



HUSKISSON
HOTEL

2020 FUNCTION COMPENDIUM



The HuskiSSon Hotel is as much a part of Jervis Bay as the famous white sand beaches. The iconic hotel opened its doors in 1932 and recent major renovations have seen the building take on a mix of modern and heritage characteristics. Located at the end of the street with unparalleled views overlooking the bay, The HuskiSSon Hotel has been a landmark destination for almost 100 years and has remained at the centre of local social life. The hotel oozes style and is the perfect location for a relaxed catch-up or your next intimate gathering or large function.

EVENT AREAS

COURTYARD

The Courtyard is a fully covered outdoor dining space, located on the southern side of the hotel. This is a versatile space and can be configured for either a stand-up cocktail style event or a casual dining experience (this will depend on your minimum numbers). To book this area exclusively, please see minimum spends below;

FULL COURTYARD

\$3000 - Low Season (May-August)

\$5000 - High Season (September-April)

**** Exclusion dates/days are: Mother's Day, Easter Long Weekend, Anzac Day, December 26th through until January 31st*

HALF COURTYARD

\$1500 - Low Season (May-August)

\$3000 - High Season (September-April)

**** Exclusion dates/days are: Mother's Day, Easter Long Weekend, Anzac Day, December 26th through until January 31st*

SUNROOM

(Located next to our Brasserie)

\$2000 - Low and High Season (maximum of 40 guests)

**** Exclusion dates/days are: Mother's Day, Easter Long Weekend, Anzac Day, December 26th through until January 31st*

FACILITIES AT THE HUSKISSON HOTEL

- ✓ Function Room (located next to the main bar)
- ✓ Sun Room (located near Brasserie)
- ✓ Courtyard
- ✓ Complimentary on-site parking
- ✓ Brasserie & bar
- ✓ TAB & gaming facilities
- ✓ Complimentary Wi-Fi



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MENU OPTIONS

BREAKFAST

PLATED BREAKFAST

\$35 per person

Minimum of 50 pax required

Presented to the table

Juice, fruit platters, yoghurt cups, assorted danishes served with Alpine berry jams

Presented to the individual

The Huskisson Big Breakfast

Free-range eggs (scrambled and poached served alternately) with streaky bacon, field mushroom, baby spinach, cherry tomatoes, chipolatas, hashbrown and Sonoma sourdough

**** Breakfast served with a brewed coffee and tea station ****

PLATTERS - MINIMUM SPEND OF \$800

Aussie Platter

\$68

Cocktail pies, sausage rolls, & pasties served with bbq and tomato sauce

Asian Platter

\$68

Cocktail spring rolls, curry puffs & dim sim with sweet chilli and sweet soy sauce

Cold Seafood Platter

\$95

Jim Wilde Oysters, cooked tiger prawns and smoked salmon with caper lime aioli

Hot Seafood Platter

\$95

Beer battered flathead tails, salt and pepper squid, charcoal crusted prawns with caper lime aioli

Sliders

\$80

Beef Burgers with red pepper relish

Pulled pork with apple slaw

Falafel with rocket and tzatziki

Turkish

\$80

Chicken and Beef kebabs, falafel with hummus, tzatziki and Turkish bread

Antipasto Platter

\$80

Gourmet olives, Tilba cheese selection, cured meats, dips and baccos flatbread

Salads (large bowl)

\$35

Caesar Salad

Greek Salad

Garden Salad



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PLATED ALTERNATE DROP MENU

2 COURSE MENU - \$45 PER PERSON

Entrée & Main OR Main & Dessert

3 COURSE MENU - \$58 PER PERSON

ENTREES

Choose two to be served alternately

- Sesame chicken on a noodle salad with ginger, shallots and soy
- Traditional Caesar salad with baby cos, bacon, croutons & shaved grana padano
- Roasted chicken, asparagus and pine nut salad with pukara chilli olive oil dressing
- Char grilled chicken and green papaya salad
- Roasted chicken tenderloins with ratatouille and herbed rocket salad
- Twice cooked pork belly, apple and onion salad with an apple cider reduction
- Beef Carpaccio with herb salad and smoked tomato salsa
- Thai beef salad with red chili and bean sprout salad
- Moroccan beef or lamb kebab on eggplant salad and tabouleh
- Smoked Atlantic salmon with a prawn salad and olive crouton
- Tasmanian smoked salmon on potato and avocado tian with sweet dill mayonnaise
- Freshwater prawn and avocado salad with lemon lime aioli
- Seared prawns with Tuscan caponata and lime hollandaise
- Salt and black pepper calamari with rocket and red pepper salad and remoulade sauce
- Mediterranean vegetable stack with warm goats cheese and rocket salad
- Pumpkin and ricotta ravioli tossed in tomato fondue and grana padano shavings
- Goat's cheese, asparagus, pea and pancetta salad

MAINS

Choose two to be served alternately

Poultry

- Corn fed chicken breast with mushroom risotto, Dutch carrot and butter asparagus polonaise
- Corn fed chicken roasted with thyme, seasonal vegetables and lyonnaise potatoes
- Chicken breast saltimbocca on Paris mash with beans and Napoli sauce
- Moroccan chicken with butternut pumpkin and pesto risotto and chermoula yoghurt

