



# **FUNCTION PACK**

**The Aussie Inn**

# **WELCOME TO THE AUSSIE INN**

We take pride in offering a superior dining experience, warm hospitality, and a welcoming atmosphere for the entire family to enjoy! We are committed to providing an iconic pub experience that sets us apart.

At The Aussie, we go beyond being just your local. Our versatility allows us to accommodate various occasions, from Presentation evenings to Birthday celebrations and Baby Showers.

We are here to help you make your next special event unforgettable.

Our dedicated Functions team will collaborate closely with you to tailor an event that leaves a lasting impression.

Contact our team today and let the planning for your gathering commence!

**08 8326 0277**

**108 Main South Road, Hackham 5163**

**[info@theaussieinn.com.au](mailto:info@theaussieinn.com.au)**

# ALFRESCO

Monday - Thursday (min) Spend \$2,000  
Friday - Sunday (min) Spend \$3,000

**Capacity:** Seated (60) | Cocktail (150)



# DINING AREA

Monday - Thursday (min) Spend \$2,000  
Friday - Sunday (min) Spend \$3,000

**Capacity:** Seated (120) | Cocktail (N/A)

# COURTYARD

Monday - Thursday (min) Spend \$1,500  
Friday - Sunday (min) Spend \$2,000

**Capacity:** Seated (36) | Cocktail (50)



# SET MENU

## ENTREE

**Potato & Leek Soup**  
Grilled Turkish, Butter

**Teriyaki Chicken Skewers**  
Rice Noodles, Asian Dressing

**House-made Arancini (v)**  
Tomato, Basil, Fermented Chilli, Yoghurt, Parmesan

**Pork & Prawn Dumplings**  
Chilli Soy

**Sea Salt, Sichuan & Lime Squid**  
Fried with Chips, Salad, Black Garlic Aioli

**Vegetarian Spring Rolls (v)**  
Sweet Chilli Sauce

**Bruschetta**  
Tomato, Onion, Basil, Feta, Balsamic

**Meatballs**  
Rich Tomato Sauce, Shaved Parmesan

**Slow Roasted Pork Belly**  
Asian Salad, Sticky Soy Glaze

**Seafood Cocktail**  
Chiffonade Lettuce, SA King Prawns, Avocado, Lemon Tarragon Dressing



**2 course - \$47 per person**

Choice of (2) Entree

Choice of (2) Main

*Minimum 10 Guests*

**3 course - \$63 per person**

Choice of (2) Entree

Choice of (3) Main

Choice of (2) Dessert

*Minimum 10 Guests*





# SET MENU

## MAIN

### **Baked Barramundi**

Marinated Chat Potatoes, Rocket & Pear Salad, Green Goddess Dressing

### **Atlantic Salmon**

Duck Fat Potatoes, Beetroot Hummus, Petite Salad, Crème Fraîche

### **200g Sirloin**

Cooked Medium, Mashed Potato, Broccolini, Jus

### **Chicken Piccata (gf)**

Pan Fried Chicken Breast, Green Onion, Crispy Capers, Mashed Potato, Garlic Lemon Cream

### **Pasta Alla Vodka (v) (vgo)**

Cherry Tomato Sugo, Pumpkin, Pine Nuts, Chilli, Basil, Cream, Parmesan

### **Marinated Vege Stack**

Chargrilled Capsicum, Zucchini, Basil, Mushroom, Sticky Balsamic, Smoked Feta, Pesto

### **Slow Cooked Beef Rib (gf)**

Mashed potato, House-made Bourbon BBQ Sauce, Cavolo Nero

### **Gnocchi**

Smoked Chicken, Bacon, Onion, Wild Mushroom, Creamy Garlic Sauce, Parmesan, Truffle Oil

