

CROSSROADS
HOTEL

FUNCTIONS

CROSSROADSHOTEL.COM.AU

F U N C T I O N S P A C E S

Crossroads Hotel offers a range of function packages that can accommodate groups as small as 20 or groups larger than 300. We have a large selection of food and beverage packages available and can tailor your function to suit any style or occasion. Your guests can enjoy a dedicated beverage tray service attendant to service your guests function area for an additional charge of \$30 per hour.



PAVILION ONE

Enjoying a private North East aspect, your private pavilion offers an exclusive terrace, private bar and all the latest audio visual equipment to cater for your party.

The Pavilion is available for sit down dinners, cocktail parties and breakfast meetings.

- 40 Seated Function
- 80 Cocktail Parties
- Private Terrace can be included
- AV Points
- Separate Zone - Nightlife
- iPod Dock
- Private Bar can be included
- Smoker friendly on request
- Business Meetings
- DJ / Band friendly
- TV
- Microphone



PAVILION TWO

Located in the main pavilion of the restaurant with luxuries like Malawi chairs and a private terrace, this is perfect for sit down dinners or cocktail parties. There is exclusive use of the private terrace with fantastic flowing indoor/outdoor spaces.

- 46 Seated Function
- 80 Cocktail Parties
- Outside terrace

F U N C T I O N S P A C E S



BEER GARDEN

Our beer garden is a large indoor/outdoor multi use area, with heating in winter and TVs for your comfort. The open air design allows you and your group of friends to enjoy all aspects of a good old fashion beer garden.

- TVs
- Heating
- Undercover
- Capacity seated 100
- Cocktail / Canapé 140



LOUNGE ONE

This is a versatile indoor/outdoor space with luxurious lounges and privacy, perfect for sit down dinners or larger style cocktail parties.

The lounge is ideal for a formal or informal get together that can seat 80 people with a capacity of over 300 if opened up directly with the beer garden.

- Seated 80
- Cocktail 80 - 100
- Capacity 300 inside/out
- Adjacent Beer Garden and/or Private Courtyard can be included
- TVs



LOUNGE TWO

These areas can be reserved for smaller groups and are perfect for drinks, canapés and platters.

B R E A K F A S T



MINIMUM 30 PEOPLE

ALTERNATE DROP \$20 PER PERSON - INCLUDES TEA, COFFEE & FRESH JUICES.
CHOOSE TWO ITEMS FROM THE FOLLOWING

BUFFET BREAKFAST

\$27 PER PERSON

BANANA PANCAKES STACK

With maple syrup or passion fruit curd

HOUSE MADE MAPLE GRANOLA PARFAIT

Greek yoghurt, fresh berries

SLOW COOKED BOSTON BAKED BEANS

*Pulled ham hock, baked eggs, grilled
Amalfi bread*

BACON & EGGS

*Poached, scrambled or fried with toasted
sourdough*

SUPER EGGS BENEDICT

*With crispy bacon, hot buttered toasted
muffin, creamy hollandaise*

EGGS FLORENTINE

*Two poached eggs, wilted English
spinach, mornay sauce, kibbled pepper,
toasted muffin*

*Scrambled eggs, sausage, crispy bacon,
grilled tomato, hash browns, toast,
preserves, cereal, select fruit platter,
warm pastries. Includes tea, coffee and
fresh juices.*

LUNCH & DINNER BUFFET

BOHEMIAN GRAZING TABLE

*Charcuterie board, antipasto, select cheeses, dips,
fruits & breads*

25-30 pp - **\$750pp**

35-45 pp - **\$1000pp**

45-55 pp - **\$1150pp**

*Catering grazing table larger than 55 people
add an additional \$15 pp*

ROAST CHICKEN BUFFET

25 people minimum - **\$27pp**

*Lemon and herb stuffed free range chicken,
gravy, roast vegetables, garden salad,
condiments & bread rolls*



BBQ BUFFET

25 people minimum - **\$30pp**

*Gourmet sausages, minute steaks, gravy,
potato salad, garden salad, condiments
& bread rolls*

CHRISTMAS BUFFET

25 people minimum - **\$35pp**

*Glazed leg of ham, roast turkey breast,
roasted seasonal vegetables, condiments
& bread rolls*

SEGOVIA SPIT ROAST

Serves 12-15 - **\$650**

*Suckling Pig or Lamb with a
smorgasboard of sides including bread
rolls, couscous, coleslaw, garden salad,
roast vegetables and sauces*

PIZZA & PASTA BAR

25 people minimum - **\$30pp**

*1 tray of pasta your choice of spaghetti
bolognese, fettuccine boscaiola, beef
lasagne or vegetarian lasagne*

*An assortment of pizza from
the pizza bar*

Garden salad to share



LUNCH & DINNER MENU

SIT DOWN MENU OPTIONS | 3 COURSES \$65 | 2 COURSES \$ 50 | MAIN OPTION ONLY \$35 | MINIMUM 20 PEOPLE

ENTREES

Please select two items from the following menu to be served alternately

COFFIN BAY OYSTERS

With balsamic mignonette

TIAN OF CRAB

Potato nori crisp, micro herb salad, capsicum coulis

MILLE-FEUILLE OF SMOKED SALMON

Avocado, puff pastry, hollandaise

SNAPPER CEVICHE

Lime, jalapeno, red onion, chervil

PRAWN & SCALLOPS

In white wine mornay topped with Gruyere cheese

DUCK A L'ORANGE

Wilted spinach, oyster mushroom, pistachio

WARM CRISPY DUCK LEG SALAD

Glazed beetroot and walnuts

THAI STYLE BEEF SALAD

Green mango, toasted peanuts, cabbage, lime chilli dressing

BEEF AND GRAIN SALAD

Toasted buckwheat, quinoa, broccoli rabe, tomato, crispy onion, honey seeded mustard dressing

CHICKEN, POMEGRANATE & GOAT CHEESE SALAD

Roquette, almonds, lemon olive oil dressing

FRIED SESAME CRUMBED HALOUMI

Snow pea tendrils, honey caviar & fresh lemon

SPINACH AND RICOTTA RAVIOLI

With roasted pumpkin, feta & pine nuts

MAINS

Please select two items from the following menu to be served alternately

CHAR GRILLED FILLET OF BEEF

With truffle mashed potato, red wine jus & crispy leek

ROASTED DIJON GLAZED SIRLOIN

Zucchini onion cheese gratin, jus

BRAISED PERSIAN-SPICED LAMB SHANK

With garlic mash & seasonal vegetables

SICILIAN VEAL & PORK MEATBALLS

Slow cooked in rich tomato basil sauce, rigatoni and seasonal green vegetables

ASIAN STYLE PORK BELLY

Warm French bean and orange salad-tamarind/black vinegar dressing

CORN FED CHICKEN BREAST

Spinach & ricotta, chilli butter

CHICKEN SUPREME

Filled with semi dried tomatoes fresh basil & pine nut pesto sauce

CONFIT DUCK BREAST

With caramelized fennel & Grand Marnier orange sauce

OVEN ROASTED TASMANIAN SALMON FILLET

With soft herb crust on pea & mint puree

PAN SEARED SNAPPER

Caponata, confit tomato & grilled asparagus

PANKO CRUMBED EGGPLANT PARMIGIANA

Roquette parmesan & cherry tomato salad

LUNCH & DINNER MENU

SIT DOWN MENU OPTIONS | 3 COURSES \$65 | 2 COURSES \$ 50 | MAIN OPTION ONLY \$35 | MINIMUM 20 PEOPLE



DESSERTS

Please select two items from the following menu to be served alternately

CLASSIC PAVLOVA

Crunchy soft centred meringue, cream Chantilly, passion fruit, kiwi fruit, fresh berries & almonds

BELGIUM CHOCOLATE LAVA CAKE

Molten chocolate centre, cream & ice cream

ETON MESS

Smashed meringue with strawberries & cream

STICKY DATE PUDDING

With butterscotch sauce

VANILLA BEAN PANNA COTTA

Poached balsamic pears

CHOCOLATE-AVOCADO MOUSSE

Decadently wicked & layered with berries

BAILEYS CRÈME BRULEE

Berry coulis & vanilla ice cream

KIDS MENU

\$10 per person

FISH & CHIPS

CHICKEN SCHNITZEL & CHIPS

CHICKEN GOUJONS & CHIPS

HAM & PINEAPPLE PIZZA

MARGHERITA PIZZA

SPAGHETTI NAPOLITANA

CANAPÉS

GOLD PACK

Select 4 classics +2 premium +1 substantial **\$35pp**

SILVER PACK

Select 5 classics +1 premium +1 substantial **\$30pp**

BRONZE PACK

Select 6 classics +1 substantial **\$25pp**

CLASSIC CANAPÉS

MINI QUICHE LORRAINE

House made cocktail sized quiches with a traditional Lorraine cheese & bacon filling

