

THE  
· **HORNSBY** ·  
INN

**FUNCTION & EVENT**  
— **PACKAGES** —



CNR HUNTER & BURDETT ST, HORNSBY NSW 2077  
(02) 9477 5555 | [INFO@HORNSBYINN.COM.AU](mailto:INFO@HORNSBYINN.COM.AU)  
[HORNSBYINN.COM.AU](http://HORNSBYINN.COM.AU)



# FUNCTION SPACES

## THE DEN

### MAX. CAPACITY

250 Guests (Standing)  
Min 30 Guests

The newly renovated function room is ideally suited for birthday parties or band nights.

### ROOM FEATURES

Air conditioned, large TV with USB/VGA connectivity, private music system to play your own music, dance floor lighting, 1 x security guard, 2 x bartenders, and choose from our special function's boxed and canape menu.

### ROOM HIRE FEE

\$500 Deposit

## BISTRO / TERRACE

### MAX. CAPACITY

250 Guests (Standing)

### TERRACE HIRE ONLY

50 Guests (Standing)

The Bistro is ideally suited to cater for all seated events and alternatively, cocktail party celebrations. We have inside seating areas along with an outdoor Terrace which catches the array of sun and fairy lights twinkling in the night.

### ROOM HIRE FEE

No room hire or minimum spend requirements.

## WHISTLE STOP BAR

### MAX. CAPACITY

50 Guests (Standing)

Styled as a railway carriage, the whistle stop bar is a cosy, cocktail lounge, privately tucked away with mood lighting.

### ROOM HIRE FEE

No room hire or minimum spend requirements.













# CATERING OPTIONS

## LIGHT & MEDIUM CANAPES

\$20 pp	6 Items from Selection A	6 pieces pp
\$26 pp	6 Items from Selection A or B	6 pieces pp
\$30 pp	7 Items from Selection A or B	7 pieces pp

## SUBSTANTIAL CANAPES

\$35 pp	8 Items from Selection A or Selection B	8 pieces pp
\$40 pp	9 Items from Selection A or Selection B	9 pieces pp

## CANAPES + A BOX MEAL

\$40 pp	5 Items from Selection A or Selection B, 1 from Box Meals Selection + Premium Fruit & Cheese Platter	5 pieces pp + 1 Substantial + Cheese & Fruit
\$45 pp	7 Items from Selection A or Selection B, 1 from Box Meals Selection	7 pieces pp + 1 Substantial

## COCKTAIL DESSERT OPTIONS

Cocktail Lemon Curd Tartlet	\$5 pp
White and Dark Chocolate Dipped Strawberry (gf)	\$4 pp
Mini Berry and Lychee Skewer (gf)	\$3.5 pp
Mini Tiramisu Cup	\$9 pp
Mini Chocolate Mousse Cup (gf)	\$8 pp
Mini Eton Mess Cup (gf)	\$8 pp

## GRAZING PLATTERS

Three Premium Cheeses, Seasonal Fruit and Lavosh (min 15 guests)	\$8 pp
Eliza's Grazing Board (min 30 guests)	\$15 pp



# SET MENU DINING

**\$45PP**

## STARTERS

TO SHARE

### SALT AND PEPPER CALAMARI

Aioli, Lemon

### HOUSE MADE FALAFEL (V, GF)

Tahini, Tabouli, Pomegranate

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## MAINS

TO CHOOSE FROM

### RUMP 250GMS MSA 150+ DAY GRAIN FED (GF)

Fries, Garden Salad, Cafe de Paris

### ATLANTIC SALMON

Roasted Kipfler Potato, Broccoli, Bernaise Sauce

### PENNE PESTO PASTA (V)

Peas, Sundried Tomato, Almond Flakes, Feta Cheese

**+ ADD CHEF'S SELECTED DESSERT**

**\$9**

(GF) GLUTEN FREE | (DF) DAIRY FREE | (NF) NUT FREE | (VG) VEGAN | (V) VEGETARIAN





# BOXED MEAL OPTIONS

Tender Braised Lamb Shank with Sweet Potato Mash and Rosemary Jus Min 24 (GF) (NF)

Massaman Beef Curry and Jasmine Rice

Grilled Scotch Fillet with Sauteed Potato, Bacon, Spinach and Tomato Salsa

Harissa Marinated Lamb Fillets with Couscous, Rocket and Roasted Tomato (GF) (DF)

Penne Bolognese (NF)

Chicken Pieces with Sauteed Bacon and Rosemary Potatoes (GF)

Roasted Mustard Pork with Crushed Kipfler Potato and Spiced Apple Chutney

Marsala Lamb Curry with Spinach, Almonds and Saffron Rice (GF)

Bangers & Mash with Onion Gravy (GF) (NF)

Chicken Tikka Masala and Jasmine Rice (GF)

