

# Castle Hill Tavern.

## Function Pack



**Level One Function Room**  
*Cocktail Set-up*



**Level One Function Room**  
*Theater Style Set-up*



**Level One Function Room**  
*Buffet Set-up*

## Planning Your Event

Party time is made easy at the Castle Hill Tavern by providing the flexibility & ambience for your next event. Catering for events from as little as 10 to 300 people the Castle Hill Tavern offers a diverse range of function spaces including:

*Level One Function Room*

*Pool Bar*

*Beergarden*

This function package has been created to help you design your event with these simple steps:

1. Speak to our function manager and select a function space that is best for your needs.
2. Nominate a preferred date and make a tentative booking
3. Confirm your booking with payment of your deposit
4. Make an appointment to discuss and confirm your event requirements
5. Confirm your final numbers
6. Let us make your event a memorable one whilst you sit back and enjoy.

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# Cocktail Platters

## Cold

<b>Chef's selection of gourmet dips, crudities, and oven baked breads</b>	<b>\$60</b>
<b>Aged cheddar cheese, Cabanossi and crackers</b>	<b>\$50</b>
<b>Selection of Australian and imported cheeses</b> With dried fruits, mixed nuts and crackers	<b>\$70</b>
<b>Assorted sushi and rolls (40 pieces)</b>	<b>\$90</b>
<b>Vegetarian Antipasto</b> Grilled eggplant, roasted capsicum, zucchini, olives, Semi dried tomatoes, artichoke, grilled Turkish bread and spreads	<b>\$70</b>
<b>Seafood Antipasto</b> Sydney rock oyster, prawns, smoked salmon, and marinated mussel	<b>\$90</b>
<b>Sandwich selections</b>	<b>\$75</b>
2 choices, 40 pieces in total	
With your choice of fresh <b>white, brown or wholegrain</b> bread	
<ul style="list-style-type: none"><li>• Roast beef, snow peas sprout and tomato chutney</li><li>• Virginia ham, cheese and sliced tomatoes</li><li>• Roast turkey, lettuce, and cranberry sauce</li><li>• Smoked salmon, capers mayo and Spanish onion</li><li>• Chicken breast, lettuce, and anchovies dressing</li><li>• Tuna flakes, iceberg and red onion aioli</li><li>• Avocado, rocket leaves, cheese</li><li>• Grilled zucchini, capsicum, rocket and olive tapenade</li></ul>	

## Hot

<b>Meat &amp; poultry platter options</b>	<b>\$90</b>
Up to 3 choices, 40 pieces in total	
Thai Beef skewers	
Garlic and Lemon chicken skewers	
Moroccan Lamb kebabs	
Spicy chicken tenders	
Mini Beef Burgers	
<b>Seafood platter options</b>	<b>\$95</b>
Up to 3 choices, 40 pieces in total	
Salt and pepper calamari	
Tempura fish	
Crumbed prawn cutlets	
Crab claws	
Thai fishcakes	
<b>Pastry platter options</b>	<b>\$85</b>
Up to 3 choices, 40 pieces in total	
Mini pies	
Cocktail quiches	
Party Sausage roll	
Spinach and ricotta fillo	
Petite pizza	
Fried wonton	
Vegetarian samosa	
Mini spring roll	
Curry puff	
<b>Potato Wedges</b> 2kg of wedges served with sour cream and sweet chilli sauce	<b>\$40</b>
<b>Potato skins</b> 40 potato skins topped with bacon and melted cheese	<b>\$45</b>

## Pizza selections

\$45

24 slices in total (One flavour = 3 pizzas per platter)

### **Classic**

Tomato and mozzarella cheese

### **Vegetarian**

Olives, mushrooms, semidried tomato and feta cheese

### **Chicken**

Bacon, Spanish onion, baby spinach, bbq sauce and mozzarella

### **Godfather**

Ham, cabanossi, pepperoni, mushrooms, olives, capsicum, onion, and mozzarella

### **Meat lover**

Ham, bacon, cabanossi, pepperoni, chorizo bbq sauce, and cheese

### **Moroccan**

Lamb, pumpkin, pinenut, rocket, pesto, and cheese

### **Mexican**

Beef, chorizo, onion, jalapenos, capsicum, and cheese

### **Marinara** (add \$5)

Prawns, squid, fish, mussel, capers, tomato, onion, and cheese

## Sweet selections

**Seasonal fruit platter** (60 pieces) \$55

**Cakes platter** Chefs choice (40 pieces) \$60

**Cookies and biscuits platter** (50 pieces) \$60

### **Chocolate Fountain**

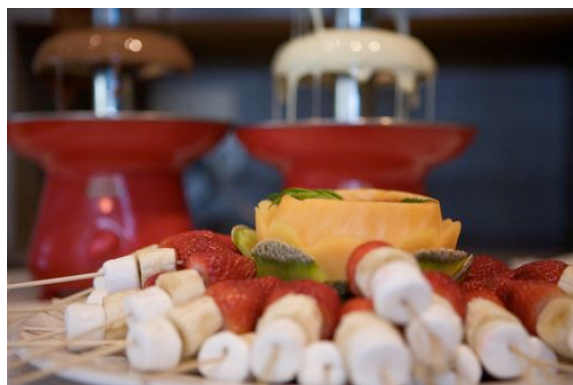
*Choose from Milk, Dark, or White Belgium Chocolate*

