

CHRISTMAS FUNCTIONS


ROYALHOTEL

85 MONARO STREET
QUEANBEYAN NSW 2620

02 6297 1444

WWW.ROYALHOTELQBN.COM.AU

INTRODUCTION

Thank you for considering the Royal Hotel Queanbeyan to hold your upcoming event.

The Royal Hotel Queanbeyan has undergone a major renovation, creating the 'Upper House', the new benchmark venue for events in the region. Boasting a collaboration of contemporary comforts and amenities, integrated with the original architecture; offering unique and memorable event spaces. All are complemented by a beautiful atrium and outdoor bar overflowing into an open courtyard, allowing an abundance of natural light.

We offer an extensive range of affordable menu packages, or we can work with you to tailor a menu that reflects your personal taste and style. Our professional team are dedicated to deliver an amazing experience.

Our Executive Chef can also cater to dietary requirements including gluten free, diabetic, allergies, religious and lifestyle choices.

We invite you to meet with us to view our venue spaces and discuss your event.

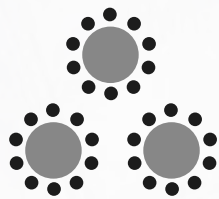
UPPER HOUSE RHQ

Function Room	Theatre	Banquet	Cabaret	Boardroom	Cocktail
Manhattan	140	130	104		200
Heritage	60	70			100
Menzies	50	40	32	24	60
Beadman		24		24	50

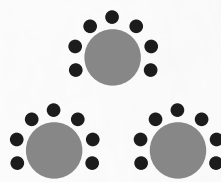
Minimum spend, guests numbers and room hire charges may apply.



