



SYDNEY EST. 1881 JUNCTION

FUNCTIONS





FUNCTION ROOMS

The Sydney Junction Hotel is an icon of the Newcastle hospitality scene and offers a range of function spaces to suit any occasion.

We pride ourselves on exceptional friendly service and offer personal guidance to make your event memorable for you and your guests.

With a range of spaces available - from a private room to a flexible beer garden, we can cater for all occasions. Intimate weddings to rocking parties, our spaces can cater for functions ranging from 10 to 250 people.

Our dedicated Functions Manager will work with you to make the planning of your event a breeze, and our Food and Beverage team will deliver a combination of tasty food and refreshments your guests will love.

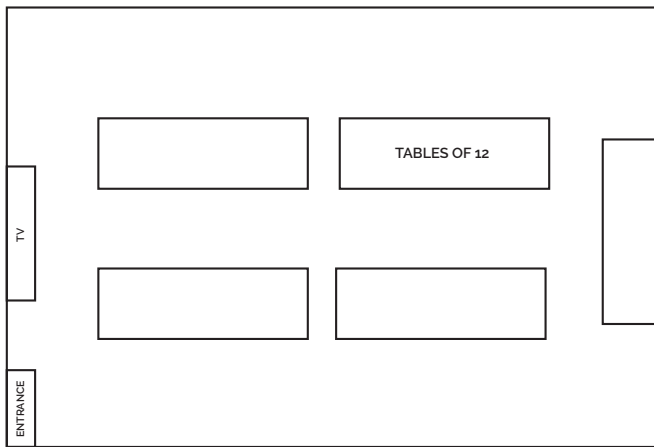
Call our Functions Manager and arrange a visit to discuss your personal function needs.



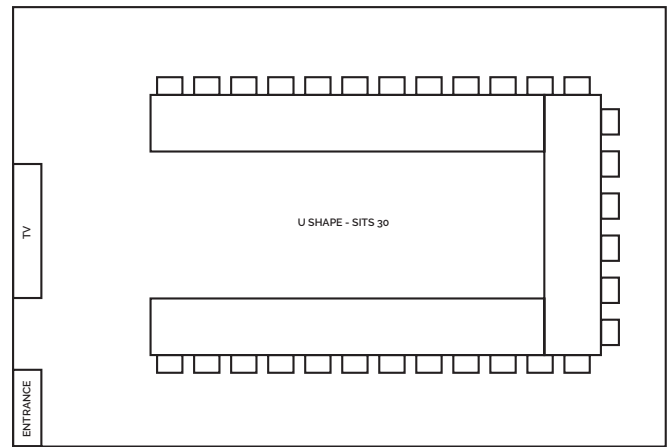
HUDSON ROOM

A great private room that can flex to your requirements. The space can be configured as a meeting/conference room with AV capabilities and screen or a private dinner or cocktail space for any intimate occasion.

