

# Lorraine's



FUNCTIONS & EVENTS

[www.lorraines.com.au](http://www.lorraines.com.au)

 /lorrainesbistro  @lorraines\_au





# BOOK YOUR NEXT FUNCTION AT LORRAINE'S

We have function spaces available for every occasion.

Lorraine's is the perfect venue for product launches, birthday celebrations, engagement parties, wedding receptions, corporate events and many more.

The whole floor can hold up to 200 guests, or guests can hire smaller, private spaces:

The Terrace, Private Dining Room.

Lorraine's is equipped with a lift and accessible toilets.





# LORRAINE'S WHOLE FLOOR



Whole floor capacity for up to 120 seated or 200 standing. The Lorraine's venue is perfect for weddings, engagement parties, birthday parties, corporate events and much more. Private dining or canape options available. Equipped with state of the art audio-visual facilities and licensed until 2am Thursday - Saturday. Canapes, shared set menu and catering packages available.





# THE TERRACE

Up to 24 people seated or 35 people standing. The Terrace is perfect for casual work events, networking events, small birthday parties or other private events. Enjoy a sunlit space in the afternoon with the option of an open air roof. Canapes and shared set menu catering packages available.



# PRIVATE DINING



Up to 36 people seated or 45 people standing. The Private dining area is perfect for corporate events, work functions, dinner parties and small engagement or birthday parties. Equipped with state of the art audio-visual facilities. Canapes and shared set menu catering packages available.





## THE TERRACE & DINING COMBINED



Up to 50 people seated or 70 people standing. The Terrace and Dining areas combined are perfect for corporate events, work functions, dinner parties and small engagement or birthday parties. Enjoy a sunlit space in the afternoon with the option of an open air roof in the terrace area. Equipped with state of the art audio-visual facilities, lift access and smoking area access. Canapes and shared set menu catering packages available.



# LITTLE LORRAINES



Up to 25 people seated or 40 people standing. Little Lorraines is great for corporate events or may be combined with the terrace and or private dining.



# SET MENU

## \$80 PER HEAD



## Shared Set Menu - \$80 per head

### Olives

#### LP meats saucisson

*Air dried French salami, crackers, cornichons (df)*

#### Chicken liver parfait

#### French onion tartlets

*Confit onion, gruyere cheese*

#### Chorizo croquettes

*Aioli, guindilla peppers*

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#### Confit pumpkin risotto

*Confit pumpkin, aged balsamic, fried sage (veg, gf)*

#### Barramundi en papillote

*Steamed barramundi, confit peppers, kipfler potatoes, capers (gf, df)*

#### Rib Eye on the bone

*Jacks Creek Black Angus Rib Eye, confit garlic, red wine jus (gf)*

#### Salad & Frites

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#### Mini Magnum

*Mixed berry sorbet and dark chocolate mini magnum (gf, df)*

*Credit card required to secure booking*

*Discretionary service charge of 10% for groups of 8 or more*

*gf: gluten free, df: dairy free, vg: vegan, n: contains nuts*



# CANAPES - 6 OPTIONS FOR \$45 PER HEAD

ADDITIONAL PIECE \$7 PER HEAD

## VEGETARIAN CANAPES

Crispy polenta chips & pesto (vg, gf)  
Chickpea & herb fritter (vg, gf, df)  
Mushroom cheese burger, aioli  
Beetroot & fromage frais tartlet (gf)  
Broccoli fritatta (vg, n, gf)  
Triple cheese and raisin croquette  
Mini mushroom quiche  
French onion tart (df)  
Salt and vinegar potato scallops (df)  
Shiitake mushroom pate (df)

*gf: gluten free, df: dairy free, vg: vegan, n: contains nuts*

## MEAT/ FISH CANAPES

Spanish chorizo croquette  
Salt and pepper squid, aioli  
Sydney rock oyster & mignonette (gf, df)  
Korean fried chicken pop corn  
Salted cod rillettes crostini  
Mini quiche Lorraine  
Grilled prawn, aioli (gf, df)  
Mini cheese burger  
Chicken liver pate crostini  
Pickled mussel (gf, df)

*gf: gluten free, df: dairy free, vg: vegan, n: contains nuts*

## DESSERT CANAPES

Vanilla canele  
Assorted macarons (gf, n)  
Mini magnums sorbet (gf, vg)  
Artisan chocolate (gf)

*gf: gluten free, df: dairy free, vg: vegan, n: contains nuts*



# LUNCH PACKAGE

## \$40 PER HEAD

CHOOSE 5 OF THE FOLLOWING:

### TRIANGLE SANDWICHES

Roasted portobello mushroom with lemon ricotta & pickled jalapeno chillies (v)

Beef pastrami with russian coleslaw, pickles & fontina cheese

Chunky tuna, avocado with lemon, chive mayonnaise & shaved fennel (df)

Roast chicken with seeded mustard mayonnaise, avocado & rocket (df)

Smoked ham with mushy peas, soft egg & piment d'espelette (df)

### MINI FRITTATA

Pea & smoked ham with dill & pecorino (gf)

Broccoli, zucchini, kale, nori & roasted pine nuts (v, gf)

Smoky chorizo & potato bravas with feta & crunchy buckwheat (gf)

### OTHER

Mini mushroom quiches (v)

Sausage roll

Corn & zucchini fritter (vg, gf)

Cauliflower pastry roll (vg, gf)

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PLATTERS MADE TO ORDER

DESIGNED TO SHARE FOR APPROX. 15-20 PEOPLE

# PLATTERS

CONTACT - [INFO@LORRAINES.COM.AU](mailto:INFO@LORRAINES.COM.AU)

WE HAVE A NUMBER OF PLATTER OPTIONS AVAILABLE FOR FUNCTIONS.

