

# Lorraine's

## FUNCTIONS & EVENTS

203 Bronte Rd, Waverley, NSW 2024  
Level 1 of the Robin Hood Hotel

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## **BOOK YOUR NEXT FUNCTION AT LORRAINE'S**

Thank you for considering Lorraine's for your next event.

We have function spaces available for every occasion.

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

We can accommodate exclusive venue hire events for up to 200 guests or more intimate gatherings in our Private Dining and Terrace areas.

Please don't hesitate to pop in or contact us if you have any questions.



# VENUE



## EXCLUSIVE WHOLE FLOOR EVENT

- Celebrate in style with private access to Lorraine's for you and your guests.
- Suitable for 60 - 120 guests seated or 80 - 200 guests standing
- Perfect for corporate events, weddings, engagements, birthday celebrations, cocktail parties, Bar and Batmitzvahs.
- Licensed till 2 am to help you celebrate your special occasion.
- Exclusive use of the whole floor for the duration of your function



## ATRIUM

- Up to 80 people seated or 120 people standing. The Atrium 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.



## PRIVATE DINING ROOM

- The Private Dining Room is perfect for intimate dinner parties and corporate dinners.
- Up to 36 people seated or 45 people standing.
- Equipped with state of the art audio-visual facilities.

## THE TERRACE

- Up to 14 people seated or 30 people standing.
- The Terrace is perfect for casual work event, 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.
- With our Instagram worthy mural our sundrenched Terrace space is perfect for smaller functions or as an area for pre-dinner cocktails and canapes.





## LITTLE LORRAINES

- Up to 25 people seated or 40 people standing.
- Little Lorraines is our hidden little nook of the Hotel. This room offers a comfortable homely feel to your smaller, more relaxed functions.
- Little Lorraines is great for corporate events e.g. Poker Nights.
- It may be combined with the Terrace and/or Private Dining Room.





**FOOD**

# SHARED SET MENU

\$75 per guest

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**CHOOSE** 4 STARTERS | 2 MAINS | 3 SIDES | + DESSERT (ADD \$8 PP)

## STARTERS (CHOOSE 4)

CHICKEN LIVER PARFAIT

GRILLED PRAWNS WITH YUZU AIOLI

BEEF TARTARE (GF, DF)

LAMB KOFTA (GF)

SALT AND PEPPER SQUID

CHORIZO CROQUETTA

FRENCH ONION TARTE (VEG)

CACIO E PEPE ARANCINI (VEG)

BEETROOT AND GOATS CHEESE TARTLET (VEG)

CHICKPEA AND HERB FRITTER (VEG)

## MAINS (CHOOSE 2)

CHARGRILLED CABBAGE

Charred cabbage, cashew cream fraiche, pickled raisins, macadamias (veg, n, gf)

CHICKEN BREAST

Free range chicken breast, brioche jus

CONFIT OCEAN TROUT

Confit ocean trout, sorrel sauce (gf, df)

TRUFFLED GNOCCHI

Hand made gnocchi, truffle sauce and cavalo nero (veg)

RIB EYE ON THE BONE (ADD \$10 PP)

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

## SIDES (CHOOSE 3)

SHOESTRING FRIES

LEAFY GARDEN SALAD

BROCOLINI WITH SMOKED ALMONDS

PARIS MASH POTATO

## DESSERT (CHOOSE 1) (ADD \$8 PP EACH)

MINI MAGNUM

PASSIONFRUIT CREME BRULEE

CHOCOLATE MOUSSE

MIXED BERRY MILLE-FEUILLE WITH CHANTILLY CREAM

veg - vegetarian

gf - gluten free

df - dairy free

vg - vegan

n - contains nuts

*Credit card required to secure booking*

LORRAINE'S | FUNCTIONS & EVENTS

# CANAPES

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FOR CANAPÉ EVENTS,  
THE PACKAGE INCLUDES:

6 canapés **\$45 per guest**

Additional piece **\$8 per guest**

**gf** - gluten free  
**df** - dairy free  
**vg** - vegan  
**n** - contains nuts

*Credit card required to secure booking  
Discretionary service charge of 5%  
for groups of 20 or more*

