

# COMMODORE HOTEL

## Function Pack



## WELCOME TO THE COMMODORE HOTEL

The Commodore Hotel is one of the most impressive venues on the North Shore. Its central location and versatile layout makes it appealing to all types of function clients, covering all possibilities from corporate to social events and perfect for anywhere between 20 to 200 guests.

Our resident chef, Edward Forrest, has crafted an enticing selection of function menus. From informal gatherings to cocktail parties or sit-down dinners, many catering options are possible.

Our dedicated and professional function team will personally manage your event from the first enquiry to the last drink, thus ensuring your every desire is met. Our flexible attitude will provide your function with that innovative and unforgettable edge.

## FUNCTIONS: GENERAL INFORMATION

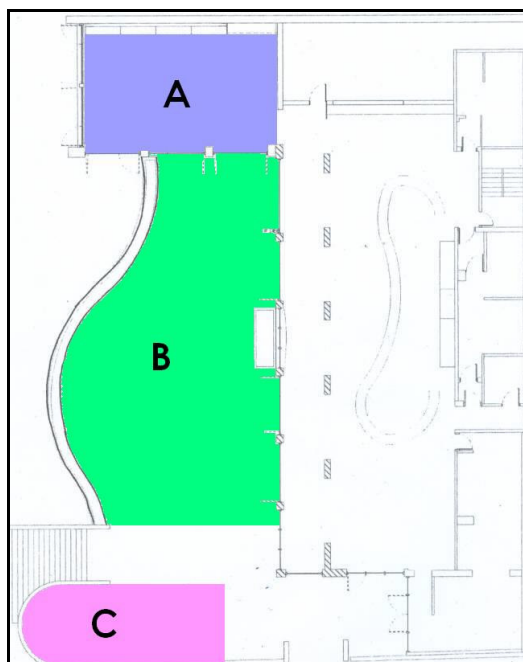
This Function pack has been created to help you design your event with these simple steps:

1. Welcome
2. Function Areas & Beverage Options
3. Set Menus
4. Platter List
5. Extra Information

For further information or to make a booking please contact our Functions Team on **1300 66 22 06** or email [functions@commodorehotel.com.au](mailto:functions@commodorehotel.com.au).

# ROOM HIRE

The **Lounge (A)** is a well appointed function facility flooded with natural light, overlooking the leafy outdoor terrace and offering tantalising glimpses of Sydney Harbour through the opening floor to ceiling glass doors. For larger functions spill out onto the **Terrace (B)** perfect for summer and heated for those cooler winter months. **Sections of the Terrace (C)** are also available for smaller functions. For Room Hire prices and availability please contact our friendly function team on 1300 66 22 06 or [functions@commodorehotel.com.au](mailto:functions@commodorehotel.com.au). Please note that availability of some function spaces is seasonal.



## BEVERAGE OPTIONS

### Guests to Purchase Own Drinks (GPO)

*Served from the Bar*

Your Function is confirmed with payment of Room Hire and Catering. Your guests can then pay for their own beverages.

### Bar Tab

*Served from the Bar*

Flexibility is yours. Guests can charge onto a nominated credit card or place a specified dollar amount against a Bar Tab. Once this amount is reached, your guests can then pay their own way. You can also specify the beverage selection available on your Bar Tab.

### Beverage Package

*Minimum 50 Guests, includes full Beverage Service.*

Perfect for Corporate Functions this includes:

- Hardys Red, White & Sparkling
- Domestic Draught Beer
- Soft Drink & Fruit Juice

3 Hours @ \$36 per person

4 Hours @ \$45 per person

# CATERING OPTIONS

Commodore Hotel offers a number of Catering Options to suit most types of functions. All Menus and Prices are subject to change seasonally without notice.

## Set Menus

With full table service our Set Menu is offered for 15 – 50 guests, subject to availability.  
*Please Note: for groups of over 30 guests, an alternate serve menu of 2 choices will apply.*

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### MENU A @ \$25.00pp

#### Starter to Share

Antipasto Platters with Grilled Vegetables, Dips & Bread

#### Main Course (Alternate Serve)

Chicken Breast with Sweet Potato Chips, Herb & Tomato Relish  
Linguini with Honey Roasted Pumpkin, Spinach & Burnt Butter Sauce

*Fresh Cut Breads, Organic Butter, Mains Served with Side Dishes of Fries and Garden Salad*

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### MENU B @ \$35.00pp

#### Starters to Share

Tempura Platters with Vegetables & Wasabi Mayonnaise  
Antipasto Platters with Grilled Vegetables, Dips & Bread

#### Main Course (Choice of)

Linguini with Honey Roasted Pumpkin, Spinach & Burnt Butter Sauce  
Market Fish of the Day with Butter Bean & Baby Spinach Salad  
Grain Fed Sirloin with Fries, Watercress Salad & Café de Paris Butter

*Fresh Cut Breads, Organic Butter, Mains Served with Side Dishes of Fries and Garden Salad*

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### MENU C @ \$45.00pp

#### On Arrival

Canapé Selection of Light Canapés

#### Starters to Share

Tempura Platters with Fried Fish, King Prawns, Vegetables & Wasabi Mayonnaise  
Antipasto Platters with Grilled Vegetables, Dips & Bread

#### Main Course (Choice of)

Twice Cooked Pork Belly with Caramelized Balsamic Fig & Watercress Salad  
Linguini with Honey Roasted Pumpkin, Spinach & Burnt Butter Sauce  
Market Fish of the Day with Butter Bean & Baby Spinach Salad  
Grain Fed Sirloin with Fries, Watercress Salad & Café de Paris Butter