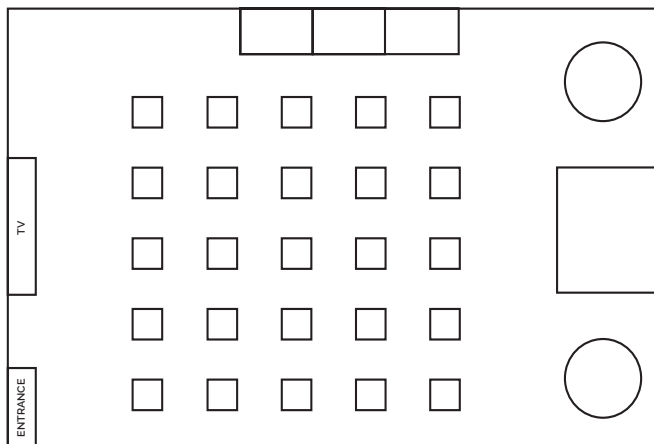
SIT DOWN



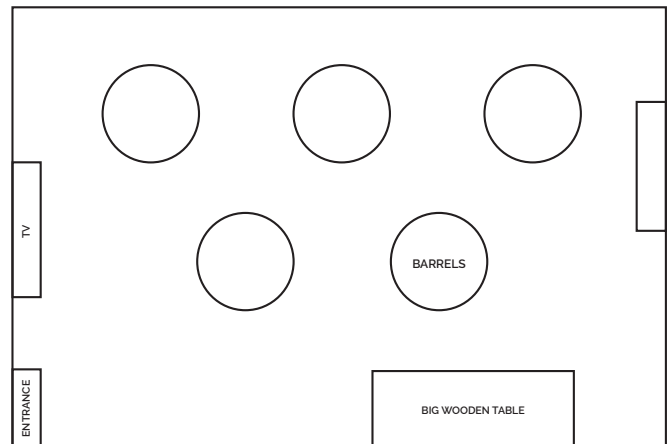
WORKSHOP #1



WORKSHOP #2



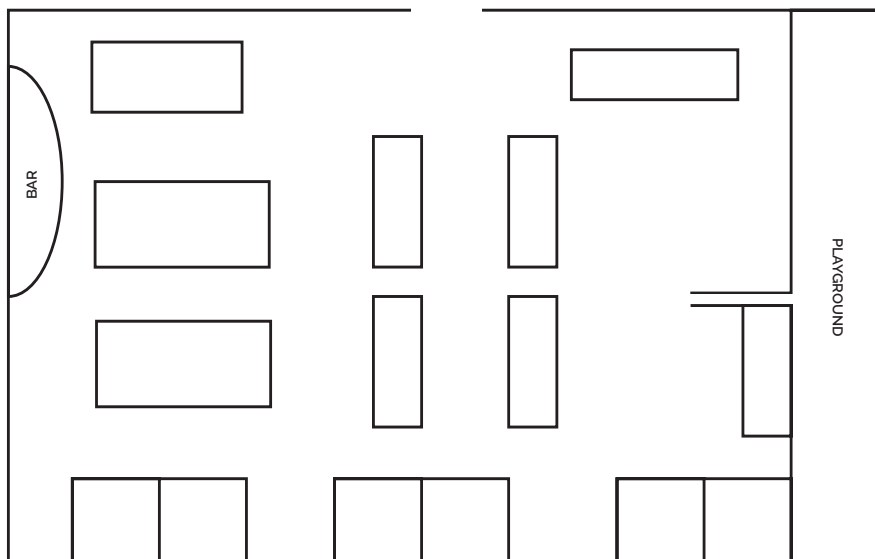
COCKTAIL SET UP





BACKYARD BEER GARDEN

Welcome to our 'Backyard' Beer Garden. A fantastic area with its own bar and access to the fully covered playground. The Backyard Beer Garden is perfect for children's birthday parties, casual gatherings and any type of celebration... sky is the limit!





PLATTERS

KIDS PLATTER

\$75 serves 10 kids

Chicken nuggets, cocktail fish, party pies, vege samosa, chips & condiments

ANTIPASTO PLATTER

\$75 serves 20

Selection of cheeses, cured meats, marinated olives, quince paste, assorted dips, crackers & flatbreads

PREMIUM PLATTER

\$140 serves 10

Satay chicken skewers, salt & pepper squid, vege arancini balls, duck spring rolls, coconut prawns, halloumi sticks, selection of dipping sauce

DELUXE PLATTER

\$200 serves 10

Prawns wrapped in bacon, lamb koftas, chicken & camembert bites, beer battered flathead, salt & pepper squid, beef royal sliders, popcorn chicken, mini beef brisket tacos & selection of dipping sauces

DESSERT PLATTER

\$10pp

Chefs assorted bite size treats (slices/cookies/mini pastries)

FRUIT PLATTER

\$10pp

Selection of seasonal fruits



CANAPES

(5) HOT OR COLD CANAPES \$25/pp

*(5) HOT OR COLD CANAPES
+ (1) SUBSTANTIAL \$30/pp*

(7) HOT OR COLD CANAPES \$30/pp

*(7) HOT OR COLD CANAPES
+ (1) SUBSTANTIAL \$35/pp*

Bruschetta (V)

