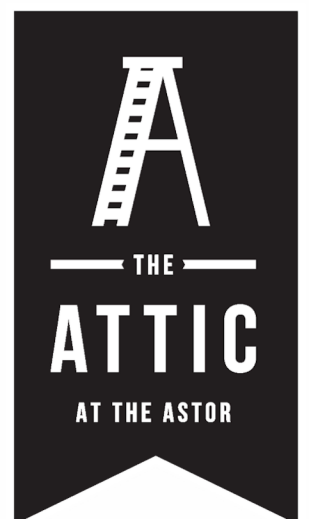




THE ATTIC

FUNCTION PACK



Ph. 02 48211155
E: info@astorhotelmotel.com.au

📍 93 Auburn Street

Thank you for choosing The Attic for your next function!

The Attic at the Astor is a sophisticated and versatile venue with several different spaces that can be configured to cater for groups of 20 to 220. Our new BBQ pit can offer you an experience like no other venue in the Southern Tablelands.

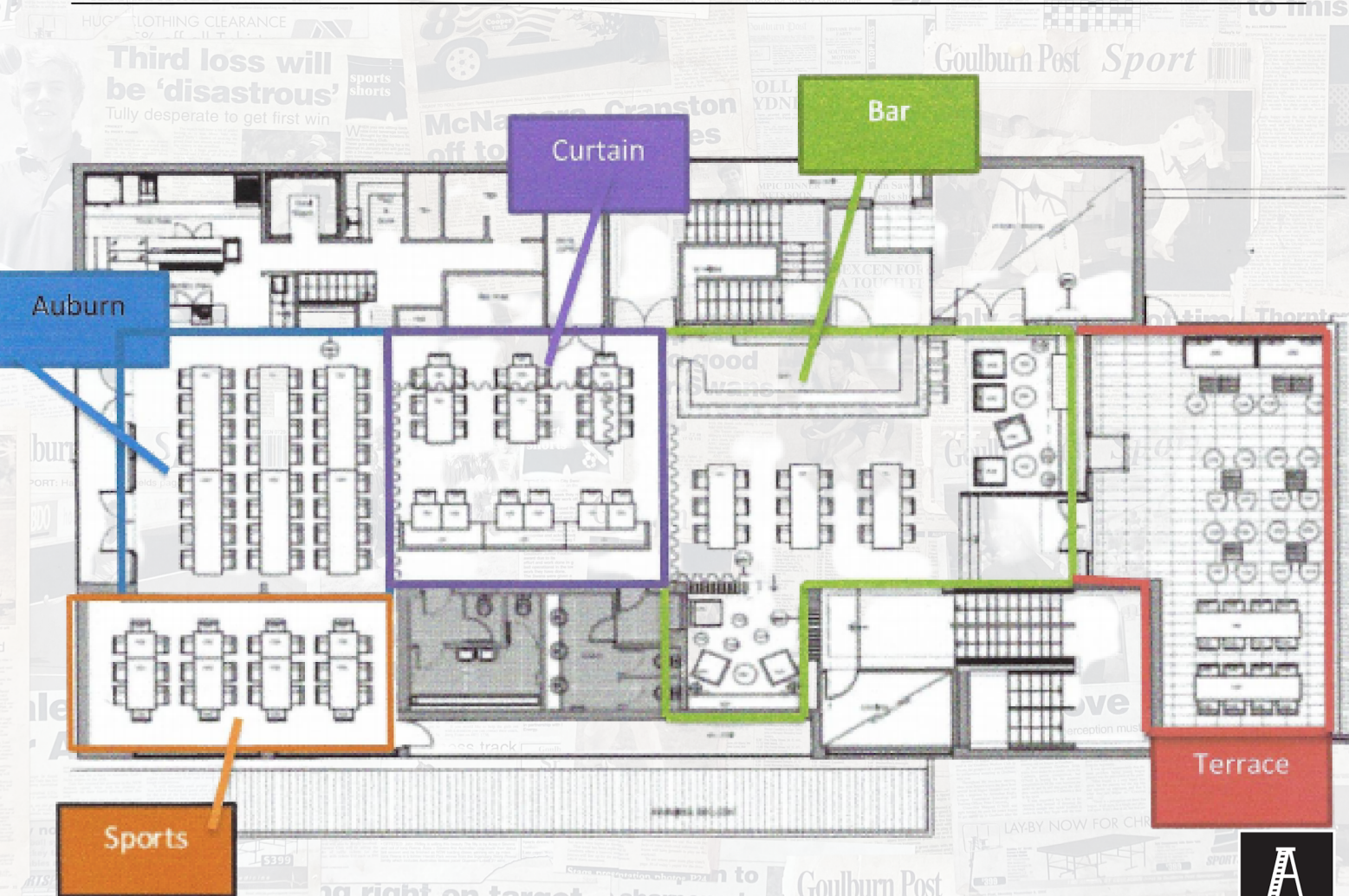
Our exciting new function menu is sure to please with a range of party, buffet and sit down meals. We're more than happy to tailor your function to suit specific tastes and needs.