PLATTERS ARE DESIGNED TO BE SHARED BY 15-20 PEOPLE. PRICING AND CONTENTS ARE FIXED

SAMPLE PLATTERS BELOW. PLEASE CONTACT US FOR MORE INFORMATION.

Charcuterie - Serrano ham 18 months, LP's mortadella, saucisson sec, picos, peppers, cornichon (\$200)

Cheese - 14 months aged cheddar, triple cream brie, muscatel, grapes, crackers & nuts (\$200)

Antipasti - 14 months aged cheddar, triple cream brie, muscatel, grapes, serrano, LP's mortadella, saucisson, picos, peppers, cornichons, crackers & nuts (\$200)

Fruit- Fresh seasonal fruit (\$200)

Dessert - French canele - 30 pieces (\$190)

Dessert - Assortment of macarons - 35 pieces - almond, pistachio, lemon, raspberry, chocolate (\$150)

Dessert - Mini magnum - 30 pieces - pear, chocolate, almond (\$180)



# Beverage Package 1

## CLASSIC PACKAGE

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**TWO HOURS: \$35 PER ADULT**

**THREE HOURS: \$45 PER ADULT**

**FOUR HOURS: \$55 PER ADULT**

Tap and limited bottled beers (rotating)

Chain of Fire Sparkling Cuvee

Chain of Fire Semillon Sauvignon Blanc

Rymill Yearling Rose

Chain of Fire Shiraz Cabernet

All packages include orange juice, mineral water & soft drinks.  
Beverage options subject to change

# Beverage Package 2

## PREMIUM PACKAGE

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**TWO HOURS: \$45 PER ADULT**

**THREE HOURS: \$55 PER ADULT**

**FOUR HOURS: \$65 PER ADULT**

Tap beers (rotating)

Selection of bottled beers (Corona, Peroni etc)

House Spirits

Il Fiore DOC Prosecco

Framingham Sauvignon Blanc

Heggies Cloudline Chardonnay

Domaine de Triennes Rose

Rockburn Devils Staircase Pinot Noir

Chapel Hill Abacus Shiraz

All packages include orange juice, mineral water & soft drinks.  
Beverage options subject to change



# Childrens Function Menu

**\$30 per child**

**Choose 3 options below:**

**all come with wedges, chips, tomato and BBQ Sauce**

Beef burger

Mushroom burger (v)

Beer battered flathead

Chicken tenders

**Includes soft drinks**

# Entertainment

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We can assist with.....

**BANDS**

**DJS**

**PHOTOBOOTH**

# Decorations

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We can assist with.....

**BALLOONS**

**FLOWERS**

**TEA / COFFEE CART**



# TERMS & CONDITIONS

Individual function areas incur a minimum spend or room hire charge on food and beverage sales. Minimum spend will be discussed and finalised at the time of booking.

To secure your function space a deposit of 50% must be paid. A tentative hold can be placed on an area at the discretion of the functions manager. If no contact has been made for 5 days after asking for a booking deposit to be placed, spaces may be given to the next guest.

Cancellations made 4 weeks in advance will be fully refunded. For cancellations inside 4 weeks, deposits will be forfeited.

Selection of food items are to be confirmed no less than 1 week prior to the event.

Prices and selection of beverages and food items are subject to change. For bar tabs, a credit card and drivers license may be required to secure the tab.

Length of functions will be determined before the event and in conjunction with trading hours. In some cases there will be bookings after one another, in these instances guests are required to vacate the area one hour before the next scheduled booking.

**DAMAGE** - the client will be accountable for any loss or damage which is caused to the hotel by any guests of your function.

**MUSIC** - depending on the space booked for your function there may be a variety of music options available. Volume is at the discretion of hotel management.

**ENTERTAINMENT** - if you would like to book a DJ, band or other form of entertainment, this is at the discretion of hotel management and must be pre arranged.

**CAKES** - guests are welcome to bring their own cake. We are able to provide you with a knife, plates and serviettes for \$3 per person. Catering in addition to a celebration cake is only by prior arrangement.

Dress regulations apply. Minimum requirements are smart casual wear, no sports wear, work wear or thongs are permitted. Fancy dress events are at the discretion of hotel management.

Minors are only permitted in certain areas of the hotel. Any attendance of minors under the age of 18, babies and infants must be approved by management before the commencement of the functions. Any minors may be asked to wear an identifying wristband during their stay at the hotel. All minors must leave the venue before 9pm.

**SECURITY** - for larger bookings and 21st birthday parties you may be required to incur the cost of security. This comes at a cost of \$75 per hour for a minimum of 4 hours for each security staff member.

Our function food is designed to be consumed at the event. If, however, you choose to take home leftover food, please notify your functions coordinator prior to the start of the event. We cannot take responsibility for the food once it has left our premises.

When booking a function, it is the hosts responsibility to give accurate details in relation to the event occasion and it's guests. If a host or guest falsifies information or a function is booked on forged pretences, Lorraine's and The Robin Hood Hotel reserves the right to cancel the function without notice at the expense of the guest.

The Robin Hood Hotel practices the responsible service of alcohol. Any patrons not adhering to our strict service policy will be refused service and asked to leave the venue.





# Lorraine's



203 Bronte Rd, Waverley, NSW 2024

Level 1 of the Robin Hood Hotel

[www.lorraines.com.au](http://www.lorraines.com.au) or 9389 3647

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