQUIREMENTS (tick relevant)

BISTRO MENU \$90 PREMIUM SET MENU \$110 SUCKLING PIG PACKAGE

STANDARD BEVERAGE PACK PREMIUM BEVERAGE PACK

OTHER:

CREDIT CARD DETAILS:

VISA MASTERCARD AMEX

CARD NUMBER:

EXPIRY:

CCV:

I acknowledge that I have read and agree to the Terms and
Conditions outlined on the following page of this booking form.

NAME:

SIGNATURE:

DATE:

Terms And Conditions

FUNCTION PAYMENTS

A 25% deposit of the minimum spend or estimated numbers is required to secure this event. Final payment of remaining minimum spend will be required to be paid 10 business days prior to the function date. All additional food and beverage purchased on the day of the function are to be finalised on the completion of the function.

MINIMUM SPEND

The minimum spend is redeemable by food & beverage purchases on the day. This spend is to be used by clients on the day of the event in the duration. This is a non-refundable amount and cannot be used on a separate day or for takeaway purchases.

FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Any final numbers and catering requirements are to be received and paid for within 10 day business of the function date. All catering requirements will be processed on your nominated card.

CANCELLATIONS

All cancellations must be in writing to the Functions Manager.

If the cancellation occurs within 4 weeks of the function date - the deposit will be forfeited.

If the cancellation occurs within 3 weeks of the function date - 50% of the minimum spend will be owed.

If the cancellation occurs within 2 weeks of the function date - 100% of the minimum spend will be owed.

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 client 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 client's responsibility to ensure Venue Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at Managers discretion.

AUDIO VISUAL

Clients are permitted to use the TV screens in the functions spaces and for free of charge.