



NARELLAN
—HOTEL—

Est. 1847

EVENTS PACKAGES

FUNCTIONS@NARELLANHOTEL.COM.AU
02 4646 1311 • NARELLANHOTEL.COM.AU

EVENT SPACES



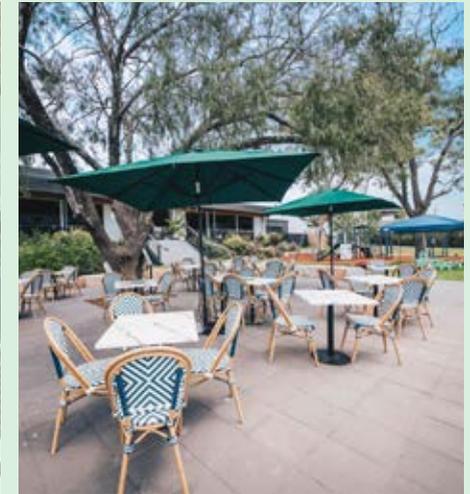
FRONT BAR

70 SEATED • 150 COCKTAIL



TERRACE

100 SEATED • 200 COCKTAIL



THE PATTIO

80 SEATED • 100 COCKTAIL



PAVILION & TERRACE

180 SEATED • 300 COCKTAIL



TERRACE LOUNGE

80 COCKTAIL



FIRE PLACE

40 COCKTAIL

CANAPÉ PACKAGES

STANDARD PACKAGE \$38^{PP}

Includes 4 canapés and 2 substantial canapés

CLASSIC PACKAGE \$48^{PP}

Includes 6 canapés and 2 substantial canapés

PREMIUM PACKAGE \$58^{PP}

Includes 8 canapés and 2 substantial canapés



v - vegetarian, gf - gluten free, df - dairy free

CANAPÉS

Peking duck pancake, hoi sin, cucumber

Vietnamese rice paper rolls, chilli jam (gf, v)

Tempura prawns, soy mirin

Lamb kibbeh, saffron yogurt

Market fresh oysters, shallot mignonette

Assorted sushi (vegetable, raw salmon, teriyaki chicken, etc.)

High top beef pies, minted pea puree

Melon, prosciutto, basil bites (gf)

House made pork and fennel sausage rolls, tomato chutney

Ricotta and spinach pastizzi, char grilled lemon, tomato relish (v)

Beef empanada, chimi chirri

Truffle mushroom arancini, lemon aioli (v)

Lamb souvlaki skewer, mint yogurt

Tuna ceviche, avocado, coriander, sesame cracker

Chicken satay skewers, peanut sauce

SUBSTANTIALS

Sesame crusted tuna, soba noodle salad

Southern fried chicken, chipotle aioli

Twice cooked pork belly, asian cabbage salad

Beer battered fish and chips, lemon, tartare

Cheese burger, pickles, burger cheese

Wild mushroom risotto, peas, shaved parmesan (gf,v)

Mini poke, avocado, edamame

Sous -vide beef cheek, creamy chive mash (gf)

Prawn cocktail, avocado, seafood sauce (gf)

Pepper crusted beef, crisp polenta, chimichurri (gf)



GRAZING STATION

\$500 (SERVES 20 - 30)

Cured meats

Selection of cheeses

Olives

Grilled seasonal vegetables

Pickles

Fresh fruit

Bread selection



THE PAVILION FEAST

2 COURSE \$55PP • 3 COURSE \$70PP

Entrée

Charcuterie board of cured meats, olives, pickles, cheddar, toast
Salt and pepper squid, aioli, grilled lemon (gf)

Main

Whole baked salmon, lemon and thyme crust
Braised lamb shoulder, salsa verde, pistachio nuts (gf)
Truffled mushroom, pea, zucchini, rigatoni, fresh parmesan (v)

Shares

Sautéed green vegetables, almonds, caramelized onion (gf,v)
Garlic roasted baby chat potatoes, rosemary salt (gf, v)
Green side salad, lemon dressing (gf, v)

Desserts

Vanilla bean panna cotta, seasonal fruit, vanilla syrup
Sticky date pudding, salted caramel, sugar pecans, banana ice cream

v - vegetarian, gf - gluten free, df - dairy free



PARTY PLATTERS

FROM \$25_{PP}

PLATTERS

Tomato and basil bruschetta (v)

Mini quiche lorraine

Vegetarian spring rolls (v)

Teriyaki chicken skewers

Satay chicken skewers

Chicken and mushroom dumplings, soy

Sticky soy and chilli wings (gf)

Petite beef pies, tomato sauce

Assorted sushi

Salt and pepper squid lime aioli (gf)

PIZZA SLABS

Pesto chicken, caramelised onion, cherry tomatoes, mozzarella

Pepperoni, tomato, mozzarella, chilli flakes

Prosciutto, tomato, mozzarella, rocket, shaved parmesan

Carnivore, smoked brisket, pulled pork, bacon, BBQ sauce, mozzarella

Please note Party Platters and Pizza Slabs will be laid on tables within your event space for guest self service.

v - vegetarian, gf - gluten free, df - dairy free

KIDS PARTIES

\$20 PER CHILD (MIN 10)

