



# CHRISTMAS

## FUNCTIONS

**ROYALHOTEL**

85 MONARO STREET  
QUEANBEYAN NSW 2620

02 6297 1444 | EXT. 2

[WWW.ROYALHOTELQBN.COM.AU](http://WWW.ROYALHOTELQBN.COM.AU)

# INTRODUCTION

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

The Royal Hotel Queanbeyan's 'Upper House' boasts a collaboration of contemporary comforts and amenities, integrated with the original architecture; offering unique and memorable event spaces for you to choose from. All are complemented by a beautiful Atrium overflowing into an open Terrace Courtyard, allowing an abundance of natural light.

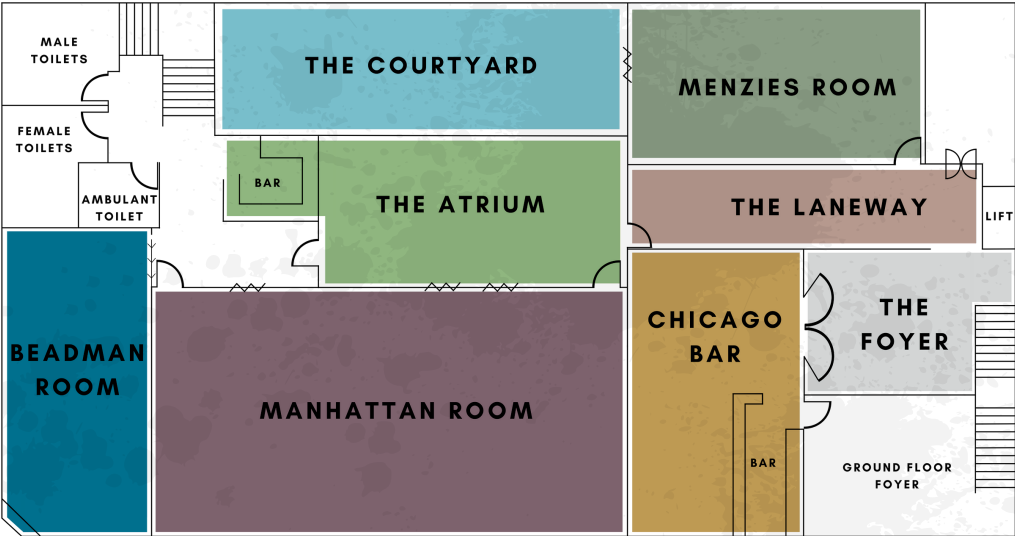
The Royal Hotel Queanbeyan's professional events team are dedicated to deliver an amazing experience.

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

**Functions & Events Manager**  
**Bianca Paquay**

**[functions@royalhotelqbn.com.au](mailto:functions@royalhotelqbn.com.au)**  
**02 6297 1444 | ext. 2**

# RHQ UPPER HOUSE



MINIMUM SPEND, GUESTS NUMBERS AND ROOM HIRE CHARGES MAY APPLY

	Cocktail	Seated	Boardroom	Cabaret	Theatre
Manhattan	200	120		80	120
Menzies	60	40	24	30	40
Beadman	40	30	24		

# VENUES







# CANAPÉ PACKAGES

## Select 5 Canapés

\$35 per person  
Select any 4 hot or cold canapés  
and 1 substantial canapé

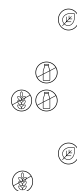
## Select 8 Canapés

\$50 per person  
Select any 6 hot or cold canapés,  
1 substantial canapé,  
and 1 dessert canapé

## Cold | \$6 per additional item

Bruschetta, pesto, crostini  
Chicken and mushroom vol-au-vent  
Moroccan spiced lamb with hummus served on crostini  
Smoked salmon salsa, avocado, rice crisp  
Guacamole wrap (with Salmon, Chicken or Vege)  
Goat cheese, beetroot, crostini  
South Coast, Sydney rock oysters with lemon & Japanese dressing\*

\*cost may vary from canapé price listed, cost at market price



## Hot | \$6 per additional item

Seared scallops with pea puree and prosciutto, balsamic glaze  
Steamed pork dumpling with sesame seed soy glaze  
Steak on a stick  
Twice cooked pork belly, hoisin sauce  
Crispy chicken tenderloins with spicy plum sauce  
Cauliflower pakoras with mango chutney



