



Event Packages

**LET US TAKE CARE
OF YOUR SPECIAL DAY.**



Just For You

Let our experienced Events Team tailor a package to suit your needs.

Working closely with the Head Chef, a bespoke menu can be crafted that will wow your guests.

We offer affordable packages designed to suit a wide range of tastes and dietary requirements with a large selection of canapés, food stations, sit down choice menus and a wonderfully delicious list of desserts.

All bookings require 48 hours' notice period.

Full pre-payment of packages is required to secure your booking.

Please advise your Event Specialist of any dietaries within your group at the time of booking.

**Please note that all of our menus are subject to seasonal change.*



THE HIGH ROOM

30 seated • 40 cocktail



FIVE WAYS LOUNGE

60 cocktail



ELEPHANT ROOMS

Bengal Bar: 25 Seated • 40 Cocktail
Colonial Club: 30 seated • 60 Cocktail
Elephant Rooms Exclusive: 55 Seated • 100 Cocktail



ELEPHANT BAR & DINING

44 seated • 60 cocktail

Canapés

THE GAZELLE GRAZE • \$38pp (4 canapés & 2 substantial items)

THE FLAMINGO FEAST • \$48pp (6 canapés & 2 substantial items)

THE LIONS SHARE • \$58pp (8 canapés & 2 substantial items)



CANAPÉ SELECTION

Peking duck pancake, hoi sin, cucumber

Vietnamese rice paper rolls, chilli jam (gf)

Tempura prawns, soy mirin

Lamb kibbi, saffron yogurt

Salmon tartare in baked wonton cups

Assorted sushi (vegetable, raw salmon, teriyaki chicken) (gf)

Chicken satay skewer with peanut sauce (gf)

Sweet potato, kale frittata (gf)

Chicken shredded on betel leaf with nuoc cham

High top beef pies, minted pea puree

Cured salmon, rye toast, dill cream cheese

Miso crusted roast beef, pickled mushroom, seaweed salad (gf)

House made chicken and chorizo sausage rolls, tomato chutney

Ricotta and spinach pastizzi char grilled lemon, tomato relish

Peking duck spring roll, five spice salt, hoi sin

Sun dried tomato arancini, basil aioli

Lamb souvlaki skewer mint yogurt (gf)

Tuna ceviche, avocado, coriander, prawn cracker

SUBSTANTIAL ITEMS

Seared tuna noisette salad (gf)

Southern fried chicken, chipotle aioli

Twice cooked pork belly, Asian salad (gf)

Beer battered fish and chips, lemon, tartare

Cheeseburger, pickles, American cheese

Honey roasted pumpkin, pea risotto and shaved parmesans (gf)

Lamb meat ball pita, yoghurt, pickled onion, cucumber

Potato gnocchi, wild mushroom, spinach, salted ricotta

Sticky char siu roasted pork, steamed rice, Chinese broccoli (gf)

Beef massaman curry, coconut rice (gf)

Seated Banquet Menu

Served down the table for guests to share

2 COURSE • \$65pp

3 COURSE • \$75pp

ENTRÉE

Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
Hand crafted burrata, mango chutney, cucumber, macadamia & avocado oil
Add salt & pepper squid +\$5pp

MAINS

(CHOOSE 3 MAINS: 2 MEAT & 1 VEGETABLE)

Whole baked mediterranean salmon, olives, capers, artichoke, pesto garlic (gf)

Rosemary striploin, roasted seasonal vegetables (gf)

Pappardelle pasta, portobello mushroom ragu

Apple and sage porchetta, cider jus and chat potatoes

Chicken saltimbocca, prosciutto and sautéed spinach

Roasted pumpkin and pea risotto, fired sage and goat cheese (gf)

SHARES

Seasonal greens with almonds and caramelized onion

Green side salad, lemon dressing

Fries

DESSERT

Strawberry tart

Sticky date pudding, salted caramel, sugar pecans and banana ice cream

WANT TO ADD DRINKS? [SEE OUR DRINKS PACKAGES PAGE](#)



Minimum of 10 guests, all bookings require 48 hours' notice period, food packages available with beverages on consumption however minimum spends apply. Full pre-payment of packages required to confirm bookings.
Please advise your Event Specialist of any dietaries within your group that need to be accommodated.