THEATRE



BANQUET



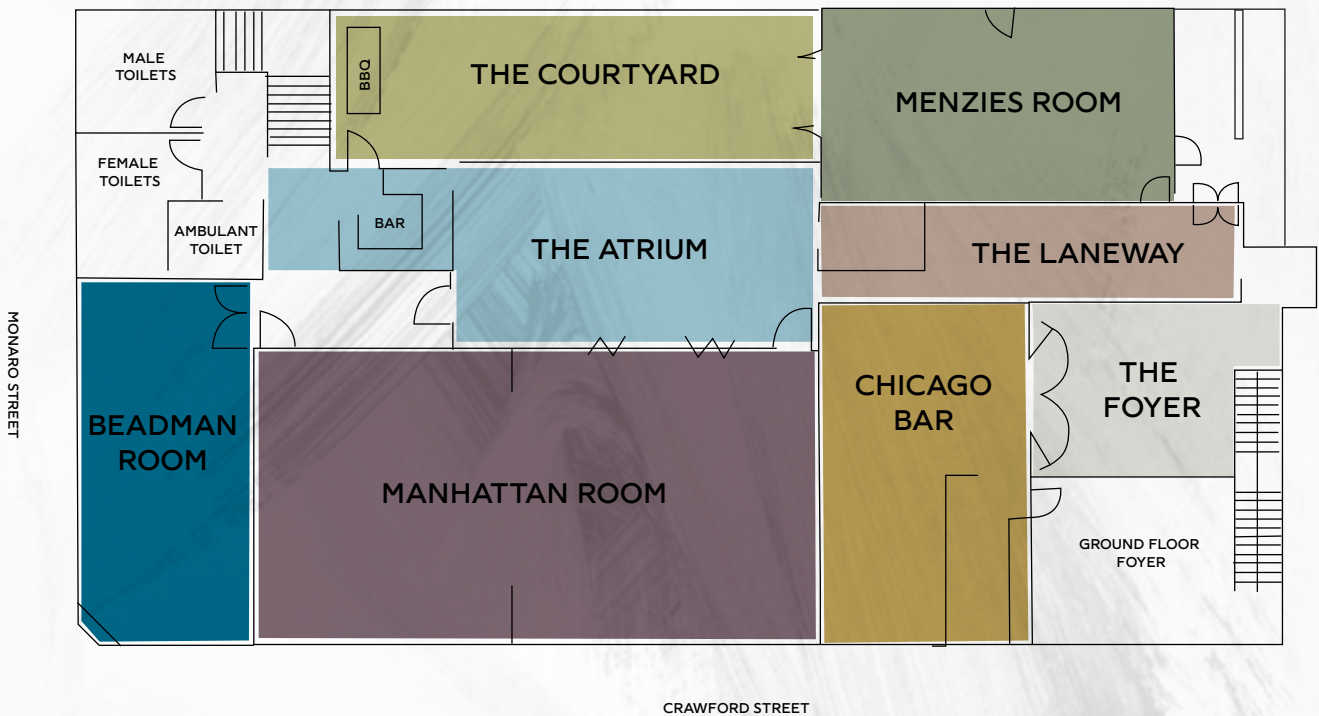
CABARET



BOARDROOM



COCKTAIL











CANAPE PACKAGES

Select 5 items \$ 27






Select 8 items \$44

Inclusive of 1 dessert canape
and 1 substantial canape option

Cold

- Avocado rice paper rolls, soy sauce    
- Ginger crusted pork belly, Waldorf salad, soy sauce
- Vegetable & pulled beef rice paper rolls, soy sauce  
- Bruschetta, tomato, onion, basil, goat's curd, balsamic 
- Duck Confit en Croute, crème fraiche, blood orange reduction
- Duck pancakes, hoisin sauce
- Prawn & chorizo skewers, gremolata
- Cucumber, bocconcini, olive & cherry tomato skewer 


Hot

- Satay, pesto, Peri Peri assorted chicken skewers 
- Market fish goujons, tartare sauce
- Pumpkin & spinach arancini, tomato relish 
- Lamb skewer, mint dipping sauce
- Spring rolls, sweet chilli sauce 
- Marinated vegetable skewer   
- Chipotle chicken mini sliders
- Pork belly, Sriracha apple sliders
- Tomato, herb, marinated vegetable sliders 

Dessert Canapes






- American chocolate brownies (GF) 
- Lemon curd tart
- Chocolate dipped Strawberries (GF) 
- Profiteroles filled with pastry cream
- Australian cheese selection with crackers (GF) 

Substantial Canapes \$11

- Butter chicken, basmati rice, coriander salad
- Beer battered fish, crispy fries, tartare sauce
- Vegetarian Singapore noodles, crispy fried onions
- Beef stroganoff, creamy mashed potato, scallions 
- Salt and pepper squid, french fries, aioli

SHARED PLATTERS

Prices are per platter for 10 people

BBQ lamb ribs, Greek yoghurt, pomegranate molasses		\$74
Cajun buttermilk chicken wings with chilli aioli		\$74
Spiced zucchini and corn fritters with tomato relish		\$64
Cold meats platter, roast beef, turkey and ham, pickles		\$74
Cheese platter: cheddar, blue and brie, fruit, quince paste, lavosh & crackers		\$74
Smokey eggplant dip, hummus, toasted dukkha flatbread	 	\$49

CHILDREN'S MENU

Main

- Baby beef and cheese burger, chips & tomato sauce
- Battered flathead fish fillet, tartare sauce & chips
- Mini steak grilled, chips & tomato sauce
- Cheesy macaroni pasta, shaved parmesan cheese

Dessert

- Vanilla ice cream & topping
- Vanilla bean creamed rice & golden sprinkles
- Banana split with chocolate sauce
- Fairy bread, hundred & thousands

CAKE AGE

Cut & placed on platters only	\$3.00 per person
Or	
Plated with cream & Berry coulis	\$5.00 per person













GRAZING MENU

THREE COURSE \$78











ENTREE / MAIN / DESSERT

Shared selection of Artisan Bread served with soft whipped butter




Entrée - Select 2 items

House Smoked Salmon, Lemon & Dill Mousse	
Zucchini, feta, garlic & Red Pepper Relish	 
Indian spiced sweet potato, cream cheese, pine nuts & Curried Chutney	 
Pork terrine on toasted brioche, quince paste, sea salt popcorn	
Peppered rare beef on crostini, horseradish cream	
Vietnamese Rice Paper Rolls with Soy Sauce	 
Crispy corn fritters, Mexican salsa	 
Mushroom & parmesan risotto balls, aioli	 
Potato & bacon pancake, chives, pink peppercorn cream cheese	
Thai chicken meatballs, coriander, chilli & lime dressing	
Smoked ham hock, vintage cheddar filled profiterole	




