



LAMBTON PARK HOTEL

Function Guide



FREE FUNCTION ROOM HIRE

Located right in the heart of Lambton, the LPH has been a staple in the community for decades.

We have several spaces that are perfect for your next function, from our outdoor patio to our dedicated function room.

We've got you covered.



VENUE SPACES

PRIVATE FUNCTION ROOM

Accommodates 30–80 people for cocktail style functions

- Canapé & Food Platters available
- Drink Packages available

THE PATIO

Accommodates 30–70 people seated or standing

- Canapé & Food Platters available
- Drink Packages available

BAR/DINING ROOMS

We are happy to offer any of our bar/dining areas to your functions

- Canapé & Food Platters available
- Drink Packages available

ENQUIRE TO FIND OUT MORE

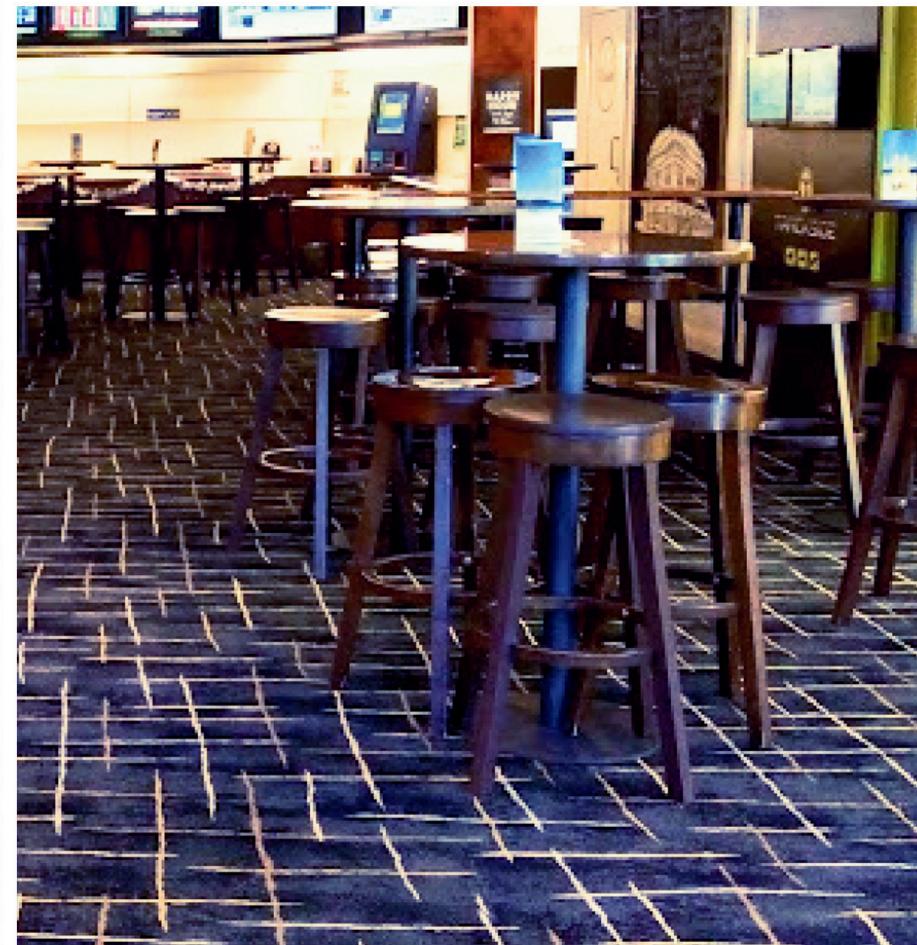
PRIVATE FUNCTION ROOM



THE PATIO



THE BAR / DINING ROOMS



CANAPÉ PACKAGES

Choice of 4 canapés

HOT OR COLD

+ 1 SUBSTANTIAL

over 1 hour

\$38 Per Person

Choice of 6 canapés

HOT OR COLD

+ 1 SUBSTANTIAL

over 2 hours

\$48 Per Person

Choice of 8 canapés

HOT OR COLD

+ 1 SUBSTANTIAL

over 2 hours

\$58 Per Person

HOT CANAPÉS

Arancini GF • V

Semi-dried tomato and three cheese w/ arrabbiata sauce

Marinated Chicken Skewers GF

Semi-dried tomato, marinated chicken breast, creamy basil aioli

Pork Belly Bites GF

with smokey paprika spice rub and romesco

Pork Meatballs GF

served in a sweet tangy sauce

Beetroot, Walnut and Mozzarella Pastries VG

with spiced beetroot, walnuts and vegan mozzarella

Goat Cheese Tart V

with caramelised onion

*Minimum order for canape package is 20pp

CANAPÉ PACKAGES

COLD CANAPÉS

Mini Bruschetta VG

Semi dried tomato and three cheese w/ arrabbiata sauce

Smoked Salmon & Dill Crostini

with dill, citrus, and cream cheese

Caprese Skewers GF • V

Balsamic marinated cherry tomatoes, bocconcini, and fresh basil

Rare Roast Beef Crostini

Shaved rare roast beef, finished with a truffled Béarnaise sauce

Order additional canapés to your pre-selected package for \$8 PER PERSON

SUBSTANTIALS

Angus Beef Slider VG

with swiss cheese, lettuce, tomato, onion, tomato relish, and paprika aioli

Risotto GF • V

with dill, citrus, and cream cheese

Thai Beef Salad GF

Balsamic marinated cherry tomatoes, bocconcini, and fresh basil

Battered Barra & Chips

Barramundi fillets, fat chips, house tartare and mixed leaves

***Minimum order for canape package is 20pp**

PLATTER OPTIONS

DIPS PLATTER FEEDS 10-20

Assorted house made dips, served with fresh grilled bread and Crudités

GLUTEN FREE OPTION AVAILABLE

