SALISBURY
HOTEL

Functions

Welcome To SALISBURY HOTEL

Whether you're hosting a birthday, corporate gathering or social celebration, Salisbury Hotel offers flexible function spaces to suit every occasion. With indoor and outdoor areas, generous menus and beverage packages to match, our team makes planning your next event simple and stress-free.





Relaxed, social and welcoming.
Salisbury Hotel is the perfect place to bring people together over great food, flowing drinks and comfortable spaces.
From casual catch-ups to milestone moments, we'll help you host an event your guests will enjoy.

BISTRO COURTYARD

Semi-private or exclusive use courtyard space ideal for seated dining or cocktail events.

SPACE TYPE						
SEMI-PRIVATE/PRIVATE	50	120	N	N	Y	N





BISTRO GARDEN

SPACE TYPE						
SEMI PRIVATE	50	60	N	N	N	N

BOARDROOM

SPACE TYPE					
PRIVATE	20	Y	Y	Y	Y





COURTYARD (SECTION)

SPACE TYPE						
SEMI PRIVATE	–	50	N	N	N	N

SPORTS BAR TERRACE

SPACE TYPE						
SEMI PRIVATE	–	60	Y	N	N	N





PLATTERS & CANAPÉS

Standard

ASIAN | 85
samosas, spring rolls, pork shao mai. sweet chilli sauce, soy sauce, prawn chips. coriander.

AUSSIE | 125
party pies, sausage rolls, mini quiche with tomato sauce, bbq sauce, aioli. topped with parsley

PIZZA | 60
choose from selection of 3 pizzas from hawaiian, meat lovers & margherita served with garlic bread (LGO, VO)

GLUTEN FREE | 120
arancini, vegan leak and mushroom pies, 10 pieces of pizza, carrot & celery (LG, V, VGO)

SEAFOOD | 120
coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon, parsley (I)

FRESH FRUIT | 75
fresh seasonal fruits (LD, LG, VG)

SWEETS | 105
variety of delicious sweet treats (V)

KIDS | 80
calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce (I)

CHEESE | 120
selection of cheeses, dried apricots, dried figs, fruit (LGO, V)

CHARCUTERIE PLATTER | 145
selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, dip and crackers (LDO, LGO, V, VGO)

Grazing

Suitable for 8–10 guests grazing

MIXED SANDWICH | 85
chefs' selection of gourmet sandwiches (LGO, VO)

BREADS AND DIPS | 100
3 assorted dips, toasted sourdough, lavosh, vegetable crudites (V)

Substantial Canapés

$10.5 per item

BEEF SLIDER
grilled beef, toasted slider bun, tomato sauce, American cheese, lettuce

CRUMBED CHICKEN SLIDER
fried chicken breast, toasted slider bun, burger sauce, American cheese, lettuce

BATTERED FISH
citrus salt, chips, tartare

NOODLE BOX
rice noodles, Asian vegetables, hoisin (V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood Origin

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SEATED MENU

ALL COURSES SERVED ALTERNATE DROP
MINIMUM 20 GUESTS
2 COURSE $67PP | 3 COURSE $78PP

Entrees *(Choice of 2)*

SALT & PEPPER CALAMARI (LG)
mayo & lemon

TRIO OF DIPS (VO)
toasted Turkish bread & house dips

SMOKEY BBQ CHICKEN WINGS (LDO, LG)
bbq coated chicken wings, ranch

BRUSCHETTA
bruschetta pizza, pico de gallo, balsamic glaze, basil (LGO, V)

Mains *(Choice of 2)*

GARLIC & HERB CHICKEN BREAST (LG)
creamy mash potato, seasonal greens, hollandaise sauce

250G RUMP (LDO,LGO)
chips, salad, red wine jus

AUSTRALIAN BARRAMUNDI (LG)
garlic roasted potato, seasonal greens, herbed vinaigrette, lemon

RISOTTO OF THE DAY
please ask our friendly team for todays pick

MEDITERRANEAN CHICKPEA SALAD (LDO,LG,V,VGO)
lettuce, cucumber, red onion, cherry tomato, chickpea, corn, capsicum, avocado, lime & coriander dressing

PAN SEARED SALMON
creamy dill potato, lemon caper sauce, balsamic glaze

Desserts *(Choice of 2)*

CITRUS TART (V)
berry coulis, vanilla ice-cream, mix berries

WARM CHOCOLATE BROWNIE (LGO, V)
whipped cream, vanilla ice-cream, berry coulis

ORANGE & ALMOND CAKE (LDO, LGO, V)
mixed berries, whipped cream

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VGO – Vegan Option

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CORPORATE PACKAGES

DAY DELEGATE PACKAGES
(MINIMUM 20 GUESTS)

