



As early as 1929, the Longueville Hotel has embraced the public with principles of simplicity and integrity. As our establishment has grown, so has our pursuit for excellence. Our recent renovations and refurbishment reflects our continued commitment. We have created an environment of immaculate presentation and beauty. Come and enjoy our modern Shangri-La.

Conveniently situated in the prestige area of the lower North Shore, the Longueville Hotel is your ultimate destination. Our expertise in catering for your stylish cocktail evenings, birthday celebrations or corporate function will certainly impress. We can create and organise an event that is sure to linger in the memory of you and your guests.

Whether it's an intimate function for 15 or a showstopper for 150, we are able to arrange the function to suit your needs. We will help you plan every detail.



Functions: General Information

The Longueville Hotel has three distinctly different Function areas.

- The Under Bar, a stylish and self-contained area, complete with a private bar and entrance. The ultimate space for all of your events and suitable for up to 150 guests (cocktail) or 60 Guests (seated).
- The Bistro, an elegant and vibrant room in the company of a fire place, for those chilly evenings. Ideal for your sit down event and suitable for up to 42 guests.
- The Pergola, which overlooks our serene terrace area. A wonderful, breezy, indoor/outdoor area. This is a wonderful space for a small sit down event for up to 30 guests.

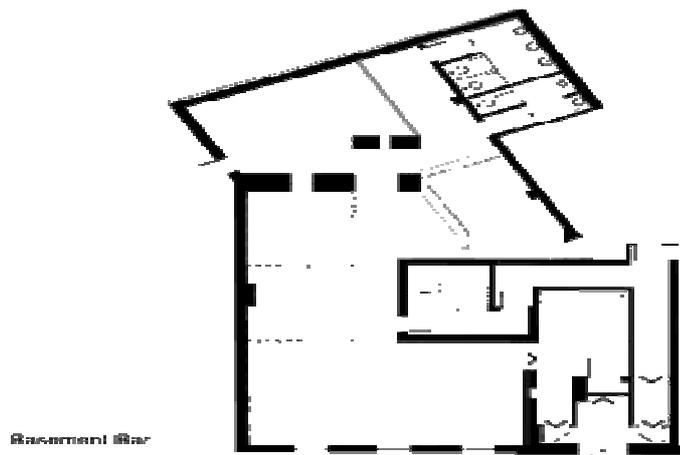
Your Functions Manager will guide and assist you to ensure a successful and stress free event.

For further information or to make a booking, please contact our Functions Manager on 9427 2021 or longybistro@gmail.com.