Premium Seated Banquet

2 COURSE • \$75pp

3 COURSE • \$85pp

ENTRÉE

Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
Seafood tasting plate, fresh prawns, oysters, salmon, scallops, condiments
Add salt & pepper squid +\$5pp

MAINS

Whole baked barramundi, heirloom tomatoes and black olive salad
Eye fillet of beef with tarragon salt, sautéed broccoli and onion jus
Wild mushroom tortellini, mushroom broth and basil

SHARES

Green beans with almonds & caramelized onion
Harissa spiced cauliflower with roasted almonds
Green side salad, lemon dressing
Fries with aioli

DESSERT

Sticky date pudding, salted caramel, sugar pecans and banana ice cream
Selection of cheese with condiments

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Casual Group Menu

Let us take the stress out of ordering,
all the Royal's favourite dishes in one package

For groups up to 10 guests \$45pp (food only)

MENU

Fish tacos, chipotle, lettuce and salsa

Spicy chicken wings, chilli glaze, blue cheese ranch & celery

Antipasto board, cured meats, house made hummus, baba ghanoush
vegetables, olives, pickles, cheddar, toast and herb flatbread

Hand crafted burrata, mango chutney, cucumber, macadamia & avocado oil

Salt & pepper squid, aioli and lemon





Bottomless Brunch

Our award winning brunch is just \$80pp

ON ARRIVAL

Granola, coconut yoghurt with fresh berries

TO SHARE

Sharing Board:

Grilled Mediterranean vegetables, avocado, smoked salmon, crispy bacon, feta, potato bites, house made hummus and poached eggs served with sourdough and zataar flatbread

DESSERT

Petite fours

2 HOURS OF BEVERAGES

Rose Spritz

Sparkling wine – topped with orange or elderflower

Paloma – Tequila, grapefruit, lime, soda, ice

4 Pines Pacific Ale

Add on:

Prosecco \$10

Espresso martini \$12

Additional hour of bottomless beverages \$30

Menus subject to seasonal change.

Bottomless Long Lunch

We love bringing you bottomless events and have put together everyones dream lunch with bottomless drinks and fabulous food

