

— LAMBTON PARK HOTEL —

FUNCTIONS



19A MOREHEAD ST, LAMBTON, NSW, 2299

LAMBTON PARK HOTEL

Located right in the heart of Lambton, The LPH has been a staple in the community for decades.

We have several spaces that are perfect for your next function, from our outdoor patio to our dedicated function room. We've got you covered.



(02) 4956 1376



<http://lambtonparkhotel.com.au>

Venue Spaces

PRIVATE FUNCTION ROOM

Accommodates 30-80 people cocktail style functions

Canape & Food Platters available

Drink Packages available

Enquire to find out more!

THE PATIO

Accommodates 30-70 people seated or standing

Canape & Platter Packages available

Drink Packages available

Enquire to find out more!

BAR/DINING ROOMS

We are happy to offer any of our bar/dining areas to your functions

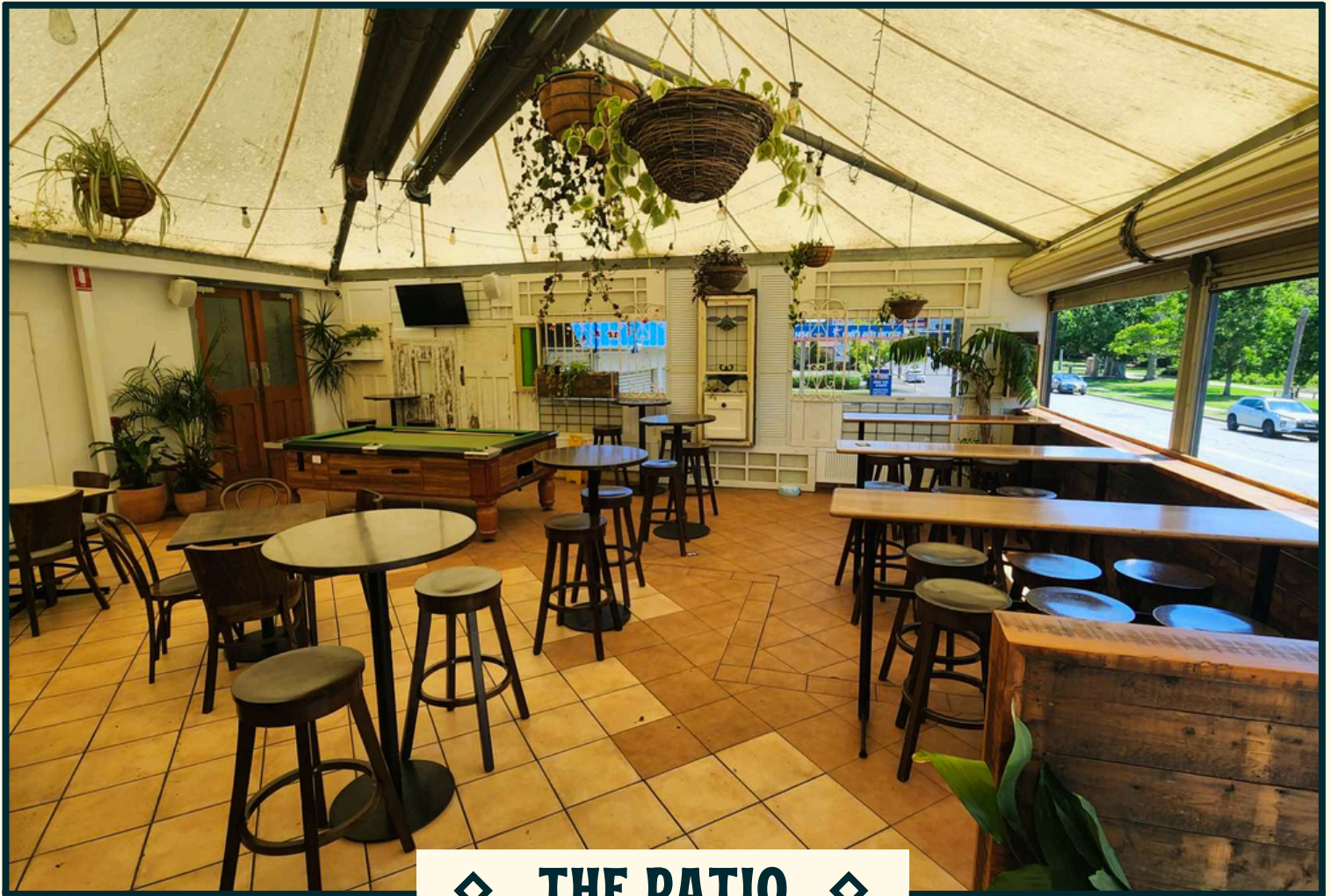
Canape & Platter Packages available

Drink Packages available

Enquire to find out more!