Antipasto Skewer

Spinach & Ricotta Tartlet (V)

Beef Roulade with horseradish cream

Smoked Salmon & dill sour cream crustini

Blood Mary Oyster Shooter

Mini Beef Mignon

Duck Spring Rolls with a Japanese sesame dipping sauce

Salt & Pepper Squid (GFO)

Vegetarian Arancini (GFO, V)

Satay Chicken Skewers (GF)

Halloumi Sticks spiced with honey and sesame

SUBSTANTIAL

Mini Beef Brisket Tacos

Beef Sliders

Lamb Koftas with tzatziki

Prawn Wrapped in Bacon with a lime wasabi dipping sauce

Popcorn Chicken with a mustard and chive aioli

Beer Battered Flathead and chips





BANQUET MENU

\$35/pp

CHOOSE 2 ENTRÉE'S & 2 MAINS FOR ALTERNATE SERVICE

ENTREES

Pork Belly Bites with radish salad finished in an apple glaze

Prosciutto Wrapped Prawns with basil and citrus infused rice

Thai Beef Salad

Vegetarian Stack- selection of char-grilled vegetables with lettuce, tomato and avocado layered on crispy wontons finished with sour cream

MAINS

Chicken Maryland in honey mustard glaze

Char-Grilled Rump Steak (200gm)

Saltwater Barramundi with herb & pesto crust

Vegetarian Risotto – sundried tomatoes, onion, capsicum, mushrooms, and fresh seasonal vegetables through arborio rice finished with white wine and a selection of cheeses *

All dishes served with seasonal steamed vegetables and twice cooked chat potatoes (excluding the risotto)*

PREMIUM BANQUET

\$45/pp

CHOOSE 2 ENTRÉE'S & 2 MAINS FOR ALTERNATE SERVICE

ENTRÉES

Salt & Pepper Squid (*GFO*)

Prawn & Chorizo Arancini Balls

Spinach & Ricotta vol au vent (*V*)

Chicken Supreme filled with brie with a blueberry and cointreau glaze

MAINS

Sizzling Garlic Prawns on steamed rice and seasonal vegetables

Sizzling Garlic Pepper Beef served on steamed rice and seasonal vegetables

Lamb Rump with creamy mash & seasonal vegetables

Crispy Skinned Salmon with herbed chat potatoes & seasonal vegetables

Vegetarian Paella (*V, GFO*)

Beef Wellington on creamy potato bake & seasonal vegetables

DESSERT

ADD DESSERT TO YOUR MENU FOR AN ADDITIONAL \$10pp

Sticky Date Pudding

Warm Chocolate Ooze Cake

Aussie Pavlova with fresh fruit

New York Cheesecake with raspberry coulis

All served with cream or ice cream



CONFERENCE CATERING

BARISTA COFFEE/TEA \$4pp

MORNING/AFTERNOON TEAS \$12pp

CHOICE OF THREE SERVED WITH BARISTA COFFEE/TEA (1pp)

Mini Muffins | Scones | Slices | Cakes

WORKING LUNCH \$12pp

MIXED SELECTION OF WRAPS

Chicken Caesar

Mediterranean char-grilled vegies with roquette and tzatziki

Moroccan beef with baby spinach, cherry tomatoes, cucumber ribbons,
Spanish onion and aioli

