THE CAXTON

Function PORTFOLIO



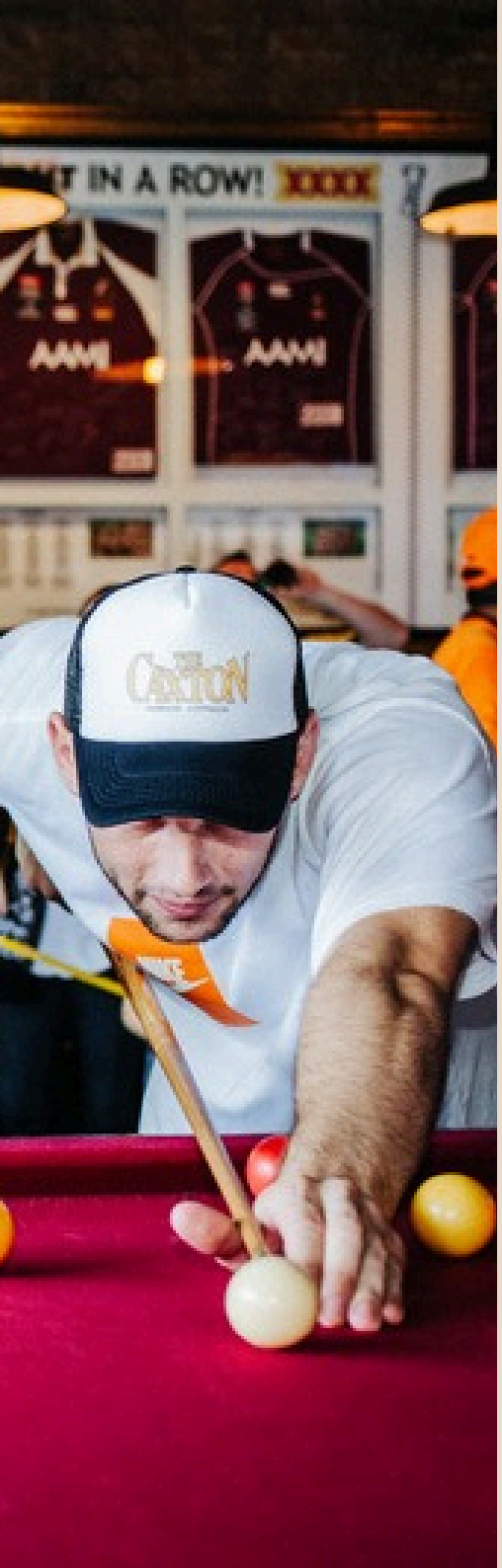
The Caxton Hotel @thecaxtonhotel

07 3369 5544 tc.functions.manager@thecaxton.com.au www.caxton.com.au

FUNCTION *spaces*



EXPLORE OUR SPACES IN DETAIL WITH A 3D TOUR:
HERE



AVAILABLE *extras*

TABLE LINEN

we provide black or white linen for the cake table and platter table.
if you would like to hire extra linen, this must be ordered at least 1 week prior to your function.
$8 per table linen

AUDIO/VISUAL

available in the Haunt, combined Terrace & Patio, and exclusive Char Grill:

- *wireless microphones*
- *the option to play your own music (via AUX), or hire your own musician or DJ*
- *photo slideshow or presentation - TV displays are connected via HDMI*
- *bring a USB with JPEG images or bring in your own device for a presentation*

STAGE HIRE

available in the combined Terrace & Patio and exclusive Char Grill.
$150 flat fee

BALLOONS

Table Height

bundle of 3 - on a weight, perfect for table centres
$20 per bundle

Floor Height

bundle of 5 - on a weight, perfect for entrances or highlighting a cake/photo wall
$25 per bundle

we have a variety of colours available - ask our functions manager for a list!

