



EARL OF LEICESTER

— HOTEL —



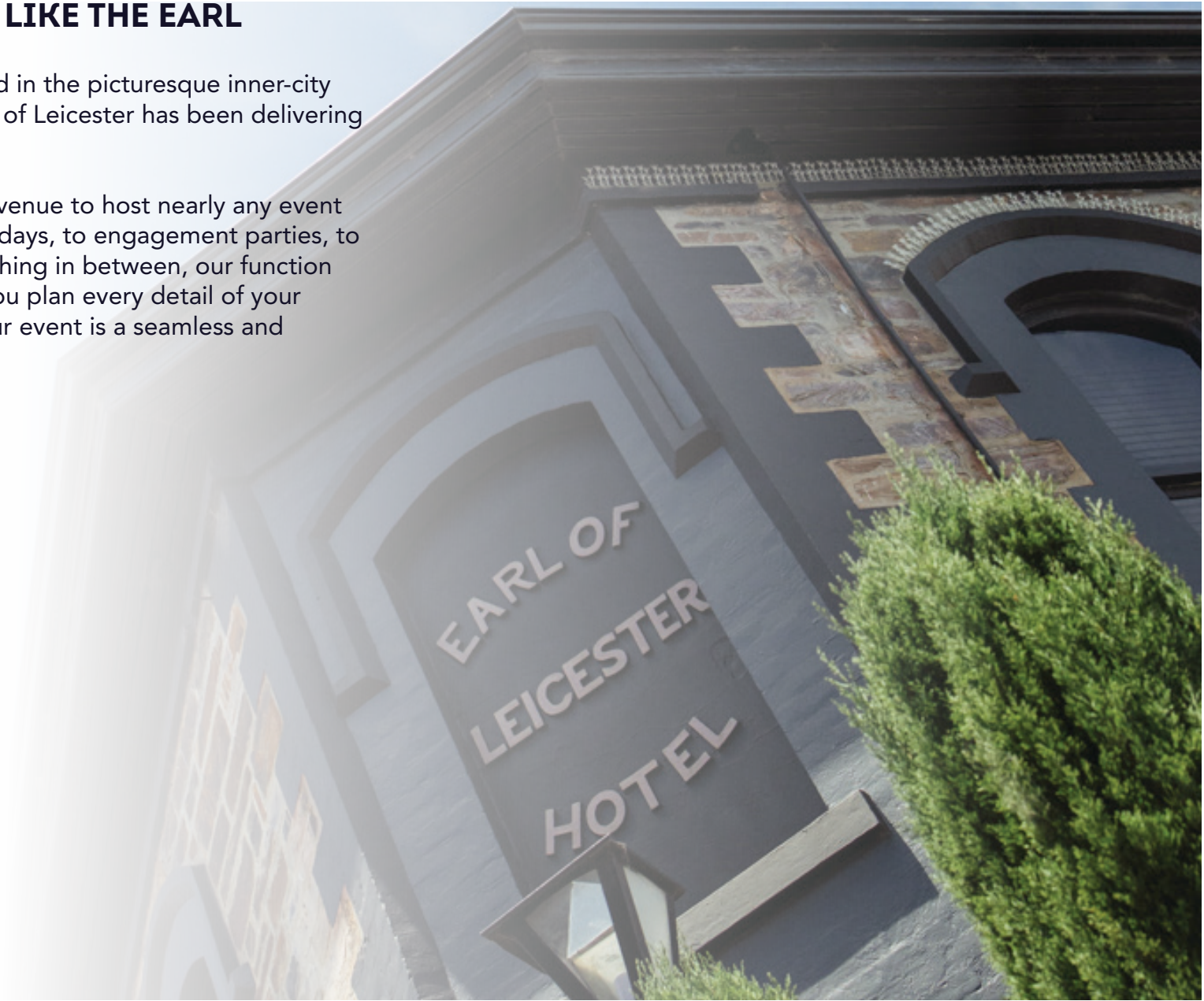
FUNCTION PACK



THERE'S NO PLACE LIKE THE EARL

For nearly 140 years, nestled in the picturesque inner-city suburb of Parkside, the Earl of Leicester has been delivering top-notch hospitality.

We strive to be the perfect venue to host nearly any event you can think of. From birthdays, to engagement parties, to business lunches and everything in between, our function manager Amber can help you plan every detail of your function, and make sure your event is a seamless and stressfree occasion.



THE WARWICKSHIRE ROOMS

The Warwickshire Function Room is a versatile function space, perfect for cocktail events, private dining functions, meetings, conferences and much more.

We can cater for nearly any type of function or event within our Warwickshire Rooms.

Cocktail Capacity **120**

Seated Capacity **45**



BEER GARDEN

Our Beer Garden is the perfect venue for a function or event for up to 40 people in cocktail format, or up to 25 as a sit-down event. With a fully retractable sun shade, our beer garden is a fantastic warm weather option for your event.

