

# FUNCTION PACK

WHETHER ITS A RAUCOUS REUNION, DISTINGUISHED DINNER, BIRTHDAY CELEBRATION OR CASUAL COCKTAIL...

...WE HAVE THE SPACE AT THE PARKSIDE HOTEL

PARKSIDE HOTEL

### space & numbers

#### bob & olives

#### **EXCLUSIVE USE AVAILABLE**

PRIVATE BAR FACILITIES
A LA CARTE, SET MENU & COCKTAIL AVAILABLE
CAPACITY - SEATED 30 | COCKTAIL 35





### bob & olives garden

#### **EXCLUSIVE USE AVAILABLE**

PERFECT FOR CHILDRENS BIRTHDAY PARTIES, CHRISTENINGS, OR CATCH UPS WITH FAMILY & FRIENDS WHEN YOU NEED TO KEEP THE LITTLE ONES ENTERTAINED CAPACITY - SEATED 20 | COCKTAIL 38







## space & numbers

dining room

#### **EXCLUSIVE USE AVAILABLE (CONDITIONS APPLY)**

A LA CARTE, SET MENU & COCKTAIL MENU OPTIONS AVAILABLE PRIVATE BAR FACILITIES CAPACITY - SEATED 50 | COCKTAIL 100











# space & numbers

# main bar & garden

#### PERFECT FOR GROUPS BETWEEN 10 - 70 GUESTS

AREAS RESERVED DEPENDANT UPON THE NUMBER OF GUESTS TO YOUR EVENT













# cocktail platter menu

PLATTERS CONTAIN 20 PIECĖS UNLESS OTHERWISE STATED

PLATTERS ARE ONLY AVAILABLE TO PRE BOOKED & PRE ORDERED FUNCTIONS
PLATTER OFFERING AVAILABLE BETWEEN 10:30AM & 9:30PM

## for early starts

\$80	SMASHED AVOCADO.	CROSTINI.	CRUMBLED FETA.	DUKKHA (VEG)
<b>400</b>	SITING IED AT COAD C.		CITOMIDEED I EIA	

- \$80 CRAB FRITTATA, BLUE SWIMMER CRAB, BABY SPINACH, CHILLI TOMATO CHUTNEY (GF)
- \$80 BACON AND EGG SLIDERS, BACON, OMELETTE, PICKLED ONION, KETCHUP
- \$80 EGGS ON TOAST, SOFT BOILED EGG, DUKKHA (VEG)
- \$80 GOATS CURD CROSTINI, BEETROOT, ROCKET, VINO COTTO (VEG)
- \$80 FRESH FRUIT PLATTERS, CHOCOLATE DIPPING SAUCE, HONEY YOGURT (VEG, GF)

# for all day grazing

- \$90 ANTIPASTO, CURED MEATS, OLIVES, PICKLES, DIPS, CHEESE, CHARRED TOSCANO (GF AVAILABLE)
- \$90 CHEESE BOARDS, SOFT, HARD AND STINKY AUSTRALIAN CHEESE SELECTION (VEG)
- \$80 PRAWN TOASTS, SESAME, KEWPIE, SRIRACHA, HERB SALAD
- \$80 PUMPKIN AND SPINACH ARANCINI, SALSA VERDE, AIOLI, PARMESAN (VEG)
- \$70 HOUSE MADE FALAFEL, SPICY HOMMUS, POMEGRANATE (VEGAN, GF)
- \$80 SALT N PEPPER SQUID, KEWPIE, EDAMAME, CHILLI
- \$80 BEEF BRISKET SLIDERS, PICKLES, BBQ STOUT SAUCE, PROVOLONE, ROCKET
- \$60 HOUSE MADE SAUSAGE ROLLS, TOMATO SAUCE
- \$80 PORK BELLY BAO, KIMCHI, BURNT CHILLI AIOLI
- \$80 CORN RIBS, GOTCHJANG AIOLI, CORIANDER, CHILLI OIL (VEGAN)
- \$80 CHORIZO MINI DOGS, CHIMICHURRI, PICKLED ONION
- \$70 CHIPOTLE POPCORN CHICKEN, RANCH DRESSING, FRIED SHALLOTS
- \$80 TEMPURA SHITAKE MUSHROOMS, CUCUMBER, YAKATORI SAUCE (VEGAN, GF)
- \$240 SELECTION OF 12 WOOD OVEN PIZZAS (GF AVAILABLE)
- \$360 SELECTION OF 20 WOOD OVEN PIZZAS (GF AVAILABLE)

### for little people

- \$60 HUMMUS & VEG STICKS, HUMMUS, CARROT, CELERY, CUCUMBER, PITA CHIPS (VEGAN, GF AVAILABLE)
- \$70 CHIP CUPS, TOMATO SAUCE
- \$60 PIGS IN A BLANKET, WIENERS, PUFF PASTRY, TOMATO SAUCE
- \$60 FAIRY BREAD, SEASONAL FRUIT

#### for late finishes

- \$80 DOUBLE CHOCOLATE BROWNIES, DOUBLE CREAM
- \$80 BLUEBERRY CHEESCAKE, COCONUT GANACHE (VEGAN, GF)