POOL TABLE

available in the Haunt and the Cauldron Bar
$3 per game, *coins or card*

CATERING *options*



COCKTAIL
PLATTER *menu*

SERVES 8 - 10 PAX

Gourmet Pastry Platter — $130
mini meat pies, sausage rolls, mini quiche
served with bbq & tomato sauce

Asian Platter — $80
prawn twisters, vegetable spring rolls, money bags samosas, pork dumplings
served with sweet chilli sauce

Pizza Platter GFO — $90
meat lovers & margherita + garlic bread

Seafood Fry Up M — $120
calamari, tempura prawns, fish bites,
served with chips, garlic aioli & cocktail sauce

Kofta and Meatballs Platter — $130
lamb kofta & veal meatballs
served with tzatziki & bbq sauce

Wings Platter 3KG — $70
chipotle bbq, buffalo, honey soy
served with blue cheese sauce

Skewer Platter — $120
marinated pork, tandoori chicken, lamb kofta with olive oil & balsamic glaze

Assorted Slider Platter — 15 Small $90 / 30 Large $170
chicken, pulled pork & beef

our kitchen handles allergens. please speak to our functions manager to discuss allergy or dietary requirements

Arancini Platter — $90
cheese, pumpkin, tomato,
served with napoli & romesco sauce

Grazing Platter GFO — $100
selection of cheeses, slices of cured meat, breads, crackers, seasonal fruit, and an assortment of dips

Seasonal Fruit Platter — $110
selection of freshly cut seasonal fruits

Assorted Sandwich Platter — $60
egg & mayo, chicken & salad, ham & cheese, salad sandwiches

Dietary Platter VO, DFO, GFO — $90
vegetable rice paper rolls, pumpkin arancini, falafel, grilled haloumi skewers

Seafood M — $220
dozen fresh oysters, half kilo tiger prawns, fried calamari, smoke salmon

The 'Alfie' Platter — $150
sliced sir thomas wagyu rump, english pork sausages, your choice of chicken wings & crispy fries
served with onion gravy & jus dipping sauce

VO *vegan option*
DFO *dairy free option*
GFO *gluten free option*
M *mixed seafood*



SET MENU *alternate drop*

TWO COURSE $60PP | THREE COURSE $75PP
MINIMUM 20 GUESTS

select 2 dishes to be served alternating

ENTRÉES

Salt & Vinegar Calamari
served with aioli & lemon

Pumpkin Arancini
served with romesco, sundried tomato, roasted capsicum, fresh basil, parmesan, pine nuts & olive oil

Chilli Prawns
king prawns tossed in house made chilli napoli sauce, with spanish onion, capsicum & fresh basil served with grilled bread

MAINS

Grilled Salmon
served with aioli & lemon with asparagus, smashed potato, rocket, lemon & hollandaise

Porterhouse
350g cooked medium, served with creamy mash, broccolini & red wine jus

Asian Style BBQ Chicken
chicken thigh marinated in sweet tangy soy sauce, char grilled, served with jasmine rice & bok choy

DESSERTS

Sticky Date Pudding
served with fresh cream & caramel sauce

Crème Brûlée
served with vanilla bean custard with a caramelised sugar crust & fresh berry compote

Pavlova Mess
crisp meringue served with seasonal fruit & fresh cream

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menu selection subject to change without notice



BEVERAGE *options*





BEVERAGE packages

MIN 20 GUESTS
no splitting packages

BAR TAB
set your limit and inclusions

CASH BAR
guests purchase drinks individually

ADD COCKTAILS?
+$35pp
select 3 to add to your package:

