



FUNCTIONS

The Doncaster Hotel boasts one of Sydney's newest and most impressive Function venues. The fully renovated building is situated minutes from Randwick Racecourse, and blends an intimate and sophisticated design into one of Sydney's largest Hotel venues. Fireplaces, sandstone columns, leather armchairs, ambient lighting and rich timber paneling are but some of the many features that make the Hotel well worth the visit. Ornate glass windows, landscaped gardens and the original retro-style elevator running up the middle of the Hotel highlight the effort that has gone into retaining the heritage-listed qualities of this beautiful building while transforming the entire Hotel into a modern and popular venue. Multiple Function Rooms, including double-sided fireplace, common lounge foyer and two balconies, are available for your inspection. Each room consists of booth or stool seating, large plasma screen and antique Chinese sideboard for food service. A fully staffed bar and bathroom facilities are metres from each room.

ROOM HIRE CHARGES

Inclusive:

- Staff for food and beverage service to the room for a minimum of 3 hours
- A dedicated functions manager available seven days to organise all aspects of your function (functions manager is available to meet you at the hotel whenever necessary)
- Full private use of booked areas
- Where marked with an asterisk * A private security guard to ensure the safety and security of your guests

Standing Functions (Fingerfood Style):

Number of guests:	Room	Cost	
		AM	PM
10 – 50	Carbine, Tulloch or Bernborough	\$280	\$430*
40 – 100	Phar Lap	\$330	\$480*
	Carbine plus Corridor/Balcony	\$330	\$500*
70 – 130	Tulloch & Bernborough plus Balcony	\$360	\$500*
	Heroic & Phar Lap plus Foyer	\$360	\$500*
	Tulloch plus Corridor	\$360	\$500*
130 – 200	Bernborough & Tulloch plus Corridor	\$420	\$500*
200 plus	Discuss with Functions Manager		

Sit down dinner (or Conference Style):

Please see Functions Manager to discuss room options. Room hire will be included in the package price.

**With all Function bookings food and drinks must be purchased.*



FINGERFOOD MENUS

\$12 per head

3 items from Selection A
2 item from Selection B (or A)

\$16 per head

2 items from Selection A
4 items from Selection B (or A)

\$21 per head

1 item from Selection A
4 items from Selection B (or A)
2 item from Selection C (or A & B)

\$25 per head

3 items from Selection B (or A)
5 items from Selection C (or A & B)

Selection A

Tomato & Basil Bruschetta
Potato Wedges w/ Sour Cream & Sweet Chilli Sauce
Mini Spring Rolls w/ Sweet Chilli Sauce
Beer Battered Fish Pieces w/ Tartare Sauce
Thai Style Money Bags w/ Sweet Chilli Sauce & Soy Sauce
Selection of Open-Faced Baguettes

Selection B

Chicken & Asparagus Vol au Vents
Homestyle Mini Meat Pies w/ Tomato Sauce
Thai Fish Cakes w/ Sweet Chilli Sauce
Diced Chicken Bites w/ Satay Sauce
Rockmelon Pieces wrapped in Prosciutto
Salt & Pepper Calamari w/ Lemon Mayonnaise
Mini Skewers of Chorizo, Capsicum & Olives

Selection C

Smoked Salmon on Mini Toasts w/ Dill & Cream Cheese
Salt & Pepper King Prawns w/ Lemon Mayonnaise
Fresh Local Oyster Platter (Natural & Kilpatrick)
Rare Roast Beef Bites w/ Seeded Mustard & Béarnaise Sauce
Individual Ginger & Coriander King Prawns
Duck Pancakes w/ Cucumber, Shallots & Hoisin Sauce
Marinated Tandoori Lamb Bites w/ Cucumber Raita
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi

A selection of personal desserts are available at a cost of \$3.50 per head.
Individual cheese and fruit platters are available at a cost of \$55 per platter.



SIT DOWN MENU

All meals are served with a dinner roll

PLEASE SEE FUNCTIONS MANAGER TO DISCUSS PRICING

Entrée

Hokkien Noodles (Chicken or Vegetarian)
Spicy Thai Beef Salad
Moroccan Lamb and Avocado Salad
Herb and Garlic King Prawn Spaghetti
Half Dozen Oysters (Natural or Kilpatrick)
Tomato and Basil Bruschetta
Salt and Pepper Seafood Salad w/ Lime Mayonnaise
Chicken Caesar Salad

Main

Eye Fillet Steak w/ Bearnaise or Mushroom served w/ Chips
Beer Battered Fish and Chips
Beef and Mushroom Pie served w/ Chips
Crumbed Chicken Parmagiana served w/ Chips
Crumbed Lamb Cutlets w/ Mash and Gravy
Bangers and Mash w/ Onion Gravy
Grilled Lemon Sole w/ Capers and Butter Sauce
Sword Fish w/ Spicy Salsa served on a Bed of Salad
Grilled Salmon Fillet w/ Dill and Butter Sauce
Grilled Chicken Fillet w/ Satay Sauce and Steamed Rice

Sides

Chips
Green Salad w/ Balsamic Dressing
Steamed Green Beans w/ Garlic, Oil & Seasoning

Dessert

Sticky Date Pudding
Tiramisu
Lemon Cheesecake
Chocolate Mudcake
Cheese & fruit platter

Coffee

Tea / Coffee (espresso)



BEVERAGE OPTIONS

Sparkling Wine & Champagne

Stony Peak Brut Cuvee	5.5	20
Seppelt Fleur de Lys PNC	6.5	26
Seppelt Salinger		57
Moet Brut Imperial		120