Main course - Select 3 items

Herb roasted chicken, salsa verde, crispy onions	
8 Hour cooked beef brisket, smokey BBQ Glaze	 
Twice cooked duck leg, caramelised balsamic reduction	
Slow cooked middle eastern lamb shoulder, pomegranate syrup, coriander	 
Classic French Coq au Vin, chicken marinated in red wine	
Twice cooked pork belly, sour cherry & thyme	 
Chinese red braised pork neck, tamarind & szechuan pepper	
Slow roasted pork belly, chilli, peanut & palm sugar caramel	 
Market fresh fish, fine herbs, Lime & Champagne Butter Sauce	

Add your sides - select 2 items

Rocket & parmesan salad, olive oil, balsamic, cracked pepper, sea salt flakes	
Roasted pumpkin garden salad, walnuts, labna & pomegranate dressing	
Honey roasted carrots, garlic, thyme & citrus yoghurt	
Cocktail potatoes roasted, smoked salt & French onion cream	
Oven baked potatoes with feta, shallot & mustard crumble	

Dessert - select 2 items

Chocolate cup filled with white chocolate, baileys mousse & honeycomb	
Moist orange & almond torte, citrus cream cheese	
Sticky date & butterscotch brulee tartlet	
Mini caramel mud cake, salted caramel buttercream & Popcorn	
Layered tiramisu, mascarpone & coffee sponge	
Salted caramel mousse, caramel popcorn	
Lemon & ginger crumb cheesecake	

Freshly brewed coffee and a selection of teas

CHRISTMAS PLATED MENU 1

**Alternate Serve
Two Course \$ 44**

Entrée / Main
Main / Dessert

Three course \$ 60

Entrée / Main / Dessert

Minimum of 30 guests

Entrée

A selection of Artisan Bread served with soft whipped butter

Salmon & pea arancini, lemon, tarragon aioli, baby herb salad

Slow roasted pork belly, sweet corn puree, charred edamame salsa, apple cider glaze



Pan seared scallops, roasted carrot puree, morcilla crumb, purple carrot crisps, sriracha lime caviar

Baked ricotta & semi dried tomato tart, pesto, tomato & radish vinaigrette



Mains

Char-grilled eye fillet prosciutto, truffle mashed potatoes, shiraz & wild mushroom jus

Trio of roasted meats, turkey breast, loin of pork, stuffed chicken breast, sweet potatoes, cranberry sauce & rich gravy

Seared Atlantic salmon fillet, soy & maple glaze, sautéed kipfler potatoes, red capsicum & onion

Roasted root vegetables saffron risotto, baby leaf spinach, spring onions, cherry tomatoes topped & shaved parmesan



Dessert

Rich fruit pudding, griottine cherries, warm brandy sauce & vanilla bean ice cream

Chocolate profiteroles, pastry cream, chocolate ice cream, hot chocolate sauce

Traditional pavlova, fresh berries, Chantilly cream & raspberry coulis

Pecan pie, warm caramel fudge, thick cream

Freshly brewed coffee and a selection of teas

CHRISTMAS PLATED MENU 2

Alternate Serve Two Course \$ 52

Entrée / Main
Main / Dessert

Three course \$ 68 Entrée / Main / Dessert

Minimum of 30 guests

A selection of Artisan Bread served with soft whipped butter

Entrée

Salt & pepper tiger prawns, bugs, tender squid, Thai salad, fresh lime, roast garlic, coriander, chilli aioli



Beetroot carpaccio, goat cheese, pecans, wild rocket, pumpkin seed pesto, blood orange infused olive oil

Sautéed tender gnocchi, nut brown butter, chorizo, asparagus, peas, cherry tomatoes, spring onions, lemon & chive butter sauce

Dukkah seared Yellowfin tuna, quinoa sweet corn salsa, micro purple basil, toasted Turkish multigrain

