

events

with the lord nelson brewery hotel

upstairs restaurant

the upstairs restaurant located on the first floor of the hotel provides the perfect setting for a sit down or stand up function. with exposed sandstone walls and rustic charm together with exceptional food, wine and service we can turn your event into a successful and memorable one.

the room can seat up to 70 guests and can hold up to 100 guests for a cocktail function.

the restaurant can be reserved for private use 7 days a week for lunch 12.00pm - 4.00pm and dinner 6.00pm - 11.00pm.

there is no room hire charge, however a \$5000 minimum spend on food and beverage applies and a compulsory gratuity of 5% will be added to the final bill. a surcharge is required for bookings on sundays and public holidays, the minimum spend requirement will increase accordingly. a \$500 deposit is required to hold the area. it is fully refundable if a month's notice is given in the event of a cancellation. full payment must be finalised on completion of the event. we accept all major credit cards and cash.

a set menu is used for all sit down functions. we ask that you choose a maximum of two entrées, two mains and two desserts for alternate service. prices for a two course menu start at \$60 per person, and a three course menu is \$75 per person. both prices include wood fired bread, side orders for the table and coffee & tea.

our extensive list of hot and cold canapés is individually priced per person so that you may tailor a menu to suit your needs. menus start at \$25 per person

all alcohol is charged on consumption, beverage packages are not available. we ask that you choose one sparkling one red and one white wine for the event. our house brewed beers are also available on tap as well as an extensive range of local and imported bottled beers.

we have an ipod programmed with background music, and you are more than welcome to bring your own music player along to plug into our sound system. there is also a cordless microphone available if required for speeches. music and noise must be kept to a reasonable level as we are in a residential area with guest rooms directly above the brasserie



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canape menu

upstairs

also available for back bar functions (minimum spend of \$400 applies)

price options per head:

\$25	\$35	\$40
choose 3 items from group one 2 items from group two	choose 3 items from group one 2 items from group two 1 item from group three	choose 3 items from group one 2 items each from group two and three

group one	group two
<ul style="list-style-type: none">-pumpkin rocket and walnut salad-caramelized onion with gorgonzola on crispy flat bread-mini sour dough pizza tomato zucchini cheese and truffle oil-gourmet peppered beef / chicken & leek mini pie selection-seasoned smashed egg and mayo on tuscan roll-ricotta & spinach triangles-chef's selection of pizza	<ul style="list-style-type: none">-steamed prawn and seafood momo-trio of mushroom and tarragon tarts-salt & pepper calamari nim jam dressing-rare roast beef horseradish and mustard mayonnaise on crostini-smoked eel crème fraiche on crostini-lamb kofta with cucumber yoghurt-crispy pancetta and potato salad-braised brisket on tuscan roll-pannacotta-mini chocolate tart

group three
<ul style="list-style-type: none">-scallops with prawn butter in half shell-smoked salmon blinis with crème fraiche-garlic prawns with coriander and lime aoili (skewers)-tandoori lamb cutlets with minted yoghurt-smoked trout and fennel pie-king prawn cocktail-oyster champagne dressing



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bar

private functions can be held in our bar on the ground floor of the hotel. the area available is located beside our in house brewery. the space is available for groups of 35 to 50 guests for a stand up event.

no room hire charge applies, however we require a minimum spend of \$400 on catering for an exclusive booking of the area. a holding deposit of \$200 is required to secure the booking. this can be used towards payment for food and beverages. the account must be paid in full prior to your departure - we accept all major credit cards and cash.

a bar tab may be started with a credit card if requested prior to commencement of function. alternatively, guests can pay for their own drinks.

an extensive assortment of platters of finger foods are available in the bar these start at \$30 per platter. this option is ideal for events where you just want to have something for guests to snack on.

if you have any special requests regarding food, service or setting of the area please let us know and we will do our best to cater for your needs.



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canape menu

back bar

upstairs canape menu also available for back bar functions
(minimum spend of \$400 applies)

food selection	item per platter	cost per platter
-large ploughman's platter selection of our home made damper, cheddar cheese, pickled onions, pickled eggs, mustard, chutney & pickles	For 10 people	\$50.00
-selection of dips (hummus, taramasalata, black olive tapenade) turkish bread	For 10 people	\$30.00
-bruschetta	20	\$30.00
-mix of garlic and herb sourdough	20	\$30.00
-roasted pumpkin, baby spinach, walnut and goats cheese salad	15	\$30.00
-crispy pancetta and potato salad	15	\$30.00
-three cheese ravioli in a spoon (butter, sage, parmesan and pine nuts)	15	\$30.00
-salt and pepper calamari	25	\$40.00
-steamed prawn and seafood momo (dumplings)	20	\$40.00
-lamb kofta with cucumber yoghurt	20	\$50.00
-trio of mushroom and tarragon tarts	20	\$40.00
-caramelized onion with gorgonzola on crispy flat bread	25	\$40.00
-rare roast beef horseradish and mustard mayo on brew grain sourdough	20	\$50.00
-gourmet peppered beef/chicken & leek mini pie selection	20	\$60.00
-pizza - vegetarian	8 slices	\$19.00
-pizza - meat	8 slices	\$21.00
-bowl of rosemary chips GF	Bowl	\$8.50
-bowl of wedges with sweet chilli and sour cream GF	Bowl	\$8.50

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terms and conditions

the areas can not be secured until the deposit has been paid. the deposit is non-refundable and non-transferable if less than one months notice is given. all cancellations must be given in writing.

the balance of the function must be paid in full on the completion of the event. it must be paid with a credit card or cash. an itemised account will be provided if requested prior to the function.

final numbers must be confirmed one week prior to the event. this is the number of guests that will be catered for and must therefore be paid for.

any damage, loss of property or breakages must be paid for by the client.

all evening functions must conclude by 11pm

no food or beverages are to be bought into the brasserie or bar.

staff gratuity of 5% will be added to your final bill for all brasserie functions.