### **Southern Fried Chicken Tenders**

Chips, Salad, Aioli

### **Pork Porterhouse**

Duck Fat Potatoes, Apple Compote, Jus



**2 course - \$47 per person**

Choice of (2) Entree

Choice of (2) Main

*Minimum 10 Guests*

**3 course - \$63 per person**

Choice of (2) Entree

Choice of (3) Main

Choice of (2) Dessert

*Minimum 10 Guests*

# SET MENU

## DESSERT

### Vanilla Panna Cotta

Raspberry Coulis, Fairy Floss

### Lemon Crème brûlée

Thick Zesty Lemon Custard, Sugar Crust

### Chocolate Brownies

Chocolate Hot Fudge Sauce, Ice Cream

### Individual Pavlova

Berry Compote, Cream

### Cheesecake

Passion Fruit, White Chocolate Shard

### Apple Pie

Warm Vanilla Custard, Ice Cream

### Churros (4)

Chocolate Hot Fudge Sauce, Ice Cream

### Chocolate Mousse

Wafers, Cream

### Lemon Meringue

Cream



**2 course - \$47 per person**

Choice of (2) Entree

Choice of (2) Main

*Minimum 10 Guests*

**3 course - \$63 per person**

Choice of (2) Entree

Choice of (3) Main

Choice of (2) Dessert

*Minimum 10 Guests*







# COCKTAIL PLATTERS

**EACH PLATTER SERVES 5-6 PEOPLE**

**Sliders | \$95**

Beef Patty, Mustard, Ketchup, Pickle, Onion, Cheese

**Chicken Lovers | \$95**

Grilled Chicken Skewers, Southern Fried Chicken Tenders, Chipotle Aioli

**Yum Cha | \$85**

Spring Rolls, Samosas, Dim Sims, Sweet Chilli & Soy Sauce

**Gourmet Pastries | \$85**

Pies, Pasties, Sausage Rolls, Tomato Sauce

**Seafood Duo | \$105**

Panko Prawns, Salt n Pepper Calamari, Aioli

**Fresh'O | \$85**

Fresh Mixed Selection of Sandwiches & Wraps

**House made Pizzas | \$95**

Chef's Selection of Mini Pizzas

**Vego | \$85**

Arrancini - Pumpkin, Feta, Sundried Tomatoes, Crème Fraîche & Balsamic  
Bruschetta - Tomato, Onion, Basil, Feta & Balsamic

**Grazing | \$155**

Charcuterie, Cheeses, Dips, Antipasti, Crackers

# BEVERAGE PACKAGES

## BASE DRINKS

Choice of (3) Tap Beers/Cider,  
House Wines & Soft Drinks

\$32 for 2 Hours

\$38 for 3 Hours

\$15 for Each Extra Hour

## BETTER DRINKS

Choice of all Tap Beers,  
Wines, Base Spirits,  
Soft Drinks & Coffee

\$45 for 2 Hours

\$60 for 3 Hours

\$25 for Each Extra Hour

## BAR TAB

Only pay for what you & your  
guests consume

## SUBSIDISED BAR TAB

Guests pay a reduced price  
per drink & the balance is  
charged to your tab

## PRIVATE BAR

Impress your guests with our  
bar set up & your own  
personal bartender.

Available for Alfresco or  
Courtyard bookings only.

\$300 for 3 hours

\$400 for 4 hours

Drinks not included in pricing.





# KIDS PARTY PACKAGE

**\$200 (up to 8 kids)  
\$25 for every child after that**

## **Includes:**

- Alfresco space and exclusive access to playground for 2.5 hours
- Themed decorations
- 1 Game (adult supervision required)
- 1 Party food platter
- 1 Dessert platter
- 2 Jugs of soft drink
- 1 Jug of juice
- Party bag for each child to take home (one small toy & some lollies)

## **Themes (choice of one):**

- Rainbow Unicorn
- Aussie Animals
- Peace, Love & Daisies
- Lego Master



# TERMS & CONDITIONS

## **TENTATIVE BOOKINGS**

We will hold a tentative booking for a maximum of 7 days. If no contact is made within the 7 day period, the space will become available to other interested parties.

## **BOOKING CONFIRMATION & DEPOSIT**

A deposit of \$100 per event is required & must be made to secure the booking.

## **CANCELLATIONS**

In the unfortunate instance of a cancellation deposits will be refunded if given 30 days notice prior to the function date. For bookings cancelled or made within the 30 day cancellation period, the deposit is automatically non-refundable.

## **CATERING & MENU SELECTION**

Food & Beverage selection must be confirmed with the Manager at least 7 days prior to the Event.

## **DIETARY REQUIREMENTS**

As confirmed with the Manager, all dietary requirements must be made at least 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged an additional amount.

## **DAMAGES**

Please note, you are financially responsible for any damage sustained to hotel property or fittings during the event.

## **NOISE RESTRICTIONS**

Apply in all areas of the hotel. Bands of four or more people are not permitted in the hotel. All Music will conclude no later than midnight.

## **CAKEAGE**

There is no fee if you are happy to cut and serve the cake to your guests. We provide side plates, spoons & utensils. Alternatively, cakeage applies if you wish for the kitchen to cut, garnish & serve at \$3 per person.