Mains

Pea & asparagus risotto, mint pesto, shaved grana padano, pane fritto bread



Pan seared salmon, cauliflower puree, roasted Jerusalem artichokes, fennel, cucumber slaw



Herb & pistachio crusted lamb cutlets, cous-cous, feta & pea salad, tahini yoghurt, pickled leek



Chargrilled beef fillet, rosemary & duck fat potatoes, charred broccolini, red wine jus

Dessert

Christmas pudding, spiced plum compote, vanilla bean anglaise

Lemon brulee tart, blueberry compote, whipped double cream, pistachio soil

Chocolate profiteroles cream filled with chocolate ice cream and side of hot chocolate sauce

Traditional pavlova with fresh berries, Chantilly cream and raspberry coulis

A shared selection of local & international cheeses, dried fruits, French baguette

Freshly brewed coffee and a selection of teas

CHRISTMAS BUFFET

Select Two Hot items \$57

Minimum of 30 guests

Hot Item

Roasted turkey breast, chestnuts & quinoa stuffing, duck chipolata, potato fondant, cranberry jus

Baked free range chicken breast wrapped in prosciutto, chorizo, parmesan polenta, sage jus

Pan seared salmon, Asian spices roasted sweet potatoes & quinoa, lemon grass shell fish bisque

Roasted lamb leg spiked with rosemary, crushed herb potatoes, green beans, horseradish jus

Baked lamb rump, ratatouille, basil, gremolata, olive jus

Honey and cinnamon glazed pork loin, crackling and spiced jus

Roasted grassland beef striploin, thyme & eschalots jus

Roasted barramundi fillet, Thai basil & ginger beurre blanc

Dessert

Chefs selection of Christmas pudding and desserts

Fresh Seasonal fruit platter

Buffet Inclusions:

Bread rolls with whipped butter

Hot dishes are served with jasmine rice, roast potatoes, garden vegetables

Seasonal selection of three garden fresh salads & dressings



Additions:

Fresh shucked Pacific and rock oysters, cooked tiger prawns, Balmain bug, herb mayonnaise, cocktail sauce, mignonette & lemons additional

\$25 per person

Sushi rolls & sashimi

\$18 per person

A shared selection of local & international cheese, dried fruits, French baguette

\$18 per person

CHURRASCO BARBEQUE

\$47PP

Minimum of 30 guests

A selection of meats are slowly cooked over natural wood charcoal on rotating skewers, inclusive of seasonal vegetables & cinnamon, brown sugar grilled pineapple.

BUFFET INCLUSIONS

Grain fed beef rump marinated with mustard and honey
Lemon pepper peri peri chicken wings
Smoked chorizo sausage



Authentic Brazilian rice salad, mixed green salad & Chimichurri sauce
A baked potato, house garden salad with honey mustard dressing



BEVERAGE PACKAGES

Option 1

2 hour \$35

3 hour \$45

Tap Mid strength beer

Tap Full strength beer

Cascade Light

Markview Sauvignon Blanc - Regional Blend NSW

Markview Brut Cuvee - Regional Blend NSW

Markview Shiraz - Regional Blend NSW

Soft drink & Juice

Option 2

2 hour \$40

3 hour \$55

Tap Full strength Beer

Tap Mid strength beer

Cascade Light

Corona

Asahi

Pure blonde

Nobody's Hero Sauvignon Blanc - Marlborough NZ

Fickle Mistress Pinot Noir - Central Otago NZ

Zeppelin Big Bertha Shiraz - Barossa Valley SA

Soft drink & Juice

On-consumption Bar Tab

You're welcome to set up an on-consumption bar tab, please advise on beverage inclusions and set dollar limit, once this limit has been reached, we will advise the organizer for further advice.

To activate an on-consumption bar tab, we will require a completed credit card authorization form no later than 5 working days prior to the event and is kept securely. The following working day, we will then charge the outstanding beverage amount to the credit card and forward a copy of the payment receipt.

