



FUNCTIONS PACK

EST 1858

FAMILY HOTEL

BATHURST

OPENING HOURS

Sunday: 10am - 10pm

Monday - Saturday: 10am - 4am

(02) 6331 1353

manager@familyhotel.com.au

76 Bentinck St, Bathurst NSW 2795

CELEBRATE YOUR NEXT EVENT AT THE FAMILY HOTEL

Our catering services are designed to meet the diverse needs of events, regardless of their size or style. From intimate gatherings and conferences to large cocktail events, we've got you covered. Our functions manager will work closely with you to customise a package that fits your taste and budget. Our experienced Events Team can assist you with everything from small reservations to fully produced functions and events.

OUR SPACES



OUTDOOR UPPER BACK DECK

min 20 • max 100 seated/120 standing

Shared dining unless booking
is higher than 60pax.

**bookings are weather pending*



BACK BAR

max 20

Seated only, shared area



COCKTAIL LOUNGE

min 20 • max 30 seated/30 standing

PLATTER MENU

Classic package - 5 canape options - **\$25**

Premium package - 4 canape options & 2 substantial - **\$35**

Deluxe package – 6 canape options & 2 substantial - **\$45**

CANAPES

- Tomato, onion & basil bruschetta with balsamic vinegar
- Prawn spring rolls with sweet & sour sauce
- Beef Souvlaki skewers with tzatziki
- Tempura prawns with sweet soy dressing
- Salt & pepper squid with aioli
- Buffalo wings with ranch dressing
- Beef party pies with tomato sauce
- Pork dumplings with soy
- Three cheese arancini with aioli
- Crab tostada with pico de gallo & chipotle aioli
- Satay chicken skewers with peanut sauce
- Sausage rolls with tomato sauce
- Peking duck spring roll with sweet soy dipping sauce
- Pork belly bites with sweet and sour sauce
- Mini dagwood dogs with tomato relish

SUBSTANTIAL

- Mini beef nachos with guacamole & sour cream
- Beef noodle stir fry with seasonal vegetables
- Battered fish & chips with lemon & tartare
- Southern fried chicken tenders with aioli
- Pork belly & slaw sliders
- Cheeseburger sliders with pickles & burger sauce
- Karaage chicken with steamed rice & Japanese mayo
- Roasted pumpkin & pea risotto with shaved parmesan

STATIONS *Min 20 pax*

GRAZING - \$25^{PP}

The perfect grazing table chef's selection of cured meats, cheese, olives, grilled seasonal vegetables, pickles, fresh fruit & bread

REFUEL - \$20^{PP}

Honey glazed ham, mustard crusted beef, swiss cheese, pickles, mustards & mixed rolls



DINNER MENUS

2 course - \$40

3 course - \$50

ENTRÉE *Shared down the middle of the table*

Three cheese arancini with aioli & rocket salad

Tomato, onion & basil bruschetta with fetta & balsamic

Salt & pepper squid with aioli & lemon

MAIN 50/50

Pepper crusted lamb rump with pressed chat potato, speck & minted jus

Roasted pork belly with cauliflower puree, grilled broccolini & red wine jus

Grilled salmon with garlic mash potato, steamed seasonal greens & caper butter

Seasonal vegetables shared down middle of the table

DESSERTS *Talk to function manager*