1 Kilo of Belgium Chocolate \$90

2 Kilo of Belgium Chocolate \$150

Twin Chocolate Fountain (Two flavours) \$180

*(Price includes marshmallows and fresh fruit for dipping)*



# Deluxe canapés

**\$22 per person**

**Pick 6 items**

**Minimum of 25 guests**

All our deluxe canapés are handmade, designed to cater for those wishing to add a bit of style and sophistication to their cocktail event.

## Cold

Smoked salmon, crème fresh and dill

Fresh Sydney rock oyster with caviar and ponzu sauce

Prawn, feta cheese and olive

Vegetable rice paper rolls Vietnam style

Peking duck crepes

Thai beef lettuce wrap

Cherry tomato, feta cheese and black olive tapenade

## Hot

Risotto balls with semidried tomato and basil

Prawns and shallot skewer

Haloumi and pancetta roll with rosemary

Baked oyster and bacon sauce vierge

Prawn and prosciutto wrapped

Chilli and coriander chicken fritter

Bocconcini and olive tart

## Dessert

### Chocolate Fountain

*Choose from Milk, Dark, or White Belgium Chocolate*

1 Kilo of Belgium Chocolate \$90

2 Kilo of Belgium Chocolate \$150

Twin Chocolate Fountain (Two flavours) \$180

*(Price includes marshmallows and fresh fruit for dipping)*



# Conference/Business Menu Packages

## Basic Beverage Package

\$3.50 per person

### Continuous Tea and Coffee

Self Serve Station; includes a selection of teas and coffee, sugar, milk and biscuits

## Standard Beverage Package

\$7.50 per person

### Continuous Tea and Coffee, fruit juice, water (soft drink optional)

Self serve station; includes a selection of teas and coffee, sugar, milk and biscuits

Juice (Orange, Pineapple) Soft drink (Lemon, Cola)

## Pastry Selection

\$7.50 per person

### Selection of mini fruit/custard filled pastries and croissants

Self serve station; 2 pieces per person

## Fresh Seasonal Fruit Selection

\$7.50 per person

### Selection of fresh cut seasonal fruit

Self serve station; 2 pieces per person

## Lunch Package 1

\$12.50 per person

### Cold Sandwich Selection (see options below)

Self serve buffet station; 3 pieces per person

## Lunch Package 2

\$17.50 per person

### Cold sandwich and salad selection (See options below)

Self serve buffet station; 3 sandwiches and 1 salad per person

## Lunch Package 3

\$22.50 per person

### Hot selection and salad selection (see options below)

Self serve buffet station; 2 salads and 1 hot selection

## Sandwich Selection

Served in a selection of mini gourmet rolls and breads including white, brown and wholegrain

- Roast beef, snow peas sprout and tomato chutney
- Virginia ham, cheese and sliced tomatoes
- Roast turkey, lettuce, and cranberry sauce
- Smoked salmon, capers mayo and Spanish onion
- Chicken breast, lettuce, and anchovies dressing
- Tuna flakes, iceberg and red onion aioli
- Avocado, rocket leaves, cheese
- Grilled zucchini, capsicum, rocket and olive tapenade
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## Salad Selection

- Caesar salad, crispy cos lettuce, bacon, crouton, parmesan cheese
- Garden salad, mesculn, tomato, onion, carrot, cucumber, and capsicum
- Rocket salad, onion, parmesan cheese, pine nut, and balsamic dressing
- Greek salad, iceberg lettuce, feta cheese, olives, tomato, capsicum
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## Hot Selection

- Penne boscaiola with chicken tossed with sauteed bacon mushrooms, shallots and cream topped with aged parmesan
- Beef lasagna layered with bolognaise, bechamel sauce, parmesan cheese and mozzarella
- Herbs roasted chicken breast with garlic cream sauce served with roast vegetables
- Simmered thai green coconut curry served with asian greens

# Banquet Buffet

The way this works is you choose how ever many selections suit your budget for example: \$35 per person for 2 selections. You get to choose your two from the sections provided; **Roasts, Pasta & Other dishes.**

(Only two in total, not two from each section)