◆ **FUNCTION ROOM** ◆



◆ THE PATIO ◆



◇ DINING & BAR ◇

CANAPE PACKAGES

Minimum 20 Persons

Choice of 4 canapes (hot or cold) 1 substantial over 1 hour \$32 Per Person	Choice of 6 canapes (hot or cold) 1 substantial over 2 hours \$42 Per Person	Choice of 8 canapes (hot or cold) 1 substantial over 2 hours \$52 Per Person
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HOT CANAPES

ARANCINI gf, v
semi dried tomato and three cheese w arrabbiata

MARINATED CHICKEN SKEWERS gf
semi dried tomato, marinated chicken breast,
creamy basil aioli

PORK BELLY BITES gf
w/ smokey paprika spice rub & romesco

PORK MEATBALLS gf
served in a sweet tangy sauce

BEETROOT, WALNUT, & MOZZARELLA PASTRIES vg
spiced beetroot, walnuts and vegan mozzarella

GOATS CHEESE CARMELISED ONION TART v
caramelised onion combined with local goats cheese

COLD CANAPES

MINI BRUSCHETTA vg
vine ripe tomatoes, onion, basil, and balsamic

SMOKED SALMON AND DILL CROSTINI
smoked salmon with dill, citrus, and cream cheese

CAPRESE SKEWERS gf, v
balsamic marinated cherry tomatoes, bocconcini, and fresh
basil

RARE ROAST BEEF CROSTINI
shaved rare roast beef, finished with a truffled bearnaise
sauce

SUBSTANTIALS

ANGUS BEEF SLIDER
with swiss cheese, lettuce, tomato, onion, tomato relish,
and paprika aioli

RISOTTO gf, v
sautéed, seasonal vegetables, creamy sun-dried tomato
pesto, finished with shaved parmesan

THAI BEEF SALAD gf
tender marinated beef w/rice noodles, spice roasted
peanuts, shredded cabbage & vegetables

BATTERED BARA AND CHIPS
battered bara fillets, fat chips, house tartare & mixed leaves

PLATTER OPTIONS

DIPS PLATTER (FEEDS 10-20) (GF OPTION AVAILABLE) \$105

assorted house-made dips, served with fresh grilled bread crudities

CHEESE PLATTER (FEEDS 10-20)(GF OPTION AVAILABLE) \$155

selection of locally sourced artisan cheeses, fresh and dried fruits, house date preserve, spiced nuts, lavash and crackers

CHARCUTERIE PLATTER (FEEDS 10-20)(GF OPTION AVAILABLE) \$155

selection of locally sourced cured meats, shaved in house and served with a selection of pickled and marinated vegetables, grumpy grandma olives, rosemary lavash and crackers

SAVOURY PLATTER (100 PIECES) \$165

chef's selection of house made baked and fried classic party favourites served with complimenting condiments

VEGAN PLATTER (100 PIECES) \$175

chef's plant based twist on classic party favourites served with complimenting condiments

MIXED SKEWER PLATTER (60 PIECES) (GF) \$135

semi dried tomato, pesto chicken, spicy marinated lamb, & porcini and herb marinated beef all served with complimenting condiments

SLIDER PLATTER (CHOICE OF 1 OPTION 30 PIECES PER PLATTER) \$165

BEEF - lettuce, tomato, onion tomato chutney, swiss cheese, truffle aioli

CHICKEN - panko crumbed chicken breast, lettuce, tomato, onion, and herb aioli

THE FRITZ - sweet potato & corn fritter, tomato chutney, rocket & harissa aioli



ALTERNATIVE DROP MENU

2 Course \$52 3 Course \$62

ENTREE

TRUFFLED MUSHROOM RISOTTO (GF) (V)
mixed forestier mushrooms, black truffle oil

CRISPY SQUID (GF)
w/ lime & black pepper seasoning, house salad & spicy
nduja aioli

ROASTED CAULIFLOWER & CARROT SALAD (V)
w/ freekeh, pumpkin seeds, fetta, salad leaves, zesty
herb dressing

THAI BEEF SALAD (GF)
tender marinated beef w/ rice noodles, spice roasted
peanuts, shredded cabbage & vegetables



MAINS

PROSCIUTTO WRAPPED SCOTCH FILLET (GF)
served with truffled mashed potatoes, greens, and beef jus

OVEN-ROASTED CHICKEN (GF)
harissa roasted cauliflower puree, green beans, baby
potatoes & red chimichurri

OVEN-ROASTED SALMON (GF)
spiced chickpeas, roasted peppers & eggplant w/ tahini
harissa yoghurt

PORK CHOP
roasted baby potatoes, buttered greens, Honey bourbon &
mustard compound butter

DESSERTS

STICKY TOFFEE PUDDING
served with bourbon butterscotch and vanilla bean ice cream

DOUBLE CHOCOLATE BROWNIE
served with chocolate peanut butter gnash, vanilla bean ice
cream, and honeycomb crumble

COFFEE CARAMEL PANA COTTA
served with coffee praline and macerated strawberries

LEMON TART
house lemon curd, whipped Chantilly cream and mixed berry
compote

DRINK PACKAGES

STANDARD

5HRS – \$82

3HRS – \$56

INCLUDES:

House Wine

House Spirits

House Beers - Lager,

Pale Ale, Cider

Soft Drink

Tea & Coffee

PREMIUM

5HRS – \$123

3HRS – \$83

INCLUDES:

Premium Spirit Selection

Premium Selection of Wine

Full Craft Beer Line Up

Cocktail on Arrival

Soft Drink

Tea & Coffee

*All guests MUST be catered for in drinks packages