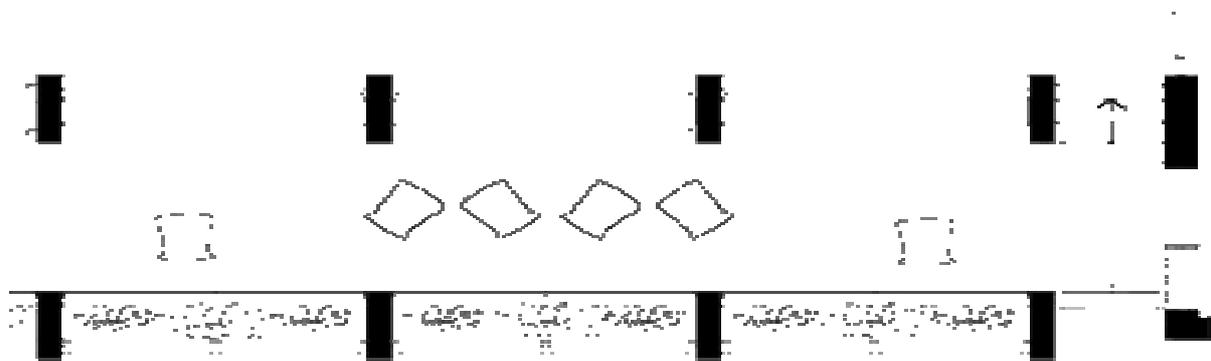


Function Areas

Under Bar

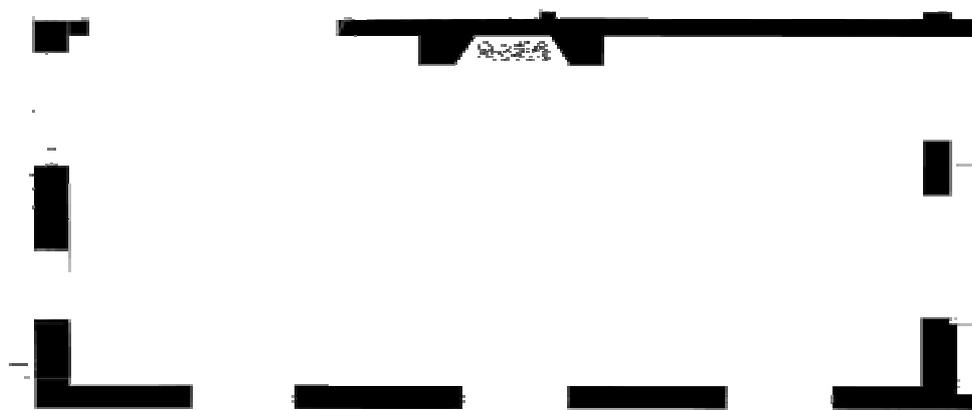


Pergola



Pergola

Bistro



Dining Room

Catering Options

Light Canapés

Price		Pieces
\$15/Per Head	4 x selection A	4 per person
\$18/Per Head	5 x selection A	5 per person
\$22/Per head	6 x selection A or B	6 per person

Substantial Canapés

Price		Pieces
\$25/ Per head	7 x selection A or B	7 per person
\$28/ Per head	8 x selection A or B	8 per person
\$32/ Per head	9 x selection A or B	9 per person

“Roving Dining” [Canapés and Fork Food]

\$30/ Per head (Premium)	1 from “Roving Food” selection and 6 x selection A or B	6 per person + 1 substantial
\$33/ Per head (Deluxe)	1 from “Roving Food” selection and 7 x selection A or B plus premium fruit and cheese platters	7 per person + 1 substantial + cheese/fruit
\$35/ Per head (Ultimate)	2 from “Roving Food” selection and 6 x selection A or B	6 per person + 2 substantial

Premium selection (A)

Tomato and Basil Bruschetta
Mushroom Arancini with Minted Yoghurt (*gluten free breadcrumbs*) (GF)
Three Cheese Arancini with Roast Capsicum Relish (*gluten free breadcrumbs*) (GF) (v)
Pumpkin and Gorgonzola Arancini with Sriracha Chilli Yoghurt (*gluten free breadcrumbs*) (GF) (v)
Chorizo and Saffron Arancini with Spicy Tomato Relish (*gluten free breadcrumbs*) (GF)
Sautéed Leek, Dijon and Marinated Feta Filo Tartlet
Cocktail Egg and Prosciutto Cup (GF)
Spicy Chicken Wings with Sweet Chilli
Californian Sushi Rolls – Salmon and Vegetarian (GF)
Mini Vegetable Samosas
Vegetarian Spring Rolls
Mini Gourmet Beef Pies
Mini Beef Sausage Rolls
Cocktail House Made Sausage Rolls of Pork, Fennel and Pistachio
Cocktail House Made Sausage Rolls of Walnut, Vegetable and Caraway Seeds
Whipped Smoked Salmon Mousse Tart
Individual Mini Frittata of Pumpkin, Spinach and Parmesan (GF)
Honey Roasted Pumpkin, Pesto and Pine Nut Tartlet
Caramelised Onion Tart with Persian Feta
Rice Paper Roll of Cucumber, Carrot, Lettuce and Sweet Chilli (GF)
Buffalo Mozzarella, Cherry Tomato, Olive and Basil Skewer (GF)
Thai Style Fish Cake with Chipotle Aioli (*gluten free breadcrumbs*) (GF)
Smoked Chicken and Avocado Tartlet
Marinated Chicken Skewer (GF) Satay or Red Curry Sauce
Gourmet Pizza Selection – 24 pieces each pizza

Deluxe selection (B)