TERMS & CONDITIONS FORM

Booking and Payment Terms

The Royal Hotel may hold tentative bookings for 7 days, if your booking is not confirmed within this time, your booking will be forfeited. A deposit amount established by the Event Manger along with a signed terms & conditions form, is required to confirm your event. The deposit payment will be subtracted from the final invoice. Settlement of account, excluding on-consumption bar tabs, is required 5 working days prior to the event.

Minimum Guest Numbers and Spend

Minimum spend, guests numbers and room hire charges may apply.

Changes and Cancellation of booking

Note of date change or cancellation is to be provided in writing. If you require a date change or cancellation of your event, you agree to be bound by the following cancellation fees:

Greater than 90 days

We will provide a voucher to the amount of the deposit, that you may use at Royal Hotel (not redeemable for cash). The voucher is valid for 12 months from date of cancellation.

30 - 90 days

Deposit is not refundable, or you may transfer the deposit to an alternate event date

14 - 29 days

50% of estimated total event cost required for payment, deposit not refundable.

7 days or less

100% of estimated costs are required for payment.

Guaranteed numbers

A minimum guaranteed number of guests and dietary requirements must be provided no later than 14 business days prior to the function, numbers cannot be reduced after this date. Final numbers may be increased 5 working days prior, and this increase will be charged on the final invoice. Fees apply for any additional dietary requirements requested on the day of the event.

Surcharges

If the event exceeds the agreed booking time, a \$300 fee per hour will be charged for labour costs.

Access to the venue outside of trading hours may incur a \$50 per hour surcharge. A 10% surcharge of the total event cost is applied for events held on Sunday or public holidays.

Catering and beverage details

Final menu selection and beverage package selection must be confirmed 3 weeks prior to the function. No outside catering is permitted, apart from celebration cakes where a per person cakeage fee applies. Catering will be provided for no less than the number of guests attending.

On-consumption bar tab

To activate an on-consumption bar tab, we will require a completed credit card authorization form no later than 5 working days prior to the event and is kept securely. The following working day, we will then charge the outstanding beverage amount to the credit card and forward a copy of the payment receipt.

Security

Royal Hotel reserves the right to hire security staff at the clients expense if deemed necessary.

Dietaries, Menus, Pricing and Conduct

Current prices are subject to change without notice, menus may be seasonally adjusted to reflect the local produce and freshness of the season. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Management of Royal Hotel reserve the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behavior. Due to adjoining function facilities and for the comfort of other guests, management may ask function organisers to reduce/lower any amplified music.

Clients are responsible for the conduct of the client's guests and indemnifies Royal Hotel for all costs, expenses, damage and loss caused by any act made by the client or the clients guests.

Setup, Equipment and damages

Clients are responsible for all costs associated with the setup and breakdown of external equipment. Royal hotel must be advised of all external equipment, setup and breakdown deliveries and must be within the Royal hotel's operating hours or by prior arrangement. We do not accept any responsibility for damages or loss of property and equipment during or after the event. We do not permit confetti or decorations to be adhered to the wall, blue tack is permitted.

ACCEPTANCE

NAME OF EVENT

DATE OF EVENT

.....
CONTACT NAME

.....
CONTACT NUMBER

.....
ADDRESS

.....
EMAIL ADDRESS

.....
YOUR SIGNATURE

.....
EVENTS MANAGER SIGNATURE

CREDIT CARD AUTHORISATION

All information is kept confidential and is used only for the purpose of event booking and payment.

EVENT INFORMATION

Event Name	
Event Time	Event Date
Event Type	
Function room required	Function No.
Contact Name (person responsible for payment of function)	
Address	
Phone	Email
Signature	

PAYMENT INFORMATION

I certify that all information is complete and accurate. I authorise Royal Hotel Queanbeyan to collect payment by processing the following charges to this credit card.

Deposit	Beverage Dry Till	Invoice No.	Other	
Visa	Mastercard	Credit Card No.	Exp.	CVC
Name on card		Company Name		
Address (where statement is mailed)				
Email				
Cardholder Signature		Date		

FORM SUBMISSION

Please email this completed form to functions@royalhotelqbn.com.au at least 2 weeks prior to your event date.