



**CROSSROADS**  
HOTEL

# FUNCTION PACKAGES

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# WELCOME

Crossroads Hotel, Casula offers a range of function packages that can accommodate groups as small as 20 or groups larger than 200.

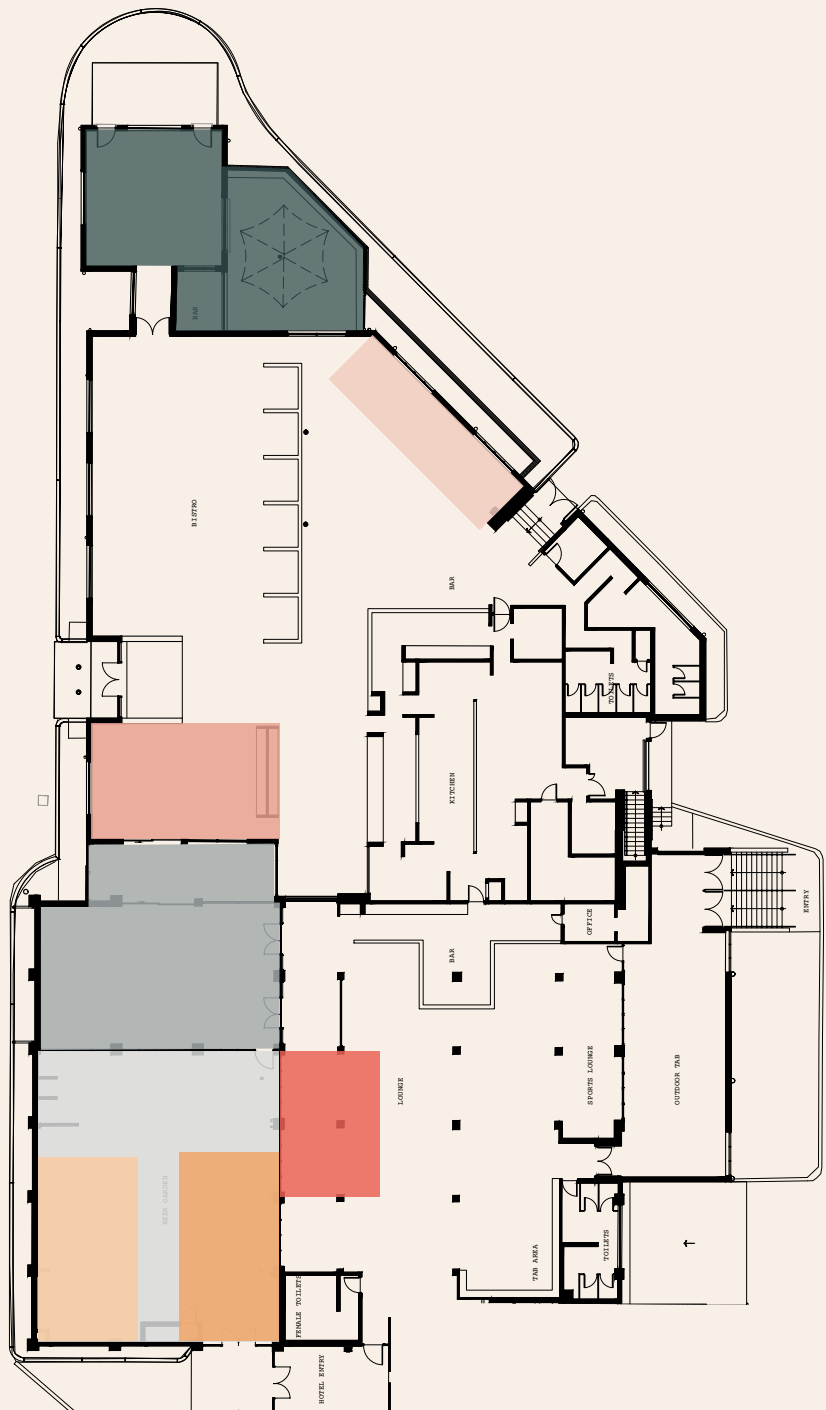
We have a large selection of food and beverage packages available and can tailor your function to suit any style or occasion.

- Engagements
- Weddings
- Corporate functions
- Wakes and bereavement
- Milestone birthdays
- Sporting club events
- Award nights
- Celebrations - baby showers, bridal showers



# VENUE MAP

-  Pavilion One  
7m x 7m
-  Lounge One  
7m x 12.5m
-  Courtyard  
12.5m x 11m
-  Garden Terrace  
8m x 7m
-  Alfresco Dining  
10.5m x 4m
-  The Saloon  
6m x 9m
-  The Oasis  
6m x 10m
-  Hideaway  
12m x 4.5m



# PAVILION ONE

Enjoying a private North East aspect, your private pavilion offers an exclusive outdoor terrace with umbrellas, festoon lighting and a private bar.

Pavilion One is available for sit down dinners, cocktail parties and corporate meetings, with all of the latest audio visual equipment to cater for your party.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
75	40	✓	✓	✓	✓	✓	✓	✓	✓



# LOUNGE ONE

This is a versatile indoor/outdoor space that provides a private experience. Perfect for sit down dinners or larger style cocktail parties. Lounge One is ideal for a formal or informal get together.

Comes with an outdoor terrace and can also be expanded to included part of the courtyard for larger events.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
90	80	x	✓	✓	✓	✓	✓	✓	✓



# COURTYARD

Step outside into our newly renovated courtyard and enjoy the best Crossroads Hotel has to offer, al fresco style!

With an open-air design, you and your friends can enjoy fresh air breezing in with the added benefits of a retractable roof and climate control for those extreme weather days, all year round.

Our Alfresco Dining and Garden Terrace areas lie within our Courtyard and can be booked individually, as well as the entire Courtyard for exclusive events.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
200	150	✓	x	✓	✓	✓	✓	✓	✓



# ALFRESCO DINING

Welcome to our enchanting alfresco dining area, where nature becomes your backdrop and every meal is a delightful experience. Step into our open-air oasis, where you can indulge in the perfect blend of culinary delights and outdoor ambiance.

SEATED	LIMITED MENU	VENUE MUSIC	SHARED BAR	PRIVATE HOST	FESTOON LIGHTING	COCKTAILS
60	✓	✓	✓	✓	✓	✓



# GARDEN TERRACE

Our Garden Terrace offers a seamless fusion of indoor and outdoor splendour with refined sophistication. With a mixture of high and low tables this area can cater for both formal and cocktail events.

STANDING	SEATED	SHARED BAR	PRIVATE HOST	COCKTAILS	VENUE MUSIC	FESTOON LIGHTING
60	50	✓	✓	✓	✓	✓





# OASIS

From intimate family gatherings to professional occasions, our semi-private function space provides the ideal setting for your event. Celebrate in comfort and style, surrounded by the warm ambiance and attentive service that are the hallmarks of our venue.

SEATED	SHARED BAR	PRIVATE HOST	COCKTAILS	VENUE MUSIC	TV
40	✓	✓	✓	✓	✓



# THE SALOON

Experience the lively energy of our saloon bar, where laughter and camaraderie fill the air.

Whether you're celebrating a special occasion or simply gathering with friends, our bar offers a welcoming space to unwind and enjoy the company of loved ones and friends.

COCKTAIL/ SEATED	LIMITED MENU	VENUE MUSIC	COCKTAILS	PRIVATE HOST	SHARED BAR
60	✓	✓	✓	✓	✓



# THE HIDEAWAY

Our cocktail bar function space offers a sophisticated yet relaxed setting for any occasion.

Whether it's a corporate event, birthday celebration, or intimate gathering, this versatile space can be customized to suit your needs. Enjoy the flexibility of mingling at the bar or finding a cozy nook to converse and unwind.

STANDING/ SEATED	SHARED BAR	PRIVATE HOST	COCKTAILS	VENUE MUSIC	LIMITED MENU
50	✓	✓	✓	✓	✓



# GRAZING MENU

## BOARDS

### **Charcuterie Board | \$110**

Selections of cure & smoke meats, marinated vegetables, assorted dips, pickles & condiments

### **Cheese Tasting Plate | \$80**

Selections of local & imported cheese, quince paste, lavosh, dried fruits & nuts

## PLATTERS

### **Assorted Gourmet Sandwich & Wrap Platter | \$95**

Mixed selections, made fresh daily (vegetarian & dietary request available)