Roasted Beetroot, Goats Cheese and Candied Walnut Tartlet
Lamb Kofta with Coriander Yoghurt (GF)
Quinoa Nori Roll of Beef and Shiitake Mushroom (GF)
Quinoa Nori Roll of Teriyaki Chicken and Shallot (GF)
Quinoa Nori Roll of Roasted Capsicum, Fried Eggplant and Avocado (GF)
Smoked Salmon and Pimento Roulade (GF)
Peking Duck Pancake with Hoisin Sauce
Cheddar and Jalapeno Croquette
Pulled Pork Croquette
Pork Belly Bite with Macerated Cranberry and Apple Balsamic (GF)
Mini “McLongy” Cheeseburgers
Mini Lamb Burger with Pimento and Marinated Feta
Micro Wagyu Beef Burger with Gruyere and Onion Jam
Mini Chermoula Marinated Chicken Burger with Grilled Eggplant and Roast Capsicum Salsa
Slider of Grilled Haloumi, Pesto, Roast Tomato and Eggplant (v)
Mini Hot Dog with Mustard and Ketchup
Cocktail Chilli Dog of Pork Chipolata, Cheese, Spicy Tomato and Jalapeno Relish
Vietnamese Rice Paper Roll of Chicken, Asian Herbs and Bean Sprouts (GF)
Vietnamese Rice Paper Roll of Prawn, Coriander, Peanut and Vermicelli (GF)
Vietnamese Rice Paper Roll of Peking Duck, Vermicelli, Shiitake and Enoki (GF)
Tartlet of Tiger Prawn, Chilli, Spring Onion and Sesame Seeds
Smoked Salmon and Citrus Avocado Tartlet
Rare Thai Beef Tartlet
Thai Prawn Fritter with Chipotle Aioli (*gluten free breadcrumbs*) (GF)
Tart of Seared Lamb Fillet, Pumpkin and Red Chilli Jam
Rare Roast Beef Encroute with Mustard and Polenta

“Roving Dining Experience” – *[fork food]*

Tender Braised Lamb Shank with Sweet Potato Mash and Rosemary Jus – min 24 (GF)
Massaman Beef Curry and Jasmine Rice (GF)
Grilled Scotch Fillet with Sautéed Potato, Bacon, Spinach and Tomato Salsa (GF)
Harrissa Marinated Lamb Fillets with Couscous, Rocket and Roasted Tomato (GF)
Penne Bolognese
Stir-Fried Hokkien Noodles with Chinese Chicken and Asian Greens
Stir-Fried Hokkien Noodles with Chinese Vegetables
Singapore Noodles with Prawns, Chicken and Chilli (GF)
Chicken Pieces with Sautéed Bacon and Rosemary Potatoes (GF)
Roasted Mustard Pork with Crushed Kipfler Potato and Spiced Apple Chutney (GF)
Marsala Lamb Curry with Spinach, Almonds and Saffron Rice (GF)
Bangers and Mash with Onion Gravy (GF)
Mushroom Medley Risotto with Feta and Spinach (GF)
Chicken Tikka Masala on Jasmine Rice (GF)
Chicken Breast Fillet and Pesto Tossed Penne
Salt and Pepper Squid with Rocket, Lychees and Pickled Ginger (GF)
Salt and Pepper Squid and Chips
Penne with Tomato, Olives, Basil, Chilli and Feta
Penne with Mushrooms, Spinach, Thyme and Ricotta
Tempura Battered Fish and Chips

Rare Thai Beef Salad with Tatsoi, Wombok, Peanuts, Cucumber and Thai Herbs (GF)
Caesar Salad
Chicken Caesar Salad
Prosciutto and Goat's Cheese Salad with Baby Beetroot and Candied Walnuts (GF)
Quinoa Salad with Chickpeas, Honey Roasted Pumpkin, Capsicum, Goat's Cheese and Lime (GF)
Honey Roasted Pumpkin and Mediterranean Vegetable Salad (GF)
Tandoori Marinated Chicken Salad (GF)

Cheese and Fruit Platter

Three Premium Cheeses and Seasonal Fruit and Lavosh
\$4.00 per Person

Desserts

Desserts available for \$3.50 per Person

Tiramisu Cups
Mini Chocolate Éclairs
Trifle Cups
Mini Lemon Curd Tartlets
Mini Portuguese Tartlet
Assorted Mini Slices (e.g. Caramel Slice, *Gluten Free* Chocolate Fudge Brownie, Pecan Slice, Cherry Ripe) **(only \$2.50 per person)**
White and Dark Chocolate Dipped Strawberries (GF) **(only \$1.50 per person)**
Mini Cheesecakes (GF)
Mini Berry and Lychee Skewers