All food is served down the table to enjoy together and only \$120pp

ENTRÉE

Charcuterie Board

Cured meat, cheese, caramelized onion, pickles and sourdough

House Made Hummus

Crispy chickpeas and zataar flatbread

MAINS

Prawn Tagliolini

Lobster bisque, cherry tomato, pangrattato and bottarga

Grilled Cone Bay Barramundi

Black Olive, Heirloom Tomato, Lemon

Pepper Rump Steak

Grilled Broccoli and Onion Jus

SIDES

Green side salad, lemon dressing

Shoestring fries with aioli

2 HOURS OF BEVERAGES

Sparkling Wine

Riot rose spritz

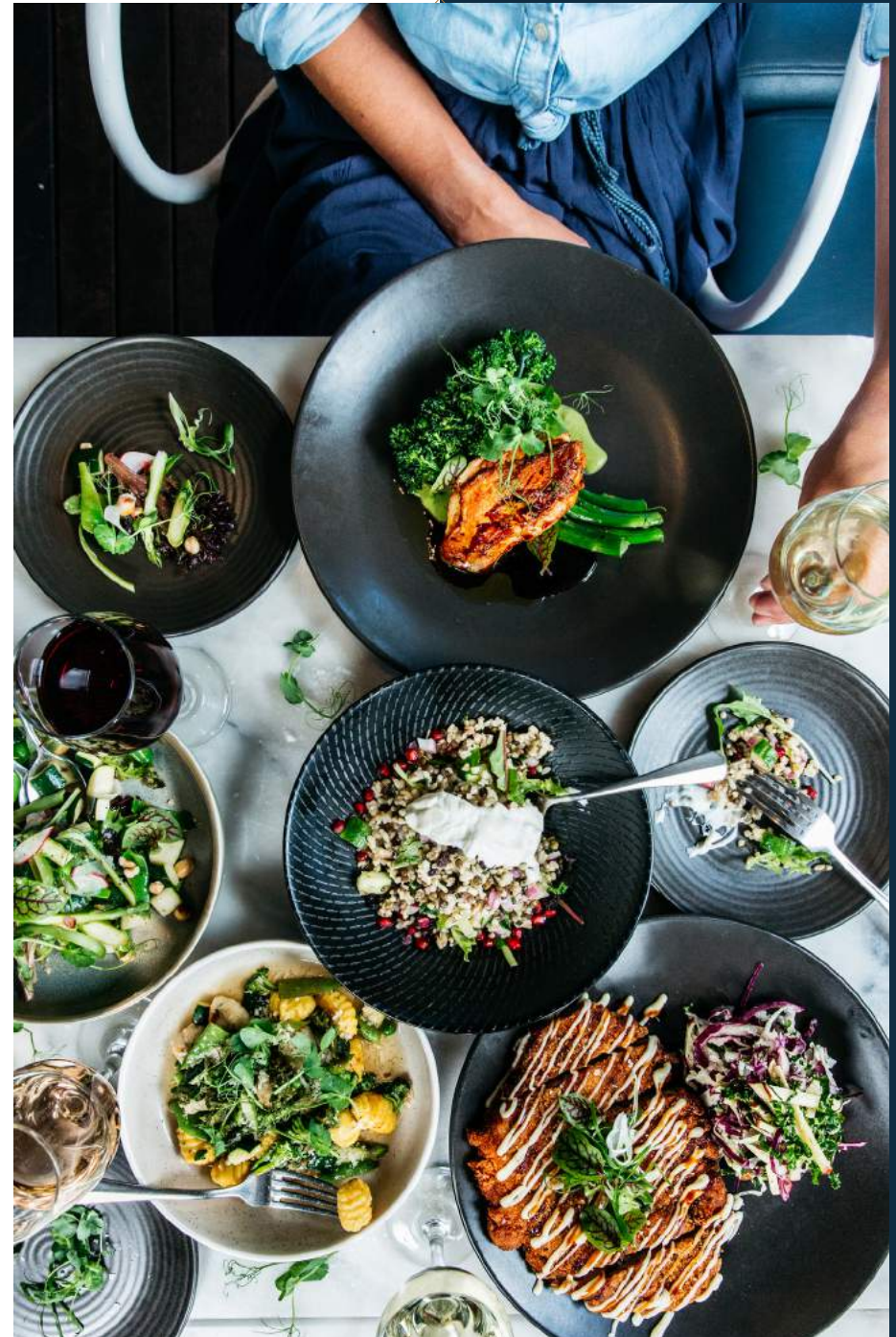
Paloma

4 Pines Refreshing Ale

Add ons:

Prosecco \$10

Espresso martini \$12



Beverage Packages

STANDARD PACKAGE

2 HOUR • \$35pp

3 HOUR • \$45pp

4 HOUR • \$65pp

SPARKLING

Chain of Fire Sparkling Brut, South Eastern Australia

WHITE WINE

Chain of Fire Chardonnay, Mudgee, Australia

RED WINE

Chain of Fire Shiraz Cabernet, Central Ranges, Australia

BEER

Carlton Draught & Cascade Premium Light (bottle)

NON-ALCOHOLIC

Assortment of soft drinks

ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available.

This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or customisable tabs are also available if you have specific drinks in mind.

CLASSIC PACKAGE

2 HOUR • \$45pp

3 HOUR • \$55pp

4 HOUR • \$75pp

SPARKLING

Mionetto Prosecco, Veneto Italy (organic, vegan)

WHITE WINE

Scorpius Sauvignon Blanc, Marlborough, NZ

ROSÈ WINE

La Tonnelle Rose, Provence, France

RED WINE

Petauma White Label Shiraz, Adelaide Hills
Abbotts & Delaunay Pinot Noir, Marlborough

BEER

House tap beers
Cascade Premium Light (bottle)

NON-ALCOHOLIC

Assortment of soft drinks



Additions Menu

Additional dedicated staff member • \$30 per hour

Security guard • \$40 per hour

CAKAGE

cut & served with vanilla bean ice-cream & seasonal berries • \$5pp

Microphone • \$20

Lectern • \$15

Sound system with iPod connection • \$10

Whiteboard • \$20

Tea & Coffee • \$5pp

Poker table • \$200



Book Now!

FUNCTIONS@PHMG.COM.AU