

# The DOG EST. 1930 Functions

*Thank you for considering The DOG Hotel for your next function.*

From intimate dining to large parties of up to 1,000 guests, The DOG Hotel Randwick boasts adaptable and welcoming indoor and outdoor spaces that can be tailored to suit your needs.

Engagement Parties  
Birthdays  
Charity Events  
Corporate Events  
Product Launches  
Farewells

Wedding Receptions  
Casual Get-togethers  
Cocktail Parties  
Group Dinners  
Reunions  
Christmas Parties

Specialising in good beer and good food, we offer fresh and delicious canapés, banquet and pub bistro menus, as well as beverage packages featuring craft beer and local & imported wines.

All spaces come with FREE ROOM HIRE and are wheelchair accessible.

Please browse our functions brochure and don't hesitate to discuss any requirements or questions with our dedicated Functions Manager.

Email us at: [functions@doghotel.com.au](mailto:functions@doghotel.com.au)  
Or call us: (02) 9398 2682



# Ground Floor

## LOUNGE



**Capacity**  
40 Seated  
50 Standing

**Features**  
Dining And Banquette Seating  
Large Flat Screen Tv

*Suitable For Formal Dining Or Cocktail/  
Canapé Style Functions*



## THE NOOK

**Capacity**  
23 Seated  
30 Standing

**Features**  
High And Low Tables  
Large Flat Screen Tv

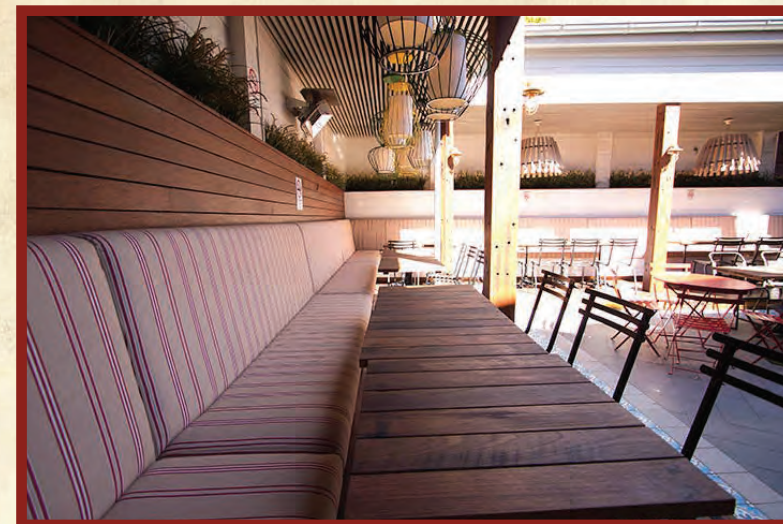
*Suitable For Intimate Group Dining Or  
Small Parties*

*Combine The Lounge & The Nook for groups of up to 70 people*

## BEER GARDEN

**Capacity**  
90 Seated  
120 Standing

**Private Bar**  
Large Flat Screen Tv  
Heaters  
Semi-Undercover



# Level 1

## CHEF'S TABLE



**Capacity**  
30 Seated (22 On Long  
Chef's Table + 8 On  
Surrounding High Bars)  
50 Standing

**Features**  
Elegant High Top Style  
Chef's Table & High Bars

*Suitable For Intimate  
Dining Or Canapes &  
Drinks*



## MUSTARD ROOM



**Capacity**  
42 Seated  
60 Standing

**Features**  
Semi-Private Dining  
Room  
Combination Of Leather  
Banquet Seating And  
Smaller Tables  
Flat Screen Tv  
Fire Place

## SOMMELIER'S TABLE

**Capacity**  
10 Seated  
20 Standing

**Features**  
Semi Private Dining  
Large Flat Screen Lcd Tv  
Fireplace

*Access To Optional Smoking Verandah*



## DINING ROOM

**Capacity**  
30 Seated  
60 Standing

**Features**  
Semi-Private Dining Room

*Access To Optional Smoking  
Verandah*



## VERANDAH



**Capacity**  
25 Seated  
40 Standing

**Features**  
Private Function Space  
Long High Bar Style  
Seating  
Heaters

*The Verandah Be Combined With  
Any Of The Level 1 Spaces For  
Larger Groups.*

# CANAPÉ MENU

Minimum order of each canape item is 20 pieces.

Please have your catering order finalised and paid for two weeks prior to your event.