Our team of dedicated function staff will ensure that your every need is met, from your first enquiry to the conclusion of your function to guarantee your party a success.



SPACES

SPACE	MIN CATERING STANDING	MIN CATERING SITTING	MAX CATERING STANDING	MIN CATERING SITTING
Auburn (Includes Sports)	50	30	120	86
Sports (only available if Auburn is free)	20	25	40	32
Curtain	20	25	50	35
Bar	30	35	100	50
Entire Attic	140	120	220	150
Terrace	20	25	80	50



COCKTAIL FUNCTIONS

ASIAN

- Fried Chicken Dumplings Served with Kecap Manis
- Beef & Chilli Spring Rolls Served with Sweet Chilli
- Beef Tataki Served IN Sourdough Topped with Honey Mustard, Shallots and Sesame
- Vegetarian Samosas Served with Mango Chutney

PASTRIES

- Sausage Rolls with House made Barbeque Sauce
- Party Pies with Tomato Sauce
- House made Lamb & Feta Rolls
- Quiches with Spiced Tomato Pickle

SKEWERS

- Lamb Kofta Served with Mint Yogurt
- Chicken Satay Served with Peanut Sauce
- Lamb Tenderloin Skewer Drizzled with Tzatziki
- Chorizo & Halloumi Skewer Served with Tomato Relish

FRIED

- Crumbled Mac & Cheese Topped with Parmesan Cheese
- Halloumi Sticks Served with Tomato Relish
- Southern Dried Chicken Tenders with Chipotle Mayo
- Coconut Battered Prawn Cutlets with Ponzu Sauce
- Mushroom & Feta Arancini Topped with Parmesan Cheese

MINIMUM 30 GUESTS // 4 ITEMS

Cost: \$6 per item per person



FORK MENU

SAN CHOY BOW

- Cocktail Prawns Served with Cucumber Salsa
- Char Sue Pork Tossed in House made Barbeque Sauce
- Rare Teriyaki Beef Topped with Shallots and Mustard Mayo
- Smoked Salmon Served with Avocado Salsa

IN A BOX

- Lamb Souvlaki Served with House made Flatbread Drizzled with Tzatziki
- Southern Fried Chicken Served with Herbed Rice Topped with Chipotle Mayo
- Pork Ragu Served with Pappardelle and Topped with Parmesan Cheese
- Salt & Pepper Squid Served in a Bed of Lettuce Topped with Smokey Chipotle Sauce

SLIDERS

- Beef, Tomato, Cheese and Lettuce
- Chicken, Avocado and Swiss Cheese
- Pork Belly and Coleslaw
- Lamb, Fetta and Onions

SERVED IN FRESHLY TOASTED BRIOCHE BUNS

MINIMUM 30 GUESTS // 4 ITEMS

Cost: \$8 per item per person



BBQ SPIT ROAST

Roasted Meats cooked over coal on our Brazilian BBQ. All meats are seasoned with Dry Rubs and Herbs, and served with a selection of handmade sauces and salsas.

Cost: \$48.50 per guest

SERVED WITH

- House baked Breads
- Condiments sauces and sides down the table:

Apple Cider Coleslaw
Rosemary Roasted Spuds
Mexican Styled Rice
Steamed Seasonal Greens
Garden Salads with Cucumber, Cherry Tomatoes, Spanish Onion
House made Salsa Verde
Mixed Mustard
Rosemary Redwine Jus

Choose 3 of the following proteins

- CHICKEN MARYLAND
- NEWYORK STRIPLOIN
- LAMB RUMP
- TENDERLOIN

ADD SEAFOOD SPIT ROAST

- A salad of Spit Roasted Alaskan Cod
- Atlantic Salmon, tossed w' Tomato Shallots and creamy Ranch
- Cooked King Tigers served on ice and Cocktail sauce
- Seared Half Shell Scallops drizzled w' Pomegranate dressing
- Seafood Paella, Paprika + Tomato flavoured Rice w' assorted fresh seafood folded through