## Substantial | \$11 per additional item

Thai style beef salad with sesame dressing  
Caesar salad with parmesan crusted chicken  
Salt and pepper calamari, sweet potato chips, aioli  
Fish fillets & chips, tartare sauce  
Roasted vegetables, nuts, quinoa, crunch salad



## Dessert | \$5 per additional item

Lemon curd tartlet  
Belgian Chocolate Mousse tartlet  
Profiteroles filled with pastry cream  
Strawberry cheesecake pot  
Mini rosewater bombe Alaska  
Mini pavlova, mixed fresh berries, chantilly crème  
Mini Christmas pudding, spiced plum compote





# SHARE PLATTERS

For that little bit extra, add on a platter

Prices are per platter and made for 10 people  
Only available in conjunction with a package

## Oriental \$100

Vegetable spring rolls, sweet chilli sauce  
Curry samosas  
Peking duck spring rolls, hoisin sauce  
Grilled prawn gyoza



## Occasions \$150

Salt and pepper calamari with saffron lime mayonnaise  
Tomato & herb tartlet  
Tempura style prawns with zesty citrus dressing



## Sliders \$180

Mini brioche sliders includes:

- Chicken salad, swiss cheese, avocado, aioli
- Beef, cheese with caramelised onion, BBQ sauce
- Grilled haloumi, Asian slaw



## Fisherman's \$240

Cooked tiger prawns, lemon & Japanese dressing  
Thai salmon cakes with Asian salad  
South Coast, Sydney rock oysters natural with fresh lemon  
Fish fillets with tartare sauce



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

# CHURRASCO BBQ

**\$70 Per Person**

minimum 25 guests

A selection of meats are slowly cooked over natural wood charcoal on rotating skewers

Includes bread roll served with butter

## Buffet Inclusions

Grain fed beef rump marinated with mustard and honey

Peri peri chicken wing

Smoked chorizo sausage

Lemon pepper marinated pork loin



Authentic Brazilian rice salad, mixed green salad & chimichurri sauce

A baked potato, house garden salad with honey mustard dressing

Cinnamon brown sugar grilled pineapple



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



# PLATED MENU

## Two Course \$70

Entrée | Main  
Main | Dessert

## Three Course \$80

Entrée | Main | Dessert

### Alternate Serve

Includes bread roll served with butter on arrival  
Freshly brewed coffee and a selection of teas with dessert

## Entrée

Confit, free range pork belly, roasted apple and pear, merlot jus, fine herbs  
Goats cheese and onion marmalade tart, remoulade, balsamic reduction  
House cured salmon, fennel, cucumber and apple salad, pink peppercorn vinaigrette  
Crispy chicken tenderloin, avocado cream, dressed rocket, aioli  
Italian tomato, mozzarella caprese salad, vinaigrette  
Wild mushroom arancini, lemon aioli, parmesan cheese



## Main

Grass fed sirloin steak, Paris mash potato, charred broccolini, café de Paris butter  
Grilled barramundi, roast kipfler potato, baby spinach, pea beurre blanc sauce  
Organic free range chicken breast, crushed kipfler potato, honey roasted carrots, red wine jus  
Slow roasted lamb rump, potato gratin, carrot puree, broccolini, port jus  
Confit duck Maryland, wine braised red cabbage, roast kipfler potato and beetroot, mustard jus  
Slow roasted turkey breast, Paris mash potato, traditional stuffing, cranberry jus  
Lemon pepper pork loin steak, apple puree, roasted parsnip, jus  
Honey legged ham, apricot puree, braised cabbage, jus  
Chickpea and vegetable tagine, steamed rice, hummus



## Dessert

Vanilla panna cotta, berry compote  
Chocolate and salted caramel tart, fig and mascarpone ice cream  
Lemon meringue tart  
Mini pavlova, mixed fresh berries, Chantilly crème  
Rosewater bombe Alaska, raspberry gel, fairy floss  
Christmas pudding, brandy custard, vanilla ice cream







# BUFFET MENU

**\$75 Per Person**

minimum 15 guests

Includes bread roll served with butter  
Freshly brewed coffee and a selection of teas with dessert

