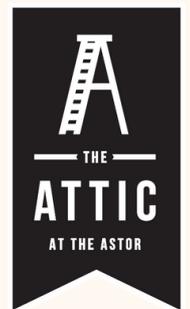




THE ATTIC

FUNCTION PACK



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.

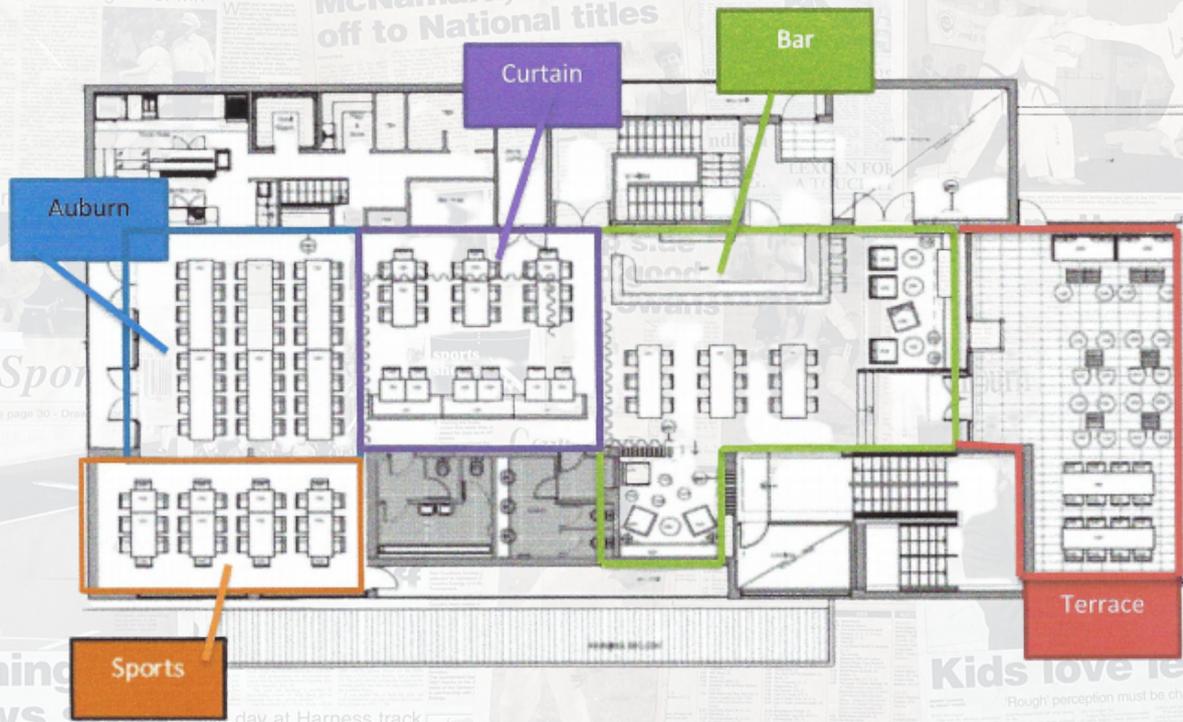
Our exciting new function menu is sure to please with a range of party, buffet and sit down meals. We're more than happy to tailor your function to suit specific tastes and needs.

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

ASTOR FAVOURITES

- Smoked Chicken Wings - House smoked Wings tossed in Chilli Salt
- Coconut battered Prawn Cutlets with Orange Marmalade dipping sauce
- Corn Fritters topped with smoked Salmon and Avocado Salsa
- Southern Fried Chicken Tenders drizzled with Honey Mustard sauce
- Potato and Bacon bites - seasoned Chat Potato wrapped in streaky Bacon served with a Spiced Tomato Pickle
- Stuffed Potato Skins with Gorgonzola, Tomato Salsa and Rocket
- Crumbed Macaroni Cheese Puffs
- Marinated Lamb Loin skewers drizzled with Cucumber and Mint Yoghurt
- Corn Blini with grilled Prawns and Avocado Salsa
- Ricotta Mushrooms - stuffed Button Mushrooms filled with Ricotta, Thyme and topped with Pangrattato
- Crab Cakes with Spiced Tomato and Avocado Relish

FLAVOURS OF THE ORIENT

- Satay Chicken Skewers - Marinated Chicken Tenderloin with Peanut sauce
- Pork Mandu with Sweet Soy dipping sauce
- Japanese Beef Tataki served with toasted Sourdough and Seeded Mustard Aioli
- Chicken and Coriander Dumpling served with ketchup Manis
- Beef, Chili and Ginger Spring Rolls

FLAVOURS OF CHRISTMAS

- Smoked Salmon Canape - Toasted Crouton topped with house smoked Salmon, Rocket and Crème Fraiche
- Mozzarella and Ham Hock Cheese sticks with Chipotle dipping sauce
- Turkey filled Arancini balls served with a Cranberry dipping sauce
- Maple glazed Ham Frittata bites
- Baked Ham and Mozzarella pin wheels

MINIMUM 20 GUESTS // 4 ITEMS

Cost: \$4.50 per item

Selection of Flavoured Good Nuts + Smiths Chips // \$2 per guest



FORK FOOD MENU

Our Fork Food menu is ideal for parties and functions that are looking for more than a cocktail party, but not full meal!

ASTOR FAVOURITES

- Fried Chicken with Kung Pao sauce, served Chow Mein style with seasoned Rice in a salad cup
- Korean Dwaejjigogi, spiced Pork Fillet topped with Chili, Shallot and Pickle (served in a Baby Cos Lettuce Leaf)
- Vol au vents (Peppered Beef, Chicken and Mushroom or Ratatouille)
- Ham and Fetta Sausage Rolls
- Trio of dips with wood fired Flatbreads (Baba Ganoush, Hummus, Sundried Tomato)
- Ivans Party Pies and Quiches

- A range of Ivan's Party Pies and Quiches

SERVED IN A BOX

- Buttermilk Pork Belly with house made BBQ sauce
- Prawn and Chorizo Skewers
- Peppered Beef Bites or Ragout of Chicken and Mushroom

SLIDERS

Bite sized Burgers, served in Fresh Brioche Buns; Flavours include:

- Beef, Tomato, Cheese and Bacon
- Chicken Avocado and Swiss
- Lamb Fetta and Onion

MINIMUM 20 GUESTS // 3 ITEMS

Cost: \$6.50 per item



BBQ SPIT ROAST BANQUET

Roasted Meats cooked over coal on our Brazilian BBQ; A selection of spit roasted meats, Beef Cheeks, Rump, Lamb Rump or Chicken Thigh. All meats are seasoned with Dry Rubs and Herbs, and served with a selection of handmade sauces and salsas.

Cost: \$42.50 per guest

SERVED WITH

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

Asian Inspired Coleslaw
Herbed Rice with Crispy onion
Barbequed Sweet Corn
Fresh Seasonal Greens
House made Chimichurri
Tomato and Roasted Pepper Salsa
Chipotle and Onion

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: \$19 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: \$7 per guest



THE ATTIC BUFFET

Cost: \$42.50 per guest

CHOOSE 3 FROM HOT + COLD COMBINATION

STRAIGHT FROM THE OVEN

- 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

ADD SEAFOOD SPIT ROAST

- A salad of Spit Roasted Alaskan Cod
- Atlantic Salmon, tossed w' Tomato Shallots and creamy Ranch
- Cooked King Tjgers 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: \$19 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: \$7 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