espresso martini, pimms, mimosa, slippery lychee, aperol spritz

wristbands provided for semi-exclusive functions

printed drink menus provided for drinks packages

all package items are subject to change due to availability

no shots included in the premium package

STANDARD
2HR | $49PP
3HR | $64PP

Beer
local tap beers

Sparkling
croser sparkling
cavaliere d'oro prosecco

White Wine
t'gallant juliet moscato
matua "te ha" sauvignon blanc

Red Wine
wynns the gables cabernet sauvignon

Non-Alcoholic
post-mix soft drink & juice
heineken zero

PREMIUM
2HR | $69PP
3HR | $89PP

Beer
local tap beers
+ somersby apple cider bottle

Sparkling
croser sparkling
cavaliere d'oro prosecco

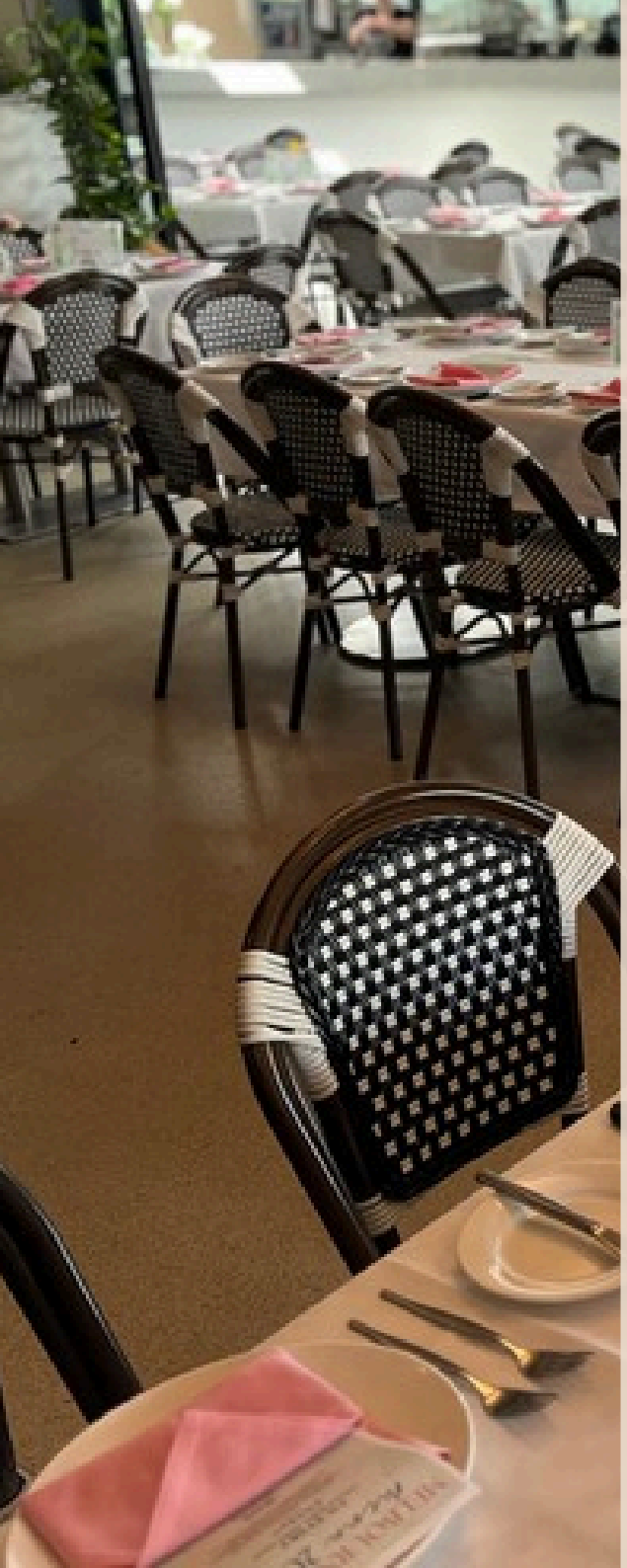
White Wine
squealing pig sauv blanc
leo buring riesling
devil(ish) chardonnay

Rosé
la vieille ferme rosé

Red Wine
pepperjack shiraz
wirra wirra church block cab shiraz merlot

Basic Spirits
smirnoff vodka
gordon's gin
bacardi rum
bundaberg rum
jim beam bourbon
johnnie walker red label scotch
sierra reposado tequila

Non-Alcoholic
post-mix soft drink & juice
heineken zero



BOOK YOUR FUNCTION *today*

contact our functions manager:
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