

The  
**DOG**  
• EST. 1930 •  
*Functions*

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

From intimate dining to large parties, 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

## 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*

## LOUNGE



**Capacity**  
40 Seated  
50 Standing

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

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



# 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  
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

## COLD \$5 EA

Smoked salmon & herb creamed cheese on grilled toasts *DF ON REQUEST*

Prosciutto, apple and speck tartlet with rocket, reggiano & vincotto

Smoked chicken, corn & herb 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

## 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 & sour dipping sauce *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*

## HOT \$5 EA

Parmesan crumbed artichokes & blue cheese dipping sauce *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*

## CALZONE \$5 EA

Pepperoni, fior di Latte, basil, olive & tomato

Chicken, fior di latte, mushroom, tomato & jalapeño

Spinach, fior di latte, tomato & ricotta *V*

Triple smoked ham, fior di latte, mozzarella

Pork sausage, gorgonzola, sage, tomato & fior di latte

## 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, cream or nutella

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](mailto:functions@doghotel.com.au) or phone us on 9398 2682

GF: GLUTEN FREE

DF: DAIRY FREE

V: VEGETARIAN

# CANAPÉ PACKAGE

## PACKAGE 1

\$19 Per Person

Beef pie

Cured salmon bruschetta, brie, fried capers with vincotto GF & DF ON REQUEST

Vegetarian rice paper rolls VEGAN, GF, DF

Jerk chicken skewer GF, DF ON REQUEST

Buttermilk chicken riblets GF

## PACKAGE 2

\$29 Per Person

Mac N Cheese balls with cauliflower purée V

Cheeseburger spring rolls

Smoked chicken, corn & herb mayo pillow sandwiches DF

Leek & potato croquettes with smoked aioli

Pulled beef brisket slider with slaw & aioli

Assorted gourmet pies

Beetroot & goats cheese arancini V

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## PACKAGE 3

\$45 Per Person

Beetroot & goats cheese arancini V

Buttermilk chicken riblets GF

Vegetarian rice paper rolls VEGAN, GF, DF

Smoked salmon, brie & caper pillow sandwich with spinach & red onion DF ON REQUEST

Leek & 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 & goats cheese arancini V

Assorted pillow sandwiches:

- Smoked salmon, brie & caper with spinach & red onion DF ON REQUEST
- Smoked chicken, corn & herb mayo DF
- Heirloom tomato, bocconcini & basil with vincotto V DF & VEGAN ON REQUEST

Chilli & coconut prawns with cuban rum caramel GF, DF

Jerk chicken skewers GF, DF ON REQUEST

## ADD SOMETHING SWEET

Baileys & espresso martini tiramisu cups \$6 EA

Banoffee spring rolls \$6 EA

Pizza ball doughnuts \$4 EA

choice of jam, cream or nutella

# BANQUET MENU

Available for Groups of 15 or More

## \$45 PER PERSON

Add A Dessert For \$10 pp

Bread  
Salt & Pepper Calamari Gf  
Beef & Bacon Cheeseburger Spring Rolls  
Black Truffle Pappardelle V  
Roast Chicken (From The Rotisserie) Gf  
Hanger Steak Gf  
Daily Greens V, Gf

## \$65 PER PERSON

Add A Dessert For \$10 pp

Bread  
Market Oysters (3 pp) Gf  
Salt & Pepper Calamari Gf  
Buttermilk Chicken Winglets Gf  
House Smoked Dry Aged Duck Fillet Salad Gf  
Wild Mushroom & Truffle Risotto V, Gf  
Roast Chicken (From The Rotisserie) Gf  
Suckling Lamb (From The Rotisserie) Gf  
Crispy Skin Atlantic Salmon Fillet Gf  
Green Leaves V, Gf  
Daily Greens V, Gf

## \$90 PER PERSON

Bread  
Market Oysters (3 pp) Gf  
Grilled Prawns With Charred Lime Gf  
Salt & Pepper Calamari Gf  
Quinoa Salad V, Gf  
Wild Mushroom & Truffle Risotto V, Gf  
Roast Chicken (From The Rotisserie) Gf  
Crispy Pork Belly (From The Rotisserie) Gf  
Suckling Lamb (From The Rotisserie) Gf  
Green Leaves V, Gf  
Daily Greens V, Gf

Chocolate Fondant/Pear & Almond Tart  
(Alternate Drop)



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# WHOLE SUCKLING PIG OR LAMB

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*Available for Groups of 15 or More*

**\$90 PER PERSON**

**Designed to share with all the trimmings**

*Choice of four sides for the table*

- *Heirloom Carrots*
- *Mashed Potato*
- *Roast Potatoes*
- *Green Leaves*
- *House Slaw*
- *Daily Greens*

*\*vegetarians can be accommodated with a plated  
vegetarian dish*

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# BEVERAGE PACKAGES

## **GOLD**

\$25PP PER HOUR

minimum 3 hours maximum 4

### **Sparkling Wine**

*Markview Brut Cuvee*

### **White Wine**

*Markview Sauvignon Blanc*

*Papa Nico Chardonnay*

### **Rosé**

*Skimstone Sangiovese Rosé*

### **Red Wine**

*Markview Cabernet Merlot*

*Barnsworth Shiraz Cabernet*

### **Tap Beer**

*Hahn Super Dry*

*Stone & Wood Pacific Ale*

### **Tap Cider**

*Treehouse Apple Cider*

### **Non-Alcoholic**

*Soft Drink*

*Juice*

## **PLATINUM**

\$30PP PER HOUR

minimum 3 hours maximum 4

### **Sparkling Wine**

*Vila Sandi Prosecco*

### **White Wine**

*3 Tales Sauvignon Blanc*

*Skimstone Chardonnay*

*Ryder Riesling*

### **Rosé**

*Skimstone Sangiovese Rosé*

### **Red Wine**

*Elephant in the Room Pinot Noir*

*Burns & Fuller Shiraz*

### **Tap Beer**

*Hahn Super Dry*

*A choice of 3 craft beers – ask your functions coordinator for more info!*

### **Tap Cider**

*Young Henrys Cloudy Cider*

### **Bottle Beer**

*Cascade Light*

### **Non-Alcoholic**

*Soft Drink*

*Juice*