



The Royal Muswellbrook Function Packages

Thank you for considering The Royal Muswellbrook for your next function.

Whatever the occasion you can enjoy your next function in style at The Royal Muswellbrook.

We trust the information contained in this package will help answer any questions you may have and help your function run smoothly and hassle free.

At The Royal Muswellbrook we work with you to make your function perfect for you.

We can accommodate a range of functions from the intimate affair to fully seated events or cocktail style functions.

In the following pages there is a selection of packages which can be tailored to your specific needs.

We can also offer a range of **accommodation options**. To view or book, see our website at www.theroyalmbk.com.au

Contact our Functions Coordinator on 6541 5949 or functions@theroyalmbk.com.au for more information.





Set Menus

- 2 Courses \$40 per person

Please choose TWO (one entrée & one main OR one main & one dessert)

Entrée

- Grilled halloumi w/ chorizo & baba ghanoush
- Chef's choice arancini w/ napolitana sauce & pecorino cheese
- Grilled Mediterranean lamb skewers w/ tzatziki & pomegranate
- Crumbed calamari rings w/ salad & tartare

Mains

- Chicken breast w/ roast potatoes, seasonal vegetables & creamy garlic sauce
- Chicken schnitzel w/ chips, salad & gravy
- 300gm rump w/ mash, seasonal vegetables & gravy
- Lasagne & salad

Dessert

- Various slices w/ vanilla bean ice cream
 - Chocolate mousse
 - Raspberry, white chocolate & lime
 - Mango, passionfruit cheesecake
 - Apple crumble





Set Menus

- 2 Courses \$60 per person

Please choose *FOUR* (two entrées & two mains OR two mains & two desserts) for alternate drop

Entrée

- Grilled halloumi w/ chorizo & baba ghanoush
- Chef's choice arancini w/ napolitana sauce & pecorino cheese
- Grilled Mediterranean lamb skewers w/ tzatziki & pomegranate
- Crumbed calamari rings w/ salad & tartare
- Grilled king prawns w/ pea puree & chilli oil
- Pork belly in sweet soy & mango w/ salad

Mains

- Chicken breast w/ roast potatoes, seasonal vegetables & creamy garlic sauce
- Chicken schnitzel w/ chips, salad & gravy
- 300gm rump w/ mash, seasonal vegetables & gravy
- Lasagne & salad
- Barramundi fillet w/ seasonal vegetables & lemon butter sauce
- Lamb shoulder w/ mash, green beans & jus

Dessert

- Various slices w/ vanilla bean ice cream
 - Chocolate mousse
 - Raspberry, white chocolate & lime
 - Mango, passionfruit cheesecake
 - Apple crumble
- Crème brûlée





Set Menus

- 3 Courses \$80 per person

Please choose SIX (two entrées, two mains AND two desserts) for alternate drop

Entrée

- Grilled halloumi w/ chorizo & baba ghanoush
- Chef's choice w/ napolitana sauce & pecorino cheese
- Grilled Mediterranean lamb skewers w/ tzatziki & pomegranate
- Crumbed calamari rings w/ salad & tartare
- Grilled king prawns w/ pea puree & chilli oil
- Pork belly in sweet soy & mango w/ salad
- Buffalo chicken wings & sour cream

Mains

- Chicken breast w/ roast potatoes, seasonal vegetables & creamy garlic sauce
- Chicken schnitzel w/ chips, salad & gravy
- 300gm rump w/ mash, seasonal vegetables & gravy
- Lasagne & salad
- Linguini primavera, a vegetarian option
- Barramundi fillet w/ seasonal vegetables & lemon butter sauce
- Salmon fillet w/ grilled asparagus & smashed chat potatoes
- Lamb shoulder w/ mash, green beans & jus

Dessert

- Various slices w/ vanilla bean ice cream
 - Chocolate mousse
 - Raspberry, white chocolate & lime
 - Mango, passionfruit cheesecake
 - Apple crumble
- Crème brûlée
- Opera slice
- Mini pavlova
- Chocolate mousse



