

FOUR IN HAND

CHRISTMAS DAY

TABLE SHARE MENU



EACH COURSE IS SERVED SHARE STYLE
\$160 PER PERSON ~ KIDS HALF PRICE!

TO START

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MUSHROOM PATE

Grilled sourdough, fetta, truffle oil

MIXED NUTS

Warmed spiced

ENTREE

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CURED SALMON

Zucchini remoulade, multigrain croute, lemon

CLASSIC PRAWN COCKTAIL

Citrus segments, iceberg lettuce & dill



MAIN

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TURKEY BREAST

Lemon sage butter & chestnut-brioche stuffing, cranberry jus

HONEY & PINEAPPLE GLAZED HAM

Christmas spices, assorted mustards

ROASTED PUMPKIN WEDGES

Fennel, chilli

CRISPY DUCK FAT POTATOES

GREEN BEAN SALAD

Caramelised onion, currents, mint, watercress, sherry dressing

GOLDEN & RED BEETROOT

Goats cheese, rocket, walnuts, honey balsamic

DESSERT

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PAVLOVA

Mixed berries, passionfruit curd, chantilly, mint

TRADITIONAL IRISH PUDDING

Brandy pouring custard

Menu is subject to change



FOUR IN HAND CHRISTMAS DAY BOOKING FORM

To secure a booking this form is to be filled in and returned to the Functions Manager via functions@fourinhand.com.au. Please ensure all fields are completed.

NAME:

BOOKING NAME:

PHONE:

MOBILE:

EMAIL:

RESERVATION DATE: 25.12.19

NUMBER OF GUESTS:

START TIME:

EVENT SPACE:

FORDHAM ROOM PLAYFAIR ROOM THE LODGE BISTRO

MINIMUM SPEND:

CATERING REQUIREMENTS (tick relevant)

XMAS MENU

STANDARD BEVERAGE PACK 3 HRS 4 HRS

PREMIUM BEVERAGE PACK 3 HRS 4 HRS

BEVERAGE PAYG

CREDIT CARD DETAILS:

VISA MASTERCARD AMEX

CARD NUMBER:

EXPIRY:

CCV:

I acknowledge that I have read and agree to the Terms and Conditions outlined on the following page of this booking form.

NAME:

SIGNATURE:

DATE:

Terms And Conditions

FUNCTION PAYMENTS

A 25% deposit of the minimum spend is required to secure this event. Final payment of remaining minimum spend will be required to be paid 10 business days prior to the function date. All additional food and beverage purchased on the day of the function are to be finalised on the completion of the function.

FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Any final numbers and catering requirements are to be received and paid for within 10 day business of the function date. All catering requirements will be processed on your nominated card.

CANCELLATIONS

All cancellations must be in writing to the Functions Manager.

If the cancellation occurs within 4 weeks of the 25th December - the deposit will be forfeited.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. The Four in Hand Hotel practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour.

DAMAGES

The client remains financially responsible for any loss or damages to the premises incurred during the time of the event.

MINORS

Minors are allowed at the Four in Hand Hotel and must be accompanied by a parent or legal guardian at all times. Minors are not permitted in bar areas, or in gaming areas. It is the clients responsibility to ensure Venue Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at Managers discretion.

CAKEAGE

External cakes brought in will be cut and served free of charge. An additional charge of \$3.50 per person will be incurred if cake is served with vanilla icecream and strawberries.

LIVE MUSIC

Live music of any form (DJs, Bands etc) is unfortunately not available due to the residential zone.

AUDIO VISUAL

Clients are permitted to use the TV screens in the functions spaces and for free of charge.

KIDS

Children 5 years to 12 years will be half price. No charge for children under 5.