



FUNCTION PACK

•4152•

CARINDALE
HOTEL

HAVE YOUR NEXT FUNCTION AT CARINDALE HOTEL

WHETHER IT'S LUNCH, DINNER OR A SPECIAL EVENT,
OUR HOTEL HAS SOMETHING TO DELIGHT EVERYONE.

At the heart of the hotel sits our large bistro, with sweeping Al Fresco dining area. Providing room for an intimate dinner for two, family celebration or corporate get together. Food is always a major focus for our restaurant team who are keen on providing all our customers an experience that they will enjoy.

Our Terrace provides the perfect space for a cocktail style event with plenty of room to accommodate a large party of up to 120 guests.

With easy access to our main bar, this area can be roped off for privacy.

The Lounge area can sit up to 40 guests comfortably for coffee and cake; alternatively you can also use our lounge area for a cocktail style event for up to 50 guests.

No matter what the occasion we have the ability to help you make your next event as stress and hassle free as possible and with plenty of little extra touches.

Come on into the Carindale Hotel and let our functions coordinators know how they can help with your next important event.

functions.carindalehotel@ausvenueco.com.au
(07) 33246200



FUNCTION SPACES

 = MUSIC AVAILABLE

 = MIC AVAILABLE

 = TV AVAILABLE

 = MORE THAN 1 TV AVAILABLE



HALF DECK



CAPACITY
40 PPL
COCKTAIL ONLY



FULL DECK



CAPACITY
85 PPL
COCKTAIL ONLY



TERRACE



CAPACITY
40 PPL
COCKTAIL ONLY

FUNCTION SPACES CONT.

CAPTAINS CORNER

CAPACITY

50 PPL - COCKTAIL
40 PPL - SEATED



BISTRO

CAPACITY

50 PPL
SEATED ONLY



LOUNGE

CAPACITY

50 PPL - COCKTAIL
40 PPL - SEATED





4152

\$30PP GRAZING TABLES

offer a beautiful spread of gourmet cured meats, soft & hard cheeses, homemade dips, fresh & dried fruit, seasonal vegetables, breads, crackers & more! Min 10 ppl

Straight cut chips 45.00

Coated with our house seasoning & sauces - aioli, tomato, gravy (GF)

Herb roasted garlic bread 45.00

Potato wedges 50.00

Served with sweet chilli and sour cream

Mozzarella Sticks 50.00

Golden brown mozzarella cheese sticks

Wings 60.00

Choose from BBQ, honey siracha, garlic parmesan

Tortilla Wrap 50.00

Make your own chicken or fish wrap with avocado, lettuce mix, onion, relish, aioli

Asian platter 80.00

Mini chicken dim-sims, vegetable spring rolls, sticky pork belly bites, prawn crackers & sauces
- soy, sweet chilli, aioli

PLATTERS

Please note that platters are recommended to provide a snack for approximately 8-10 guests. Please order to accommodate your requirements as there are limited last minute options available.

Pizza platter 75.00

Choose any 3 pizzas from our menu (GF) Margherita, Ham & Pineapple, Italiano, Mexicana, Roasted Pumpkin, Meat Lovers

Something Vegan 75.00

Bruschetta, artichoke hearts, olives, bread sticks, hummus, carrots, cucumber, grapes, heirloom tomatoes, pistachios

Seafood platter 95.00

Tempura prawns, S&P squid, battered flathead & sauces - tartare, aioli, thousand island

Anti-Pasto 95.00

Salami, beef, ham, olives, fetta, char-grilled vegetables, Turkish bread (GF)

Aussie platter 95.00

Beef pies, mixed variety pies, mini sausage rolls, mini quiches & sauces - tomato, BBQ

Americana Platter 95.00

Mixed selection of sliders (pork & beef) with crosscut chips & coleslaw

Fruit platter 80.00

Selection of seasonal fruits, stone fruits, berries (GF)

Cheese platter 90.00

Smoked cheddar, blue vein, brie, dried apricots, figs, grapes, berries, quince paste, roasted cashews, & crackers (GF)



ALT DROP MENU

TWO COURSE - \$60.00
THREE COURSE - \$70.00

ENTREE

CHOOSE TWO OF THE FOLLOWING (SERVED ALTERNATE DROP)

Bruschetta

Bruschetta pizza, tomato salsa, torn basil

Salt & Pepper Squid

Flash fried salt & pepper squid, garlic aioli, lime

BBQ Chicken Wings

Honey & BBQ coated wings

Wild Mushroom Arancini (v)

Black truffle aioli, powdered wild mushrooms

Fried Halloumi (v) (gf)

Pickled date & fig, sweet balsamic onion, balsamic reduction

MAIN

CHOOSE TWO OF THE FOLLOWING (SERVED ALTERNATE DROP)

Chicken Breast

Macadamia crusted chicken breast w/ rice pilaf, sautéed baby spinach, crispy prosciutto, seeded mustard jus

250g Rump

Char-grilled eye fillet (served medium)
w/ green onion & mustard potato cake, broccolini,
blistered cherry tomatoes
Choice of béarnaise, red wine jus or mushroom sauce

Barramundi

Cone Bay Barramundi grilled w/citrus potatoes, seasonal greens,
lime hollandaise

Lamb shank

Slow cooked w/ roast vegetables, mash, jus

Teriyaki Salmon

Crispy skinned salmon w/ steamed jasmine rice,
wilted greens, teriyaki sauce

Pumpkin Risotto (v) (gf)

Shaved parmesan, goats curd, grilled asparagus, sage oil

DESSERT

CHOOSE TWO OF THE FOLLOWING (SERVED ALTERNATE DROP)

Sticky Date & Chocolate

Caramel sauce, vanilla bean ice cream

Apple & Rhubarb Crumble

Vanilla bean ice cream. custard & apricot gel

Raspberry Almond & Coconut Tart (g/f)

Custard & wild berry coulis

Carrot Cake

Chocolate honeycomb, butterscotch sauces

Lemon Meringue Tart

Apricot gel & whipped cream

STANDARD

2 HRS-\$37PP | 3 HRS-\$49PP |
4 HRS-\$61PP

Includes our house sparkling, white,
red & rose wines, local tap beers &
soft drink &/or juice

TAP BEERS

One fifty lashes
XXXX Gold
Toohey's New
Furphy

WINES

Mr Mason Sparkling Brut Cuvee NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet

ADD BASIC SPIRITS FOR \$25PP

SOFT DRINKS

Lemonade, Pepsi, Pepsi Max, Solo, Tonic
Ginger Ale, Soda Water.

JUICES

Apple, Orange, Pineapple, Cranberry

CASH BAR

Allow your guests to choose from our
extensive beverage selection, which they
can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a
specified limit or amount in mind that you feel
comfortable with spending.

Your bar tab can be reviewed as your function
progresses and increased if required.
However, we will always ensure you are in control
of the amount throughout the event.

BEVERAGE PACKAGES

*Minimum numbers of 30 apply for all
beverage packages

PREMIUM

2 HRS-\$47PP | 3 HRS-\$59PP |
4 HRS-\$71PP

Includes our premium white, red & rose
wines, local & premium draught beer &
soft drink &/or juice

TAP BEERS

One fifty lashes
XXXX Gold
Toohey's New
Furphy
Great Northern 3.5%
Kirin Ichiban
James Squire Ginger Beer
Little Creatures XPA

WINE

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Devil's Corner Pinot Noir
Heartland Spice Trader Shiraz

BEVERAGE PACKAGE BONUS

Add cocktail on arrival for \$15pp.
(Choice of any of our classic cocktails))





(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN FREE,
(GFO) GLUTEN FREE OPTION, (DF) DAIRY FREE