



FUNCTIONS & EVENTS



105 SUTHERLAND ST PADDINGTON
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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 & BAR

PLUSH VELVETS AND RICH COLOURS CAN BE EXTENDED ACCROSS FOR ADDITIONAL SEATING

SEATED CAPACITY: 30-34

FEATURES: TV SCREEN, BAR



UPSTAIRS EVENT SPACES



PLAYFAIR ROOM

NATURAL LIGHT WITH
3 LOUVERED WINDOWS

SEATED CAPACITY: 20-24
FEATURES: TV SCREEN



THE LODGE

A NOD TO OUR POLITICAL
HERITAGE FEATURING IMAGES
OF EACH PRIME MINISTER

SEATED CAPACITY: 16
FEATURES: TV SCREEN, BAR

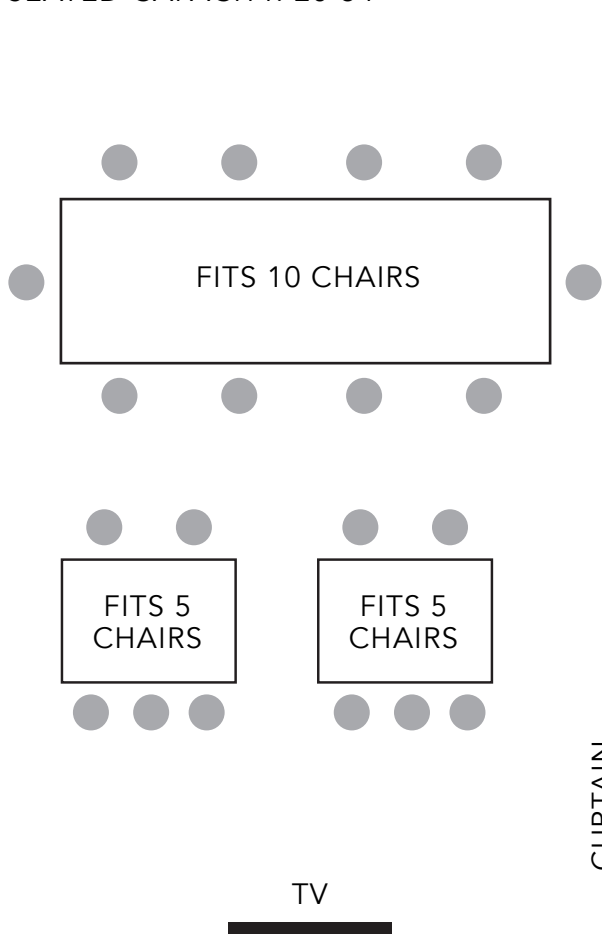


PLAYFAIR + FORDHAM ROOMS

ROOMS CAN BE USED SEPARATELY OR COMBINED.
COMBINED SEATED CAPACITY: 50

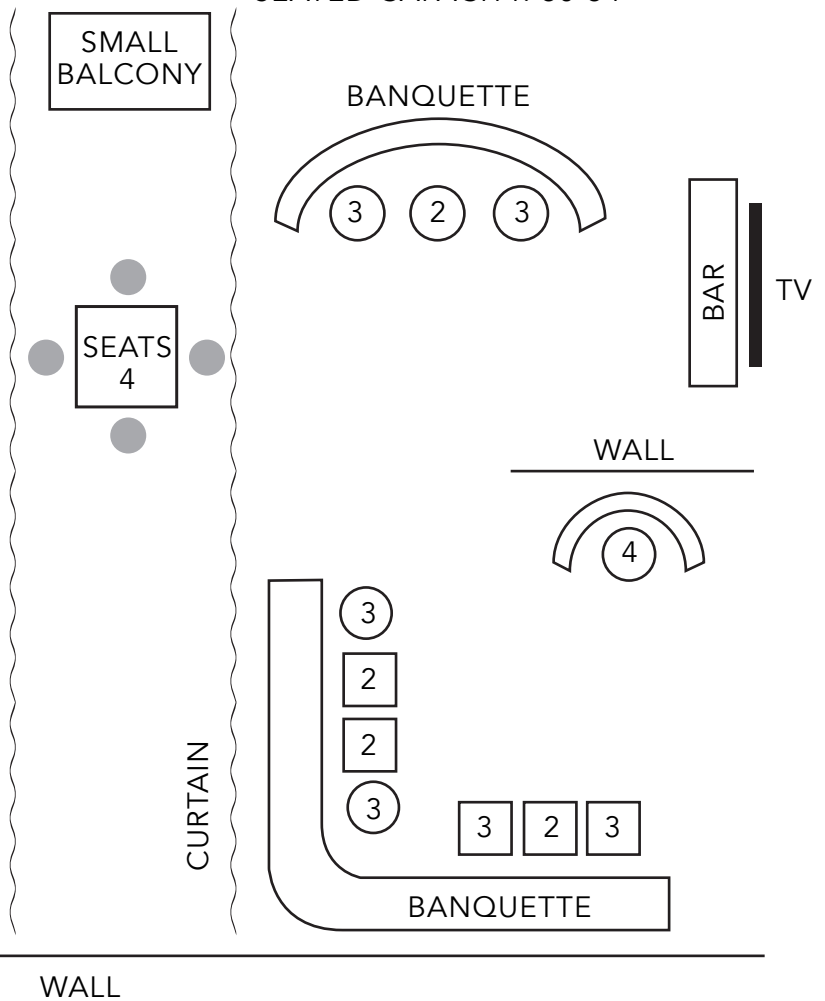
PLAYFAIR ROOM

SEATED CAPACITY: 20-34



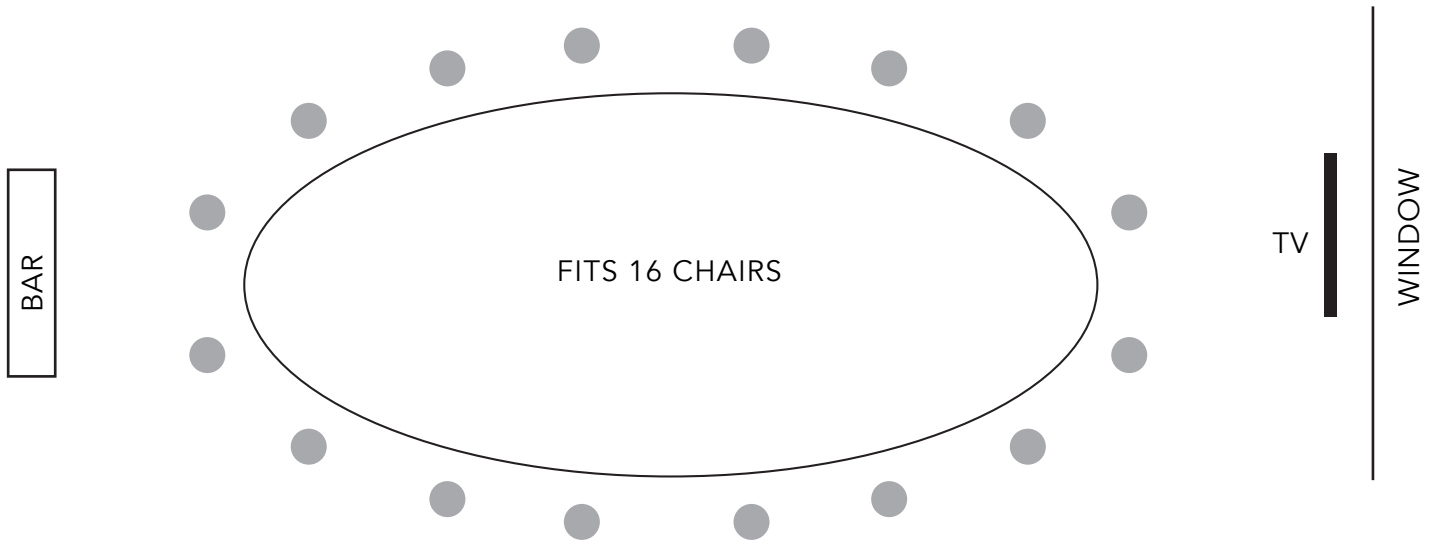
FORDHAM ROOM & BAR

SEATED CAPACITY: 30-34



- * CAN CLOSE EITHER CURTAIN TO INCLUDE THE EXTRA TABLE OF 4
- * FLOOR PLAN IS NOT TO SCALE

THE LODGE



PLATTER STYLE CANAPÉS

\$80 PLATTERS

Each platter contains 20 pieces

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- STUFFED MUSHROOMS - tomato, herbs, cheese
- ZUCCHINI FRITTER - sweet corn mayo
- SMOKED SALMON WAFER - dill, cream cheese
- PINWHEELS - HAM, CHEESE, pickle, flaky pastry
- PARFAIT CRISP - chicken liver parfait, crispy wafer, seasonal relish
- PIZZA FINGERS - thick crust, tomato, salami, mozzarella
- SAUSAGE ROLLS - pork & beef, flaky pastry
- TRADITIONAL ARANCINI - bolognese, rice, egg

\$120 PLATTERS

Each platter contains 20 pieces

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- BEETROOT & GIN CURED SALMON - capers, dill, labneh
- PRAWN BRUSCHETTA - tomato, onion, basil
- CHARRED CHORIZO - romesco, lavosh
- STEAK TARTARE - olive oil, micro herbs, sourdough

\$120 OYSTER PLATTER

Each platter contains 24 oysters

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- SYDNEY ROCK OYSTERS - lemon pepper granita or natural

\$160 PLATTERS

Each platter contains 20 pieces

...