Includes

Kids party area

Lunch - choice of battered fish, mini cheeseburger,
Chicken nuggets, grilled chicken or pasta
(all served with a choice of mash, vegies or chips and salad)

Juice, water and soft drink

Fruit plates

Colouring activities

Party decor

Upgrade your party (additional costs)

Party bags

Kids entertainer *(min 3 hours suitable for up to 40 children)*

Pizza making

Cookie and cupcake decorating

Face painter

Piñata

Jumping castle

Photographer *(min 2 hours)*

Additional platters

Chicken nugget platter \$50

Sausage roll platter \$50

Pizza *(choose from, cheese, ham or cheese and pineapple)* \$50

Hot chips \$9



BELLINI BRUNCH

INCLUDES A THREE COURSE SHARED BRUNCH
FOR 10 GUESTS OR MORE

\$55^{PP} BELLINI ON ARRIVAL

\$65^{PP} 2 HOUR BELLINI PACKAGE

\$15 PER CHILD

INCLUDES KIDS MEAL, ACTIVITY PACK,
DESSERT AND JUICE OR SOFT DRINK

Menu

Seasonal fruit with a selection of mini pastries

Vanilla bean yoghurt, mango coulis and passionfruit
coconut chia pots with fresh raspberries

To share

Spanish baked eggs, chorizo and pimentos

Smoked salmon, crème fraiche and dill

Toasted artisan sourdough





HIGH TEA

\$25PP (MIN 10 PAX)

Menu

Scones, jam and cream

Chicken and walnut finger sandwiches

Salmon, crème cheese and caper finger sandwiches

High top beef pies

House made pork and fennel sausage rolls, tomato chutney

Assorted petite fours

GIRLS PICNIC

\$50PP

**INCLUDES A TWO COURSE SHARED LUNCH
AND GLASS OF CHANDON ROSÉ ON ARRIVAL
FOR 10 GUESTS OR MORE**

Optional Starter (£4 each)

Bruschetta with tomato, basil and parmesan

Salt and pepper squid with lime aioli

Selection of cheese with condiments and lavosh

Charcuterie with cured meats, house pickles and sourdough

Mains

Baked atlantic salmon with chermoula, mint yoghurt

Sliced roasted beef with jus and accompaniments

Vitality salad with organic quinoa, marinated feta, young spinach,
roasted sweet potato, heirloom tomatoes, toasted seeds with green salsa

Poached chicken salad with avocado, wild rocket, pearl barley, mint,
brown rice, shaved fennel, zucchini and lemon yoghurt dressing

Beer battered fries and chipotle mayo

Dessert

Sticky toffee pudding with banana ice cream and salted pecans

Classic chocolate brownie with raspberry sorbet



WEDDING MENU SAMPLE

\$100PP

Canapés on Arrival

Freshly shucked oysters, lemon, mignonette

House made pork and fennel sausage rolls, tomato chutney

Assorted Sushi (vegetable, raw salmon, teriyaki chicken)

Entrees

Seafood Tasting Plate including fresh prawns, oysters, salmon, scallops, condiments (gf)

Pressed pork belly, apple and fennel slaw (gf)

Mains

Beef fillet, potato fondant, pressed silver beet, jus gras (gf)

Grilled kingfish, crab, spring pea salad (gf)

Mixed greens

Dessert

Buttermilk panna cotta, toasted honey, pomegranate (gf)

Passionfruit chocolate tower

Choc shell, brownie, rice crispy pieces, chocolate mousse, passion fruit cream

v - vegetarian, gf - gluten free, df - dairy free



BEVERAGES

ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or the host can reduce the beverages available within the tab to specific products.

STANDARD PACKAGE

2 HOUR \$38PP • 3 HOUR \$48PP • 4 HOUR \$68PP

Sparkling Chain of Fire Sparkling Cuvee, NV SE Australia

White Wine Chain of Fire Semillon Sauvignon Blanc, Western Australia

Red Wine Chain of Fire Merlot, Mudgee

Beer VB, Carlton Draught, Carlton Dry, Reschs, Carlton Black

Light Beer Great Northern Super Crisp or Cascade light

Non-alcoholic Assortment of soft drinks

CLASSIC PACKAGE

2 HOUR \$48PP • 3 HOUR \$58PP • 4 HOUR \$78PP

Sparkling Chandon Brut, NV Yarra Valley

White Wine Pikorua Sauvignon Blanc, Marlborough NZ or California Dreamin Chardonnay, Hunter Valley

Red Wine Little Glant Shiraz, Barossa or

Le Chat Noir Pinot Noir, Aude Valley, France

Beer VB, Carlton Draught, Carlton Dry, Reschs, Carlton Black, Great Northern, Stella

Light Beer Great Northern Super Crisp, Cascade Light

Non-alcoholic Assortment of soft drinks

SPIRITS

Add House Spirits for an additional +\$10 per hour.

COCKTAILS AS PER MENU

Carafes and individual cocktails available

Speak to our Function Coordinator about our seasonal cocktail menu

Impress your guests with one of our colourful and tasty cocktails on arrival



BOOK NOW

**WITH OUR EVENTS
SPECIALS**

FUNCTIONS@NARELLANHOTEL.COM.AU

