

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

ALFRESCO

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

Capacity: Seated (60) | Cocktail (150)





DINING AREA

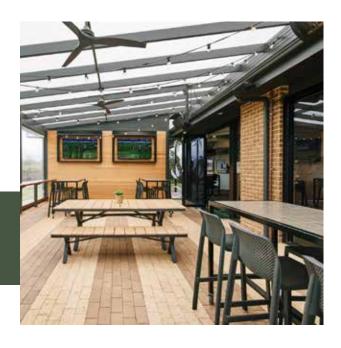
Monday - Thursday (min) Spend \$2,000 Friday - Sunday (min) Spend \$3,000

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 CocktailChiffonade 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

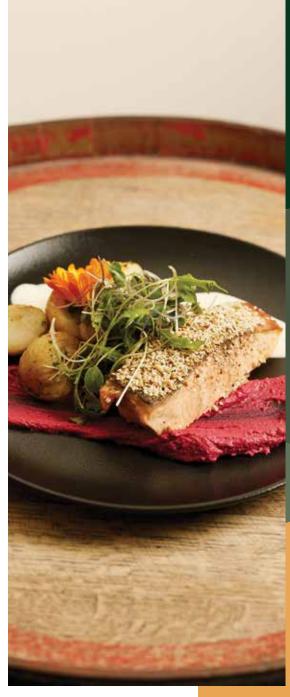
Southern Fried Chicken Tenders

Chips, Salad, Aioli

Pork Porterhouse

Duck Fat Potatoes, Apple Compote, Jus





2 course - \$47 per personChoice 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 BrowniesChocolate Hot Fudge Sauce, Ice Cream

Individual PavlovaBerry Compote, Cream

CheesecakePassion Fruit, White Chocolate Shard

Apple PieWarm Vanilla Custard, Ice Cream

Churros (4) Chocolate Hot Fudge Sauce, Ice Cream

Chocolate Mousse Wafers, Cream

Lemon Meringue Cream

2 course - \$47 per personChoice 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.

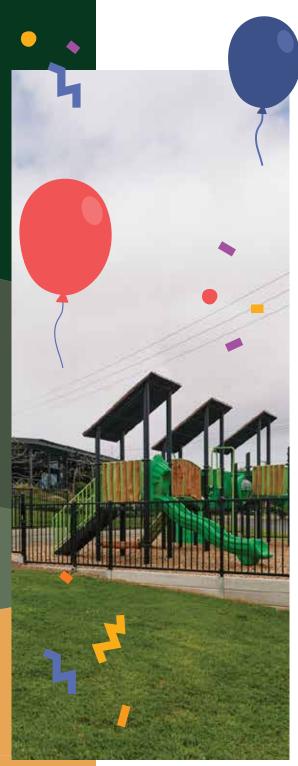
Available for Alfresco or Courtyard bookings only.

\$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.