Double smoked ham, Swiss cheese, cos lettuce with tomato and dijon jam

HOT SEATED LUNCH \$12pp

Pre ordered lunch special from our bistro lunch specials

SEASONAL FRUIT PLATTER \$10pp

DIETARY REQUIREMENTS

V - Vegetarian | GFO - Gluten Free Option | GF - Gluten Free



BEVERAGE PACKAGES



HOUSE PACKAGE

3 HOURS \$42pp | 4 HOURS \$52 | 5 HOURS \$62

Hungerford Hill "Fish Cage" Sparkling Chardonnay

Hungerford Hill "Fish Cage" Semillon Sauvignon Blanc

Hungerford Hill "Fish Cage" Shiraz

House Tap Beer

VB | Great Northern 3.5 | Carlton Dry | Carlton Draught | NEW

Soft Drinks and Juice

PARTY PACKAGE

3 HOURS \$52pp | 4 HOURS \$62 | 5 HOURS \$72

Hungerford Hill "Fish Cage" Sparkling Chardonnay

CHOOSE 2

Hungerford Hill Sauvignon Blanc

Dalwood Estate Chardonnay

Hungerford Hill "Tumbarumba" Pinot Gris

Hungerford Hill Rose

CHOOSE 2

Hungerford Hill Cabernet Sauvignon

Sweetwater Shiraz

Hungerford Hill "Fish Cage" Pinot Noir Shiraz

All Tap Beers

Soft Drinks and Juice

TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENT

A minimum spend applies to all spaces of the venue. These requirements fluctuate depending on the time of the day, the day of the week and the season of your function. To avoid any confusion, all minimum spend requirements will be confirmed via email by Sydney Junction Hotel's Management.

ROOM HIRE

Guests not willing to commit to a minimum spend may wish to book one of our spaces for a Room Hire fee. This option is recommended if you wish for your guests to purchase their own drinks. Room Hire Fees are non-refundable within our cancellation period and will be refunded by way of a Sydney Junction Hotel Gift Voucher outside of the cancellation period.

PAYMENT/CANCELLATIONS

A deposit of 10% for private events or \$500 deposit for Minimum Spend events is required to secure your bookings. Cancellations made within two weeks (14 days) will result in your deposit or room hire fee being forfeited. Cancellations outside this period will result in the deposit amount as a Sydney Junction Hotel Gift Voucher.

18TH/21ST BIRTHDAYS

Sydney Junction Hotel will not host 18th Birthday parties. 21st Birthday celebrations require 1 security guard per 50 guests, paid by the host, for the duration of the celebration. This is a separate fee which must be paid twenty-one (21) days prior to secure your booking.

RESPONSIBLE SERVICE OF ALCOHOL

Sydney Junction Hotel adheres to the responsible service of alcohol at all times and Management have the right to refuse entry and/or service to any guest(s) they deem to be intoxicated. As per the NSW Liquor Act, anyone deemed to be intoxicated must be removed from the premises and its immediate vicinity. Management of Sydney Junction Hotel reserve the right shut down any event in which they deem to be too dangerous or suspect any illegal activity has occurred. In these circumstances, no refund will be provided and hosts will be charged in full.

MINORS

Minors are welcome at Sydney Junction Hotel provided they are in the immediate presence of a parent or legal guardian. Persons under the age of 18 years old are not permitted in the Gaming Areas of the venue at any time and must be off the premises once our Bistro closes. Management of Sydney Junction Hotel maintains the right to shut down a function, at any time, in which they feel a minor has been illegally supplied alcohol. In this instance, no refund will be provided and the host will be charged in full.

FOOD & BEVERAGE

As per our Liquor License, guests are not permitted to bring their own beverages to an event. Whilst we do not allow our guests to bring their own food, guests are permitted to provide their own cake to which the venue will safely store and provide complimentary cutlery and napkins.

DECORATIONS

Decorations are welcomed, additional charges will apply if there is any damage to walls or other property. Please discuss your decoration ideas with our functions team prior to your event for guidance.

ENTERTAINMENT

Guests are permitted to provide their own entertainment which is to be approved by Management prior to the date of the celebration. Volume of entertainment provided by guests will be set and maintained by Sydney Junction Hotel Management to ensure all guests of the venue are not impacted.

DAMAGE

Function hosts will be permitted to cover the expense of any/all damage or vandalism to Sydney Junction Hotel property that is deemed to be caused by their guests. Repairs to damaged property will be conducted ONLY by an approved supplier of Sydney Junction Hotel. It is at the guests discretion to inspect their booking space prior to their event to ensure all fixtures and fittings are in working order and undamaged and notify Management.

CONTACT US

functions@sydneyjunctionhotel.com.au
(02) 4961 2537