





## **FEASTING MENU**

### \$65PP • SERVED FAMILY SHARE STYLE

**To Start** Za'atar Flatbread (v)

Hummus, Herbs, Pomegranate

Salads Superfood Salad (vg) (nf)

Baby Spinach, Broccoli, Roast Pumpkin, Quinoa, Spiced Almonds,

Pomegranate, Citrus Vinaigrette

Garden Salad (vg) (nf) (gf)

**Fish** Lemon Sole (nf) (gf)

Caper Butter, Herb Gremolata, Lemon

**Roasted Cauliflower** (v) (nf) (gf) Verjuice, Currants, Ras el Hanout

Meat 12-hour Braised Lamb Shoulder (nf) (gf)

Mint Yoghurt, Chargrilled Aubergine, Tomatoes, Jus

Seasonal Greens (vg) (gf)

Olive Oil, Lemon, Toasted Almonds

**To Finish** Pavlova (nf) (gf)

Whipped Cream, Berry Compote, Mint

(gf) Gluten Free (df) Dairy Free (nf) Nut Free (v) Vegetarian (vg) Vegan

## **SET MENU**

### \$65PP • 5 COURSES SHARE STYLE • CHOICE OF MAIN

**To Start** Za'atar Flatbread (v)

Hummus, Herbs, Pomegranate

**To Follow Mushroom & Truffle Arancini** (v)

Roasted Garlic Aioli, Parmesan

**Mains** Choose From:

Cone Bay Barramundi (gf)

Zucchini & Basil Puree, Heirloom Tomato Salad

300g Sirloin (gf)

Pommes Puree, Mixed Leaf Salad, Gravy

**Gnocchi** (v) (gf)

Broad Beans, Cauliflower, Peas, Truffle Oil, Pecorino

**To Share** Garden Salad (vg) (nf) (gf)

Fries (vg (gf)

To Finish Bread and Butter Pudding

Vanilla Bean Ice Cream

(gf) Gluten Free (df) Dairy Free (nf) Nut Free (v) Vegetarian (vg) Vegan

## **ROAST FEASTING MENU**

### \$70PP • SERVED FAMILY SHARE STYLE

**To Start** Sourdough (v) (nf)

Whipped Herb Butter, Sea Salt

**To Share** Rosemary Roasted Potatoes (vg) (nf) (gf)

Honey Roasted Carrots & Parsnips (vg) (nf) (gf)

Cauliflower & Cheddar Gratin (v) (nf) (gf)

Seasonal Greens (vg) (nf) (gf)

**Slow Roasted Rangers Valley Sirloin** (gf) (nf)

Porchetta (gf) (nf)

Cider Poached Apples
Sage & Onion Stuffing
Yorkshire Pudding

**To Finish** Pavlova (nf) (gf)

Whipped Cream, Berry Compote, Mint

(gf) Gluten Free (df) Dairy Free (nf) Nut Free (v) Vegetarian (vg) Vegan

# **CANAPÉS**

#### PRICE PER PERSON

3 Piece - \$25 Mushroom & Truffle Arancini Roasted Garlic Aioli, Parmesan (v)

Raw Salmon Taco Avocado, Nori Cracker (gf) df) Charo Slider Beef Patty, Lettuce, Tomato, Aioli

**5 Piece - \$40** Mushroom & Truffle Arancini Roasted Garlic Aioli, Parmesan (v)

Raw Salmon Taco Avocado, Nori Cracker (gf) df)
Charo Slider Beef Patty, Lettuce, Tomato, Aioli

Salt & Pepper Squid Lemon Aioli, Chilli, Coriander (gf)

Fish & Chips Tartare

7 Piece - \$55 Mushroom & Truffle Arancini Roasted Garlic Aioli, Parmesan (v)

Raw Salmon Taco Avocado, Nori Cracker (gf) df)

Crispy Pork Croquette Piccalilli

Charo Slider Beef Patty, Lettuce, Tomato, Aioli

Garlic & Thyme Mushroom Slider Lettuce, Onion (vg)

Salt & Pepper Squid Lemon Aioli, Chilli, Coriander (gf)

Fish & Chips Tartare

Pizza Metre Long Pizza Boards - \$55 each

(Choice of 3 toppings per board)