*Fresh Cut Breads, Organic Butter, Mains Served with Side Dishes of Fries and Garden Salad*

#### Dessert (Choice of)

Vanilla Bean Panna Cotta with Poached Apricots & Vino Cotto  
Warm Sticky Date Pudding with Butterscotch Sauce and Fig & Honeycomb Ice Cream

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# CATERING OPTIONS

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Light Canapés	
<b>Spring Rolls, Samosas &amp; Wedges</b>	\$45
<i>20 of each per platter, total 60 pieces per platter</i>	
<b>Chicken &amp; Beef Satay Skewers with Peanut Sauce</b>	\$55
<i>10 of each per platter, total 20 pieces per platter</i>	
<b>Bowl of Falafels</b> served with Yoghurt Dipping Sauce	\$30
<i>25 per serve</i>	
<b>Selection of Warm Tartlets</b>	\$50
<i>Roast Moroccan Pumpkin with Ricotta – Bacon, Tomato &amp; Herb – Smoked Trout &amp; Dill 28 tartlets per platter, Choice of 1 seasonal filling per platter</i>	
<b>Cheese &amp; Fruit Platter</b>	\$50
<i>Selection of fruit with Australian Cheddar, Brie &amp; Blue Cheese</i>	
<b>Tapas Platter with Dips &amp; Grilled Turkish Bread</b>	\$55
<i>With Antipasto, Chorizo, Haloumi &amp; Dips</i>	
<b>Vietnamese Rice Paper Rolls</b>	\$75
<i>Chicken &amp; Mint – Prawn with Green Mango – Vegetarian with Tofu &amp; Egg 30 pieces per platter, Choice of 1 filling per platter</i>	
<b>Fresh Oysters served with warm Eschallot &amp; Chervil Vinaigrette</b>	\$60
<i>2 dozen per platter</i>	
<b>Duck Pancakes</b>	\$90
<i>30 per platter</i>	
<b>Tempura King Prawns with Chilli Salsa</b>	\$50
<i>20 per platter</i>	

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Substantial Canapés	
<b>Mini Rolls (choice of 1 of the following per platter)</b>	\$45
<ul style="list-style-type: none"> <li>- Rare Roast Beef with Rocket &amp; Horseradish Crème</li> <li>- Chicken Breast with Avocado &amp; Mayonnaise</li> <li>- Prawns, Lettuce &amp; Mayonnaise</li> <li>- Chargrilled Vegetables with Pesto</li> </ul> <i>18 per platter</i>	
<b>Gourmet Pies (choice of 1 of the following per platter)</b>	\$45
<ul style="list-style-type: none"> <li>- Beef</li> <li>- Chicken &amp; Leek</li> </ul> <i>15 per platter</i>	
<b>Pasta Cups with Pesto, Sun Dried Tomatoes &amp; Cream Sauce</b>	\$35
<i>8 per platter</i>	
<b>Arancini (Risotto Balls)</b>	\$30
<i>20 per serve</i>	
<b>Spinach &amp; Fetta Filos</b>	\$45
<i>20 per serve</i>	
<b>Fish &amp; Chips served in individual cones</b>	\$65
<i>1 dozen per platter</i>	
<b>Salt &amp; Pepper Squid with Fries in individual cones</b>	\$65
<i>1 dozen per platter</i>	

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<b>Sweet Canapés – 2 dozen pieces per platter (choice of 1)</b>	
Selection of - <b>Mini Lamingtons OR Mini Lime Tarts</b>	\$45

*All Menus and Prices are subject to change seasonally without notice. Platters come out intermittently for the duration of your Function while the kitchen is open.*

# CHOCOLATE FOUNTAIN

Chocolate Fountains are available for hire for all functions. Hire includes Fountain, Chocolate and Strawberries for dipping. Please consult Functions Team for hire fees.



## EXTRA INFORMATION

### Music

The Commodore Hotel plays an automatic play list mix of Pub/Chart/Lounge Music depending on the time of day. Please note that the Commodore Hotel does not have the facilities to play your own music.

### Decorations

You may add your own special touch to your Function by bringing your own decorations, for example, tea light candles, flowers, posters, photos or balloons. Please liaise with the Functions Team if you are having any decorations delivered directly to the Hotel. We can also recommend a Balloon supplier for your Function.

### Cakes

You are very welcome to bring your own cake for special occasions. There are two options:

1. Do-It-Yourself – we will provide you with storage, utensils & plates for you to cut & serve.
2. Cake Service – \$25 per cake, we will do all of the above for you!

Please contact the Functions Team for information on cakes that we can provide.

### Minors

A Minor is defined by law as any person under the age of 18 years of age. This definition extends to babies and infants. Minors are permitted into the Function and Terrace area until 10pm when:

1. The Function attended by the Minor has ordered Food, and;
2. They are accompanied by a Responsible Adult

### Last Drinks

Please note that last drinks are called 15 minutes prior to the close of the hotel.

### Hotel Opening Hours

Commodore Hotel and Bistro is open every day except Christmas Day.

	<u>Bar</u>	<u>Bistro (Lunch &amp; Dinner)</u>
Monday to Wednesday	10am – 12am (midnight)	12pm – 3pm, 6pm – 10pm
Thursday to Saturday	10am – 1am	12pm – 3pm, 6pm – 10pm
Sundays & Public Holidays	10am – 10pm	12pm – 10pm