



**GREGORY HILLS**  
HOTEL

**FUNCTIONS & EVENTS MENU**



@gregohotel



gregohotel

[GREGORYHILLSHOTEL.COM.AU](http://GREGORYHILLSHOTEL.COM.AU)

# WAKE PACKAGES

NO ROOM HIRE CHARGES

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**\$18 P/H**

**Selection of wrap & Sandwiches**

**Mini Beef Bourguignon Pies**

**Mini Lamb & Harissa Sausage rolls**

**Pizza slabs**

**\$21 P/H**

**Selection of wrap & Sandwiches**

**Mini Beef Bourguignon Pies**

**Mini Lamb & Harissa Sausage rolls**

**Pizza slabs**

**Fruit Platter**

**Assorted Cakes**

**\$25 P/H**

**Selection of wrap & Sandwiches**

**Smoky BBQ or Buffalo Chicken Wings**

**Salt & Cracked Pepper Squid with Aioli**

**Peking Duck Spring Rolls with Plum sauce**

**Wild Mushroom Arancini with Truffle Mayonnaise**

**Mini Beef Bourguignon Pies**

**Mini Lamb & Harissa Sausage rolls**

**Pizza slabs**

**Fruit Platter**

**Assorted Cakes**



# CANAPES

MIN 20 PEOPLE | MIN 6PP | COST PER ITEM

Roasted Vegetable & feta Frittata .....	3.5
Wild Mushroom Arancini with Truffle Mayo .....	4
Smoked Salmon, Sour Cream & Chive Crostini. ....	4
Spicy Buffalo Wings with Blue Cheese Sauce.....	4
Smokey BBQ Wings with Ranch Dressing.....	4
Fried Chicken Wings with Satay Sauce .....	4
Duck Spring Rolls with Plum Sauce.....	4
Mac & Cheese Bites with Blue cheese Sauce .....	4
Peri Peri Chicken Skewers .....	4
Panko Crumbed Prawns with Tartare sauce .....	4
Salt & Cracked Pepper Calamari with Aioli .....	4
Steamed Prawn Dumplings with Soy Dressing .....	4.5
Steamed Pork Dumplings with Soy dressing .....	4.5
Seared Scallop with Pea Puree & Mint dressing .....	4.5
Southern Fried Chicken Tenders with Grego Sauce .....	4.5
Prosciutto wrapped Bocconcini & Basil .....	4.5
Oysters with Red wine & Shallot Vinaigrette .....	5
Lamb & Harissa Sausage Rolls.....	5
Mini Beef Bourguignon Pie .....	5
Mini Butter Chicken Pie .....	5
Wild Mushroom, Spinach & Feta Risotto .....	6
Lamb Skewers with Garlic dipping sauce .....	6
Peppered Beef Skewers with bearnaise dipping sauce .....	6
Cheeseburger Sliders.....	6
Southern Chicken Sliders with Slaw & Grego Sauce .....	6
Spanner Crab Linguine with chilli, garlic & toasted bread crumbs...	8

## TO FINISH

Banoffee Bites .....	3
Mud cake fingers .....	4
Banana cake fingers .....	4
Nutella Pizza Slice with Mixed Berries .....	4
Fruit Cups with Cinnamon Yogurt.....	4

# PIZZAS

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**\$45 (PER SLAB - 24 SLICES)**

**Margherita**

tomato sauce, mozzarella & basil oil

**Double smoked leg Ham & Pineapple**

tomato sauce & mozzarella

**Supreme**

tomato sauce, ham, mushroom, olives, pineapple,  
capsicum & mozzarella

**BBQ Chicken**

smoky BBQ sauce, mozzarella, red onion, Mushrooms &  
Sriracha mayo

**Braised Lamb**

tomato sauce, chilli, rosemary & mozzarella

**Spicy Chicken & Prawn**

tomato sauce, chilli, capsicum & aioli

**Meat Feast**

smoky BBQ sauce, chorizo, bacon, smoked ham & salami

# PLATTERS

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**\$55 (SERVES 8 PPL)**

**Vegetarian Antipasto Platter**

**Cured Meats, Dips & Grissini**

**Crudités Dip Platter**

**Cheese Board with Quince paste, Grapes & Crackers**

**Seasonal Fruit Platter**

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**KIDS \$55 (SERVES 8 KIDS)**

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All served with either chips or cucumber & carrot sticks

**Chicken Nuggets**

**Battered Fish**

**Party Pies & Sausage Rolls**

# SET MENU

\$65 PP 2 COURSE | \$75 PP 3 COURSE

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CHOOSE 2 FOR ALTERNATE DROP

## ENTREES

Truffled Wild Mushroom Bruschetta with Ricotta & Rocket

Tomato, Buffalo Mozzarella, Fried Ciabatta,  
Basil & Red wine dressing

Crumbed Prawns, Baby cos, Cherry Tomatoes & Aioli

Spanner Crab Linguine with Chilli, Garlic, Lemon &  
Toasted Breadcrumbs

Grilled Lamb Cutlets with Crushed Minted Peas & Watercress

## MAINS

Crispy Skin Barramundi with Shaved Fennel, Green Beans,  
Radish, Olive & Rocket Salad, Fennel Puree