*Min 30 guests*

\$35 per person for 2 selections

\$45 per person for 3 selections

\$50 per person for 4 selections

## **Roasts**

Herbs roasted chicken breast with garlic cream sauce

Roast pork with crisp crackling and apple sauce

Boneless rosemary studded and garlic rubbed leg of lamb with mint sauce

Slow roasted 42 days aged grazier beef loin with mustard crust

*Above selection served with roast potato, pumpkin and peas*

## **Pasta**

Spinach and ricotta tortellini with fresh tomato and basil sauce

Beef lasagna with a rich bolognaise and creamy béchamel sauce

Penne boscaiola with bacon, mushroom and rich garlic cream sauce

– *With chicken add \$2 per person*

Smoked salmon spaghetti with rocket, capers, Spanish onion, tomato and olive oil

*Above selection served with garlic and herb pizza*

## **Other Dishes**

Thai green curry chicken infused with kaffir lime and lemon grass

Beef stroganoff with sour cream and pickle cucumber

Steamed fish with ginger, shallot and sesame crackling sauce

Lamb Rogan Josh with mild chilli and fresh tomato sauce

Malaysian beef rendang in thick coconut curry

Seasonal mix vegetables au gratin with béchamel sauce

*Above selection served with steamed jasmine rice*

## **A fresh bread basket**

### **A choice of one salad...**

Caesar salad, crispy cos lettuce, bacon, crouton, parmesan cheese

Garden salad, mesculn, tomato, onion, carrot, cucumber, and capsicum

Rocket salad, onion, parmesan cheese, pine nut, and balsamic dressing

Greek salad, iceberg lettuce, feta cheese, olives, tomato, capsicum

Pasta salad, rocket leaves, olive oil, parmesan cheese, and crispy bacon

Potato salad, baby spinach, pesto, mayonnaise, and red onion

### **A choice of two mini desserts...**

Chocolate brownies

Lemon and raspberry cheesecake

Caramel slices

### **Served with tea and coffee**



# Set Menu

The way this works is you choose 2 selections from however many courses suit your budget for example: 2 Courses for \$40. These are then placed around the tables in alternating meals, ie; Chicken, Beef, Chicken, Beef and so on...  
(There are to be no special requests on the night, so please advise of any in advance)

2 Courses \$40 per person

3 Courses \$50 per person

*Min 25 guests*

## **Entrées**

Seafood antipasto;

Oysters, smoked salmon, prawns, lemon and tartare sauce

Chicken Caesar salad

Moroccan marinated lamb resting on a baked polenta cake with baby spinach

Grilled Portobello mushroom, parmesan cheese and rocket leaves

Chili chicken fritter on cucumber salad

## **Mains**

Grilled steak with mash, broccoli and red wine jus

Chicken breast supreme stuffed with camembert and pancetta with Spanish rice and spinach

Tiger prawns with chili tomato, basil, and fettuccine

Salmon fillet with saffron risotto, asparagus, hollandaise and sunblush tomatoes

## **Desserts**

Delicious chocolate mud cake served with vanilla ice cream

New York Cheesecake topped with raspberry coulis

Selection of cheese and fresh fruit

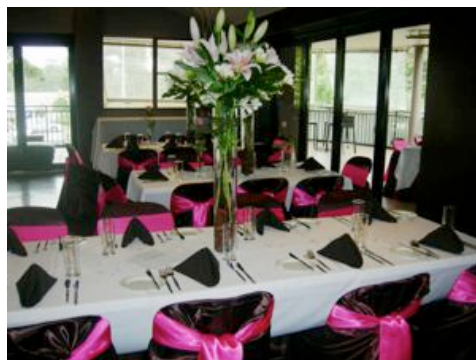
Dark chocolate and espresso mousse with crème anglaise

Fresh seasonal fruit with cream

**Served with tea and coffee**

If you would like extra courses, our head chef would be delighted to create something special for you.

If bringing your own cake and would like us to cut and plate it for you there will be a **\$1 fee per guest** charged. However you are more than welcome to cut and serve yourself at no charge, we can provide serviettes and cutlery.



# Breakfast Menu

Minimum of 20 people

## Hot plated breakfast

**\$19 per person**

Fluffy scrambled eggs  
Grilled sausage  
Herb roast tomato  
Sautéed spinach & mushroom  
Toast

Served with tea, coffee & juices

## Hot plated breakfast

**\$22 per person**

Fluffy scrambled eggs  
Grilled sausage  
Crispy bacon  
Herb roasted tomato  
Sautéed spinach & mushroom  
Baked Beans  
Toast

Fresh seasonal fruit platter

Served with tea, coffee & juices

## Continental breakfast (Self serve or table buffet)

**\$16 per person**

Selection of cereal  
Fresh seasonal fruit & yoghurt  
Basket of toast with spreads  
Selection of freshly baked Danish pastries

Served with tea, coffee & juices

## Hot plated breakfast (50/50 Alternative serve)

**\$15 per person**

Hot cakes  
OR  
French toast

WITH

Banana compote in maple syrup dusted with fresh grated cinnamon  
OR  
Mixed seasonal fruit or berries with ricotta cheese

Served with tea, coffee & juices



# Beverage Options

## Guests to Purchase Own Drinks (GPO)

Your guests pay for their own beverages from the bar

## Bar Tab

Flexibility is yours. Guests can charge onto a nominated credit card or place a specified dollar amount against a bar tab. Running totals are reported to you throughout your function. Once this amount is reached, your guests can then pay their own way.