HALF-DAY ROOM HIRE | $40pp
Includes tea, coffee, morning OR afternoon tea & lunch
Suitable for events up to 4 hours

FULL-DAY ROOM HIRE | $48pp
Includes tea, coffee, morning tea, afternoon tea & lunch
Suitable for events up to 8 hours

ROOM INCLUDES;
White Board, Flipchart, WI-FI

PLEASE SELECT 1 MORNING TEA ITEM & 1 AFTERNOON TEA ITEM;

COLD
Banana bread, honey marscapone (V)
Chocolate caramel slice (V)
Seasonal fresh fruit (LD, LG, VG)
Scones, dollop cream, house jam (V)
Sweet & savoury muffins Honey date loaf (V)
Orange almond loaf (V)

HOT
Chefs selection quiche
Mini ham & cheese croissant
Sausage roll, artisan ketchup
Spinach & feta quiche (V)

CORPORATE PACKAGE LUNCH MENU

BEEF BURGER
Wagyu patty, cos lettuce, tomato, bacon, pickles, American cheese, burger sauce & chips

CHICKEN SCHNITZEL /CHICKEN PARMY
Salad, chips & gravy

BATTERED FISH & CHIPS
Salad, chips, tartare sauce & lemon

CAESAR SALAD w/ CHICKEN or HALLOUMI
Bacon, cos lettuce, parmesan, croutons, boiled eggs, Caesar dressing & anchovy

CARBONARA
Cream, bacon, mushroom & parmesan

CORPORATE PLATTERS
(minimum 20 guests)

(Includes specialty tea & coffee)

FRESH FRUIT PLATTER (LD, LG, V) | $6.50pp
ASSORTMENT OF FRESHLY BAKED BISCUITS (LD, V) | $6.50pp
FRESHLY BAKED SCONES, JAM & CREAM (V) | $6.50pp
ASSORTED LARGE MUFFINS (1PER PERSON) (V) | $6.50pp
ASSORTED BREAD (BANANA, RASPBERRY & PEAR, COCONUT | $6.50pp

BEVERAGE PACKAGES

ALL FUNCTIONS REQUIRE A MINIMUM OF 20 GUESTS FOR ANY SET MENU / CANAPE PACKAGE / BEVERAGE PACKAGE.

ALL FUNCTIONS REQUIRE A MINIMUM OF 30 GUESTS FOR SPIRITS ADD ON, $28PP FLAT RATE.

Standard

2HRS $48 | 3HRS $61 | 4HRS $75

MR MASON SPARKLING CUVEE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

TOOHEYS NEW
XXXX GOLD

SELECTION OF SOFT DRINKS & JUICE

Premium

2HRS $59 | 3HRS $73 | 4HRS $87

MR MASON SPARKLING CUVEE BRUT NV
MOUNT PARADISO PROSECCO NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
LOST WOODS CHARDONNAY
HEARTS WILL PLAY ROSE
SUD ROSE
WILLOW CHASE SHIRAZ
HENRY & HUNTER SHIRAZ CABERNET

TOOHEYS NEW
XXXX GOLD
SOMERSBY APPLE CIDER

SELECTION OF SOFT DRINKS & JUICE

Deluxe

2HRS $71 | 3HRS $84 | 4HRS $98

MR MASON SPARKLING CUVEE BRUT NV
MOUNT PARADISO PROSECCO NV
CHANDON BRUT NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
MILL FLAT SAUVIGNON BLANC
PENNELLO PINOT GRIGIO DOC
LOST WOODS CHARDONNAY
HEARTS WILL PLAY ROSE
SUD ROSE
STORM & SAINT PINOT NOIR
WILLOW CHASE SHIRAZ
HENRY & HUNTER SHIRAZ CABERNET
BARE WINEMAKERS MERLOT

TOOHEYS NEW
XXXX GOLD
STONE & WOOD PACIFIC ALE
HAHN SUPER DRY
HARD RATED
XXXX GINGER BEER

SOMERSBY APPLE CIDER

BAR TAB ON CONSUMPTION AVAILABLE

COCKTAILS ON ARRIVAL — $18PP

SPIRITS ADD-ON — $29PP (MINIMUM 20 GUESTS)

CASH BAR AVAILABLE



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