SET MENU 1 - \$35 per head

Entrée - to share

Garlic Bread (V)

Tapas Platter of pizza bread with olive tapenade, Tzatziki, guacamole, tomato salsa and beetroot relish (V)

Mains - your choice of

Stone and Wood Battered John Dory Fillets with chips and salad

New York Beef Burger with American cheese, speck bacon, tomato and onion relish, smoked paprika aioli and chips

Angus Rump Steak (GF)
with garlic mash, salad and mushroom jus

Asparagus, Fennel and Pea Spaghetti (V)
with feta and hazelnut gremolata

Raw Tasmanian Salmon Poke (GF)
with wasabi peas, avocado, wakame, Nori,
beetroot, brown rice, black sesame and ponzu

SET MENU 2 - \$44 per head

Entrée - your choice of

Southern Fried Buttermilk Chicken (bone in)
with honey pumpkin scones, house slaw

Chilli Salt Squid with Lime Aioli (GF)

Mushroom, Rosemary and Mozzarella Arancini (V)
with chipotle mayonnaise

Mains - your choice of

Cone Bay Barramundi Fillet (GF)
braised fennel, diamond clams, tomato, salsa verde

Twice Cooked Beef Rib (GF)
cauliflower puree, broccolini and rainbow carrot salad

Rare Thai Beef Salad with tatsoi, shredded cabbage,
peanuts, cucumber, coriander, purple basil,
Vietnamese mint and lime (GF)

Pizza of king brown, button and Enoki mushrooms, goat's cheese
rosemary and black olives (V)

Spicy Southern Fried Chicken Burger with
chipotle mayo, lettuce, cheese and chips

SET MENU 3 - \$50 per head

Entrée - to share

Garlic Bread

Mains - your choice of

Cone Bay Barramundi Fillet (GF)
braised fennel, diamond clams, tomato, salsa verde

Chicken Schnitzel with basil aioli, chips
and house made slaw

Pizza of prawns, calamari, roast tomato, buffalo mozzarella,
basil, lime aioli and parmesan

Scotch Fillet with roasted kipfler potato, baby spinach,
streaky bacon, creamy pepper sauce

Vegetarian Nachos with golden corn chips, cheese, a chunky tomato,
black bean and jalapeno relish, guacamole, and sour cream (GF)

Dessert - your choice of

Sticky Date Pudding with butterscotch sauce
and vanilla bean ice cream

Coconut Pannacotta (GF) (V)
summer berry salad, berry sorbet

Trio of Ice Cream (GF)

SET MENU 4 - \$46 per head

Entrée - to share

Chilli Salt Squid with Lime Aioli (GF)

Quattro Formaggi Pizza (V)
shaved parmesan, buffalo mozzarella, gorgonzola, cheddar

Mains - your choice of

Beef Nachos, golden corn chips, guacamole,
sour cream and tomato salsa (GF)

“Bo Peep” Lamb Burger
coleslaw, lettuce, haloumi and Tzatziki, beer battered chips

Chicken Schnitzel with basil aioli,
chips and house made slaw

Asparagus, Fennel and Pea Spaghetti (V)
with feta and hazelnut gremolata

Raw Tasmanian Salmon Poke Salad (GF)
with wasabi peas, avocado, wakame, Nori,
beetroot, rice noodles, black sesame and ponzu

Dessert - your choice of

Dropped Waffle Cone (V)
chocolate ice cream, salted caramel ice cream,
candied pistachios and honeycomb

Sticky Date Pudding with butterscotch sauce
and vanilla bean ice cream

Trio of Ice Cream (GF)

SET MENU 5 - \$62 per head

Entrée - your choice of

Lamb, Haloumi and Pine Nut Cigars with minted yoghurt

Mushroom, Rosemary and Mozzarella Arancini (V)
with chipotle mayonnaise

Chilli Salt Squid with Lime Aioli (GF)

Mains - your choice of

Chilli Prawn and Diamond Clam Spaghetti
buffalo mozzarella and green herb Pangrattato

Angus Rump Steak (GF)
with garlic mash, salad and mushroom sauce

Cone Bay Barramundi Fillet (GF)
braised fennel, diamond clams, tomato, salsa verde

Twice Cooked Beef Rib (GF)
cauliflower puree, broccolini and rainbow carrot salad

Asparagus, Fennel and Pea Spaghetti (V)
with feta and hazelnut gremolata

Dessert - your choice of

Coconut Pannacotta (GF) (V)
summer berry salad, berry sorbet

Sticky Date Pudding with butterscotch sauce
and vanilla bean ice cream

Trio of Ice Cream (GF)



Our Conditions

Catered functions carry the following terms and conditions. Please read them carefully and contact the Function Manager on 9427 2021 if you have any questions regarding any matter.