SPINACH & CHEESE TRIANGLES

Spinach with a fetta and parmesan cheese mix encased in a crispy filo pastry (v)

TOMATO & BASIL BRUSCHETTA TARTLETS

Balsamic pearls (v)

GLAZED ROASTED BEETROOT TARTLETS

Topped with goat's cheese (v)

TASTY MEAT BALLS

100% Australian beef served with smoky BBQ sauce

VEGETABLE MINI SPRING ROLLS

A delicious combination of Asian vegetables with sweet chilli dipping sauce

CRUMBED CHICKEN GOUJONS

With honey mustard dipping sauce

MINI SUPREME PIZZA

Capsicum, ham & cheese on tomato base

MINI OLIVE PIZZA MOZZARELLA

Fresh basil napolli sauce (v)

GOURMET MINI SAUSAGE ROLLS

With condiments

GOURMET MIXED PARTY PIES

With condiments

PREMIUM CANAPÉS

6 premium selections - **\$45pp**

POTTED SHRIMP ON TOAST

Toasted sesame seeds, micro herbs

CORN FRITTERS

Topped with herb smashed avocado, tomato salsa

BLOODY MARY OYSTER SHOTS

Fresh Sydney rock oysters in bloody mary cocktail shot

SNAPPER CEVICHE

On Chinese spoons

POACHED PRAWN

Mango salsa on Chinese spoons

VOODOO SKEWERS HOT CHILLI BEEF

Haitian spiced

PEKING DUCK PANCAKES

Mint, cucumber, hoisin, rolled in house made shallot pancakes. (vegetarian option available)

TERIYAKI SALMON OR CHICKEN BITES

Served on skewers

YORKSHIRE PUDDING

Walnut gorgonzola & pear

SHRIMP WONTON CUPS

Guacamole shrimp

PORK & PRAWN WONTON CUPS

With peanuts & Tamarind Sauce

SMOKED SALMON

Horseradish cream cheese, red onion crostini

STEAK CROSTINI

Blue cheese miso steak crostinis

SPICY LAMB SKEWERS

Tzatziki, grilled pitta bread

SUBSTANTIALS

COLD

Meal in a Box (add on \$10pp)

MINI THAI BEEF

Salad

MINI CHICKEN CAESAR

Salad

CHERMOULA CHARGRILLED CHICKEN

Cous cous

HOT

DILL BEER BATTERED FISH COCKTAIL'S

With chips

SALT & PEPPER SQUID

Served with Lime & chips

BEEF HOKKIEN NOODLE STIR FRY

In a black bean sauce

CHEESE BURGER SPRING ROLL

With dill pickle aioli Fries

PLATTERS

SELECTED CHIPS & ROASTED MIXED NUT PLATTER

15 people - \$35

BREAD & DIP PLATTER

10 people - \$70

Assortment of breads & dips

ANTIPASTO PLATTER

10 people - \$95

Marinated grilled Mediterranean vegetables, warm Sicilian olives, salami, shaved parma ham, dips, grilled bread, sun dried tomatoes, marinated Kalamata olives and feta cheese

CHEESE PLATTER

\$75

Chef's selection of cheese, quince paste, muscatel, fresh seasonal fruit and nuts, crackers

