

FUNCTION PACK

## WELCOME

The Naracoorte Hotel is a hub for locals to gather, celebrate and enjoy each other's company, in a building rich with history.

Offering a seasonal menu packed with delicious dishes to graze on, from our take on classic pub favorites to moreish plates made with the freshest produce, chat to our dedicated team to help plan your perfect event.

ο̈́	SEATED CAPACITY	24	PROJECTOR
F	STANDING CAPACITY	4	HOUSE MUSIC
	TV SCREENS	<u> </u>	MICROPHONE



### THE BEER GARDEN

Our beer garden offers a dynamic space with the option to choose to have our retractable roof closed, for cooler months or open for events in the sunshine. Complete with two large TVs and easy access to our main bar, the open-air area is perfect for a celebration.

	ο̈́	F	Ö	8T	4	<u> </u>
BEER GARDEN SECTION	50	30	×	×	<b>/</b> *	×

<sup>\*</sup>same as rest of bistro area

### THE BREAKFAST ROOM

Perfect for intimate functions and celebrations, along with meeting and workshop-style events – this space offers a private area for smaller groups.

	ů		□k	81	4	<u>•</u>
THE BREAKFAST ROOM	-	24	>	×	×	×

### THE FUNCTION ROOM

Our largest function space, the room offers a private space with an exclusive bar. Perfect for sit down or cocktail events for large groups, create your perfect event with the backdrop of our historic country pub. This space is suitable for conferences, weddings and milestone celebrations.

	γ̈́	F		24	7	<u> </u>
FUNCTION ROOM	100	80	~	×	<b>/</b> *	×
FUNCTION ROOM and beer garden section	170	-	~	×	<b>✓</b> *	×

<sup>\*</sup>same as rest of bistro area

### THE ATRIUM

The Atrium provides full coverage with an alfresco feel. The casual space can cater for both sit down and cocktail style events, from milestone events to corporate functions.

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INDOOR	80	50	×	×	<b>/</b> *	×

<sup>\*</sup>same as rest of bistro area

### **CANAPE MENU**

**6 Options — 24pp** 

**8 Options** — **32pp** 

HOT Mini Beef Sliders - cheese | mustard | pickles | ketchup | milk bun

Soft Shell Taco with Corn Salsa - lime & cajun chicken | chilli beef (VGO)

Potato and Vegetable Curry Puff - herb yoghurt (V) Vegetarian Spring Rolls - house chilli | soy (V)

Arancini - pumpkin & feta | mushroom & parmesan (V)

Bocconcini | basil | prosciutto | tomato tapenade | toast (VO) COLD

Bruschetta - tomato | roasted capsicum | onion | basil | toast (V)

Roast Beef | tomato chutney | horseradish | garlic toast

Substantials +5 each Calamari & Fries - tartare sauce

HOT Potato Fries Cone - tomato sauce (GF, VG)

Potato Wedges Cone - sweet chilli | sour cream | crumbled bacon & chives (GFO)

Battered Fish & Fries - tartare sauce

Caesar Salad - cos | bacon | crouton | egg | parmesan | dressing (VO, GFO)

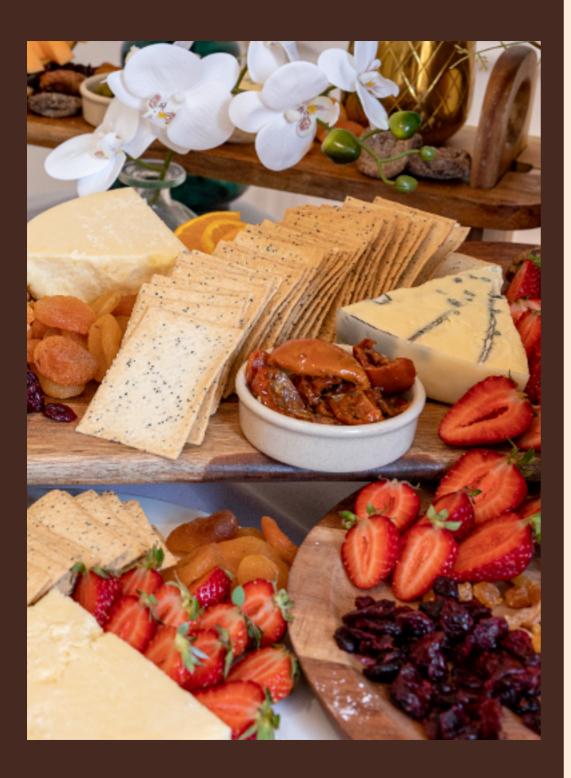
Fruit Salad - seasonal fruits | whipped cream | passionfruit coulis | strawberry coulis (GF,

VGO)



(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (O) Option

COLD



## **SINGLE PLATTERS** (30 PIECES)

### **Recommended for 10 People**

#### Sandwich Salad Sliders (3) \$80

Barossa ham | house smoked chicken breast pate | roast sirloin beef | smashed egg and chive | salad (V)

