

COMMODORE

HOTEL ESTABLISHED 1848



BAR



BISTRO



FUNCTIONS



WINNER
2011

**BEST CASUAL
DINING - CITY**



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, Anthony Badon, 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

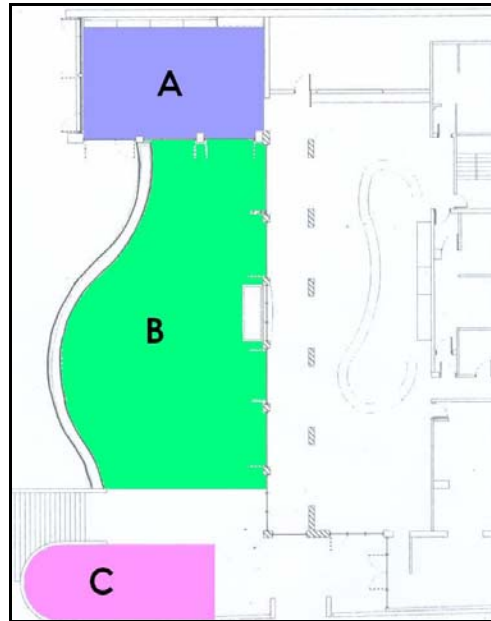
This Function pack has been created to help you design your event with these simple steps:

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

For further information or to make a booking please contact our Functions Team on **9922 5098** or email 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. Functions can be booked either between the hours of 11.00am to 5.00pm or 6.00pm to midnight. For Room Hire prices and availability please contact our friendly function team on (02) 9922 5098 or 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

Perfect for Corporate Functions this includes:

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

3 Hours @ \$40 per person
4 Hours @ \$50 per person

SET MENUS

Our Set Menus are offered for 15 – 75 guests, subject to availability.

Please Note: Menu alterations must be submitted at the time of booking, we are unable to alter dishes to individual requirements on the night.

MENU A @ \$29.00pp

Starter to Share

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Main Course

(Alternate Serve)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto
w/ Roasted Red Peppers, Zucchini & Rocket

MSA Grainfed Black Angus Rump (250g) w/ Fresh Garden Salad, Beer Batter Fries
& Peppercorn Sauce

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

MENU B @ \$45.00pp

On Arrival

Smoked Salmon Blinis

Starters to Share

Lamb Koftas

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Main Course

(Alternate Serve – pre select two options)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto
w/ Roasted Red Peppers, Zucchini & Rocket

Cape Grim Grass Fed Sirloin served on Fries with Glenfiddich Jus

Barramundi Fillet served on Fennel Purée w/ Slow Roasted Tomatoes, Grilled Asparagus
& topped with Almond and Rocket Pesto

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

All Menus and Prices are subject to change seasonally without notice.

SET MENUS continued...

Our Set Menus are offered for 15 – 75 guests, subject to availability.

Please Note: Menu alterations must be submitted at the time of booking, we are unable to alter dishes to individual requirements on the night.

MENU C @ \$55.00pp

On Arrival

Tempura Prawn Skewers

Starters to Share

Lamb Koftas

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Fresh Oysters Natural with Ginger & Lime Dressing

Main Course (Choice of)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto w/ Roasted Red Peppers, Zucchini & Rocket

Beef Fillet served with Potato Puree, Asparagus & Sauce Béarnaise

Salmon Mignon wrapped in Prosciutto served on a Timbal of Crushed Kipfler w/ Warm Confit Fennel Salsa

Fresh Cut Breads, Butter

Mains Served with Roasted Garlic & Herb Chat Potatoes and Garden Salad

Dessert

Sticky Date Pudding
with Vanilla Bean Ice Cream & Butterscotch Sauce

All Menus and Prices are subject to change seasonally without notice.

CANAPÉ MENU

Pumpkin & Ricotta Arancini (Risotto Balls) [V] <i>(20 per serve)</i>	\$30
Home Made Sausage Rolls served w/ tomato relish <i>(24 per platter)</i>	\$40
Mini Rolls (choice of 1 of the following per platter) - Chicken, Herb & Tarragon Aioli - Prawns, Lettuce & Lemon Aioli - Char-grilled Vegetables with Basil Pesto [V] <i>(18 per platter)</i>	\$45
Vegetarian Spring Rolls served w/ sweet chilli [V] <i>(45 per platter)</i>	\$45
Curried Samosas served w/ sweet chilli [V] <i>(45 per platter)</i>	\$45
Tempura Barramundi Fillets & Chips served in individual boxes <i>(8 per platter)</i>	\$45
Szechuan Seasoned Squid on Green Papaya Salad served in individual boxes <i>(8 per platter)</i>	\$45
Gourmet Pies (choice of 1 of the following per platter) - Beef - Chicken & Leek <i>(15 per platter)</i>	\$45
Stir Fried Hokkien Noodles w/ Asian veg and a ginger soy sauce [V] - served in individual boxes <i>(8 per platter)</i>	\$45
Mini Frittatas (choice of 1 of the following per platter) - Roast Moroccan Pumpkin topped w/ goats cheese [V] - Bacon, tomato & Herb w/ crème fraiche <i>(24 per platter)</i>	\$50
Tempura Prawn Skewers w/ side of sweet & spicy dipping sauce <i>(20 per platter)</i>	\$50
Cheese & Fruit Platter w/ Australian Cheddar, Brie, Blue, Fruit & lavosh	\$50
Tapas Platter [V] w/ Hummus, Babaganoush, Antipasto, Chorizo, Haloumi, Mixed olives & Grilled Turkish Bread	\$55
Chicken & Beef Skewers w/ Traditional Thai Satay Sauce <i>(10 of each per platter, total 20 pieces per platter)</i>	\$55
Thai Yellow Chicken & Vegetable Curry topped w/ bean sprouts & coriander - served in individual pots <i>(12 per serve)</i>	\$55
Blinis with Smoked Salmon, Crème Fraiche & Dill <i>(30 per platter)</i>	\$60
Chicken & Prawn Dumplings w/ soy & ginger dipping sauce - served on individual spoons <i>(20 per platter)</i>	\$50
Sweet Canapés (choice of 1 of the following per platter) - Mini Crème Brulees - Mini Lemon Tarts <i>(24 per platter)</i>	\$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.



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.

Presentation Screens

If you wish to present a photo slideshow for a birthday or need to run a seminar from your laptop; we can provide you with a 42" LCD Display set up in your function area. The hire fee per screen is \$50 – pls note that we do not supply the connecting cables that may be required for your device.

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 8.30pm 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 & Dinner)</u>
Monday to Wednesday	10am – 12am (midnight)	12pm – 10pm
Thursday to Saturday	10am – 1am	12pm – 10pm
Sundays	10am – 10pm	12pm – 10pm