Chicken Breast Fillet and Pesto Tossed Penne

Salt & Pepper Squid with Rocket, Lychees and Pickled Ginger

Salt & Pepper Squid with Chips

Penne with Tomato, Olives, Basil, Chilli & Feta

Tempura Battered Fish & Chips

Rare Thai Beef Salad with Tatsoi, Wombok, Peanuts, Cucumber and Thai herbs (GF)

Caesar Salad (V) (NF)

Chicken Caesar Salad (NF)

Tandoori Marinated Chicken Salad (GF)



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# FINGER FOOD OPTIONS

## PREMIUM SELECTION A

Mushroom Arancini with Minted Yoghurt (NF) (V)

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Pumpkin Arancini with Aioli

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Spicy Chicken Wings with Sweet Chilli Sauce (DF)

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Cocktail Vegetable Samosas (VG) (DF)

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Cocktails Vegetable Spring Rolls (VG) (DF)

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Leek, Dijon and Marinated Feta Tartlet (NF) (V)

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Mini Gourmet Beef Pies

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Cocktail Beef Sausage Rolls

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Cocktail Frittata of Pumpkin, Spinach and Parmesan (V) (NF)

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Honey Roasted Pumpkin, Pesto and Pine Nut Tartlets (V)

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Caramelised Onion Tart with Persian Feta (V) (NF)

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Vietnamese Rice Paper Roll of Cucumber, Carrot, Lettuce and Sweet Chilli Sauce (GF) (NF) (V)

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Buffalo Mozzarella, Cherry Tomato, Olive and Basil Skewers

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Thai Prawn and Fish Cakes with Chipotle Aioli (DF)

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Smoked Chicken and Avocado Tartlet (NF) (DF)

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'Mac n Cheese' Croquette (NF) (V)

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Pork Belly Bite with Cranberry and Apple Balsamic (GF) (DF) (NF)

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Marinated Chicken Skewer Satay (GF)

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# FINGER FOOD OPTIONS

## PREMIUM SELECTION B

California Sushi Rolls - Salmon and Vegetarian (GF) (VG) (NF)

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Cocktail House Made Sausage Rolls of Pork Fennel and Pistachio

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Smoked Salmon and Citrus Avocado Tartlet (NF)

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Tartlet of Lamb, Pumpkin and Red Chilli Jam (NF) (DF)

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Tartlet of Tiger Prawn, Chilli, Spring Onion and Sesame Seeds (DF)

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Vietnamese Rice Paper Roll of Prawn, Coriander, Peanut and Vermicelli (GF) (DF)

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Vietnamese Rice Paper Roll of Chicken, Asian Herbs and Bean Sprouts (GF) (DF)

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Lamb Kofta with Coriander Yoghurt (GF)

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Mini Cheeseburger (NF)

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Mini Crumb Chicken Burger with Slaw, Cheese and Chipotle Mayo

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Micro Slather Beef Burger with American Cheese and Onion Ring (NF)

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Cocktail Chilli Dog of Pork Chipolata, Cheese and Spicy Tomato Relish (NF)

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Slider Haloumi, Roasted Capsicum and Pesto (V)

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Cocktail Hot Dog with Mustard and Ketchup (NF)

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# TERMS & CONDITIONS

All functions and events are subject to the following terms and conditions. Please read this document carefully and contact the functions manager if you have any questions on 02 9477 5555.

## BOOKING DEPOSITS

To secure your booking please confirm your deposit with management. Your booking is not secured until this has been received and confirmed.

If your booking is for The Den, there is no separate charge for room hire but we do require a minimum spend which will include the \$500 deposit. In the event that the minimum spend is not met the deposit will be forfeited up to the amount required to meet the minimum spend level. In the event that the minimum spend level is still not met, the balance must be paid on the day/night of the function.

## CONDITIONS OF CANCELLATION

1. Cancellations within 7 days of function will forfeit deposit. Cancellations prior to 7 days of event are entitled to full refund of deposit.
2. Any cancellations must be made directly with the functions manager.

## MINORS

1. A Minor is defined as anyone under the age of 18 years on the date of the event.
2. Minors are only permitted to be within the area of the function and must be accompanied by a responsible adult at all times.
3. Minors must leave the venue Before 9pm
4. We do not accept bookings for 18th birthday parties.

## CLIENT RESPONSIBILITIES

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of all guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please note that in line with Australian legislation relating to responsible service of alcohol, Hornsby Inn Hotel management reserves the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

## DAMAGE OR LOSS

Any damage to the room will lead to a non-refundable deposit of \$500. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to Hornsby Inn property, fixtures or fittings, whether through their own or through actions of their guests.

The client is responsible for delivery and collection of any external props/equipment.

## DISABILITY ACCESS

Unfortunately the Hornsby Inn's Function room does not offer disability access, however the Whistle Stop Bar and Bistro do.





# **BOOK YOUR PARTY WITH US**

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