Beef and Veal

- Angus grilled beef tenderloin with cheese and tomato gratin, parisienne potatoes, green beans and shallot sauce
- Char grilled beef fillet on potato rosti with balsamic tomatoes, carrot puree, broccolini and choron sauce
- Angus beef fillet on fondant potato, asparagus, confit tomato and béarnaise sauce
- Angus beef fillet with herbed smashed chat potatoes, field mushroom ragout, broccolini and pan juices
- Herb crusted veal with asparagus, potato pave, Dutch carrots and hollandaise sauce



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Lamb

- Rack of lamb on boulangere potatoes, asparagus, caramelised pumpkin and honey with a mustard grain cream
- BBQ lamb rump, couscous salad, green beans and balsamic onion with red wine jus
- Roasted lamb rump, grilled kumara with braised spring onions, rosemary jus and baba ghanoush
- Junee lamb rack with ratatouille, boulangere potato and rosemary red wine jus

Seafood

- Gremolata crusted market fish with saffron potato, asparagus, carrot puree and garlic cream
- Seared fillet of wild barramundi with roasted chat potatoes, almond beans, pumpkin wedge and saffron cream
- Pan fried Market fish with lime, Moroccan spiced vegetable, onion and potato crush
- Pan roasted Market fish on Asian greens with coriander potatoes, ginger, shallots and soy
- Roasted salmon on pumpkin disk with asparagus spinach salad and lime dressing

Vegetarian

- Grilled field mushrooms, roasted pepper, sautéed onions and brie cheese with rocket salad
- Middle Eastern vegetables with couscous and caramelised onions

DESSERT

Choose two to be served alternately

- Lemon and lime tart with raspberry coulis and mango ice cream
- Warm sticky date pudding with butterscotch sauce and chocolate shard
- Orange and poppy seed cake with citrus glaze and vanilla ice cream
- Australian cheese plate with lavosh and quince paste
- Chocolate mud cake with Kahlua cream
- Baked apple crumble with Chantilly cream
- New York cheesecake with passionfruit coulis and Persian fairy floss
- Mars bar cheesecake with mint chips and vanilla ice cream
- Individual seasonal fruit plate with ice cream
- Red velvet cake with mixed berry coulis

You have the option to add on canapes to your alternate drop dinner for \$8 per person - chefs selection

Table linen (table cloths only) supplied with alternate drop functions

Pre-dinner bread roll provided with alternate drop functions

ALL DAY A LA CARTE MENU

If you can't go past one of our delicious chicken schnitzels or the classic fish and chips from our ALL DAY menu, you have the option to 2 select ONE or TWO dishes to be served at your event. Prices will be as per menu (please note, if red meat is one of your selections, the cooking temperature will be all MEDIUM)



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BEVERAGES

Subject to conditions

- OPTION 1 3 HOUR STANDARD PACKAGE \$40 PER PERSON
Chain of Fire Brut
Chain of Fire Semillon Sauvignon Blanc
Chain of Fire Chardonnay
Chain of Fire Shiraz Cabernet
Carlton Draught, XXXX Gold, VB, Tooheys New, Tooheys Old, Husky Lager, Iron Jack Full
Strength, James Boags Light Stubbies
Softdrinks & Juice
- OPTION 2 3 HOUR PREMIUM PACKAGE \$70 PER PERSON
All Wine
All Tap & Bottled Beer
Basic Spirits
Softdrinks & Juice
- OPTION 3 3 HOUR DELUXE PACKAGE \$99 PER PERSON
Full Bar including cocktails
- OPTION 4 - Bar Tab to a specified amount
- ADDITION COCKTAIL ON ARRIVAL \$15 PER PERSON
Ask us about creating your own special cocktail with your favourite ingredients

Any further enquiries, please email BOOKINGS@HUSKISSONHOTEL.COM.AU,
and our events coordinator will respond at their earliest convenience.



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FUNCTION CONTRACT

NAME: _____

ADDRESS: _____

PHONE: _____

The Huskisson Hotel is **TENTATIVELY** holding the following space and/or event for your upcoming function:

EVENT NAME: _____

DATE OF EVENT: _____

TYPE OF EVENT: _____

NUMBER OF GUESTS: _____

EVENT LOCATION (please circle): SUN ROOM / COURTYARD FULL / COURTYARD HALF

TIME OF EVENT: _____

FOOD & BEVERAGE SELECTIONS: _____

ANY SPECIAL DIETARY REQUIREMENTS: _____



ESTINATED TOTAL COST: _____

INITIAL DEPOSIT REQUIRED: A 50% deposit is required to secure your event

PAYMENT:

Please provide credit card details below:

Name on Card: _____

Card Number: _____

Expiry Date: _____

EVENT CONDITIONS:

Final numbers and dietary requirements **MUST** be provided within 72 hours of your function date

Your function is **NOT CONFIRMED** until we receive a 50% deposit

If you wish to cancel your event;

- 0-14 days prior to your function date - no refund will be provided
- 14-30 days prior to your function date - 50% of your deposit will be refunded
- 30 + days to your function date - full deposit refunded

To confirm the above arrangements, please sign and return this contract along with your deposit.

Prior to your event, I will be contacting you to finalise details, confirm all requirements and process final payment.

Sincerely,

The Huskisson Hotel

*I have read the 'Functions Contract'
and Agree to the specifications stated.*

NAME

SIGNATURE

DATE