



## The Rising Sun Hotel Function Package



Thank you for your enquiry regarding functions here at The Rising Sun Hotel in Auburn. Enclosed you will find a sample of the options we can provide for catering, drink options and venue hire.

We are committed to ensuring you have the perfect event whatever it may be, and we would love to work along side you to make sure it is exactly what you imagine.

It is important to us to support local businesses, therefore our produce is sourced from South Australia and the Wine we supply is from none other than the Clare Valley.

If you have any further questions regarding our facilities and what we have to offer please contact us on 8849 2015 or email us at [functions@therisingsunhotel.com.au](mailto:functions@therisingsunhotel.com.au)

Please keep in mind what ever your function is we are happy to hear your ideas and help you adapt them with what we have to offer here.



## VENUE HIRE

### **The Stables (as shown)**

Hire: \$200

120 people for stand up cocktail event

70 people for sit down meal

### **The Dining Room**

Hire: \$100

50 people for stand up cocktail event

40 people for sit down meal

This is to hire the Dining room privately and we will not have any other customers using the space while you are using it.



There are additional costs for the amount of service required for your event based on the number of guests, choice of food service, and bar service. As well as the set up of the event required, hire of equipment belonging to The Rising Sun Hotel and linen charges. This will be quoted to you based on your functions specific requirements.



## COCKTAIL STYLE EVENT

You can choose 10 of the options below and this is \$50 per person. The options listed below are brought around to guests on platters. Please note this is a sample menu, the availability of items may change.

- House made Spring Rolls
- Quiches
- Pumpkin & Feta Tarts
- Beetroot & Feta Tarts
- Curry Puffs
- Dim Sims
- Beef, Chicken & Pork Sliders
- Seafood & Chicken Tacos
- Cold Rolls
- Sushi
- Croquettes
- Arancini Balls
- Thai Pork Spoons
- Mini Bruschetta
- Mini Prawn Cocktails
- Chicken & Beef Satay Skewers
- Ceasar Wrap in inch slices
- Fish Tacos



## **SIT DOWN MEALS**

Sit down meals can be an alternative drop with each person receiving a meal, and based on the food that you end up choosing there are different package prices as shown below in the sample menus. Please note these are all sample menus, the availability of items may change.

### **\$45 per person**

#### Entrée

- Satay Chicken Tenders
- Soup

#### Main

(2 or 3 options)

- Chicken Breast Stuffed with Avocado & Camembert wrapped in Bacon served with a Potato Galette
- Half serve of Rump Steak served with Chips, a Side Salad and Gravy (all Rumps cooked one way)
- Roast Pork served with Roast Vegetables and Gravy
- Seafood Trio – you can pick 3 options out of the seafood options below and this is served with chips and salad
  - Salt and Pepper Calamari
  - Potato Spun Prawns
  - Prawn Twisters
  - Battered Fish

#### Dessert

(2 options)

- Pavlova served with Berries and Cream
- Sticky Date Pudding served with a Butterscotch Sauce and Cream
- Fruit Salad served with Ice Cream



**\$70 per person**

Entrée

- Garlic Prawn Skewers
- Satay Chicken Tenders

Main

(3 options)

- Chicken Breast Stuffed with Avocado & Camembert wrapped in Bacon served with a Potato Galette
- Grilled Perch with Garlic Prawn Sauce served on a Potato Galette with a Side Salad
- Scotch Fillet served with Tempura Onion Rings and Grilled Stuffed Mushroom (all Scotch Fillets cooked one way)
- Veggie Roulade – Seasonal Veggies Roasted and rolled together served with a Housemade Spicy Tomato Sauce (Vegan Option)

Dessert

(2 options)

- Chocolate Basket filled with White Chocolate Mousse and Berries
- Sticky Date Pudding served with a Butterscotch Sauce and Cream
- Fruit Salad served with Ice Cream
- Lemon & Coconut Tart served with Passionfruit Sorbet



### **Grazing Table - \$45 per person**

The food listed below is put onto its own bowls/plates and put in the centre of the tables on boards or it can be put on a separate table where guests line up for the food, this can depend on how many guests there as it is generally easier for the food to go on the boards in the centre.

#### Main

- Roast Pork
- Roast Beef
- Stuffed Chicken Breast cut into portions
- Roast Potatoes
- Seasonal Wilted Greens
- Seasonal Roast Vegetables
- Jug of Gravy

#### Dessert

- Bite size desserts can be placed onto boards in centre of tables.