Margherita, Pepperoni Pig, Williamsburg,

**Chilli Prawn & Mackenzies** 

**Boards** Cheese Board - \$50

**Charcuterie Board - \$50** 

Oysters 2 Oysters Per Person - \$10pp

(gf) Gluten Free (df) Dairy Free (nf) Nut Free (v) Vegetarian (vg) Vegan

CHARING CROSS HOTEL

### **DRINK PACKAGES**

**Standard** Sparkling

Bay of Stones Sparkling Adelaide, South Australia

White

2 Hours \$50 pp Taitira Sauvignon Blanc Marlborough, NZ

3 Hours \$70 pp Scarborough Offshoot Chardonnay Hunter Valley, NSW

Red

Le Vin Y'A Pas Pinot Noir Vallee de l'Aude, France

**All Domestic Tap Beer** 

**Soft Drink** 

**Premium** Sparkling

Bandini Prosecco Veneto, Italy

White

2 hours \$60 pp Taitira Sauvignon Blanc Marlborough, NZ

3 hours \$80 pp Scarborough Offshoot Chardonnay Hunter Valley, NSW

Harvest Pinot Gris Adelaide Hills, SA

Red

Le Vin Y'A Pas Pinot Noir Vallee de l'Aude, France

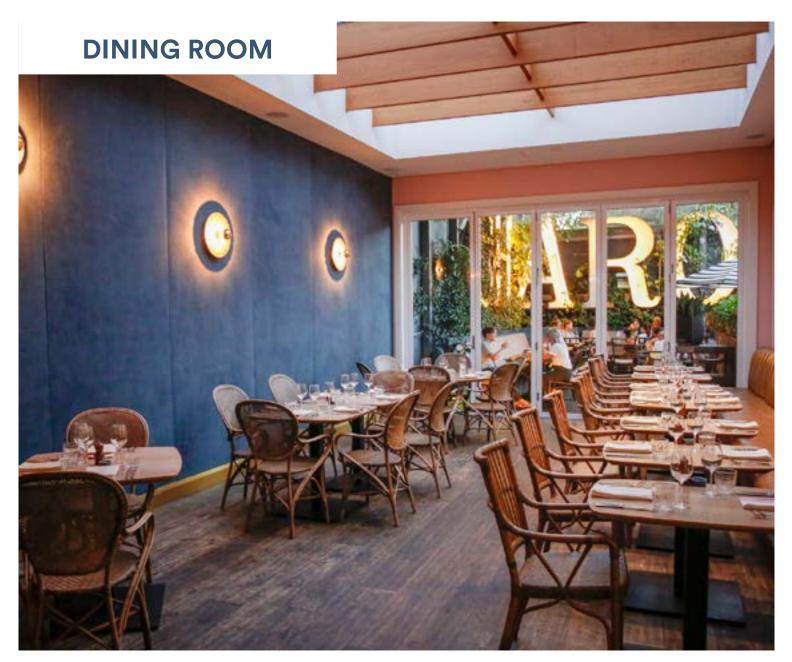
Hesketh Coonawarra Cabernet Sauvignon Coonawarra, SA

**All Domestic Tap Beer** 

**Soft Drink** 















# **MAKE YOUR GROUP BOOKING**

Number of Guests:						
% surcharge)						
Name as Appears on Credit Card:						

Please note that your booking is not confirmed until:

I agree to the terms and conditions

- A completed and signed booking form is received by the venue
- You receive a confirmation e-mail from the venue

### **TERMS & CONDITIONS**

#### **STANDARD**

- To confirm a function, we require a non-refundable 30% deposit to be paid and the remittance sent to drink@charingcrosshotel.com.au
- Once the invoice has been paid, remittance has been received a confirmation email will be sent with a receipt of the deposit. Until that time your booking is not confirmed.
- By paying the deposit you agree to the Terms and Conditions.

#### **FINAL PAYMENT**

• The final balance will then be taken seven (7) days prior to your event and is non-refund able. Should your numbers increase or decrease we can finalise that when your full payment is due. This will be the minimum number of guests charged on the day.

#### **FINAL NUMBERS & MENU SELECTION**

• Menu selection and final numbers are required seven (7) days prior to your event.

#### **CANCELLATION POLICY**

- If you need to cancel a confirmed booking the Charing Cross Hotel requires a minimum of seven (7) days' notice. Cancellation charges are as followings: **Prior to 7 days:** Nil
  - 7 days 48 hours: All food costs & 50% of your beverage commitment. Within 48 hours: 100%
- This agreement and/or event may be cancelled by Charing Cross Hotel at any time in the case of an emergency, threat of danger to any person, interruption of electricity or gas supplies, plant or equipment failure, by direction of the Australian or NSW State Governments, Waverley Council or any other unforeseen contingency or accident or due to circumstances beyond our control. If the booking is cancelled by Charing Cross Hotel in this circumstance, then you will receive a credit to be used at the venue within 365 days on the original event date.
- If your estimated numbers have not arrived 30 minutes after your booking time, we reserve the right to release tables to the general public.

#### **PAYMENT PROCEDURE**

- All prices quoted include GST.
- Full payment of venue hire, food and beverage packages are required seven (7)days before your event for all functions. No extensions of payment will be permitted.
- Payment can be made by direct deposit, credit card or BPay fourteen (14) days prior to the function.
- 1.7% surcharge applies to all credit card transactions

#### **SEASONAL MENU CHANGES**

• Our menus are designed around seasonal produce. As such, menu items may change from time to time due to what is available in the market. This does not happen often.

#### **EVENT PARAMETERS**

- Lunch bookings conclude at 5pm. At this time the area will either be opened to the general public or for an evening function booking. In which case you will need to vacate the space.
- Please note outside bookings are weather dependent and are subject to change.
- The Charing Cross Hotel reserves the right to move a booking to a different area without notice should this be deemed necessary unless an area has been hired exclusively or a minimum spend has been agreed to secure an area.
- You will be given access to your area 15-minutes prior to your function for any additional set up that is

#### **DAMAGE**

- Charing Cross Hotel will take all the necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients and any damages or losses incurred during the event.
- If the venue is damaged by any patron in your group, you will be liable to cover any costs associated.

#### **CHILDREN**

• Children under the age of 18 are permitted in venue but must be always in the immediate presence of an adult (sitting next to a parent, not alone or running around). Children must be off the premises by 8pm.

#### **RESPONSIBLE SERVICE OF ALCOHOL**

- Clients will be responsible to ensure the orderly behaviour of their guests. The management of Charing Cross Hotel reserves the right to remove any undesirable person/s from the premises without liability where they see fit.
- All beverages must be consumed on the premises.
- Charing Cross Hotel practices the Responsible Service of Alcohol. Management supports the actions of the staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this Act.
- In the event that you and/or your guests are refused entry into the venue or are asked to leave during your booking due to intoxication or unruly behaviour you will be charged the full minimum spend amount.