- VEGGIE SLIDER - cauliflower rosti, garlic aioli
- FISH COCKTAIL - battered barramundi, fries, tartare
- SKEWERS - satay chicken, beef brisket or lamb kofta
- CROQUETTE - slow-cooked pork shoulder, caraway seeds, herbs
- SOFT SHELL TACOS - beef, chicken or veg
- BEEF BRISKET SLIDER - beef brisket, blue cheese aioli
- YORKSHIRE PUDDING - roast beef, gravy, horseradish cream

Menu is subject to change



STANDARD SET MENU

\$55 ENTRÉE & MAIN OR MAIN & DESSERT | \$65 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

...

ZUCCHINI FLOWERS V - ricotta, sultana, parsley

SALT & PEPPER SQUID GF - chilli, shallots, lemon

BEEF CARPACCIO - cherry tomato, sesame, fried capers

CHICKEN LIVER PARFAIT - house pickles & grilled sourdough

MAIN

Choice of

...

MUSHROOM RISOTTO V - mascarpone, truffle oil

SNAPPER GF - kumara, asparagus, white wine butter emulsion

CHICKEN SUPREME - king edward mash, seasonal vegetables

250G BROOKLYN VALLEY PASTURE FED SIRLOIN GF - mbs 2+, roasted kipfler
potato, broccolini, red wine jus

SIDES

To share

...

GREEN LEAF SALAD GF V

DESSERT

Choice of

...

TIRAMISU

CHEESE BOARD* - selection of 2 Australian cheeses, dried fruit, lavosh

Menu is subject to change

* DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN



PREMIUM SET MENU

\$75 ENTRÉE & MAIN OR MAIN & DESSERT | \$80 ENTRÉE, MAIN & DESSERT

All options include starters and sides

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

TO START

HOUSE BAKED BREAD W WHIPPED BUTTER

WARM MARINATED OLIVES GF V

ENTRÉE

Choice of

...

ZUCCHINI FLOWERS V - ricotta, sultana, parsley

SYDNEY ROCK OYSTERS GF - pickled ginger mignonette

SEARED SCALLOPS GF - pea purée, salmon roe, charred spring onion

STEAK TARTARE - eye fillet, capers, dill pickle, sourdough

CHARCUTERIE BOARD* - chef's selection of cured meats, roasted & pickled vegetables, charred baby octopus

MAIN

Choice of

...

MUSHROOM RISOTTO V - mascarpone, truffle oil

BLUE EYE TREVALLA ANGEL HAIR PASTA - champagne cream, salmon roe, chervil

BALLOTINE OF CORN-FED CHICKEN - chestnuts, heirloom vegetables, pearl barley, sage

LAMB RUMP - caponata, crisp potato, red wine jus

200G GRAIN FED BLACK ANGUS EYE FILLET GF - jerusalem artichoke purée, broccolini red wine jus

SIDES

To share

...

MIXED STEAMED GREENS GF V

FRENCH FRIES

DESSERT

Choice of

...

TIRAMISU

CREME BRULEE

CHEESE BOARD* - selection of 2 Australian cheeses, dried fruit, lavosh

Menu is subject to change

* DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN

WHOLE SUCKLING PIG

\$85 PER PERSON

DESIGNED TO SHARE

Minimum 10 people, additional \$85 per person

...

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

SERVED WITH

OREGANO & CARRAWAY ROAST PUMPKIN
SAGE & ONION JUS

ALSO SELECT 2 SIDES FROM BELOW

ROCKET AND PARMESAN SALAD

GARDEN SALAD

FRIES

BUTTERY MASH

ROASTED NEW SEASON POTATOES

STEAMED SEASONAL VEGETABLES

SAUTEED BUTTON MUSHROOMS

*VEGETARIANS CAN BE ACCOMMODATED WITH A PLATED VEGETARIAN DISH



Menu is subject to change

* DESIGNED TO SHARE BETWEEN ALL GUESTS
GF - GLUTEN FREE V - VEGETARIAN



STANDARD BEVERAGE PACKAGE

3 HOURS \$55PP | 4 HOURS \$65PP



SPARKLING

MINE HOST BRUT CUVEE

WHITE WINE

MINE HOST SAUVIGNON BLANC

RED WINE

MINE HOST SHIRAZ CABERNET MERLOT

TAP BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

BOTTLED BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

NON-ALCOHOLIC

SOFT DRINK

JUICE

Menu is subject to change



PREMIUM BEVERAGE PACKAGE

3 HOURS \$70^{PP} | 4 HOURS \$80^{PP}

SPARKLING

TEMPUS TWO COPPER SERIES PROSECCO

WHITE WINE

TAI NUI SAUVIGNON BLANC
WINERY OF GOOD HOPE CHENIN BLANC
SKIMSTONE CHARDONNAY

ROSÉ

SKIMSTONE SANGIOVESE ROSE

RED WINE

SKIMSTONE SANGIOVESE
ROAD TO ENLIGHTENMENT SHIRAZ

TAP BEER OR CIDER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT TAPS

BOTTLED BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

NON-ALCOHOLIC

SOFT DRINK
JUICE



Menu is subject to change