**Kids Menu - \$12 per child (12 years & under)**

Chicken Nuggets with Salad & Chips

Cheese Burger with Chips

Pasta with Napolitana Sauce & Cheese

Ham & Pineapple Pizza with Chips

Battered Fish & Chips with Salad

We can also do a limited bar style menu if people are all paying for their food as they go, and we take orders from the bar in The Stables.

Please keep in mind that this is a sample menu, and we need to ensure the availability of the ingredients. We are also more than happy to change this up and can even work with you to create a custom menu, however the costs may change,

We can cater for any dietary requirements, it is very important that we know this when the menu is being confirmed.





## CAKES

We can make cakes in house as shown for any kind of event you are wanting to hold here.

Flavours include: Lemon Cake, Carrot Cake, Chocolate Mud Cake

Baileys Cheesecake – pricing depends on size



Round Cake - \$75



Round Cake - \$75



Rectangle Cake \$120

## Cakeage Fees

\$1 per person for us to cut the cake and plate it with cream for cakes purchased from The Rising Sun Hotel.

\$1.50 per person for us to cut the cake and plate it with cream if the cake is not purchased by The Rising Sun Hotel.

\$1 per person to cut cake yourself but use The Rising Sun Hotels plates and spoons.



## **Drink Packages**

2 hours - \$25 per person

4 hours - \$45 per person

3 hours - \$35 per person

5 hours - \$55 per person

## Wine

- Taylors Pinot Noir Chardonnay Sparkling
- Reillys Barking Mad Moscato
- Shut the Gate Rose
- Tim Adams Pinot Gris
- O'Leary Walker Polish Hill Riesling
- Jim Barry Cover Drive Shiraz
- Penna Lane Cabernet Sauvignon

## Beer/Cider

- Coopers Pale Ale
- Hahn Superdry
- Great Northern
- Strongbow Apple Cider

Spirits are not included in drinks packages, this is an extra cost and will need to be put onto a tab as an additional cost.

If guests are to pay for their own drinks as they go this is also an option, we would keep to this drinks menu unless there are any other specific requests.

If you wish to spend a set amount and run a tab for drinks to go on as they are sold this is also an option and this can be paid once the function has commenced.



## TERMS & CONDITIONS

1. **Confirmation of menu items** must be at least two weeks prior to your function, so that our chefs can assure the quality and availability of food.
2. We do not allow guests to bring in their own food as this is a health risk as it is our responsibility to ensure the safety of guests and know that the food that is being served on the premises is safe. The only exception to food being brought in is a cake.
3. **Confirmation of final numbers** must be at least a week prior to your function. Final confirmation of numbers at this time will be the amount per head charged regardless of attendance on the night of your function.
4. Any additional extras per head (entrees, desserts etc.) charges are applies to total confirmed numbers (all members of party)
5. **Deposit** of \$200 is required for function bookings – deposit will be refunded off the total bill at the conclusion of your function. In the event of a cancellation the deposit will only be refunded if we are notified 48 hours prior to function date – any time after this the deposit will not be refunded
6. **Entertainment:** The stable has background music facility where the client may provide their own CD's/Ipod. A DJ or jukebox can be hired by the client for the event.
7. **LIQUOR LICENCE:** The Rising Sun Hotel practices responsible service of alcohol in accordance with The 1997 Liquor Licence Act. All extended time and alcohol service is at the discretion of the function supervisor. The function supervisor has the right to refuse service of alcohol and conclude the function. In the event of early closure any costs incurred for remaining or extended time will not be refunded.
8. **COMPLIANCE:** It is understood that the organiser will conduct the function in an orderly manner in full compliance with The Rising Sun Hotel of Auburn, (Department for Environment and Heritage) policies, regulations and with all laws, which are amended from time to time. The management reserves the right to exclude or eject any and all objectionable persons from The Rising Sun Hotel without liability. The Rising Sun Hotel also reserves the right to control the sound levels of your event.
9. **RESPONSIBILITY:** Organisers are financially responsible for any damage/breakages sustained to The Rising Sun Hotel of Auburn, (Department for Environment and Heritage) or to The Rising Sun Hotel created by the organiser, organiser's guests, invitees or other persons attending the function. The Rising Sun Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