Degustation Selections

5-6 courses with wine pairing POA

Please number in order of your preferred service

- Sourdough w/ Pukara olive oil, balsamic vinegar & dukkha
- Seared scallops infused w/ butter & herbs
- Grilled halloumi w/ chorizo & baba ghanoush
- Chef's selection arancini w/ napolitana sauce & pecorino cheese
- Oysters natural w/ lemon & dressing
- Grilled Mediterranean lamb skewers w/ tzatziki & pomegranate
- Asian style roasted quail
- Grilled king prawns w/ pea puree & chilli oil
- Pork belly in sweet soy & mango w/ salad
- Duck breast w/ salsa verde & maple bacon
- Beef eye fillet w/ mash potato, asparagus, mushroom & jus
- Portuguese style spatchcock w/ salad
- Waygu beef w/ seasonal vegetables & jus
- Beef osso bucco w/ potato mash, green beans & jus
- Seared venison backstrap w/ beetroot puree, port jelly & jus
- Barramundi fillet w/ seasonal vegetables & lemon butter sauce



- Salmon fillet w/ grilled asparagus & smashed chat potatoes
- Lamb shoulder w/ mash, green beans & jus
- Creamy risotto w/ shallots, garlic, butter & parmesan cheese
- Various slices w/ vanilla bean ice cream
 - Chocolate mousse
 - Raspberry, white chocolate & lime
 - Mango, passionfruit cheesecake
 - Apple crumble
- Crème brûlée
- Mini pavlova
- Chocolate mousse
- Chef's selection of cheese, quince paste & fruits

Course	Wine Selection <i>in consultation with The Royal to help you pair your courses</i>
1	
2	
3	
4	
5	
6	



Cocktail Menu

Canapés

min 10 people | min 4 choices | cost per item

<input type="checkbox"/> Four Cheese Arancini with Lime Mayo	2.5
<input type="checkbox"/> Chef's selection Arancini with Lime Mayo	2.5
<input type="checkbox"/> Popcorn chicken	2.5
<input type="checkbox"/> Smoked salmon & crème fraiche blini	2.5
<input type="checkbox"/> Pork belly bites	3.0
<input type="checkbox"/> Spicy buffalo wings with blue cheese sauce	3.0
<input type="checkbox"/> Smokey bbq wings with ranch dressing	3.0
<input type="checkbox"/> Fresh Sydney rock oysters with dressing	3.5
<input type="checkbox"/> Duck spring rolls with plum sauce	3.5
<input type="checkbox"/> Caramelized onion & goat cheese tarts	4.0
<input type="checkbox"/> Chicken satay skewers	4.0
<input type="checkbox"/> Coconut prawns with tartare sauce	4.0
<input type="checkbox"/> Panko crumbed calamari rings with lime mayo	4.0
<input type="checkbox"/> Mini wagyu beef burgers	5.0
<input type="checkbox"/> Pulled pork sliders	5.0
<input type="checkbox"/> Individual fish & chips with lemon	8.0

To finish

<input type="checkbox"/> Chocolate brownie bites	3.0
<input type="checkbox"/> Mini cupcakes	3.0
<input type="checkbox"/> Various slices w/ vanilla bean ice cream	
<input type="checkbox"/> Chocolate mousse	
<input type="checkbox"/> Raspberry, white chocolate & lime	3.0
<input type="checkbox"/> Mango, passionfruit cheesecake	
<input type="checkbox"/> Apple crumble	





Grazing table

\$15 per head | min 4 people

Antipasto Selection, Cured Meats, Dips,
Grissini & Crudités, Cheeses, Quince Paste, Seasonal Fruit,
Dried Fruit, Nuts, Crackers & Baguette
Sweet Treats

Platters

\$55 each (SERVES 10)

- Vegetarian antipasto platter
- Cured meats, dips, crudité & grissini platter
- Cheese board with quince paste, grapes & crackers
- Seasonal fruit platter
- Assorted sandwiches and/or wraps platter

Hot Platters

\$65 each (SERVES 10) served w/ chips

- Sticky ribs
- Chicken wings
- Pork belly bites
- Popcorn chicken
- Sliders





Kids

\$35 each (SERVES 8-10) | 12 years & under

- Chicken nuggets & chips
- Fish & chips
- Party pies, sausage rolls & chips

Venue Hire Fees

<input type="checkbox"/> The Cellar	Max 18	4 hrs	\$75	With staff	\$150
<input type="checkbox"/> The Kitchen	Max 60	4 hrs	\$200		
<input type="checkbox"/> The Diner	Max 16	4 hrs	No charge		
<input type="checkbox"/> The View	Max 24	4 hrs	No charge		
<input type="checkbox"/> The Loft	Max 30	4 hrs	\$75	With staff	\$150
<input type="checkbox"/> The Courtyard	Max 60	4 hrs	No charge		
<input type="checkbox"/> The Garden	Max 90	4 hrs	No charge		

Persons under the age of 18 years are permitted at the functions only with their parent or a responsible adult over the age of 25 until 10pm.