Note: Tricater Pty Ltd is the operator of Longueville Hotel Bistro.

Bookings, Deposits, Payments & Cancellations

Booking Deposits

When making your booking, a deposit of 10% of the total cost of the function (minimum \$300) must be paid. The booking deposit once paid is non-refundable.

Payment of Balance

Confirmation of the number of guests must be received one week from the reservation date. The balance of the payment for your function is to be paid at the commencement of your function.

Conditions of Cancellation

The booking can be cancelled at any time up to two weeks prior to the booked date, however your deposit will not be refunded.

If the booking is cancelled with **less than two week's notice**, 50% of the total food bill will be forfeit to Tricater Pty Ltd.

If the group booked does not present themselves on the booked date, without prior notification of cancellation, the total cost of the chosen menu for the amount of booked guests will be deducted from the client's credit card.

Cancellations must be made with the Functions Manager. Any deductions from the client's credit card regarding cancellation fees will be discussed prior with the client.

The credit card details will not be used to pay for the booking, unless by request by the cardholder, and this request is prior to the function date.

Confirmation form must be completed and received via fax one week prior to the booking. This includes the likelihood and number of vegetarian options, special food allergy requests, music, a/v requests, decoration requests or birthday cakes.

Minors

A minor is anyone under the age of 18 years; they are only permitted within the area of the function when accompanied by a responsible adult.

All Guests

All peoples entering the function are subject to the full laws governed by the NSW liquor laws, particularly the responsible serving of alcohol, all other relevant laws and the Longueville Hotel's own code of practice.

The company reserves the right to refuse entry or service to any function guest.

Damage

The client/customer is responsible for any loss or damage to Longueville Hotel property caused by the guests attending the function. Tricater is authorised to recover the cost of repairs for any damage caused by your guests. Tricater is authorised to charge this amount to the credit card provided below unless you provide another payment method. Tricater P/L does not accept any responsibility for the loss or damage to any equipment, merchandise or personal effects left on the premises prior to, during or after the function.

Early Termination of Function

The Longueville Hotel retains the right to terminate your function immediately if there is any conduct by your guests that is contrary to the Hotel's RSA conditions and legal requirements or conduct contrary to the Hotel's House Policy.

Bond

For all birthday parties where the person celebrating their birthday is under 30 years of age a \$500 bond will be charged to your credit card upon confirmation of your reservation. This bond will be held as collateral against the possibility of any damage being caused to the Hotel by any of the guests at your function. If there is no damage caused by your guests, the bond will be refunded to your credit card within 7 days of the completion of your function. In the circumstances where damage is caused, you will be provided receipts for all repairs that are required by the Hotel.

Method of Payment

Tricater P/L accepts all most major credit cards, direct deposit or cash. A late payment fee of 15% per week will be incurred if full and final payment is not received on the date of the function.

Longueville Hotel – Booking Confirmation Sheet

Booking Date			
Booking Name / Company Name			
Booking Time Approx Start & Finish Times	Arrival:	Food Start Time:	
	Departure:		
Number of Guests			
Contact name			
Land Phone		Mobile:	
Function Room		Email:	
Purpose of the Function			
Special Requests			
Type of Function (please circle)	Cocktail Menu (Standing)	Set-Menu (Seated)	
Cake	Required / Will be Provided	No Cake for Function	
Decorations			
Music		Audio Visual:	
Credit Card Name			
Credit Card Number			
Credit Card Type		Expiry Date:	CCV:
Estimated Total Cost of Function	\$	<u>Office Use Only. Authorised by:</u>	
Booking Deposit 10% (min \$300) [(21 st Party or < 30yrs) add Bond \$500]	\$	Date Paid	
Balance of Payment	\$	Date Paid	
Card Signature			

I have read the terms and conditions of booking a function at the Longueville Hotel and agree to the all included information.

Signed:

Print Full Name: