



FUNCTIONS

AT SYDNEY JUNCTION HOTEL

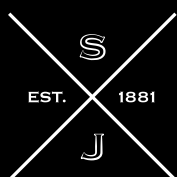
Thank you for recent enquiry. We would be delighted to host your next function at the Sydney Junction Hotel. The Sydney Junction Hotel has been a favourite amongst locals since it was established in 1881. The cosy atmosphere, friendly staff and award winning food make it the perfect place for your next party or function.

The Sydney Junction Hotel boasts a recently renovated private function area which is suited to any occasion, including; cocktail parties, formal sit down dinners, 21st birthdays, reunions, product launches or business conferences just to name a few. Unfortunately we do not cater for 18th birthday parties.

We would be happy to discuss any special requests that you may have, and would be more than happy to tailor a function to suit your individual needs. If you would like to be shown around the function rooms, or have any questions, please feel free to contact one of the below managers either at the hotel on 4961-2537 or on their mobile listed below.

MANAGERS

<i>Camille Sheather</i>	<i>Restaurant Manager</i>	<i>02 4961-2537</i>
<i>Campbell Rogers</i>	<i>General Manager</i>	<i>0422 811 544</i>
<i>Clare Rogers</i>	<i>Licensee</i>	<i>0401 961 111</i>



8 BEAUMONT STREET HAMILTON NSW 2303
PH 02 4961 2537 | EMAIL STAFF@SJH.COM.AU | WWW.SJH.COM.AU

THE HUDSON ROOM



A stylish, modern room with a mirrored feature wall bordered with a comfortable corner lounge.

Bi-fold doors open the room directly onto Hudson street allowing a beautiful indoor/outdoor flow. This room can be set for seated dining or a cocktail style function. This room can also be used for formal presentations.

CAPACITY

<i>50 ppl maximum</i>	<i>Seated</i>
<i>70 ppl maximum</i>	<i>Cocktail</i>

“
*Beautiful
indoor
outdoor
flow...*
”



THE BISTRO



This Bistro is the main seating area of the restaurant, and therefore suitable for seated dining functions.

The room boasts beautiful rustic styled wallpaper and can accommodate small or large functions. Please note to book out this entire space exclusively then a minimum of 80 guests is required, and either the 2 or 3 course set menu must be selected. If your party is smaller than this, we can certainly still accommodate you and can section off a specific part of the restaurant to cater for your function.

CAPACITY

100 ppl maximum Seated

“
*The room
boasts
beautiful
rustic styled
wallpaper...*
”



THE FAMILY ROOM

The versatile Family Room is situated parallel to the Bistro and is well suited to families with children as the dining space is in the same room as the kids play zone.

This space has glass bi-fold doors that open onto the courtyard giving a light al fresco feeling. This area can seat up to 20 people. Please note you cannot book this entire room exclusively as the other half of the room is the kids play zone, which is open to other patron's children dining at the hotel.

CAPACITY

20 ppl maximum Seated

“
*...opens
onto the
courtyard
giving a light,
al fresco
feeling.*
”



MENU OPTIONS



Our Head Chef, Andrew Sheather and his team offer exceptional food to cater for your special occasion.

There are a variety of food options; from gourmet platters to set a-la-carte alternate serve menus. We pride ourselves on flexibility, and are more than happy to discuss your requirements and tailor a function package to your needs.

Please see the following pages showing the Functions Set Menu and Functions Platter Menu.

FORMAL SET MENU

For seated events of 20 people or more, we offer a 'Formal Set Menu Alternative Drop'. This is designed to provide the highest quality service for larger dining groups.

You may select from our 'Formal Set Menu' 2 options for entrées, mains, and desserts prior to your reservation.

These are to be paid for on one bill and served alternatively on the day.

2 course (entree/main, main/dessert) \$30p.p

3 course (entree/main/dessert) \$40p.p

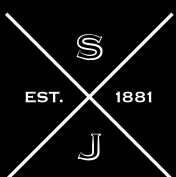
FULL RESTAURANT MENU

For informal bookings of up to 20 people, we offer our full restaurant menu, (prices per menu) which may be ordered in the bistro and guests can pay for their meals individually.

PLATTER MENU

Our Share Platter Menu is available for bookings of 20 people or more as an alternative cocktail style of food. Designed to serve 8 - 10 people, these platters can be brought out at placed on tables for your guests

Platters are suitable for cocktail style events and are an uncomplicated option for larger bookings - simply choose from the selections and let us take care of the rest!



SET MENU

ENTRÉE

SATAY CHICKEN SKEWERS

Succulent pieces of chicken topped with a spicy peanut satay, served with rice & salad.

PRAWNS & BACON SHASLIKS

Fresh king prawns wrapped in bacon, skewered & grilled served with rice & salad with a side of thousand island dressing.

VEGETARIAN STUFFED MUSHROOMS

Oven roasted button mushrooms pocketed with garlic, tomato, onion, capsicum, salt & cracked pepper, served with rice & salad.

ZESTY THAI BEEF SALAD

Medallions of beef pan seared in zesty thai sauce on a fresh garden salad with cashews.

