



OCCASIONS

FUNCTIONS

**ROYALHOTEL**

85 MONARO STREET
QUEANBEYAN NSW 2620
02 6297 1444 | EXT. 2
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.

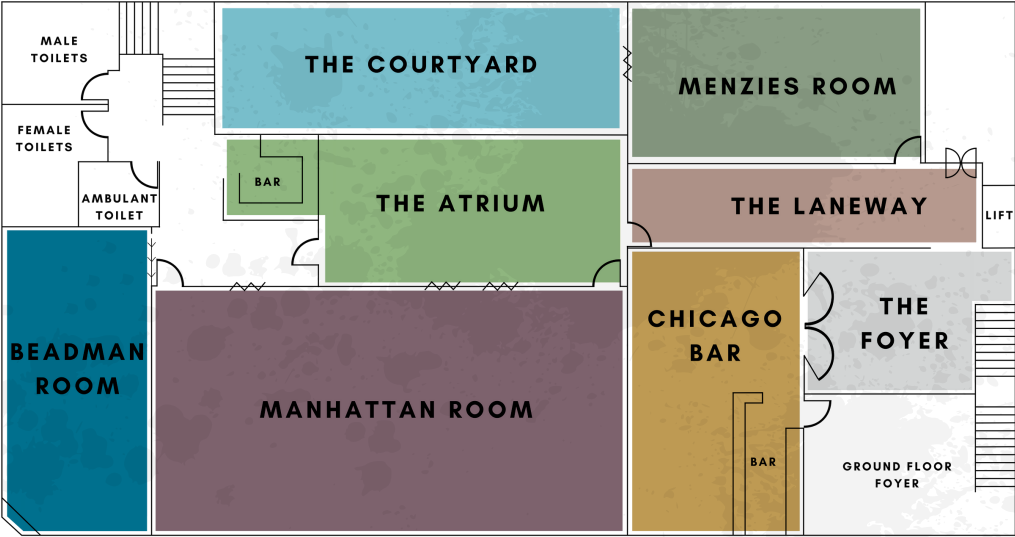
The Royal Hotel Queanbeyan's professional events team are dedicated to deliver an amazing experience.

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
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, crostini
Smoked salmon salsa, avocado, rice crisp
Guacamole wrap (with Salmon, Chicken or Vege)
Goat cheese, beetroot, crostini



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





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

\$65 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





PLATED MENU

Two Course \$65

Entrée | Main
Main | Dessert

Three Course \$75

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
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





BUFFET MENU

\$70 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



Dessert - Select 2 items

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



Buffet Inclusions

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





GRAZING MENU

Three Course \$80

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



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
Plated with cream & berry coulis, served individually

\$3 per person

\$5 per person



BEVERAGE PACKAGES

Original

2 hour \$40

3 hour \$50

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 \$56

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.