



THE **CAMELLIA** HOTEL

# FUNCTIONS

*& Events*



# SPACES & PLACES



## THE CABANAS

Located outside - equipped with lighting, fans & heaters

**Space type:**  
Semi - private  
Book 1 cabana for 8 people or the whole section



8-24



## CABANAS & OUTDOOR

Located outside partly under cover. Tables can be moved to suit your group size.

**Space type:**  
Private



40



60



## BOOTHS

Great for small function groups. Can be booked in the Bistro (family friendly) or the Sports Bar side.

**Space type: semi-Private.** Each booth seats 6.



24 bistro side



36 sports bar side



## THE BISTRO

Perfect for large bookings, sit down or cocktail celebrations.

NB: this area is semi private and will have people walking through

**Space type:**  
Semi - private



60



100

# CANAPES

## PREMIUM PACKAGE

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\$28 Per Person - Min **20**

You choose -

5 x Canape

1 x Substantial

## DELUXE PACKAGE

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\$32 Per Person -Min **20**

You choose -

6 x Canape

1 x Substantial

## ADDITIONALS

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Canapes \$6.50 Per Person  
Substantial \$8.50 Per Person

## CANAPES

Traditional tomato bruschetta (V)  
Guacamole & sour cream bruschetta (V)  
Thai beef salad with peanuts & tamarind dressing  
Smoked salmon blinis with sour cream & dill  
Stuffed chat potatoes with sour cream, chorizo & chives (GF)  
Ratatouille tart with basil & olives (VG)  
Crostini with chargrilled vegetables & olive tapenade (VG)  
Chicken caesar lettuce cups with caesar dressing & parmesan  
Cherry tomato & bocconcini kebabs with balsamic glaze & basil

## HOT CANAPES

Pork & veal meatballs with tomato relish  
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)  
Croquettes with mushroom & taleggio cheese (V)  
Pork & veal sausage rolls & tomato relish  
Salt & szechuan pepper squid & aioli (GF)  
Satay chicken skewers & sweet soy  
Pea & mint arancini with aioli (V)  
Beef burgundy pies & homemade BBQ sauce  
Moroccan stuffed pumpkin flower with tzatziki

## SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles  
Chilli caramel pork belly with green beans & steamed rice  
Lamb souvlaki with eggplant dip & flat bread  
Barramundi fish & chips with tartare sauce  
Mushroom risotto with pine nuts & parmesan (V) (GF)  
Southwest chicken wings with chips & hot sauce

# BOARDS & GRAZING



## GRAZING TABLE

\$400 - Approx. 25 - 30 people

A great centrepiece for any gathering

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

## PLATTERS

Korean fried cauliflower & sweet chilli Korean glaze (VG) \$50

Beef burgundy pies & homemade BBQ sauce 20 \$60

Salt & szechuan pepper calamari, lemon & aioli 60 (GF) \$65

Spiced chicken wings, paprika aioli & lemon 20 \$65

Italian & Australian cheeses, lavosh & quince paste \$85

Satay chicken skewers & sweet soy 20 \$65

Veal & pork sausage rolls 20 \$60

Beef wellingtons & homemade BBQ sauce 20 \$60

## SLIDERS

\$6.50 each - Minimum 20

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)

Cheeseburger sliders, pickles, tomato relish, cheese & American mustard

Chicken southwest sliders, cheese, Frank's hot sauce, pickles & chipotle aioli



## DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste \$85

Assorted mini macarons 20 \$100

Mini doughnut balls & nutella 24 \$55

Mini chocolate brownie & whipped cream 24 \$55

Apple pie bites with caramel sauce 24 \$55

# SET MENU

## TWO COURSES

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\$45 Per Person  
Min 20

## THREE COURSES

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\$55 Per Person  
Min 20

### ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)  
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)  
Pea & mint arancini with aioli & parmesan (GF) (V)  
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)  
Veal & pork meatballs with parmesan & flat bread

### MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)  
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)  
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa  
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage  
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

### DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream

### SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad



# BANQUET MENU

## ALL TO SHARE

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\$45 Per Person  
Min 20

## TO START

Guacamole & sour cream bruschetta (V)  
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)  
Pea & mint arancini with aioli & parmesan (GF) (V)

## TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)  
Baked salmon fillet with lemon pepper & garlic sauce (GF)  
Roast peri peri half chicken with rocket & parmesan (GF)  
Grainge scotch fillet with cafe de Paris butter (GF)  
Spinach & ricotta ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

## SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad

## ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream



# A GET TOGETHER



## PIZZA & PASTA

ALL TO SHARE

\$35

Garlic bread

Antipasto with grilled chorizo, charred vegetables, cheese & dips

Salt & pepper calamari with pickle chilli, shallots & aioli

Spaghetti pasta with prawn & chorizo

PLUS

Choice of 2 pizzas

## MORNING TEA

MINIMUM 20 PEOPLE

\$18 Per Person

Seasonal fruit platter

Assorted finger sandwiches

French pastries

Tea & coffee



# BUFFET SPREADS

## ROAST DINNER BUFFET

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\$40 Per Person - Min 20

## CHRISTMAS FEAST BUFFET

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\$65 Per Person -Min 20

## ADDITIONALS

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\$5 Per Person

Beef & guinness stew  
Nepalese chicken curry & vegetable curry  
Beef ragu  
Green lentil & vegetable curry

*All served with steamed rice*

## ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter  
Roast angus beef & gravy  
Roast pork & apple sauce  
Roast chicken & peri peri sauce  
Roast lamb & mint sauce  
Steamed seasonal vegetables  
Roast chat potatoes & Cafe De Paris butter  
Caesar salad  
Garden salad  
Sauces & condiments

## CHRISTMAS FEAST

Sourdough dinner rolls & butter  
Sydney rock oysters  
Cooked tiger prawns  
Whisky-glazed ham **or** roast turkey  
Rosemary roast potatoes  
Rocket & parmesan salad  
Garden salad  
Steamed greens  
Sauces & condiments

*Additional meats \$7 per person*





# KIDS MEALS

## KIDS MEALS

INCLUDES FREE SOFT DRINK & ICE CREAM  
FOR 12 YEARS AND UNDER

Pasta & bolognese Sauce  
Schnitzel & Chips  
Fish & chips (DF)  
Cheese Burger & Chips  
Chicken Nuggets & Chips



# LET'S DRINK

## STANDARD

### TAP BEERS

Local beers  
Great Northern Super Crisp  
Great Northern Original  
VB  
Carlton Draught  
Tooheys New

### WINES & SPARKLING

*served by regular glass*  
Woodbrook Brut  
Woodbrook Sauvignon Blanc  
Luna Rosa Rosada  
Woodbrook Shiraz

### NON ALCOHOLIC

*Post-mix soft drinks*  
Pepsi  
Pepsi Max  
Solo  
Lemonade  
Dry Ginger Ale  
Soda Water

## PREMIUM

### TAP BEERS

*All tap beers on standard package,  
plus*  
Craft beers  
Balter XPA  
Carlton Dry  
Somersby Apple Cider  
Canadian Club and Dry

### WINES & SPARKLING

*Pre-select 5  
served by regular glass*  
*All wines on standard package, plus*  
Fiore Prosecco  
Pikorua Sauvignon Blanc  
Fiore Moscato  
Quilty & Gransden Chardonnay  
Argento Prganic Malbec  
The Yearling Cabernet Sauvignon

### SPIRITS

Johnnie Walker Red Label  
Jim Beam Bourbon  
Smirnoff Vodka  
Gordons Gin  
Bundaberg Rum

### NON ALCOHOLIC

*Post-mix soft drinks*  
*All soft drinks in the standard  
package*

## DELUXE

### TAP BEERS

All tap beers

### WINES & SPARKLING

*Pre-select 5 from lists on next page  
served by regular glass*

### PREMIUM SPIRITS

*All spirits from the premium list plus*  
Jack Daniels  
Johnnie Walker Black  
Tanqueray Gin  
Captain Morgan  
Belvedere Vodka

### NON ALCOHOLIC

*Post-mix soft drinks*  
*All soft drinks in the standard  
package*

## HOURS

2 hours \$30  
3 hours \$40

## HOURS

2 hours \$45  
3 hours \$55

## HOURS

2 hours \$80  
3 hours \$100

## COCKTAILS

Add a cocktail on arrival  
for your celebration

## COST

\$18 Per cocktail  
of your choice

# LET'S DRINK

## DELUXE PACKAGE WINE OPTIONS

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### SPARKLING & CHAMPAGNE

Il Fiore Prosecco  
Woodbrook Farm Brut Cuvée  
Piper-Heidsieck Champagne

### WHITE WINE

Fiore White Moscato  
Wicks Estate Riesling  
Pikorua Sauvignon Blanc  
Woodbrook Farm Sauvignon Blanc  
Pikes 'Valley's End' Sauvignon Blanc Semillon  
Annais Pinot Grigio (Organic)  
Ara 'Single Estate' Pinot Gris  
Quilty and Gransden Chardonnay  
Chapel Hill (Small Batch) Chardonnay

### ROSE

Marquis de Pennautier Rosé  
Luna Rosa Rosé

### RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir  
Robert Oatley Signature Grenache, Argento 'Organic' Malbec  
Wild Oats Merlot  
Rymill 'The Yearling' Cabernet Sauvignon  
Argento Organic Malbec  
Robert Oatley Signature Grenache  
Woodbrook Farm Shiraz  
Pikes 'Los Compañeros' Shiraz Tempranillo  
Four in Hand Shiraz

THE **CAMELLIA** HOTEL

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