### **Slider Platter | \$160 (Choice of 30 Sliders)**

Beef | chicken | pulled pork | halloumi cheese

### **Bao Platter (20 Bao)**

Braised wagyu beef cheek | \$110

Tofu | \$90

Karaage chicken | \$100

Pork belly | \$100

Tempura fish | \$100

Soft shell crab | \$100

### **Spring Roll Platter (40 Spring Rolls)**

Peking duck | \$130

Cheese burger spring rolls | \$160

Vegetable spring rolls | \$80

### **Mac & Cheese Croquette Platter | \$90**

Macaroni & cheese croquette with rocket, parmesan cheese & siracha chilli mayo

### **Arancini Platter (vegan) | \$120**

Plant based bolognaise & tomato relish

### **Salt & Pepper Squid Platter | \$120**

Lightly fried, lemon & aioli

### **Petite Skewers Platter (20)**

Satay chicken | \$100

Lamb & sumac | \$110

Beef | \$110

Prawns | \$110

Vegetable | \$80

### **Fritto Misto Platter | \$220**

Flash fried squid, prawn torpedos, whitebait, onion rings, parsley & lemon aioli

### **Mediterranean Mezze Platter | \$130**

Selections of Mediterranean dips, grilled & marinated vegetables, flat bread & falafel

### **Fruit Platter | \$75**

Selections of seasonal fruits

# GRAZING MENU

## LIGHT BITES

### **Gourmet Beef Pies (50) | \$90**

Smokey BBQ sauce & tomato ketchup

### **Gourmet Sausage Rolls (50) | \$90**

Smokey BBQ sauce & tomato ketchup

### **Smokey BBQ Meatball Feast | \$85**

Beef meatballs toasted in  
smokey BBQ sauce & parsley

### **Buffalo Wings | \$110**

Smokey BBQ sauce, honey mustard  
& spicy sauce

### **Peking Duck Pancakes (20) | \$110**

Roast duck, cucumber, spring onion,  
plum & hoisin sauce

### **Crumbed Chicken Goujons | \$85**

Honey mustard aioli  
\* Kids favourites

### **Savoury Beef & Bean Loaded Nachos | \$80**

Corn chips, beef & bean mix, melted  
mozzarella, guacamole, sour cream  
& tomato salsa

### **One Metre Gourmet Pizza | \$110 (48 Party Slices)**

Your choice of three toppings

### **Toasted Corn Chips & Dips | \$45**

Corn chips, guacamole, sour cream & coriander

### **Dill Battered Fish Cocktails (50) | \$120**

Tempura fish cocktail, tartare sauce  
& lemon wedges

## DESSERTS

### **Chocolate Dipped Strawberries (40) | \$90**

Assortment of white & dark chocolate  
dipped strawberries

### **Dessert Bite Sampler | \$120**

Assortment of miniature desserts  
selected by the Head Chef



# ITALIAN FEAST TO SHARE

SHARED BANQUET  
**\$45PP** | MINIMUM  
20 PEOPLE

- Garlic bread
- Truss tomato bruschetta,  
basil & balsamic
- Marinated olives
- Fettuccini pasta alla boscaiola
- Margherita pizza
- Pepperoni pizza
- Garden salad



# REMEMBRANCE PACKAGE

**\$28PP** | INCLUDES TEA/COFFEE  
STATION + ROOM HIRE

- Assorted sandwiches & wraps
- Gourmet meat pies
- Gourmet mini sausage rolls
- Spinach & ricotta parcel
- Add:
  - Fruit Platter \$75
  - Dessert Bite Sampler \$120

# BBQ BUFFET

**\$55PP** | **MINIMUM  
25 PEOPLE**

## ON THE BBQ

Grain fed sirloin steak

Marinated lamb skewers

Gourmet beef sausages with caramelised  
onions & red wine jus

Grilled chicken, oregano & lemon pepper sauce

Oven dried truss tomato

Grilled portobello mushroom

## SALADS & CONDIMENT STATIONS

Crossroads style potato salad

Cabbage slaw salad & ranch dressing

Garden salad & lemon vinaigrette

Assorted bread rolls

Assorted pickles & sauces

## DESSERT

Seasonal fruit platter

Assorted mini dessert platter

# BUFFET

## LUNCH BUFFET | \$55PP

2 SALADS | 2 HOT SELECTIONS | 2 SIDES | 1 DESSERT

Includes assorted bread rolls | Butter | Balsamic & olive oil

## DINNER BUFFET | \$65PP

3 SALADS | 3 HOT SELECTIONS | 3 SIDES | 1 DESSERT

Includes assorted bread rolls | Butter | Balsamic & olive oil

## HOT SELECTIONS

- New York minute steaks with mushroom ragu & red wine jus
- Salt & pepper squid, shallots & chilli dressing
- Grilled chicken, creamy mushroom & bacon sauce
- Braised lamb shanks, herbs & braising juice
- Grilled barramundi, parsley, pine nut & raisin salsa
- Butter chicken curry & poppadoms
- Pumpkin & ricotta tortellini, burnt butter sage & parmesan
- Slow cooked beef lasagne & melted mozzarella cheese
- Roasted free range chicken & thyme jus
- Grilled salmon fillet with Jamaican jerk spice