MAIN

THAI STYLE ATLANTIC SALMON

Atlantic salmon oven baked in ginger, lemon & lime zest, chilli garlic served on a bed of basil infused rice & a garden salad

GARLIC & HERB INFUSED LAMB RUMP

Pan seared in our chef's selection of mixed herbs, garlic salt, cracked pepper, served with paprika smashed chat potatoes & seasonal vegetables with a seeded mustard gravy

WON TONG VEGETARIAN STACK

A selection of oven roasted vegetables on a stack of wonton pastry, avocado, tomato, cucumber, Feta cheese, sundried tomatoes & Caper berries finished with a drizzle of sour cream

CHICKEN CORDON BLEU

Lightly crumbed chicken breast pocket stuffed with ham and cheese, served on creamy mash potato & seasonal vegetables with a side of gravy

DESSERT

STICKY DATE PUDDING

PAVLOVA

MALTEASER CHEESECAKE

MARSBAR CHEESECAKE

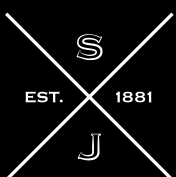
{ all desserts served with cream & Ice-Cream }

2 COURSES \$30 PER/HEAD

{Includes your choice of 2 Entrées & 2 Mains OR 2 Mains & 2 Desserts served alternatively}

3 COURSES \$40 PER/HEAD

{Includes your choice of 2 Entrées, 2 Mains, 2 Desserts served alternatively}



PLATTER MENU

CLASSIC PLATTER

{ \$10 PER HEAD }

MINI SPRING ROLLS

CALAMARI RINGS

GOURMET PARTY PIES

SAUSAGE ROLLS

MINI PIZZAS

PREMIUM PLATTER

{ \$13.50 PER HEAD }

CHICKEN SATAY SKEWERS

BEEF KEBABS

SALT & PEPPER SQUID

PRAWNS WRAPPED IN BACON

GARLIC CHICKEN BALLS

CURRY BEEF TRIANGLES

DELUXE PLATTER

{ \$17 PER HEAD }

FRESH KING PRAWNS

KILPATRICK MUSSELS

SALT & PEPPER SQUID

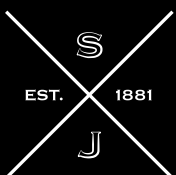
BLUE SWIMMER CRAB

CHICKEN SATAY SKEWERS

BEEF KEBABS

MINIMUM 20 PEOPLE PER PLATTER

MINIMUM 3 DAY NOTICE REQUIRED



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BOOKING FORM

To ensure a smooth and orderly function we kindly ask you to complete the following form and return it to us.

Contact name: _____ Date of function: _____

Expected numbers: _____ Occasion: _____

Please select your preferred catering package from the options below:

NORMAL BISTRO MENU

Best suited for parties of 10- 20 people. For parties of 20 people or more, we strongly recommend selecting a set menu package as this ensures quality & ample quantity of all items on our menu.

SET MENU

- 2 courses (\$30p/h) (please select either) éntree & main {or} main & dessert
 3 courses (\$40p/h)

PLATTER MENU

- Classic Platter (\$10p/h) Premium platter (\$13.50p/h) seafood deluxe platter (\$17p/h)

Payment of deposit is to be paid at time of booking to ensure that your booking is confirmed
(please note this fee is then deducted from your final bill on the night as we do not charge room hire fees.)

Method of payment Cash Credit Card/ Eftpos

Name on Card: _____

Card Number: _____

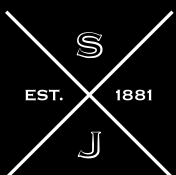
Expiry Date: _____ CCV: _____ Card Type: _____

I have read and accept the Sydney Junction Hotel Function Conditions
(please see following page for Terms & Conditions)

Name of Contact person: _____ Contact phone number: _____

Email address: _____

Signature of contact person: _____ Date: _____



FUNCTIONS TERMS & CONDITIONS

We are delighted to have this opportunity to host your function. The team at the Sydney Junction Hotel is skilled at hosting functions for all occasions. We provide you with the perfect venue and our friendly staff will ensure that all your needs are met to ensure a happy and joyous occasion. (The best part about celebrating with us is that we can take the stress off your hands and you can leave the mess at the end of the night for us to clean up!)

CAKEAGE

If you wish to bring your own cake we are happy to store it in our cool-room until you are ready. We will also light any candles you have provided before bringing to the table for you. We happily provide plates/ serviettes/ forks but we do not cut and serve. We don't allow any other food or drink to be brought into the hotel.

CHILDREN

The Sydney Junction Hotel works hard to create a family friendly atmosphere, with children in direct supervision of a responsible adult. We have a change table, highchairs, children's menu and kids zone offering; playground, books and toys to help entertain the little ones. The 'Family Room' is perfectly suited to book for parties with kids.

DRINKS

The Sydney Junction Hotel is happy to work with you to suit your needs and budget. We offer a variety of options; unlimited beverage options (open bar), house beer, wine and soft drink or alternatively we are happy to work with you to select your favorite beverages to offer to your guests. We suggest you select a cut off tab price predetermined by you, and our friendly staff will approach you as the cut off tab is approaching to keep you informed on the night.

ROOM HIRE

There is no room hire fee to host your function with us. However, a deposit fee of \$200 is applicable to all functions, which is deducted from your final bill on the night. This fee must be paid at the time of booking.

RESERVATION

The Sydney Junction Hotel strives to offer you the best quality and value for money. In order to do this we have some requirements:

- Set menu, platter menu selections and final guest numbers must be confirmed as far in advance as possible and no less than 3 days prior to the function.
- Please note the number of people you confirm for is the number you will get charged for (ie: if you confirm for 50 people for food and only 45 turn up, you will be charged for 50 people as our chefs would have pre-ordered and prepared food accordingly to cater for your guests.)

Confirmation of your booking: please complete the confirmation of booking form & return it to us along with the requested deposit (which will be deducted from your bill on the evening) to finalize your function arrangements.

Please do not hesitate to call us to discuss your upcoming function needs. We look forward to looking after you!

