

# Lorraine's

## FUNCTIONS & EVENTS

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

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

# PACKAGE INCLUSIONS

- Venue for your function.
- Function setup, seating, cutlery, crockery, glassware etc.
- Room setup and pack down.
- Use of AV, TV and sound facilities.
- Event coordination and management before and on the evening.
- Bar staff & service staff (note if you have kosher catering the service staff are provided by the caterer).
- Use of existing room decorations (vases, table lights).
- Disco lights.





# 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 2am, Thur-Sat and 10pm Sundays 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

## STARTERS (CHOOSE 3)

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 (VG)

## MAINS (CHOOSE 2)

CHARGRILLED CABBAGE

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

CHICKEN BREAST

Free range chicken breast, brioche jus

ROASTED OCEAN TROUT

Roasted ocean trout fillet, sorrel sauce (gf, df)

MAFADINE ALLA NORMA

Mafaldine pasta, charred eggplant, pomodoro sauce, pecorino cheese (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)

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*

# CANAPES

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FOR CANAPÉ EVENTS,  
THE PACKAGE INCLUDES:

6 canapés **\$50 per guest**

Additional piece **\$9 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, df)

Mushroom cheese burger,  
aioli

Beetroot & fromage frais  
tartlet (gf)

Broccoli fritatta (vg, n, gf)

Mini mushroom quiche

French onion tartlet (df)

Salt and vinegar potato  
scallops (df)

Cacio e pepe arancini balls

## 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

Peking duck roti pancakes

Grilled prawn, aioli (gf, df)

Mini cheese burger

Chicken liver pate crostini

Confit duck arancini balls

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)

Seasonal fruit skewers (vg)



# BURGER BAR

*ADULTS - \$55 PER ADULT*

*CHILDREN - \$35 PER CHILD (UNDER 13)*

## BUILD YOUR OWN BURGER BAR:

- Southern fried chicken, beef burger pattie and falafel pattie
- Salads x 3 (potato salad, coleslaw, mac 'n cheese)
- Lettuce, tomato, onion, beetroot
- Sauces x 7 (BBQ, tomato, american mustard, chilli, burger sauce, aioli, tartare)
- Pickles, cheese
- Fresh potato burger buns
- French fries

## DESSERT

- Mini magnums (adults only)
- Seasonal fruit skewers (e.g. watermelon, rockmelon, honey dew)
- Popcorn bar

## DESSERT OPTION

- Lollie + Chocolate Bar - Additional \$9 per head



# ITALIAN BUFFET

ADULTS - \$75 PER ADULT

CHILDREN - \$50 PER CHILD (UNDER 13)

## CANAPES - CHOICE OF 3 (ADULTS ONLY)

- Polenta chips
- Cacio e pepe arancini balls
- Beetroot and goats cheese tartlet
- Confit duck arancini balls

## MAIN BUFFET - SALADS (CHOOSE 4)

- Rocket, pear and parmesan
- Tomato, basil, bocconcini
- Zucchini and olive
- Garden salad
- Beetroot and goats cheese

## PASTAS (CHOOSE 3)

- Lamb Ragu
- Orecchiette Pesto
- Penne alla Vodka
- Penne alla Norma

## SIDES

- Garlic bread (baguette , garlic butter)
- Hot Chips

## DESSERT

- Mini magnums (adults only)
- Seasonal fruit skewers (e.g. watermelon, rockmelon, honey dew)

## DESSERT OPTION

- Lollie + Chocolate Bar - Additional \$9 per head





# MIDDLE EASTERN BUFFET

*ADULTS - \$75 PER ADULT*

*CHILDREN - \$50 PER CHILD (UNDER 13)*

## CANAPES CHOICE OF 3 (ADULTS ONLY)

- Lamb koftas
- Chickpea and herb fritter with Za'atar (veg)
- Bourekas - Cheese & Spinach or Potato (veg)

## MIDDLE EASTERN MEZZE BUFFET

- Salads x 4 (Tabbouleh, Fattoush, Israeli Cous Cous, Israeli Salad)
- Dips x 5 (Hummus, Tahina, Baba Ghanoush, Zhug, Matbucha)
- Pickles
- Bread - Pita
- Hot Chips