If you have any questions please don't hesitate to get in touch via email at [functions@doghotel.com](mailto:functions@doghotel.com).  
or phone us on (02) 9398 2682

## HOT \$5 EA

Parmesan Crumbed Artichokes  
& Blue Cheese Dippy V

Mac N Cheese Balls With Cauliflower  
Purée V

Jerk Chicken Skewers With Cucumber  
Lassi Gf, Df On Request

Turkey Sausage Roll With Cranberry  
Compote

Salmon Tartare With Ponzu Dressing In A  
Cucumber Cup Gf, Df

Confit Duck, Onion Jam & Goats Cheese  
Quiche

Smoked Brisket Croquettes With Hot  
Mustard Mayo

Dry-Aged Beef Slider, Melted Cheese,  
Special Burger Sauce, House-Made Pickles  
& Ketchup

Chilli & Coconut Prawns With Cuban Rum  
Caramel Gf, Df

## New! Calzone \$5 Ea

Pepperoni: Fior Di Latte, Basil, Olive &  
Tomato

Chicken: Fior Di Latte, Mushroom, Tomato  
& Jalapeño

Calzone: Spinach, Fior Di Latte, Tomato &  
Ricotta V

Triple Smoked Ham, Fior Di Latte,  
Mozzarella

Pork Sausage: Pork Sausage,  
Gorgonzola, Sage, Tomato & Fior Di Latte

## COLD \$5 EA

Smoked Salmon & Herby Creamed  
Cheese On Grilled Toasts Df On  
Request

Prosciutto, Apple And Speck Tartlet With  
Rocket, Reggiano & Vincotto

Smoked Chicken, Corn & Herby Mayo  
Pillow Sandwiches Df

Smoked Salmon, Cream Cheese, Red  
Onion & Caper Pillow Sandwiches Df  
On Request

Balmain Bay Bug Slider With Southern-

## VEGAN

Tempura Okra, With A Spicy Ranch  
Dressing \$4 Ea, 2 Per Serve

Smoked Pumpkin Arancini \$4 Ea

Asparagus Arancini \$4 Ea

Smoked Tomato Bruschetta, With Basil &  
Balsamic \$5 Ea

## SWEET

Baileys & Espresso Martini Tiramisu Cups (\$6 Ea)

Banoffee Spring Rolls (\$6 Ea)

Pizza Ball Doughnuts (\$4 Ea), Choice Of Jam, Crème, Nutella

## WOOD FIRED PIZZA

Gamberetto, San Marzano Tomato, Fior  
Di Latte, Prawns, Cherry Tomato & Basil  
\$25

Salsiccia, San Marzano Tomato, Fior Di  
Latte, Pork Sausage, Gorgonzola, Sage  
& Chilli \$23

Fun Guy, Fior Di Latte, Taleggio,  
Mushrooms, Parmesan, Truffle Oil &  
Thyme \$20 V

Zucca, Smoked Pumpkin, Pine Nuts,  
Rocket & Prosciutto \$22

Antipasto Boards, Selection Of Cured  
Meats, Pickled Cauliflower, Stracciatella  
Di Bufala & Herbed Flat Bread \$25/  
Board

## HOT \$4 EA

Cheeseburger Spring Rolls (2 Per Serve)

Leek And Potato Croquettes With Smoked  
Aioli V

Beetroot And Goats Cheese Arancini V

Vegetable Spring Rolls With Hot And Sour  
Dippy Vegan, Df (2 Per Serve)

Buttermilk Chicken Riblets Gf

Battered Corn Dogs With House-Made  
Bbq Sauce Gf

Pea Soup, Lemon Baked Ricotta & Crispy  
Onions V,Gf

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

# CANAPÉ PACKAGE

## PACKAGE 1

\$19 Per Person

Beef Pie

Cured Salmon Bruschetta, Brie  
Cheese, Fried Capers W Vincotto Gf  
& Df On Request

Vegetarian Rice Paper Rolls Vegan,  
Gf, Df

Jerk Chicken Skewer Gf, Df On  
Request

Buttermilk Chicken Riblets (Gf)

## SWEET \$6 EA

Baileys & Espresso Martini Tiramisu Cups (\$6 Ea)

Banoffee Spring Rolls (\$6 Ea)

Pizza Ball Doughnuts (\$4 Ea), Choice Of Jam, Crème, Nutella

## PACKAGE 2

\$29 Per Person

Mac N Cheese Balls, With Cauliflower  
Purée V

Cheeseburger Spring Rolls

Smoked Chicken, Corn & Herby Mayo  
Pillow Sandwiches Df

Leek & Potato Croquettes With  
Smoked Aioli

Pulled Beef Brisket Slider With Slaw  
& Aioli

Assorted Gourmet Pies

Beetroot And Goats Cheese Arancini  
V

## PACKAGE 3

\$45 Per Person

Beetroot & Goats Cheese  
Arancini V

Buttermilk Chicken Riblets Gf

Vegetarian Rice Paper Rolls Hot  
And Sour Dippy Vegan, Gf, Df

Smoked Salmon, Brie & Caper  
Pillow Sandwich, With Spinach  
And Red Onion Df On Request

Leek And Potato Croquettes With  
Smoked Aioli V

Cheeseburger Spring Rolls

Dry Aged Beef Slider, Melted  
Cheese, Pickles, Ketchup &  
Burger Sauce

Smoked Beef Brisket Croquettes  
With Hot Mustard Mayo

Chilli & Coconut Prawns With  
Cuban Rum Caramel Gf, Df

Jerk Chicken Skewers Gf, Df On  
Request

## PACKAGE 4

\$60 Per Person

Natural Oysters With Mignonette  
Gf, Df

Paprika Spiced Calamari With  
Hummus Gf

Assorted Sliders:

Beef, Cheese Pickles Onions  
Ketchup & Burger Sauce

Southern Fried Chicken,  
American Cheddar, Avocado  
Salsa & Chipotle Mayo

Spiced Pulled Pork, Swiss  
Cheese, Slaw & Pickles

Assorted Gourmet Pies: Chicken,  
Beef, Pepper Beef

Beetroot And Goats Cheese  
Arancini V

Assorted Pillow Sandwiches

Smoked Salmon, Brie &  
Caper, With Spinach & Red  
Onion Df On Request

Smoked Chicken, Corn &  
Herby Mayo Df

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# BANQUET MENU

## \$40 PER PERSON

Available For Groups Of 15 Or More.

Add A Dessert For \$10 Pp

Bread

Salt & Pepper Chilli Squid Gf

Twice Cooked Baby Back Lamb Ribs Gf

Black Truffle Pappardelle V

Greens

Roast Chicken (From The Rotisserie) Gf

Hanger Steak Gf

## \$65 PER PERSON

Available For Groups Of 20 Or More.

Add A Dessert For \$10 Pp

Bread

Oysters Gf

Salt & Pepper Chilli Squid Gf

Buttermilk Chicken Riblets

Confit Duck Salad Gf

Green Pea & Asparagus Risotto Gf

Roast Chicken (From The Rotisserie) Gf

Lamb Shoulder (From The Rotisserie) Gf

Crispy Skin Atlantic Salmon Gf

Crisp Green Leaves V

Greens V

## \$90 PER PERSON

Available For Groups Of 20 Or More

Bread

Grilled Prawns With Charred Lime Gf

Salt & Pepper Chilli Squid Gf

Oysters Natural With Mignonette Gf

Black Truffle Pappardelle V

Nocoise Salad Gf

Roast Chicken (From The Rotisserie) Gf

Crispy Pork Belly (From The Rotisserie)

Aged Rib Eye Steak

Lamb Shoulder (From The Rotisserie)

Crisp Green Leaves V

Daily Greens V

Fondant/Cherry & Almond Clafoutis (Alternate

Drop)



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# FUNCTION BOOKING FORM

Company / Organisation (if applicable): \_\_\_\_\_  
\_\_\_\_\_

Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Event date: \_\_\_\_\_

Event room (please circle):

- Lounge
- The Nook
- Beer Garden
- Verandah
- Chef's Table
- Sommelier's Table
- Mustard Room
- Dining Room

Minimum Spend: \$ \_\_\_\_\_ -OR- Room Hire: \$ \_\_\_\_\_

Event Name: \_\_\_\_\_

Event Time: Start: \_\_\_\_\_ Finish: \_\_\_\_\_

Number of guests: Adults: \_\_\_\_\_ Children: \_\_\_\_\_

Catering required: Yes / No

Do you have any dietary requirements? Y/N. Please Describe: \_\_\_\_\_  
\_\_\_\_\_

Bar (please circle):

Guests pay their own

Bar tab

If you have any questions please contact us on 02 9398 2682 or email  
functions@doghotel.com.au

I/We acknowledge that I have read and understand the Terms and Conditions of the booking. I hereby consent The DOG Hotel to charge for a \$300 deposit to secure the function.

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

CREDIT CARD TYPE: (Please Circle)

Visa MasterCard Amex

Card number: \_\_\_\_\_

Expiry \_\_\_\_/\_\_\_\_ CCV \_\_\_\_

Signature required \_\_\_\_\_

Date \_\_\_\_\_

BANK DEPOSIT DETAILS:

Name: Good Beer Company BSB: 082 330 Account Number: 4153 81431  
Please use your full name as reference and email confirmation of transfer to  
functions@doghotel.com.au.

**TERMS & CONDITIONS:** To secure your function, a completed booking form is required. Function bookings are only confirmed upon receipt. Management reserves all rights to reallocate or book the space/s available if the booking has not yet been confirmed. Care will be taken to allow tentative bookings time to confirm.

A minimum spend may apply as advised by your Event Manager. The minimum spend cannot be used for takeaway drinks sales, or be redeemed on any date apart from your event date. Cancellation within 14 days of the function booking will result in loss of the deposit in full. The deposit cannot be put towards food and beverage orders and will be refunded within 7 days of your event, subject to breakages and minimum spend requirements. All catering requirements and payments are required 2 weeks in advance of your function and are non-refundable. A cake-age fee of \$3.50 per person may apply. All bar tabs must be prepaid. Payment is accepted via credit card, online transfer and in cash. Banking details are as above. The Dog Hotel requires notice if minors will be present at the event. Our staff are under strict instruction from the Licensee regarding the Responsible Service of Alcohol, and patrons may be asked to leave if there are signs of intoxication. Security is required for all 18th Birthdays at the cost of the patron.

I hereby accept the Terms & Conditions.

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_