

FUNCTIONS

AT THE LAMBTON PARK HOTEL





ABOUT

At Lambton Park Hotel, we strive to create the ultimate experience for all individuals and families alike, whether that be through the relaxed atmosphere, great food, abundance of craft beers or personable service. We want you to enjoy our venue and all it has to offer.

One of the greatest assets of Lambton Park Hotel is the great location. Relax on the deck as you overlook the beautiful gardens of Lambton Park.

Our Head Chef, Michael Pacey offers fresh, affordable and exclusive dishes everyday with our in-house specials and unique menu.

You'll be happy to know your function food can be tailored to suit all dietary requirements upon request. Our talented team of chefs are happy to work with you to produce and deliver your desired food options.



WHAT WE OFFER

THREE UNIQUE SPACES:

- TOP TIER DINING

Located in our main restaurant, this is perfect for casual dining with a relaxed atmosphere.

- THE PARLOUR

Perfect for work functions, presentations or surprise birthday parties. This is a private area right next to the bar. (includes tv)

- THE DECK

The perfect location for casual functions of up to 45pax. Feel free to choose your own music with our surround sound and iPhone connectivity option.

WE CAN PROVIDE THE FOLLOWING FOR FUNCTIONS:

- Kids Entertainment
- Live Entertainment
- Multimedia Connectivity
- Disabled Access

We allow you to bring your own cake and decorations for your function space.



FINGER FOOD MENU

EACH PLATTER SERVES 10 PEOPLE

HOT & COLD SEAFOOD PLATTER - \$180

- Lobsters
- Bugs
- Fresh prawns
- Oysters
- Battered fish
- Prawn twisters
- Salt and pepper squid
- Soft shell crab
- Served with salad and chips

PARTY PLATTER (MEAT LOVERS) - \$120

- Party pies
- Party sausage rolls
- Cocktail fish
- Quiches
- Prawn cones
- Dipping sauce

PARTY PLATTER (VEGO LOVERS) - \$110

- Veggie spring rolls
- Curry puffs
- Gyozas
- Halloumi sticks
- 3 cheese arancini
- Dipping sauce

A LITTLE BIT FANCY - \$130

- Pork belly
- Prawn twisters
- Salt and pepper squid
- Chicken wings
- Lamb balls
- Dipping sauce

ANTIPASTO (VEGO LOVERS) - \$110

- 2 x Dips
- Roasted eggplant
- Roasted capsicum
- Chargrilled zucchini
- Pitted black olives
- Crackers
- Toasted bread sticks

ANTIPASTO (MEAT LOVERS) - \$130

- Salami
- Roast lamb
- Honey ham
- Prosciutto
- Cheddar
- Brie
- Crackers
- Toasted bread sticks

CHEESE & FRUIT - \$90

- Cheddar
- Brie
- Blue
- Grapes
- Seasonal fruits
- Crackers
- Bread sticks



SET MENU

\$39 ENTRÉE, MAIN | \$49 ENTREE, MAIN, DESSERT

ENTRÉES

- Salt & pepper squid with rocket, lemon, chive aioli
- Fried wings with honey soy & crunchy noodles
- Beef skewer with fragrant rice & house-made Napoli
- Stuffed mushrooms with feta, beetroot & pine nuts (v)

MAINS

- 250g rump with roasted chats & green beans
- Grilled chicken with sweet potato puree, broccolini & creamy garlic
- Stuffed eggplant with smoky & spicy cauliflower mix on bed of rice
- Market fish with house made garden salad

DESSERT

- Self-saucing chocolate pudding with whipped cream
- Sticky date pudding with caramel sauce & Ice cream
- Apple rhubarb tart with berry compôte



BOOKING INFO

HOW TO BOOK:

Just looking to inquire? Please email with all questions.

To book your next function at LPH please call or email.

CONTACT

Email - manager@lambtonparkhotel.com.au

Phone - 4956 1376

TERMS & CONDITIONS:

- RESPONSIBLE SERVICE OF ALCOHOL

Lambton Park Hotel practices the responsible service of alcohol and reserves the right to refuse entry or service to any patron/s who may be deemed intoxicated. We ask that you respect our decision and adhere to procedures as per NSW Liquor Act.

- DECORATIONS

We allow you to bring your own decorations and cakes for your function.

- FOOD & DRINK

We do not allow you to bring your own food and drink into the venue (excludes cakes).

- MINORS

We do allow people under the age of 18 to enter the venue, providing they are always supervised by a responsible adult.