

The image is a cover for a 'Function Pack' for Salisbury Hotel. It features a solid blue background with a subtle, light blue geometric pattern of overlapping lines on the left side. A large, faint, light blue letter 'S' is centered in the background. The text 'SALISBURY' is written in a bold, dark blue, serif font. Below it, the word 'HOTEL' is in a smaller, dark blue, sans-serif font, flanked by two horizontal lines. At the bottom, 'Function Pack' is written in a white, cursive script font. A faint, light blue horizontal bar is positioned below the script text.

SALISBURY

— HOTEL —

Function Pack

ENJOY OUR SPACES

ALFRESCO DINING

Capacity: 80 seated | 120 standing

FUNCTION ROOM

Capacity: 35 seated | 40 standing

SPORTS BAR COURTYARD

Capacity: 76 standing

SPORTS BEER GARDEN

Capacity: 42 standing

BISTRO GARDEN

Capacity: 66 standing





FOOD PACKAGES

CORPORATE PACKAGES

Half-day room hire

Morning OR Afternoon Tea, Lunch \$40pp

Full-day room hire

Morning Tea, Afternoon Tea, Lunch \$48pp

MORNING TEA | AFTERNOON TEA

Served with tea and coffee, fresh fruit platter, plus one of the following:

- Freshly baked scones with jam and cream
- Assorted freshly baked danishes
- Assorted savoury quiches
- Cookies

LUNCH

OPTION 1

- Cookies
- Chefs selection of assorted sandwiches & wraps
- Potato wedges
- Fresh fruit platter
- Soft drinks

OPTION 2

- Dine in restaurant with your choice of meal from the lunch menu
- Fresh fruit platter
- Soft drinks

LUNCH MENU

BEEF BURGER

Wagyu patty, cos lettuce, tomato, bacon, pickles, American cheese, burger sauce

CHICKEN SCHNITZEL/CHICKEN PARMY

Salad, chips, gravy

HERB CRUSTED HAKE FILLET

Salad, chips, house made tartare sauce, lemon

CAESAR SALAD w/ CHICKEN or HALLOUMI

Bacon lardons, cos lettuce, parmesan, croutons, boiled egg, Caesar dressing

PENNE CARBONARA

Cream, bacon, mushrooms, parmesan

BAKED POLENTA V VG DF GF

Ratatouille, whipped silken tofu zucchini flower

PLATTERS

SANDWICH \$75

Selection of fresh sandwiches & wraps

ANTIPASTO \$90

Prosciutto, smoked ham, salami, Australian cheese, crackers, toasted bread, grapes, hummus, pesto dip

ASIAN \$80

BBQ pork buns, spring rolls, mini beef dim sims, samosas, prawn crackers

BIG KIDS \$80

Quiche Lorraine, party pies, sausage rolls, selection of sauces

PIZZA \$90

Selection of 4 pizzas from our main menu including a vegetarian option

VEGETARIAN \$80

Freshly toasted bread, hummus, falafel, celery, cucumber & carrot sticks, pumpkin fritters, halloumi fries

THE KIDS \$80

Party pies, sausage rolls, chicken nuggets & chips, tomato sauce





SEATED EVENTS

All courses served alternate drop | Minimum 20 guests.
2 course \$55pp | 3 course \$65pp

ENTRÉE (CHOICE OF 2)

SALT & PEPPER CALAMARI GF DF

Roquette, garlic aioli, lemon

SPICED PUMPKIN FRITTERS V VG DF

Tomato salsa, coriander chutney

FRIED BATTERED PICKLES V

Salt and pepper, burger sauce

CAESAR SALAD

Bacon lardons, cos lettuce, parmesan, croutons, boiled egg,
Caesar dressing

MAINS (CHOICE OF 2)

CHICKEN BREAST SUPREME

Mashed potato, broccolini, heirloom carrots, porcini truffle cream

250G RUMP DF

Thousand guineas 150 day grain fed, roasted potato, broccolini, merlot shallot jus

SEARED SALMON GF

Pickled kohlrabi & fennel, baby chat potato's, broccolini, hollandaise

PORK BELLY GF DF

Pickled baby beetroot, sweet mash, broccolini, crackling, star anise port jus

BAKED POLENTA V VG GF DF

Ratatouille, whipped silken tofu zucchini flower

DESSERT (CHOICE OF 2)

ROCKY ROAD V

Vanilla ice cream, berry compote

BAKED CHEESECAKE V

Fresh berries, Chantilly cream

STICKY DATE

Salted caramel, vanilla ice-cream



BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
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2hrs	\$39	\$49	\$59
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3hrs	\$49	\$59	\$69
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4hrs	\$59	\$69	\$79
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STANDARD

Edge of the World Sparkling, Sauvignon Blanc, Rose, Shiraz Cabernet

James Squire 150 Lashes

XXXX Dry

XXXX Gold

Somersby Apple cider

Selection of soft drinks and juice

PREMIUM

Edge of the World Sparkling, Sauvignon Blanc, Rose, Shiraz Caberne

821 South Marlborough Sauvignon Blanc

T'Gallant Juliet Moscato

Tempus Two Silver Series Cabernet Sauvignon

Wandering Duck Shiraz

James Squire 150 Lashes

XXXX Dry

XXXX Gold

Furphy Refreshing Ale

Somersby Apple Cider

Selection of soft drinks and juice





DELUXE

Madame Coco Brut NV, Aurelia Prosecco
821 South Marlborough Sauvignon Blanc
Chain of Fire Pinot Grigio
T'Gallant Juliet Moscato
Morgan's Bay Chardonnay
The Stag Rose
T'Gallant Cape Schank Pinot Noir
Tempus Two Silver Series Cabernet Sauvignon
Chain of Fire Merlot
Wandering Duck Shiraz
James Squire 150 Lashes
XXXX Dry
XXXX Gold
Furphy Refreshing Ale
Little Creatures Pale Ale
Somersby Apple Cider
Selection of soft drinks and juice

ADDITIONAL

All functions require a minimum of 20 guests for any set menu / canape package / beverage package.

All functions require a minimum of 50 guests for spirits add on \$10pp flat rate.

COCKTAILS

Add cocktails on arrival for \$15pp to any beverage package.



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— HOTEL —

