

The DOG

★ EST.1930 ★

Functions at The DOG

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

Wedding Reception
Casual Get-togethers
Cocktail Parties
Group Dinners

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.

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
Or call us: 9398 2682

All of our spaces are wheelchair accessible.





LOUNGE

CAPACITY

40 seated
50 standing

FEATURES

Dining and banquette seating
LCD Monitor

*Suitable for formal dining or cocktail/
canapé style functions*



THE NOOK

CAPACITY

23 seated
30 standing

FEATURES

High and low tables
LCD Monitor

*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

FEATURES

Exclusive bar
iPod capabilities
LCD Monitor

Suitable for alfresco dining or cocktail/canapé style functions,. Please note the Beer Garden closes at 10 pm.

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.*

Level 1 of The DOG features adaptable spaces, suitable for groups of 20 to 200

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

Level 1 of The DOG features adaptable spaces, suitable for groups of 20 to 200

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





DOGHOTEL.COM.AU

THE FINER DETAILS

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.au or phone us on (02) 9398 2682

COLD \$4 EA

Roast capsicum, basil & bocconcini roloto V, GF, DF on request, Vegan on request

Butternut and thyme crostini with black olive crumb V, DF

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

Buttermilk "hot" chicken wings with Tommy gun sauce GF

Battered corn dogs with house-made BBQ sauce GF

Pea soup, lemon baked ricotta & crispy onions V,GF

CANAPÉ MENU

HOT \$5 EA

Parmesan crumbed artichokes & blue cheese dippy V

Mac M Cheese Balls with cauliflower puree V

Beef mini pie with a mushy pea floater

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, DOG special burger sauce, house-made pickles & ketchup

Chilli & coconut prawns with Cuban rum caramel GF, DF

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-spiced mayo, fragrant herbs

King tiger prawns with crying tiger dippy GF, DF

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

Polenta Crouton, Avocado Salsa \$5 ea

SUBSTANTIALS \$8 EA

Spanish paella with smoked chipolate mayo, coriander & lime GF

Beer battered fish & chips with lemon & tartare DF

Roast pork belly, crispy baby potatoes, apple & speck compote with sage jus GF, DF

Butter chicken curry with jasmine rice, coriander & crispy onions GF

Spiced calamari on corn, rocket & chorizo salad with lemon hummus GF, DF

SWEET \$6 EA

Baileys & espresso martini tiramisu cups

Banoffee spring rolls

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

CANAPÉ PACKAGES

Minimum group size is 20

PACKAGE 1	PACKAGE 3	PACKAGE 4
<p>\$19 per person</p> <p>Beef Pie</p> <p>Cured Salmon Bruschetta, Brie Cheese, Fried Capers w vincotto GF & DF on request</p> <p>Vegetarian Rice Paper Rolls Vegan, GF, DF</p> <p>Jerk Chicken Skewer GF, DF on request</p> <p>Buttermilk Chicken Wings (GF)</p>	<p>\$45 per person</p> <p>Beetroot & goats Cheese Arancini V</p> <p>Buttermilk "hot" chicken wings with Tommy gun sauce GF</p> <p>Vegetarian Rice Paper Rolls hot and sour dippy Vegan, GF, DF</p> <p>Smoked Salmon, Brie & Caper Pillow Sandwich, with Spinach and red onion DF on request</p>	<p>\$60 per person</p> <p>Natural Oysters with Mignonette GF, DF</p> <p>Paprika Spiced Calamari with Hummus GF</p> <p>Assorted Sliders:</p> <p>Beef, cheese pickles Onions Ketchup & Burger Sauce</p> <p>Southern Fried Chicken, American Cheddar, Avocado Salsa & Chipotle Mayo</p> <p>Spiced Pulled Pork, Swiss Cheese, Slaw & Pickles</p>
<h2>PACKAGE 2</h2>	<p>Leek and potato croquettes with smoked aioli V</p>	<p>Assorted Gourmet Sliders:</p> <p>Beef, cheese pickles Onions Ketchup & Burger Sauce</p> <p>Southern Fried Chicken, American Cheddar, Avocado Salsa & Chipotle Mayo</p> <p>Spiced Pulled Pork, Swiss Cheese, Slaw & Pickles</p>
<p>\$29 per person</p> <p>Mac N Cheese Balls, with cauliflower Puree V</p> <p>Cheeseburger Spring Rolls</p> <p>Smoked Chicken, Corn & Herby mayo Pillow Sandwiches DF</p> <p>Leek & Potato Croquettes with Smoked Aioli</p> <p>Pulled Beef Brisket Slider with Slaw & Aioli</p> <p>Assorted Gourmet Pies</p> <p>Beetroot and goats cheese arancini V</p>	<p>Cheeseburger Spring Rolls</p> <p>Dry Aged Beef Slider, Melted Cheese, Pickles, Ketchup & Burger Sauce</p> <p>Smoked Beef Brisket Croquettes with Hot mustard Mayo</p> <p>Chilli & Coconut Prawns with Cuban Rum caramel GF, DF</p> <p>Jerk Chicken Skewers GF, DF on request</p>	<p>Assorted Gourmet Pies: Chicken, Beef, Pepper Beef</p> <p>Beetroot and goats cheese arancini V</p> <p>Assorted Pillow Sandwiches</p> <p>Smoked Salmon, Brie & Caper, with Spinach & red onion DF on request</p> <p>Smoked Chicken, Corn & Herby mayo DF</p> <p>Heirloom Tomato, Bocconcini & Basil w Vincotto V, DF & Vegan on request</p>
<p>SWEET \$6 EA</p>		<p>Chilli & Coconut Prawns with Cuban Rum caramel GF, DF</p> <p>Jerk Chicken Skewers GF, DF on request</p>
<p>Baileys & espresso martini tiramisu cups</p> <p>Banoffee spring rolls</p>	<p>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.au or phone us on (02) 9699 6001</p>	