## VEGETARIAN CANAPES

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Crispy polenta chips &  
almond 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 tartlet (df)

Salt and vinegar potato  
scallops (df)

Shiitake mushroom pate  
(df)

Cacio e pepe arancini balls

Spinach and ricotta pastizi

## MEAT/ FISH CANAPES

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Spanish chorizo croquette

Salt and pepper squid, aioli

Sydney rock oyster &  
mignonette (gf, df)

Pop corn fried chicken,  
ranch dressing

Fish cocktail, tartare sauce

Mini quiche Lorraine

Grilled prawn, aioli (gf, df)

Mini cheese burger

Chicken liver pate crostini

Mini frankfurt hot dogs

Lamb kofta, tzatziki

Mini bao buns with katsu  
chicken

## DESSERT CANAPES

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Assorted macarons (gf, n)

Mini magnum  
(gf, vg)

Artisan chocolate (gf)

# LUNCH PACKAGE

\$45 per guest

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)

gf - gluten free

df - dairy free

vg - vegan

n - contains nuts

*Credit card required to secure booking*

*Discretionary service charge of 5% for groups of 8 or more*

LORRAINE'S | FUNCTIONS & EVENTS



# PLATTERS

## MADE TO ORDER & DESIGNED TO SHARE:

- **Charcuterie** - Serrano ham 18 months, LP's mortadella, saucisson sec, picos, peppers, cornichon  
*(\$12 per person)*
- **Cheese** - 14 months aged cheddar, triple cream brie, muscatel, grapes, crackers & nuts  
*(\$12 per person)*
- **Antipasti** - 14 months aged cheddar, triple cream brie, muscatel grapes, serrano, LP's mortadella, saucisson, picos, peppers, cornichons, crackers & nuts  
*(\$13 per person)*
- **Fruit**- Fresh seasonal fruit  
*(\$10 per person)*

## CHILDRENS FUNCTION MENU

**\$30 PER CHILD - 13 AND UNDER**

Choose 2 options below:

Comes with: hot chips, tomato/BBQ Sauce

- Beef sliders
- Mushroom sliders (v)
- Battered fish
- Chicken tenders





# BEVERAGES

# BEVERAGE OPTIONS



## OPTION 1

### BEVERAGE PACKAGES

CHOOSE FROM ONE OF OUR  
BEVERAGE PACKAGES

DETAILS ON NEXT PAGE

WELCOME DRINK OPTIONS  
AVAILABLE

## OPTION 2

### BAR TAB

SET UP A BAR TAB

NOMINATE THE DRINKS FROM  
OUR MENU THAT YOU WOULD  
LIKE TO BE AVAILABLE

CHOOSE AN AMOUNT YOU  
WOULD LIKE THE LIMIT TO BE

FOR BAR TAB, CREDIT CARD  
DETAILS MUST BE KEPT ON  
RECORD

## OPTION 3

### REGULAR BAR SERVICE

OUR FULL SERVICE BAR IN  
LORRAINE'S IS AVAILABLE FOR  
GUESTS TO PURCHASE THEIR  
OWN DRINKS DURING THE  
COURSE OF YOUR FUNCTION



## CLASSIC BEVERAGE PACKAGE

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

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

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

Tap and limited bottled beers (rotating)

House wines (white/red/rose)

## PREMIUM BEVERAGE PACKAGE

**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

Premium Prosecco

Premium Sauvignon Blanc

Premium Chardonnay

Premium French Rose

Premium NZ Pinot Noir

Premium Shiraz

*All packages include orange juice, sparkling water & soft drinks.*

*Beverage options subject to change*

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## TERMS & CONDITIONS

Individual function areas may incur a minimum spend or room hire charge. Any minimum spend will be discussed and finalised at the time of booking.

Full payment is required 48 hours prior to the commencement of your function unless explicitly authorised by the General Manager or Managing Director.

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.

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.

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.

Additional cleaning - Should additional cleaning be required as a result of your function, additional charges may apply.

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 10pm.

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.