## SIDES SELECTIONS

- Steamed jasmine rice
- Baked macaroni & cheese
- Steamed seasonal vegetable with lemon press olive oil
- Stir fry Asian vegetables with hoisin sauce
- Roasted chat potato with garlic & parsley
- Baked cauliflower with béchamel sauce
- Sweet potato with sour cream

## SALADS SELECTIONS

- Wild rocket salad with pears, walnuts & aged balsamic
- Classic Caesar salad
- Garden salad with lemon vinaigrette
- Super green salad, kale, quinoa & pomegranate molasses dressing
- Penne pasta salad, sundried tomato, fresh basil & black olives
- Roasted pumpkin salad, yoghurt labneh, sumac & tendrils
- Greek salad, black olives, feta & oregano

## DESSERTS

- Seasonal fruit platter
- Sticky date pudding with butterscotch sauce
- Lemon meringue pie with cream fraiche
- Mango cheesecake
- Traditional tiramisu
- Red velvet cupcakes
- Pecan tart with whipped cream
- Apple berry crumble



# SET MENU

**3 COURSES | \$85PP    2 COURSES | \$75PP    1 MAIN COURSE | \$40PP**

MINIMUM 20 PEOPLE | SERVED ALTERNATELY

## ENTREES

### Freshly Shucked Pacific Oysters

White balsamic mignonette & lemon wedge

### Citrus Cured Ocean Trout

Pickled cucumber, radish, salmon roe  
& verjuice dressing

### Pumpkin & Ricotta Tortellini

Burnt butter sage, raisins & pumpkin puree

### Crumbed Halloumi (V)

Confit heirloom tomato, raddicchio salad,  
lemon, honey & chilli dressing

### Black Angus Beef Carpaccio

Truffle dressing, aioli, capers, baby herbs  
& reggiano cheese

### Whipped Ricotta Salad

Roasted baby beetroot, vincotto,  
walnuts & arugula

### Poached Prawns

Avocado, baby gem cos lettuce,  
bloody mary sauce & rice crisp

## MAINS

### Crispy Pork Belly

Green papaya slaw, fresh mint, cashew  
& Thai dressing

### Scotch Fillet ( 250g)

100 day grain fed, broccolini,  
truss tomato & red wine jus

### Salmon Fillet

Jamaican jerk spice, apple & kale salad  
& yoghurt labneh

### Braised Beef Cheek

Truffle potato puree & crisp with braising juice

### Lamb Shank

8 hour slow braised, puy lentils  
& autumn greens

### Poached Chicken

Butter poached corn fed chicken breast,  
wilted baby spinach, parsnip puree & chicken jus

### Orecchiette Pasta

Napolitana sauce, fresh basil,  
stracciatella cheese & grano

## DESSERT

### Buttermilk Panna Cotta

Poached pears & honey syrup

### Dark Chocolate Fondant

Vanilla bean gelato & honey comb

### Tiramisu

Biscoff crumble

### Pavlova

Macerated berries & fresh mint

### Baked New York Cheese Cake

Cream fraiche & sour cherries

### Sticky date Pudding

Toffee sauce & vanilla gelato

### Apple Crumble

Thickened cream & cinnamon sugar



# TRANSPORT & PARKING

At the heart of South Western Sydney, our hotel stands at the bustling crossroads of Camden Valley Way and Hume Highway. Whether you're looking for a casual place to unwind after work or a venue to celebrate special occasions, our pub offers a welcoming environment for all.

## Crossroads Hotel

2260 Camden Valley Way Casula 2260



# HOTEL OPENING HOURS

Monday to Saturday / 10am - 4am  
Sunday / 10am - Midnight

# BISTRO OPENING HOURS

Sunday to Thursday / 11am - 9pm  
Friday & Saturday / 11am - 10pm

# CONTACT US

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