#### **Gourmet Pastries (3) \$80**

Beef & burgundy pie | lamb pie | veggie pie | sausage roll | spinach & ricotta | sauces - tomato chutney, tomato sauce, BBQ sauce

#### Asian Platter (3) \$85

Mini Bahn Mi - lettuce, carrot, coriander, spring onion, crispy pork belly, aioli, chilli sauce (V, VGO) | salt & pepper squid (GFO) | Peking duck spring roll | prawn gyoza | sauces - house chilli sauce, hoisin, siracha aioli

#### Americana Platter (3) \$80

Buffalo wings | BLT | corn dogs | fried chicken tenders | sauces - chilli glaze, lime, aioli, siracha mayo, ketchup

#### Kids Platter (3) \$80

Hawaiian pizza | chicken & bacon pizza | ham & cheese pizza | mac and cheese balls | mini dogs | cheeseburger sliders | fried mozzarella sticks | tomato & BBQ sauces

#### **Cheese Platter \$100**

Brie | smoked cheddar | gouda cheese | blue cheese | quince | crackers | dried fruit | port-soaked cranberry | mixed nuts

#### **Antipasto \$100**

Barossa smoked ham | prosciutto | kabana | salami | panini vegetables | green olives | semi dried tomato | toasted sour dough

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (O) Option

Seasonal changes apply

### **SET MENU**

Alternate drop, please select two options for each course

2 Course - 45pp

3 Course - 60pp

### ENTREE

Soups: Pumpkin & honey | chicken & sweetcorn | cauliflower & bacon crumble (GF, VO)

Arancini with rocket salad & aioli: mushroom | pumpkin & feta (V)

Prawn & Pork Dumpling: mixed Asian mushroom | crumble peanut | ginger soy dressing

Chicken Satay Skewer: paw paw salad | satay sauce | fresh coriander

Caprese Salad: shaved prosciutto | vine ripened tomato | bocconcini | basil | balsamic | olive oil |

Turkish bread (VO)

### MAINS

250g 120-day grain fed Porterhouse: baked potato | beans | broccoli | red wine jus (GF)

Crispy Skin Salmon: creamy potato mash | greens | citrus butter sauce (GF)

Beef Cheek: creamy potato mash | greens | roasted field mushrooms | red wine sauce (GF)

Lemon Thyme Chicken Breast: creamy potato mash | greens | leek sauce (GF)

Moroccan Lamb Rump: sweet potato puree | fried kale | baby carrots | herb yoghurt sauce (GF)

Chargrilled Pork Cutlet: smashed chat potatoes | glazed heirloom carrots | mustard sauce

Mushroom Risotto: mixed mushroom | salsa verde | truffle oil | aged parmesan (V)

Fried Gnocchi: mixed vegetables | napoli sauce | parmesan cheese

### DESSERT

Chocolate Brownie: double cream | fresh berries | toffee almond shard (GFO)

Citrus Curd Tart: fresh berries | marmalade syrup

Chocolate Mud Cake: double cream | fresh berries | raspberry coulis

Eton Mess: smashed pavlova | double cream | berry crumble | passionfruit coulis

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Seasonal changes apply



### **BEVERAGE PACKAGES**

### **STANDARD**

2hrs — 49pp | 3hrs — 62pp | 4hrs — 75pp

### **STANDARD**

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

Carlton Draught Carlton Dry Great Northern Super Crisp Naracoorte Lager XXXX Gold Hahn Super Dry

Selection of soft drinks and juice

Seasonal changes apply



### **PREMIUM**

2hrs — 60pp | 3hrs — 72pp | 4hrs — 85pp

### **PREMIUM**

Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco NV Mount Paradiso Prosecco NV
Dottie Lane Sauvignon Blanc
Koonara Flowers For Lucy Moscato
Hearts Will Play Rose
Jip Jip Rocks Rose

Wangolina Pinot Gris Henry & Hunter Shiraz Cabernet Norfolk Rise Estate Merlot

Carlton Draught Great Northern Super Crisp James Squire Ginger Beer Carlton Dry Coopers Pale Ale Naracoorte Lager Stone & Wood Pacific Ale 5 Seeds Cider Hahn Super Dry XXXX Gold

Selection of soft drinks and juice

### DELUXE

2hrs —70pp | 3hrs —83pp | 4hrs — 96pp

### **EXCLUSIVE**

Mr Mason Sparkling Cuvee Brut NV Mount Paridiso Prosecco NV Dottie Lane Sauvignon Blanc Koonara Flowers for Lucy Moscato Hearts Will Play Rose Jip Jip Rocks Rose Mount Adam 'Five-Fifty' Chardonnay Wangolina Pinot Gris Paloma Riesling Henry & Hunter Shiraz Cabernet Norfolk Rise Estate Merlot Di Giorgio Tempranillo

Carlton Draught Great Northern Super Crisp James Squire Ginger Beer Carlton Dry Coopers Pale Ale Naracoorte Lager Stone & Wood Pacific Ale Hahn Super Dry Hard Rated CC & Dry Coopers Stout 5 Seeds Cider

Selection of soft drinks and juice



# CONTACT

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