Cocktail Capacity 40

Seated Capacity 25



CANAPE MENU

Minimum **20** Person

5 Options **\$30pp** | 10 Options **\$55pp** | 15 Options **\$75pp**

- British Fish Cakes & Parsley Mayo
- Buffalo Chicken Wings & Hot Sauce
- Mushroom Arancini
- Crunchy Fried Squid & Sweet Chilli Aioli
- Leek & Gruyere Sausage Rolls
- Veal & Ricotta Meatballs
- Leek & Blue Cheese Tartlets
- Tomato, Basil & Feta Garlic Crostini
- House Made Pork & Apricot Sausage Rolls
- Greek Halloumi & Vegetable Skewers
- Satay Beef & Chicken Skewers
- Earl Beef Sliders & Charred Tomato Relish
- Fried Polenta Cakes with Truffle Aioli
- Coconut Crumbed Prawns with Chilli & Lime
- Prawn, Avocado, Mango & Coriander Crisp Bread
- Smoked Salmon, Mascarpone Roulade & Wasabi
- Rare Beef Crostini, Parmesan & Rocket
- Chocotorta with Brownie & Peanut Butter Parfait

\$50 GRAZING BOARDS | SERVES 10

Housemade Dips & Greek Flatbread

Earl's Schnitzel Board | Chicken & Beef Schnitzel Bites with Gravy

Fresh Seasonal Fruit Platter (\$60)

\$80 GRAZING BOARDS | SERVES 10

Ploughman's Platter

Pizza Platter (5 Mixed 12" Pizzas)

Seafood Platter (Squid, Prawns & Flathead Fillets)

\$100 CHARCUTERIE BOARD | SERVES 10

Selection of Cured Meats, Italian Cheeses, Olives, House Pâté & Garlic Ciabatta



PRIVATE DINING MENU

Minimum **10** Person

2 Courses **\$60** | 2 Course Alternate Drop **\$55**

3 Courses **\$75** | 3 Course Alternate Drop **\$65**

Choice of **2** Entree's, **2** Mains and **2** Desserts
Additional Choices **\$10pp** | Sides **\$10** Per Serve

Entree's

Lobster Quiche, Avocado, Peas, Sweet Soy

Red Roasted Duck Leg, Cucumber Salad, Sweet & Sour Caramel

Zucchini & Ricotta Filo Pie, Pumpkin Seed Puree

Grilled Lamb Cutlets, Green Beans, Yoghurt, Smoked Almonds

Basil Cured Salmon, Pickled Fennel, Citrus Dressing

Mains

Handmade Potato Gnocchi

Blue Cheese, Chilli, Fennel, Hazelnuts & Sage

BBQ Porterhouse Steak

Charred Carrots, Broccolini, Almonds, Buttermilk Dressing

Coconut Grilled Chicken Breast, Sweetcorn, Basil, Chili Jam

Barramundi Fillet, Smoked Eggplant, Red Peppers & Fennel, Tomato & Olive Dressing

Pork Belly, Butter Beans, Warm Zucchini Salad, Pickled Apple

Desserts

Baileys Bread & Butter Pudding, Coconut Sorbet, Hazelnut Brittle

Vanilla Cheesecake, Raspberry Sorbet, Rhubarb Salad

Chocolate Terrine, Brandied Cherries, Pistachio Ice Cream

Apple Crumble Tart, Cinnamon Ice Cream & Raisins

Mango Parfait, Spiced Pineapple, Coconut Sorbet, Lime Leaf

Selection of Australian Cheeses, Membrillo, Walnuts, Pear & Lavosh

Sides

Onion Rings, Fries, Wedges, Steamed Greens, Calabrese Salad, Mash Potato





DRINKS PACKAGES

Minimum **20** Person

Premium Package

- 2 Hours | \$65
- 3 Hours | \$70
- 4 Hours | \$75

House Package

- 2 Hours | \$55
- 3 Hours | \$60
- 4 Hours | \$75

House Spirits Package

+\$7pp Per Hour

Premium Spirits Package

+\$15pp Per Hour

House Package

Wines

- Growers Gate Brut Cuvee
- Torzi Mathews 'Mystic Park' Rose
- Pete's Pure Sauvignon Blanc
- Cloudbreak Pinot Noir
- Lloyd Brothers Shiraz

Tap Beers

- Coopers Pale Ale
- Coopers Mild Ale
- Leicester Lager
- Mismatch Session Ale

Premium Package

Wines

- The Lane Lois Blanc de Blancs
- Rusden 'Poco Loco' Rose
- Jim Barry Atherley Riesling
- Mosquito Hill Pinot Noir
- Hentley Farm Shiraz

Tap Beers

- Coopers Pale Ale
- Stone & Wood Pacific Ale
- Sapporo
- Mismatch Session Ale