### House Beverage Package

Victoria Bitter  
Carlton Draught  
Tooheys New  
Hahn Light  
House Chardonnay  
House Shiraz  
House Sparkling  
Soft Drink  
Juice

### Premium Beverage Package

*Includes Standard Package*  
Becks  
Heineken  
Corona  
Stella Artois  
Pure Blonde  
Tooheys Extra Dry  
Baily & Baily Chardonnay  
Baily & Baily Shiraz

You also have the option to add any spirit to the above packages  
Wristbands available on request

## Per Head Beverage Options

### Standard

**\$39 per person for 3 Hours**

**\$47 per person for 4 Hours**

Tap Beer: Carlton Draught, Victoria Bitter, Tooheys New, Blue Tonuge Light  
House White, House Red, House Sparkling  
All soft drinks and juice

### Premium

**\$49 per person for 3 Hours**

**\$57 per person for 4 Hours**

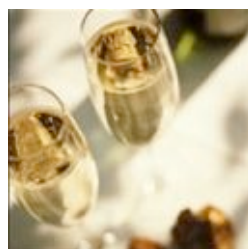
*All of the Standard option including...*  
Crown Lager, Extra Dry, Sol,  
Baily & Baily Chardonnay  
South Island Sauv Blanc  
Baily & Baily Cab Sauv  
Hardy's Collection Shiraz  
Bottles of still & sparkling waters

### Luxury

**\$59 per person for 3 hours**

**\$69 per person for 4 hours**

*All of the Standard option including...*  
Heineken, Stella, Becks, Peroni, Corona  
Shadowood Chardonnay  
Boatshed Bay Sauv Blanc  
T'Gallant Pinot Noir  
Bottles of still & sparkling waters



# Extra Information

## Special Diets

We are pleased to cater for special dietary requirements with prior notice.

## Cakes

If bringing your own cake and would like us to cut and plate it for you there will be a **\$1 fee per guest** charged. However you are more than welcome to cut and serve yourself at no charge, we can provide serviettes and cutlery.

We also have a voucher for 15% off at Cake Art; [www.cakeart.com.au](http://www.cakeart.com.au)  
(for booked functions only)

## Entertainment

Disk Jockey	\$360
Juke Box	\$280
Juke Box Karaoke	\$290
In house hotel music	Free
Bringing in your own CD's / Ipod / DJ	Free

## Decorations

The Castle Hill Tavern will supply and decorate your function for you with helium balloons, tea light candles and table sprinkles. Please liaise with the Function Manager if you wish to add your own special touches to the function.



# Terms and Conditions

1. Function bookings are required in writing. Any tentative bookings not confirmed within 14 days of the booking being made may be released at the discretion of the Function Manager.
2. To confirm your Function a deposit of \$500 (or your room hire, whichever is lesser) is required at the time of booking. Deposit amounts will count toward the Room Hire Fee. All deposits are non-refundable and non-negotiable.
3. Confirmation of final numbers and menu must be made no less than two week prior to the Function. At this time payment of the final food bill and any remaining accounts (excluding Bar Tabs) must be paid. All menus (excluding the party platters) will be based on guaranteed numbers or the final head count which ever is greater.
4. The Castle Hill Tavern does not accept payment by personal or company cheque unless prior arrangement has been made with the Function Manager.
5. Under no circumstances will the hotel allow any Function to bring any food or beverage into the Castle Hill Tavern.
6. All prices shown include GST and are current at the time of printing and are subject to change at the Hotels discretion.
7. All booking cancellations must be made in writing.
8. Any cancellations within 7 full days prior to the Function will result in the client being liable to the Castle Hill Tavern for 100% of the full amount of the confirmed function.
9. The client is responsible for any loss or damage to Hotel property caused by guests attending the Function. The Castle Hill Tavern will not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the Function.
10. Due to underage and intoxication issues the Castle Hill Tavern will not cater for 18<sup>th</sup> Birthday Parties.
11. A minor is defined by law as any person under the age of 18 years of age. This definition extends to babies and infants. Minors are permitted in certain function areas of the hotel when accompanied or in the immediate presence of their parent or legal guardian.

