

THE GEORGE
HOTEL

F U N C T I O N P A C K

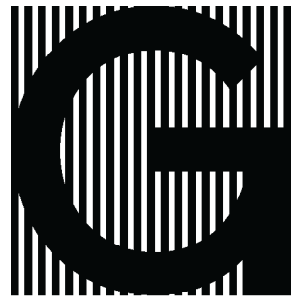
Thank you for your inquiry into hosting a function at The George Hotel.

The following guidelines outline how to select a menu and or canapes or appertisers for your function. The family serve menu is applicable for a minimum of 20 people.

Please select TWO options from the family serve menu, and ONE of each side (1 salad, 1 flat bread, 1 side potatoes) per main selection.

We will require your menu and/or canape or appetiser selection a minimum 7 days prior to your function date. Please notify us of any special dietary requirements when finalising your menu selection.

We look forward to hosting your function at The George Hotel, feel free to contact either Matt or Emily on (02) 6331 3399 if you have any questions.



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FAMILY SERVE MENU

\$40 per person.

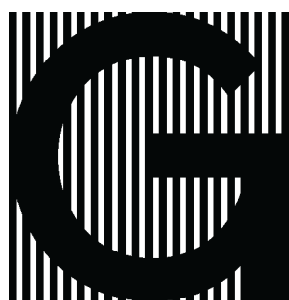
Roast whole lemon chicken with a tarragon buttermilk dressing.

6 hour slow braised lamb shoulder with chimmi churri.

Harissa crusted barramundi with mint yoghurt.

Slow roasted pork belly and pineapple with peanut, chilli and lime dressing.

Baked salmon fillet with caper and parsley relish.



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SALADS

Toasted almond, ricotta lemon and green bean salad.

Warm Tuscan bread salad, cherry tomato, basil, olives and capsicum.

Rocket, pine nut and shaved parmesan salad with a balsamic reduction.

Fresh herb garden tossed salad.

HOUSE MADE FLAT BREADS

Saute potato and rosemary

Mushroom, rocket and fetta

Cherry tomato olive and basil

Caramelised onion and sage

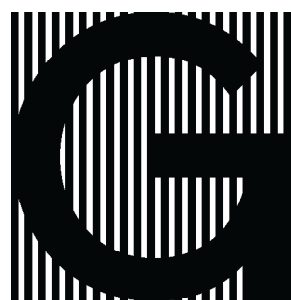
SIDE POTATOES

Pommes dauphine

Minted Chat Potato

Duck Fat Roast Potato Thyme

Saffron and Parsley boiled Potato



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APPETISERS

Zucchini Arancini (min 20)

\$3.00 each

Pork & Veal Meatballs with a tomato salsa. (min 20)

\$3.00 each

Beef Croquettes with chilli & roast capsicum mayonnaise. (min 20)

\$1.50 each

Pork & Chive Dumplings with soy & shallot dipping sauce.

\$1.50 each

George Hotel Sliders (min 20)

\$5.00 each

Spicy Buffalo Wings

\$1.00 each

Char Grilled Ciabatta with dip selections

\$15.00

The George Share Platter.

\$70.00 each

GRAZING BOARDS

1 Metre Board

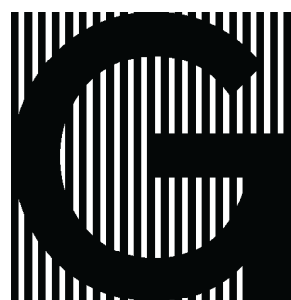
\$200.00

1.5 Metre Board

\$400.00

2 Metre Board

\$600.00



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CANAPÉS

\$ 2.00 / \$3.00* EACH MINIMUM ORDER OF 25

Rare roast beef, chilli jam, apple, aioli and watercress.*

Smoked salmon, beetroot relish, horseradish sour cream.*

Buffalo mozzarella, almond and sun dried tomato pesto with
thyme crumbs.

Prosciutto wrapped rockmelon.*

Roast chicken and basil Mayonnaise, tomato relish.

Field Mushroom, lemon and Danish fetta.

Grilled pear, candied walnut and blue cheese.

Honey soy Ginger chicken wings.

Pork belly, caramelised peanut and thyme dressing.

Poached salmon, Smoky eggplant puree and rocket.*

Poached Prawns, pickled cucumber, coriander cashew pesto*

On your choice of Lavosh Biscuit's, Crostini or Water Cracker.