Beverage Packages

Standard Beverage Package

☐ *Unlimited selection of the below for 3 hours:* **\$36 per person**

- Standard Draught Beer
- House Red & White Wine (*Two Rivers | Hunter Valley*) by the glass
- House Sparkling Wine (*Two Rivers | Hunter Valley*) by the glass
- Soft Drinks / Juices / Bottled Water

Premium Beverage Package

☐ *Unlimited selection of the below for 3 hours:* **\$44 per person**

- Standard & Premium Draught Beer including cider
- House Sparkling Wine (*Two Rivers | Hunter Valley*) plus La Gioiosa Prosecco by the glass
- House White Wine (*Two Rivers | Hunter Valley*) plus Young Poets Moscato & Corryton Burge Pinot Grigio by the glass
- House Red Wine (*Two Rivers | Hunter Valley*) plus The Conductor by Philip Shaw Merlot & Josef Chromy Pepik Pinot Noir by the glass
- Soft Drinks / Juices / Bottled Water





Terms and Conditions

Thank you for choosing The Royal Muswellbrook for your function.

Please read the terms and conditions and sign the bottom of the page to acknowledge your acceptance.

- The hirer must not allow the premises to be used for any other purpose than the permitted use specified.
- These conditions become part of the contract between the hirer and The Royal Muswellbrook
- All matters in question not covered by these conditions are subject to the decision by The Royal Hotel Muswellbrook.
- The hirer who fails to observe these conditions of contract or who, in the opinion of The Royal Muswellbrook conduct themselves unethically may be asked to leave the establishment without refund or any other appeal.

Confirmation of your Booking

The total of the room hire is required as your deposit and must be paid 7 days prior to your function date. Your function will not be secured until this fee has been paid.

Menu

Menu selection must be made 7 days prior to the function date.

Cancellation

If your function is to be cancelled it must be done in writing with 72 hours' notice for your deposit to be fully refunded.

Food and Beverage

No food or drinks including soft drinks are permitted to be brought into the venue. Prices quoted are current but are subject to change due to product availability. All bar accounts must be paid for on the night of the function. A copy of your credit card will be required as security. 14 days prior to your function you must advise the number of guests attending the function, also advise of the menu selection and pay for the food in full.

Surcharges

A surcharge of 10% is applicable on all public holidays.





Damage

The hirer is financially responsible for any damage sustained to the property during the function. 'Blu Tack' is only to be used for posters and balloons, sticky tape is not allowed. NO glitter or confetti to be used. The hirer will assume responsibility for the loss or damage of property left at The Royal Muswellbrook prior, during or after the function. Extra cleaning charge may apply.

Entertainment

Live bands, DJ or Jukebox style music must be approved by the management of The Royal Muswellbrook.

Refusals

We reserve the right to refuse functions due to misinformation, or for any other reason, determined by the management of The Royal Muswellbrook. We do not split bills

I hereby accept the Terms & Conditions outlined in this document:

Name

Contact No.

Signature

Notes:





Function Booking Form

Office Use Only

Name: _____ Function Date: _____

Phone (h): _____

Phone (m): _____

No. of Guests: _____

Email: _____

Arrival Time: _____

Venue room: _____

Deposit: Yes No \$ _____

Room Hire: Yes No \$ _____

Menu:
Attached Yes No \$ _____

Bar Requests:

Standard Yes No \$ _____

Premium Yes No \$ _____





Office Use Only

Table Setup:

eg menus, tablecloths,
early access / decorate

Tea & Coffee:

Yes

No

p/h \$

Dessert/Cake:

Yes

No

p/h \$

eg Is cake being supplied by guest? Do we charge p/h to serve? (Birthday Cake, etc)

Special Requests:

eg audio/visual/microphone
water, etc

Estimated Cost:

\$

Confirmation Date:

Card Type	Name On Card	Card Number				CCV	Expiry Date	
<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>