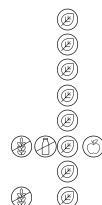
## Hot Selection - Select 2 items

Chargrilled sirloin  
Slow cooked lamb rump  
Roasted free range chicken breast  
Tasmanian Atlantic salmon  
Chickpea and vegetable tagine  
Slow roasted turkey breast  
Orange and honey glazed leg ham



## Dessert - Select 2 items

Chef's selection of cakes and muffins  
American chocolate brownies  
Lemon curd tartlet  
Strawberry cheesecake pot  
Mini rosewater bombe Alaska  
Fresh sliced seasonal fruit platter  
Christmas pudding  
Mini pavlova



## Buffet Inclusions

Hot dishes are served with Jasmine rice  
Roasted potatoes & garden vegetables  
A seasonal garden fresh salad with dressing



## Additional Items

Freshly cooked tiger prawns, on ice  
Freshly shucked appellation oysters

based on market price  
based on market price



# GRAZING MENU

**Three Course \$85**

Entrée | Main | Dessert

minimum 10 guests

Share plates served to the middle of the tables

Includes bread roll served with butter on arrival

Freshly brewed coffee and a selection of teas with dessert

## Entrée - Select 2 items

House smoked salmon, lemon & dill mousse

Zucchini, feta, garlic & red pepper fritter with relish

Indian spiced sweet potato, cream cheese, pine nuts & curried chutney

Peppered rare beef on crostini, horseradish cream

Crispy corn fritters, Mexican salsa

Mushroom & parmesan risotto balls, aioli

Thai chicken salad, coriander, chilli & lime dressing



## Main - Select 2 items

Herb roasted chicken, salsa verde, crispy onions

Confit duck leg, orange grand marnier glaze

Slow cooked middle eastern lamb shoulder blade, quinoa tabouli, red wine jus, lemon wedges

Slow roasted pork belly, chimichurri, lemon

Grilled salmon salsa verde, chunky onion soubise

Honey roasted butternut pumpkin, basil pesto, toasted pepita seeds



## Add Your Sides - Select 2 items

Rocket & parmesan salad, olive oil, balsamic, cracked pepper, sea salt flakes

Greek salad

Honey roasted carrots, garlic, thyme & citrus yoghurt

Cocktail potatoes with feta, shallot & mustard crumble

Double whipped truffle mash, micro herbs



## Dessert - Select 2 items

Chocolate baileys mousse, gold chocolate soil, raspberries

Moist orange & almond torte, citrus cream cheese

Sticky date & banana pudding

Mini caramel mud cake, hot chocolate sauce

Layered tiramisu, mascarpone & coffee sponge

Crème brûlée with fresh berries

Mini pavlova, mixed fresh berries, chantilly crème

Christmas pudding, brandy custard, vanilla ice cream



# CHILDREN'S MENU

**Main \$15**

**Main & Dessert \$20**

## Main

Baby beef and cheese burger, chips & tomato sauce

Battered flathead fish fillet, tartare sauce & chips

Spaghetti Napoli (\*GF penne available)

Cheesy macaroni pasta, shaved parmesan cheese

Dinosaur chicken nuggets & chips



## Dessert

Vanilla ice cream & topping

Waffle, ice cream and berry coulis

Chocolate mousse



# CAKEAGE

## Cakeage

Cut & placed on platters, served to the tables

**\$3 per person**

Plated with cream & berry coulis, served individually

**\$5 per person**



# BEVERAGE PACKAGES

## Original

**2 hour \$42**

**3 hour \$52**

Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry)  
 Cascade light  
 Markview Sauvignon Blanc - Regional Blend NSW  
 Markview Brut Cuvee - Regional Blend NSW  
 Markview Shiraz - Regional Blend NSW  
 Soft drink & juice

## Premium

**2 hour \$48**

**3 hour \$58**

Original Package  
 Tap Beer (Peroni, Bentspoke Crankshaft, Balter XPA)  
 Tap (Brookvale Ginger Beer)  
 Corona  
 Asahi  
 Pure Blonde (Beer and Cider)  
 821 South Sauvignon Blanc - Marlborough, NZ  
 Bourke Street Pinot Noir - Canberra Region

## 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 organiser for further advice.

To activate an on-consumption bar tab, we will require a completed credit card authorisation form no later than 5 working days prior to the event.