Roasted Salmon with Braised Cherry Tomatoes, Garlic &  
Broccolini

Spiced Chicken Breast with Quinoa, Kale, Roasted Capsicum,  
Sun-dried Tomato & Chick Peas

Roasted Porchetta with Dutch Carrots, Broccolini & Apple Jus

Roasted Lamb Rump with Crushed Potatoes, Sour Cream,  
Shallots & Rosemary Jus

Pan Fried Beef Fillet with Garlic Mash, Green Beans & Thyme Jus

## DESSERT

Chocolate Mud Cake with Champagne Poached Strawberries

Mini Pavlova with Lemon Curd & Passionfruit

Tiramisu

Cheese Selection

Dietary requirements available upon request



# FUNCTION BOOKING FORM

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Please fill out the form below with the details of your function, scan & email to  
**functions@gregoryhillshotel.com.au**

CONTACT: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

## FUNCTION DETAILS

---

EVENT NAME: \_\_\_\_\_ EVENT DATE: \_\_\_\_\_

OCCASION\*: \_\_\_\_\_ START:     /     FINISH:     /

FUNCTION ROOM: \_\_\_\_\_

\* The Hotel does NOT host the following function types, 16th/18th/21st Birthday Parties and Bucks Parties

STYLE OF EVENT: (tick)     ☐ COCKTAIL     ☐ BANQUET

NO. OF GUESTS: \_\_\_\_\_ UNDERAGE GUESTS\*: \_\_\_\_\_

\* Underage guests must be supervised at all times by a legal guardian.

CONFIRMED FOOD MENU: \_\_\_\_\_

\_\_\_\_\_

DIETARY REQUIREMENTS: \_\_\_\_\_

\_\_\_\_\_

CONFIRMED BEVERAGES MENU: \_\_\_\_\_

\_\_\_\_\_

BEVERAGE RESTRICTIONS: \_\_\_\_\_

\_\_\_\_\_





# PAYMENT DETAILS

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We offer different payment methods, please refer to the below.  
The Hotel will require \$250.00 as a deposit to secure your event.

PAYMENT METHOD: (tick)      ☐ CASH   ☐ CREDIT CARD   ☐ EFTPOS

PAYMENT INSTRUCTIONS: \_\_\_\_\_  
\_\_\_\_\_

## CREDIT CARD AUTHORISATION

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DATE: \_\_\_\_\_ PAYMENT AMOUNT: \$ \_\_\_\_\_

CONTACT: \_\_\_\_\_

FUNCTION NAME: \_\_\_\_\_

COMPANY: \_\_\_\_\_

PREFERRED MAILING ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

CARDHOLDERS NAME: \_\_\_\_\_

CARD TYPE: (tick)      ☐ VISA      ☐ MASTERCARD

CARD NUMBER:    \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

EXP :                / \_\_\_\_\_    CVV :    \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

You hereby authorise us to take the value as listed above from your credit card.

We will then take payment and issue you a tax invoice.



# TERMS & CONDITIONS

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## CONFIRMED DETAILS

Confirmation of functions must be made in writing by completing and signing the below form and sending via email to [functions@gregoryhillshotel.com.au](mailto:functions@gregoryhillshotel.com.au)

## PAYMENT

A deposit payment of \$250.00 is to be charged on confirmation of your function. Balance payment is then required 1 x week prior to your function date along with your final minimum numbers. Should your guests increase, we will charge accordingly. If your numbers decrease, there will be no refunds.

## MENU CONFIRMATION

Confirmed menu selections must be emailed 7 days prior to event commencement along with final numbers.

## CANCELLATIONS

Management reserves the right to cancel any unconfirmed bookings and allocate the space to another client.

Penalties may apply: A cost of the full deposit will be incurred should you cancel within 14 days of the agreed function date & time.

## FUNCTION AREA

It is our priority to ensure your function is a great success. In our endeavors to accommodate your needs, management reserves the right to relocate your function to a more desirable or appropriate space.

## BYO

No food or beverage may be brought onto the premises for consumption.

## DAMAGES

Clients are fully responsible for any and all damages caused during the function.

## INSURANCE

Gregory Hills Hotel will not accept responsibility for the loss or damage to any equipment or merchandise left on the Hotels premises prior to, during, or after the function.

## RESPONSIBLE SERVICE OF ALCOHOL (RSA)

The Liquor Act aims to ensure that those who consume alcohol are to do so in a responsible manner. Gregory Hills Hotel is committed to the principals of this act. All employees and patrons must adhere to the following responsible service of alcohol practices;

\*No liquor to be served to minors (under 18 years of age)

\*Person exhibiting signs of intoxication will be refused service and removed from the premises.

## MINIMUM SPENDS

Minimum spends may apply for the exclusive use of an area

## FUNCTION MENUS

Canapes & Set Menus are available 7 days a week, provided they are pre-ordered.

# CONTACTS

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E: [functions@gregoryhillshotel.com.au](mailto:functions@gregoryhillshotel.com.au) | P: (02) 9045 3750

**GREGORY HILLS HOTEL** Corner of Central Hills Drive & Gregory Hills Drive | [gregoryhillshotel.com.au](http://gregoryhillshotel.com.au)







