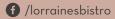


FUNCTIONS & EVENTS

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

www.lorraines.com.au Ph: O2 9389 3647



istro 🛛 🙆 @lorraines_au





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



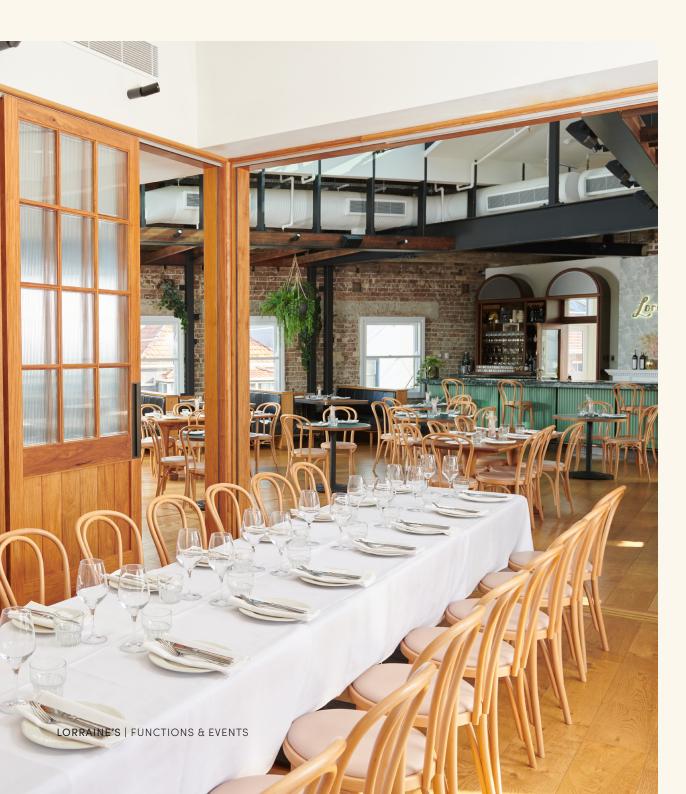
EXCLUSIVE WHOLE FLOOR EVENT

- 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.



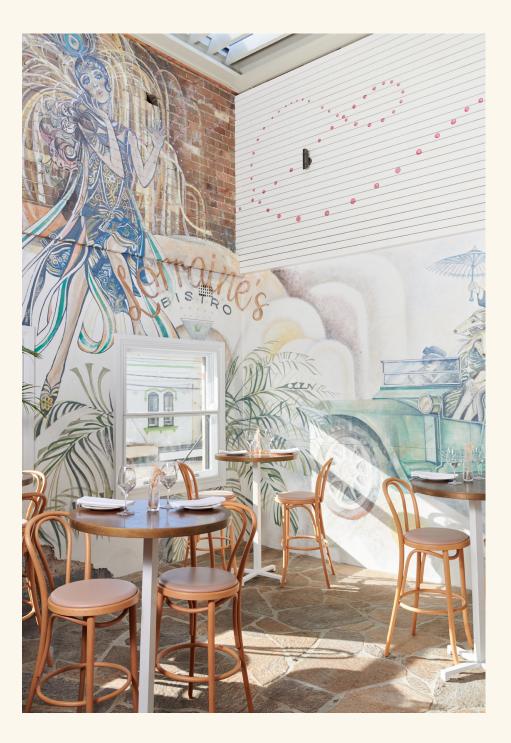
PRIVATE DINING ROOM

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- 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

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)

veg - vegetarian
gf - gluten free
df - dairy free
vg - vegan
n - contains nuts

Credit card required to secure booking

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

CANAPES

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

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

Spanish chorizo croquetta

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

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
- Orechiette 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





LORRAINE'S | FUNCTIONS & EVENTS

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 seeded mustard mayonnaise, avocado & rocket (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





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

OPTION 1

BEVERAGE PACKAGES

CHOOSE FROM ONE OF OUR BEVERAGE PACKAGES

WELCOME DRINK OPTIONS

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.

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

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.

(a) \$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 explicity 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 sking 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 forefeited.

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 premised 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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