GF: Gluten Free

DF: Dairy Free

V: Vegetarian



BANQUET MENU

\$40 PER PERSON

available for groups of 15 or more. Add a dessert for \$8 pp

Bread

Grilled prawns with charred lime gf

Kangaroo skewers gf

Pumpkin gnocchi

Greens gf, v

Jerk chicken with grilled corn, mushy peas & jus with roasted potato gf

Hanger steak gf



\$65 PER PERSON

available for groups of 10 or more. Add a dessert for \$10 pp

Bread

Grilled prawns with charred lime gf

Fried calamari

Smoked pumpkin salad

Mussels sauted with chilli, garlic, onion, butter cream & herbs gf on request

Oysters natural with mignonette gf

Jerk chicken with grilled corn, mushy peas & jus with roasted potato gf

Lamb rump, broad bean puree, grilled asparagus & pomegranate jus

Oven baked blue eyed cod fillet, fondant potato & pumpkin puree

Crisp green leaves, greens v



\$90 PER PERSON

available for groups of 20 or more

Bread

Grilled prawns with charred lime gf

Oysters natural with mignonette gf

Fried calamari

Pumpkin gnocchi

Smoked pumpkin salad

Jerk chicken with grilled corn, mushy peas & jus with roasted potato gf

Kangaroo Skewers

Rib eye steak with cauliflower puree, crumbed artichoke & pepper jus

Lamb rump, broad bean puree, grilled asparagus & pomegranate jus

Crisp green leaves, greens v

Fondant/Cherry & almond clafoutis (alternate drop)



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FUNCTION BOOKING FORM

Company / Organisation (if applicable): _____

Contact Name: Mr/Mrs/Ms/Miss _____

Contact Details: 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

Catering selection and payment must be made 2 weeks prior to event. If you have decided on catering, please email your selection to functions@doghotel.com.au.

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

Bar (please circle):

Guests pay their own

Bar tab

Beverage Package

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.

Name: _____ Date: ____/____/____

Office Use:

Receipt No. _____

Date: ____/____/____

Signed: _____



CREDIT CARD AUTHORITY & DEPOSIT CONSENT FORM

Name: _____

Company: _____

Hereby consent to the Dog Hotel to charge for a \$300 deposit to secure the function.

Function Date: _____

Minimum Spend: _____

Card Type (Please Circle)

Visa MasterCard Amex

Card number (please print clearly): _____

Expiry ____/____ CCV ____

Signature required _____ Date _____

DIRECT BANK DEPOSIT DETAILS

Name: Good Beer Company BSB: 012 390 Account Number: 2968 03135

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 and deposit is required. Function bookings are only confirmed upon receipt of both. 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: _____