White Wine

Stony Peak Chardonnay	5.5	20
Beelgara Rascals Prayer Sauvignon Blanc		22
Zilzie Selection 23 Sauvignon Blanc		23
Peter Lehmann Semillon		24
Angel Cove Marlborough Sauvignon Blanc		24
Tulloch Verdelho		26
Penfolds Koonunga Hill Sem Sauv Blanc	6.5	26
Whippersnapper WA White		26
Matua Valley Hawkes Bay Sauvignon Blanc	7.5	29
Ingolby Chardonnay	7.5	30
Secret Stone Marlborough Sauv Blanc	7.5	31
Wynns Coonawarra Chardonnay		32
Penfolds Thomas Hyland Chardonnay		33
Leo Buring Clare Valley Riesling		34
Devils Lair Dancing With the Devil Sauvignon Blanc Chenin Blanc		37

Red Wine

Stony Peak Shiraz Cabernet	5.5	20
Beelgara Rascals Prayer Shiraz		22
Zilzie Selection 23 Cabernet Merlot		23
Rosemount Twilight Harvest Shiraz		24
Seppelt Aerins Heathcote GSM		26
Penfolds Koonunga Hill Cabernet Merlot	6.5	26
Whippersnapper WA Red		26
Gramps Shiraz		29
Ingolby McLaren Vale Cabernet Sauv	7.5	30
Secret Stone Marlborough Pinot Noir	7.5	32
Wynns Coonawarra Shiraz	7.5	32
Penfolds Thomas Hyland Shiraz		33
Metala Langhorne Creek Shiraz Cabernet Sauvignon		35
Wynns The Gables Cabernet Shiraz		37
Pepperjack Barossa Valley Cabernet Sauvignon		42
Wolf Blass Grey Label Shiraz		65

Rose

Annies Lane Rose		31
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Alternatively, we are able to stock a variety of wines from the range on display in our Bottleshop. Prices will be set by management and start from the above prices. All wines sold over the bar for private Functions attract a mark up similar to our Wine List wines. Bottles of wine must be purchased and taken from the bar – staff will not pour glasses from wine purchased by the bottle.

- The bar carries a wide selection of **spirits**, ranging in price from our house spirits (\$6.60), through to our top shelf spirits (\$8.30).
- Post-mix **soft drinks** are available at \$3.60 per schooner, and fresh juices at \$3.80. Jugs of iced water are available free of charge.
- **Pre-mixed drinks** (Smirnoff Ice, Jim Beam & Cola etc) are available at a cost of \$10.20-\$11.70 per bottle.
- A limited selection of **cocktails** is available on request. Please see the Functions Manager for further details.
- **Tap beer** (Victoria Bitter, Tooheys New, Carlton Draught, Cascade Premium Light, Pure Blonde, Stella Artois) is available, with full strength standard local beer priced at \$4.90 per schooner. Bottled beer ranges from \$4.80 for light beer through to \$7.80 for imported beer (Corona, Heineken, etc).

Drink Service Options

- Bar Tabs may be run – with a specified limit or particular list of beverages available.
- Tray service is provided to rooms for 3 hours during the Function (or longer by negotiation).
- Guests are welcome to pay for their own drinks from the bar,
- Please discuss any beverage requirements with our Functions Manager.



PLEASE SEE FUNCTIONS MANAGER TO DISCUSS PRICING

BREAKFAST OPTIONS

Continental Breakfast

BUFFET STYLE

Selection of pastries, danishes and fresh seasonal fruit.
Served with fresh juice, tea and coffee.
(Upgrade to Cappuccino-style coffee).

Hot Breakfast

BUFFET STYLE

Bacon, eggs, sausages, toast and fresh seasonal fruit.
Served with fresh juice, tea and coffee.
(Upgrade to Cappuccino-style coffee).

MORNING OR AFTERNOON TEA OPTIONS

Self serve tea and coffee and a small selection of fresh muffins, sandwiches, pastries or biscuits.

Espresso tea and coffee and a large selection of fresh muffins, pastries, sandwiches or biscuits, together with a seasonal fresh fruit and cheese platter.

Lunch options can be chosen from any of the menus on the preceding pages.

ADDITIONAL COSTS & DETAILS

- At the Function's Manager's discretion, for any Function it may be deemed necessary to employ further security. In this instance, all decisions will be discussed prior to confirmation of the Function. Costs may be passed on to customers in this circumstance.
- Bar closing times for Functions must be negotiated with the Functions Manager prior to the evening. The Hotel trades to midnight.
- Once you have confirmed your Function, Room Hire must be paid within 7 days to secure your booking. Confirmation of numbers must be made 7 working days prior to the Function. Charges will be based on the guaranteed numbers or the final head count, whichever is greater. All cancellations of bookings must be made within 14 working days notice.
- Payment can be made by most major credit cards, EFTPOS, cash or cheque. **Full payment must be made by the end of the night.** All prices are subject to change without notice.
- The Hotel reserves the right to refuse entry to any persons deemed intoxicated, inappropriately dressed, unable to produce acceptable ID, or those behaving in an offensive manner.
- Music and decorating options, if required, can be discussed with the Function Manager on request. Balloons and helium (blown up and tied with ribbon) are available at \$1.50 per balloon.
- Some audio visual equipment is available for use at all times, while additional equipment may be hired. Each room has a large plasma screen mounted to the wall, and self operating air-conditioning and light-dimming controls.
- A refundable bond of \$500 is payable for all Functions the age of 25 and under and \$1000 for all 18th birthday functions. Bond will be refunded except in circumstances of unreasonable damage or misbehavior by guests.