Choose only 3

Cost: \$25 per guest

ADD DESSERT SELECTION

- Petite Pavlova and marinated Berry Compote
- Pecan and Bourbon Pie with Log Cabin Maple Syrup and Cream
- Seasonal fruit platter of Melons, fresh Berries, Grapes, w' Honey Yogurt
- Individual Raspberry and Almond Tart served w' Double Cream
- Macadamia and Chocolate Brownie with Vanilla Anglaise

Choose only 2

Cost: \$9.50 per guest



THE ATTIC BUFFET

Cost: \$48.50 per guest

CHOOSE 3 FROM HOT + COLD COMBINATION

STRAIGHT FROM THE OVEN (HOT)

- Pepper Crusted Beef Fillet (Cooked Medium)
- Apple Cider Glazed Pork Loin with baked Apple and Mango Chutney
- Roast Chicken with Pistachio, cranberry and garlic stuffing

COLD PLATTERS

- Maple, Pineapple and Bourbon glazed baked Leg Ham
- Roast Turkey Breast with Brown Sugar and Mustard Glaze

SIDES

- Oven baked Breads and Condiments
- Oven roasted Crookwell Spuds
- Steamed Greens of Asparagus, Broccolini and Beans
- Garden Salad of seasonal Greens and Heirloom Tomatoes
- Creamy Potato salad with Bacon and Shallot
- Freshly tossed Asian slaw
- Caprese Salad of Boconcini, Basil and vine ripened Tomatoes

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- Seared Half Shell Scallops drizzled W'pomegranate dressing
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- Macadamia and Chocolate Brownie with Vanilla Anglaise

Choose only 2

Cost: \$9.50 per guest



TERMS & CONDITIONS

Functions at the Attic carry the following terms and conditions. Please read them carefully and contact the function coordinator if you have any questions.

- When hiring out any of our "spaces" you need to be aware that unless you are hiring the entire Attic, there may be other groups in the other spaces. Shared bar & toilet facilities apply.
- A booking is only confirmed upon receipt of a completed and signed booking sheet, signed terms and conditions and the applicable deposit.
- Any deductions to be made from the clients credit card will be discussed prior with the client.
- If booking the entire Attic you will required to pay for the total catering upfront. If a cancellation is made within 6 weeks of the function you will forfeit what you have paid to date.
- Any tentative booking that is not confirmed within 48 hours will be released at the manager's discretion.
- Confirmation of final numbers is required no less than 10 days prior to the function. All food and beverage will be charged on the final confirmed number.
- Room hire deposits vary, and this will be discussed with you by the functions coordinator.
- Payments can be made by direct deposit, cheque or credit card, any payment made by direct deposit must be received prior to the function. All food and services must be paid for on or before the function date.
- No outside catering (excluding Celebratory Cakes & Lolly Bars) is allowed at The Attic. Food must be provided by the hotel.
- The booking may be cancelled at any time up to 6 weeks prior to the booked date, and your deposit will be refunded. If the booking is cancelled within this 6 week period, your deposit/catering payment will be forfeited to the Attic.
- If the group booked does not present themselves on the confirmed date, without prior notification or cancellation, 100% of the total food bill will be charged.
- Cancellations must be made with the functions coordinator and are only valid upon reply.



TERMS & CONDITIONS

- Any guest found supplying alcohol to a minor will be referred to the police and fined.
- Any underage guests present at a function must be registered with management prior to the function. Their name, age and ID details will be recorded. Failure to declare an underage guest may result in the closure of your function during the night with the underage guest asked to leave the premise.
- When decorating, no hooks, screws or tape are to be used anywhere. We do not allow graffiti of any kind including paint or ink. We do not allow glitter or small tinsel pieces to be used. Candles must be used with glass holders. No responsibility is taken for private property. Any damage to the hotel will incur repair costs.
- Pyrotechnic devices, smoke machines and other devices of this nature will be permitted only with the knowledge of the function coordinator. Should you have a device of this nature that sets off an alarm you will be liable for any fees incurred by the fire department.
- The Attic is licenced until 3 am, which would allow calling of last drinks at 2 am
- The Attic practices all aspects of responsible service of alcohol. If you are found to be drunk and disorderly, supplying a minor or acting in a reckless manner you will be removed from the premises. The Attic reserves the right to discontinue your function at any time should this behaviour continue.

Client Name

Function Coordinator

Signature

Signature