GOURMET HAND ROLLED SPRING ROLLS

40 pieces

Peking Duck - \$130

Thai Chicken - \$110

Asian Vegetarian - \$80

With sweet chilli & plum dipping sauces

SUSHI PLATTERS

40 pieces - \$100

Assorted hand rolled Sushi with soya dipping sauce, wasabi

VIETNAMESE RICE PAPER ROLLS

40 pieces

Duck - \$130

Chicken - \$110

Vegetarian - \$85

Nuoc cham dipping sauce

FISH COCKTAIL PLATTER

50 pieces - \$120

Tartar sauce & lemon wedges

SALT & PEPPER SQUID PLATTER

50 pieces - \$120

Aioli dipping sauce & lime wedges

COCKTAIL BEEF PIES PLATTER

40 pieces - \$85

BBQ & tomato dipping sauce

MINI SAUSAGE ROLL PLATTER

40 pieces - \$85

BBQ & tomato dipping sauce

MEATBALL PLATTER

50 pieces - \$85

Toasted in house made smoky BBQ sauce

CRUMBED CHICKEN GOUJONS

40 pieces - \$85

With honey mustard dipping sauce

ASSORTED GOURMET SANDWICHES & WRAPS

10 people - \$85

FRUIT PLATTER

20 people - \$65

Handpicked seasonal fruits

BELGIUM CHOCOLATE DIPPED STRAWBERRIES PLATTER

40 pieces - \$90

Assortment of strawberries dipped in dark, milk & white chocolate

ASSORTED CHEF SELECTED DESSERT

BITES

40 pieces - \$95

MINI MIXED GELATO CONES

40 pieces - \$100

TERMS & CONDITIONS

MINIMUM SPEND CONDITIONS

- There will be a minimum spend on your specific function depending on the function space as well as the date and time chosen.
- The minimum spend required for any catered function is \$500, however higher minimum spends apply for our most popular function spaces, particularly at peak times. Please discuss further with our functions manager.
- It DOES NOT include any costs on security, entertainment or additional extras organised by the Hotel.
- The agreed minimum spend (or the full catering cost, whichever is higher) is payable 10 days prior to the commencement of the function. If the agreed minimum spend is not reached the shortfall will not be refunded.

BOOKING CONFIRMATION

- Bookings for all Crossroads Hotel Functions and all Reserved Areas are only confirmed once a \$300 deposit has been paid.
- This deposit will be refunded upon successful completion of your function subject to the terms and conditions of hire and any damages caused to the area.
- Tentative bookings will be held for a period at the discretion of management. All efforts will be made to contact client before date is forfeited.

PAYMENT

- Final guest numbers must be organised and payment for catering (or the agreed minimum spend, whichever is higher) made in full at least 10 days prior to the function date.
- In the case of bar tabs, an agreement must be made with the Manager on duty on the date of your event. Bar tabs must be paid prior to the commencement of the event.
- Unless agreed otherwise, any remaining costs must be paid upon completion of the function.

SECURITY

- Security must be organised for:
 - All 21st birthdays with more than 40 guests, with an additional guard required for every 40 guests thereafter
 - Any other functions that management deems to require security.
- Security guards will be provided by Crossroads Hotel at an additional cost of \$200 per guard.

CANCELLATION

- Cancellations made within 30 days prior to the function will forfeit the \$300 deposit. This amount will be refunded if a replacement function has been booked.
- Cancellations made within 7 days prior to the function will forfeit all payments.

INSURANCE / DAMAGE

- Crossroads Hotel will take all reasonable care, but will not except responsibility for any damage or loss of items before, during or after a function.
- The client is financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises.

OTHER

- The client shall conduct the function in an orderly manner and in full compliance with the rules set out by Management and in accordance with all applicable laws.
- The client is responsible for the conduct of the guests and invitees. Crossroads Hotel is not liable for any costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- We allow functions to bring their own cake, and other items as given permission by the Licensee; however no alcohol or food is to be brought to the venue by members of the function.
- If the client requires their own cake to be cut by our staff, or plates to be supplied, then a \$1pp cakeage charge will apply.
- Management encourage and allow the client to decorate their function space for the event. Sticky tape on walls, fine confetti, sparklers, or any other decorations that may cause damage or a significant mess are not permitted. All decorations are to be removed by the client at the conclusion of the event. Please discuss decorations further with our Functions Manager.
- Management reserves the right to close the bar when deemed necessary.
- Management reserves the right to ask any person to leave the premises if deemed necessary.
- All persons under the age of 18 must be in the immediate presence of a responsible adult at all time.
- Crossroads Hotel does not hold Birthday parties for 18ths.
- Children are welcome to all functions and may stay the duration of the event given that the atmosphere remains appropriate throughout.

ACCEPTANCE OF CONTRACT AND CONDITIONS

I, _____ Being the person making the booking,
I take full responsibility for the function and fully understand that in the event of any damages that are made to the Hotel,
I am totally and fully responsible for all the costs incurred.

Signature: _____

Date: _____

Hotel Manager: _____

Date: _____