

THE AUSTRALIAN
A HERITAGE HOTEL

2019

Function Pack



Welcome to The Australian Heritage Hotel

Positioned in the historic Rocks precinct, the Australian Heritage Hotel holds the longest running hotel license in Sydney.

Renowned for its quaint heritage charm, passion for Australian craft beers and traditional gourmet pizzas, the Australian Heritage Hotel has been a favourite among Aussies and tourists alike for more than a century.

If you're looking for a venue with a point of difference, friendly service, versatile function spaces and unique offerings at affordable prices the Australian Heritage Hotel is your perfect function and events destination.

CUMBERLAND STREET - Alfresco dining



CAFÉ:
22 seated, 30 standing

WINE ROOM:
34 seated, 60 standing

LADIES PARLOUR:
14 seated

ALCOVE:
28 seated, 100+ standing

Functions Spaces

The Wine Emporium



With a unique old world charm, the Wine Emporium is a versatile space for any group requiring a private room. All bookings in the Wine Emporium include a private bar, television, AV and a dedicated host to provide a personalised experience.

The Alcove



Adjacent to the bottom bar of the hotel, the Alcove is the perfect space for cocktail-style events for larger groups or pub-style dining experiences for smaller groups. High tables and chairs offer a convivial ambience among the wider pub atmosphere.

The Ladies Parlour



With federation style high ceilings and a cosy nature, the Ladies Parlour is well-suited to those who enjoy lunch or dinner in an intimate environment.

The Café



Located at the front of the hotel (Cumberland Street), the Café is a great spot for a casual catch up with friends or colleagues. Tables can be arranged to host up to 22 guests inside and an additional 30 guests outside.

The Forecourt



A portion of our extensive outdoor space can be reserved to create an ideal setting for a long lunch or after-work drinks while offering easy access to the hotel's bar.

Function Canapé Packages

MINIMUM 15 PAX

3 piece \$20pp

Beetroot, goat cheese & chive arancini, chipotle mayo (v)
Grilled chorizo & caprese skewer (gf)
Pork & fennel sausage roll

5 piece \$30pp

Classic avocado & tomato bruschetta (v)
Grilled chorizo & caprese skewer (gf)
Spinach & ricotta tart (v,gf)
Duck confit croquette, sesame hoisin mayo
Salt & szechuan fried calamari, spicy Asian slaw, lime aioli

7 piece \$40pp

Grilled chorizo & caprese skewers (gf)
Beetroot, goat cheese & chive arancini, chipotle mayo (v)
Spinach & ricotta tart (v,gf)
Soft shell crab slider with spicy Asian slaw
Rare roast sirloin, onion chilli jam, blue cheese crostini
Duck confit croquette, sesame & hoisin Mayo
Beer battered barramundi, chips, tartare & lemon



Tasting Boards

Antipasto Boards - Small \$40 / Large \$80

Grilled zucchini, marinated eggplant, roast red capsicum, asparagus, marinated olives, brie, hummus and crackers

ADD ON:

Cured Meats (Prosciutto, Salami, Chorizo) \$8 / \$15

Mixed Boards - Small \$45 / Large \$90

Beetroot, goat cheese & chive arancini, chipotle mayo

Schnitzel bites, bavarian style mayo

Barramundi fish goujons, tartare sauce, lemon

Beef sliders, caramelised onion, bacon jam, tomato, lettuce, cheddar, mayo

Seafood Boards - Small \$45 / Large \$90

Barramundi fish goujons, tartare sauce, lemon

Crispy prawn parcels, plum sauce

Salt & pepper soft shell crab, chilli jam

Spiced calamari, lime aioli



Pizza by the Metre

MINIMUM 15 PAX | 1 METRE PER 10 PAX

Up to 3 varieties per metre

Choose 3 of the following as sides:

AUSSIE GARDEN SALAD

WEDGES

HONEY & SOY CHICKEN WINGS

GARLIC BREAD

ROAST VEGETABLE SALAD

ASIAN STYLE SLAW

\$35pp



Beverage Options

STANDARD

3 HOURS \$39^{pp} | 4 HOURS \$50^{pp}

BOTTLED BEER: Cascade Premium Light

TAP BEER: Carlton Draught & Victoria Bitter

WHITE WINE: Pocketwatch Pinot Gris

RED WINE: Pocketwatch Pinot Noir

SPARKLING: Restless Rebel Blanc De Blanc NV

Non-alcoholic beverages

PREMIUM

3 HOURS \$49^{pp} | 4 HOURS \$62^{pp}

BOTTLED BEER: Crown Lager & Cascade Premium Light

TAP BEER: Pure Blonde, 4 Pines Draught, Beer of the Month, Cider

WHITE WINE: Bird in Hand Sauvignon Blanc & Cape Schank Pinot Grigio

RED WINE: St Huberts "The Stag" Pinot Noir & Wynns Cabernet Sauvignon

SPARKLING: Restless Rebel Blanc de Blanc NV

Non-alcoholic beverages

BAR TABS

For more information speak to our Functions Manager

FUNCTION BOOKING FORM

Contact Name: _____ **Company (if applicable):** _____
Telephone/Mobile: _____ **Email:** _____
Postal Address: _____

YOUR FUNCTION DETAILS

Date of Function: _____ **Time:** _____
Event Title: _____ **No of Guests:** _____
Style of Event: COCKTAIL SIT-DOWN (Please circle) **After your function do you intend to stay longer with us? Y / N**
Menu Choice: _____ **Beverage Choice:** _____

PAYMENT

Credit Card Details: VISA / MASTERCARD / DINERS CLUB / AMEX

Cardholder Name: _____

Card Number: _____ / _____ / _____ / _____

Expiry Date: _____ / _____

Hire Fee: \$ _____

Please debit the amount \$ _____

(An additional 1% surcharge will be charged for all credit card payments)

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the function.

If for any reason payment is not received by the venue prior to the function, I agree for the full amount to be debited from my card (details above) at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Cardholder's signature: _____

Please email the function booking form and signed terms and conditionsto: info@australianheritagehotel.com

TERMS AND CONDITIONS

CANCELLATION

If cancellation occurs within 14 working days of the event date, the hire fee is forfeited.

If cancellation occurs within 7 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager no less than 7 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease.

PAYMENT

To confirm booking, 50% of total function of total function spend must be paid prior to function. Full payment of venue hire, food and beverage packages are required 5 business days in advance of the date of the function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted. Payment can be made by direct deposit, cheque or credit card 7 days prior to the function. Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are 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. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Australian Hotel's management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Australian Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Australian's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Australian or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Australian Hotel.
- The room hire and food has not been paid by the due date.

Signed _____

Date _____