## PROTEIN

- Oven baked Barramundi fillet
- Chicken shawarma
- Chicken schnitzel strips
- Falafel

## DESSERT

- Mini Magnums (adults only)
- Seasonal fruit skewers (e.g. watermelon, rockmelon, honey dew)
- Popcorn bar

## DESSERT OPTION

- Lollie + Chocolate Bar - Additional \$9 per head





# 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)



# BEVERAGES



# BEVERAGE OPTIONS

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## OPTION 1

### BEVERAGE PACKAGES

CHOOSE FROM ONE OF OUR  
BEVERAGE PACKAGES

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 PROVIDED

## 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

## OPTIONAL BEVERAGE EXTRAS

### COCKTAILS

Choice of Cocktails on arrival or throughout the evening @ \$15 per cocktail.

Choose 2:

- Tommy's Margarita
- Espresso Martini
- Aperol Spritz
- Negroni
- French 75

Other cocktails can be prepared by prior arrangement.

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### WHISKEY and/or TEQUILA BAR

Your choice of three (3) premium Whiskies and/or three (3) premium Tequilas:

- Max. RRP \$110 per bottle.
- Must be supplied from the RHH Bottleshop.

@ \$15 per adult unlimited for the function

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



# KOSHER BEVERAGE PACKAGE

**THREE HOURS:** \$60 PER ADULT

**FOUR HOURS:** \$70 PER ADULT

## **Welcome cocktail on arrival. 1 per adult.**

*Choose 2 from the list below:*

- Tommy's Margarita
- Espresso Martini
- Lychee Martini
- Mojito

## **Core beverage pack**

- Tap beers (rotating)
- Selection of bottled beers (Corona, Peroni etc)
- House spirits (Kosher gin tequila, scotch, rum)
- Kosher prosecco
- Kosher chardonnay
- Kosher rose
- Kosher red

## **OPTIONAL EXTRAS**

### ***Whiskey and/or Tequila Bar***

Your choice of three (3) premium Whiskies and/or three (3) premium Tequilas (Max. RRP \$110 per bottle).

Must be supplied from the RHH Bottleshop.

**@ \$15 per adult unlimited for the duration of the function.**



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

# TERMS & CONDITIONS



1. 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.
2. Full payment is required 24 hours prior to the commencement of your function unless explicitly authorised by the General Manager or Managing Director.
3. All payments made by credit card incur a fixed 1.5% surcharge. If a refund is made, the incurred surcharge amount will not be refunded.
4. A surcharge of 15% to Public Holiday Bookings
5. 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 booking for a booking deposit to be placed, spaces may be given to the next guest.
6. Cancellations made 4 weeks in advance will be fully refunded. For cancellations inside 4 weeks, deposits will be forfeited.
7. 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.**
8. Selection of food items are to be confirmed no less than 5 working days prior to the event.
9. Final patron numbers must be advised no less than 5 working days prior to the event. Patrons will be charged for those numbers.
10. Prices and selection options of beverages and food items are subject to change.
11. For bar tabs, a credit card and drivers license is required to secure the tab.
12. 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.
13. **Lorraines is licensed till 2am Thursday, Friday and Saturday and 10pm on Sunday.** Drinks service will cease 30 mins prior to closure time. All patrons must vacate the premises in accordance with the licensed hours.
14. Damage – the client will be accountable for any loss or damage which is caused to the hotel by any guests of your function.
15. Additional cleaning – Should additional cleaning be required as a result of your function, additional charges may apply.
16. 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.
17. 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.
18. 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.
19. Security – for larger bookings and 21st birthday parties you will be required to incur the cost of security. This is at a cost of \$75 per hour for a minimum of 5 hours for each security staff member.
20. 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.
21. 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 incorrect pretences, Lorraine's and The Robin Hood Hotel reserves the right to cancel the function without notice at the expense of the guest.
22. 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.
23. Our Staff are to be treated in a professional and dignified manner. Any form of misconduct, including but not limited to harassment, intimidation, verbal abuse, or any behavior deemed inappropriate toward staff members, will not be tolerated.



# GALLERY

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