



**LAMBTON PARK HOTEL**

**Function Guide**



# FREE FUNCTION ROOM HIRE

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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



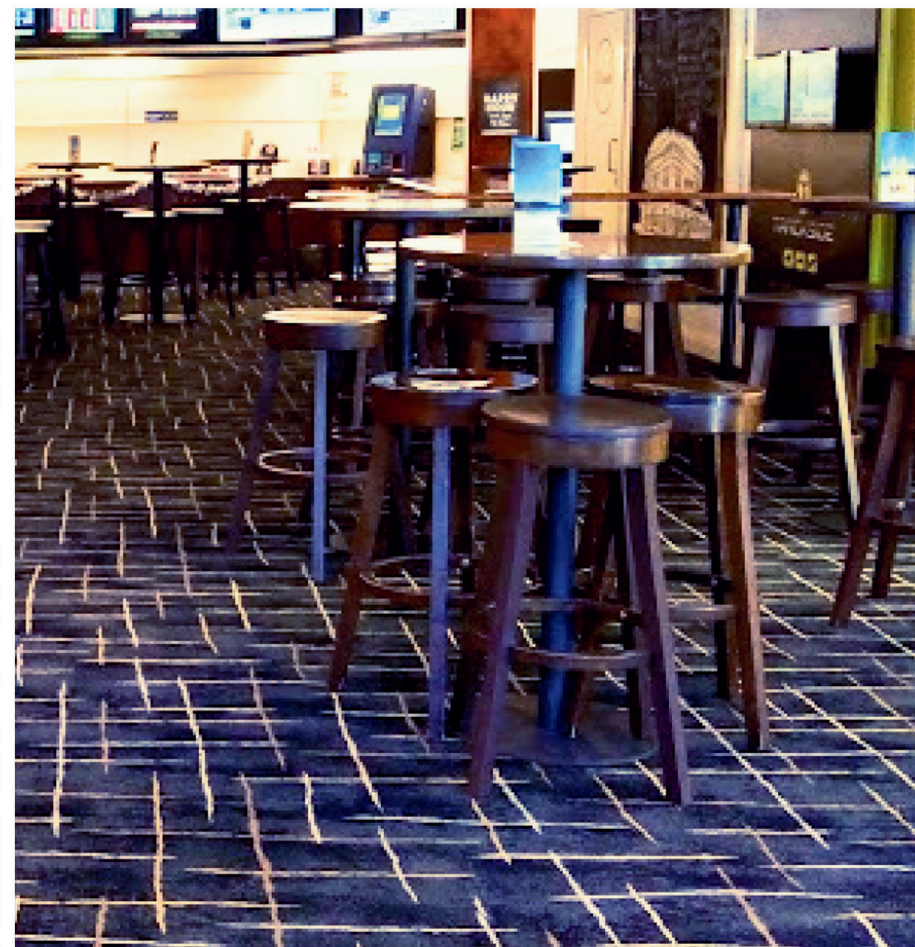


## THE PATIO





## 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

## 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

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

**\*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

## 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

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## DESSERTS

### **Sticky Toffee Pudding**

with bourbon butterscotch and vanilla bean ice cream

### **Double Chocolate Lava Cake**

with vanilla bean ice cream and berry compôte

### **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

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## 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

9A Morehead Street Lambton NSW 2299

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[lambtonparkhotel.com.au](http://lambtonparkhotel.com.au)