\$105

ANTIPASTO PLATTER FEEDS 10-20

A selection of cured meats, local cheese, house made dips, warm olives, dried fruit, nuts, house made lavash and grilled focaccia

IDEAL FOR APPETISERS AND GRAZING

\$200

SAVOURY PLATTER 100 PIECES

Chef's selection of house made baked and fried classic party favourites served with complimenting condiments

GLUTEN FREE OPTION AVAILABLE

\$175

VEGAN PLATTER 100 PIECES

Chef's plant based twist on classic party favourites served with complementary condiments

\$185

MIXED SKEWER PLATTER 60 PIECES

Semi dried tomato, pesto chicken, spicy marinated lamb, porcini and herb marinated beef – all served with complementary condiments

\$185

SLIDER PLATTER 30 PIECES

BEEF : lettuce, tomato, onion tomato chutney, Swiss cheese, truffle aioli

CHICKEN : buttermilk fried chicken with Sriracha slaw, house pickle and Comeback sauce

THE FRITZ : sweet potato & corn fritter, tomato chutney, rocket & harissa aioli

CHOICE OF 1 OPTION PER PLATTER

\$185

Alternative Drop Menu

2-COURSE OPTION \$56

3-COURSE OPTION \$68

ENTREE

Truffled Mushroom Risotto GF • V

mixed forestier mushrooms, black truffle oil

Crispy Squid GF

petite salad, citrus, chilli aioli

Roasted Sweet Potato Salad V

w/ quinoa, hazelnuts, red onion feta, leaves, zesty herb dressing

Thai Beef Salad GF

tender marinated beef w/rice noodles, spice roasted peanuts, shredded cabbage & vegetables

DESSERTS

Sticky Toffee Pudding

with bourbon butterscotch and vanilla bean ice cream

Double Chocolate Lava Cake

with vanilla bean ice cream and berry compôte

MAINS

300g Beef Sirloin GF

served with truffled mashed potatoes, greens, beef jus

Oven-roasted Chicken GF

cream cheese and sundried tomato filling, herb potatoes, green beans, sugo

Oven-roasted Snapper GF

w/ quinoa, green bean & roasted kumera pickled onion, salad, macadamia pesto

Roasted Pork Loin

with roasted baby potatoes, buttered greens, honey bourbon & mustard cream sauce

Coffee Caramel Panna Cotta

with coffee praline and macerated strawberries

Lemon Tart

house lemon curd, whipped Chantilly cream and mixed berry compôte

DRINKS PACKAGE

All guests **MUST** be catered for in Drinks Packages

STANDARD

5 HOURS \$85

3 HOURS \$58

Includes:

HOUSE WINE

HOUSE SPIRITS

HOUSE BEERS : Lager / Pale Ale

SOFT DRINK

TEA & COFFEE

PREMIUM

5 HOURS \$125

3 HOURS \$85

Includes:

PREMIUM SPIRIT SELECTION

PREMIUM WINE SELECTION

FULL CRAFT BEER TAP LINEUP

COCKTAIL ON ARRIVAL

SOFT DRINK

TEA & COFFEE





LAMBTON PARK HOTEL

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