

COLLECTOR HOTEL

FUNCTIONS

& Events



SPACES & PLACES



OUTDOOR AREA

Located outside partially under cover and equipped with lighting, fans & heaters

Space type:
Semi - private
or private



70



200



REAR COURTYARD

Outside with high and low tables & umbrellas. Hire on it's own or add on to the outdoor area

Space type: Semi-private
or private



30-40



80



THE LOUNGE

Perfect for large functions. Can be made into a private room.

Space type:
Semi - private



30



THE BISTRO

Perfect for large bookings. Sit down or cocktail celebrations

Space type:
Semi - private
or private



80-100



200

CANAPES

PREMIUM PACKAGE

\$28 Per Person - Min 20
You choose -
5 x Canape
1 x Substantial

DELUXE PACKAGE

\$32 Per Person - Min 20
You choose -
6 x Canape
1 x Substantial

ADDITIONALS

Canapes \$6.50 Per Person
Substantial \$8.50 Per Person

CANAPES

Traditional tomato bruschetta (V)
Guacamole & sour cream bruschetta (V)
Thai beef salad with peanuts & tamarind dressing
Smoked salmon blinis with sour cream & dill
Stuffed chat potatoes with sour cream, chorizo & chives (GF)
Ratatouille tart with basil & olives (VG)
Crostini with chargrilled vegetables & olive tapenade (VG)
Chicken caesar lettuce cups with caesar dressing & parmesan
Cherry tomato & bocconcini kebabs with balsamic glaze & basil

HOT CANAPES

Pork & veal meatballs with tomato relish
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)
Croquettes with mushroom & taleggio cheese (V)
Pork & veal sausage rolls & tomato relish
Salt & szechuan pepper squid & aioli (GF)
Satay chicken skewers & sweet soy
Pea & mint arancini with aioli (V)
Beef burgundy pies & homemade BBQ sauce
Moroccan stuffed pumpkin flower with tzatziki

SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles
Chilli caramel pork belly with green beans & steamed rice
Lamb souvlaki with eggplant dip & flat bread
Barramundi fish & chips with tartare sauce
Mushroom risotto with pine nuts & parmesan (V) (GF)
Southwest chicken wings with chips & hot sauce

BOARDS & GRAZING



GRAZING TABLE

\$400 - Approx. 25 - 30 people

A great centrepiece for any gathering

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

PLATTERS

Korean fried cauliflower & sweet chilli Korean glaze (VG) \$50

Beef burgundy pies & homemade BBQ sauce 20 \$60

Salt & szechuan pepper calamari, lemon & aioli 60 (GF) \$65

Spiced chicken wings, paprika aioli & lemon 20 \$65

Italian & Australian cheeses, lavosh & quince paste \$85

Satay chicken skewers & sweet soy 20 \$65

Veal & pork sausage rolls 20 \$60

Beef wellingtons & homemade BBQ sauce 20 \$60

SLIDERS

\$6.50 each - Minimum 20

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)

Cheeseburger sliders, pickles, tomato relish, cheese & American mustard

Chicken southwest sliders, cheese, Frank's hot sauce, pickles & chipotle aioli



DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste \$85

Assorted mini macarons 20 \$100

Mini doughnut balls & nutella 24 \$55

Mini chocolate brownie & whipped cream 24 \$55

Apple pie bites with caramel sauce 24 \$55

SET MENU

TWO COURSES

\$45 Per Person
Min 20

THREE COURSES

\$55 Per Person
Min 20

ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
Pea & mint arancini with aioli & parmesan (GF) (V)
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
Veal & pork meatballs with parmesan & flat bread

MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad



BANQUET MENU

ALL TO SHARE

\$45 Per Person
Min 20

TO START

Guacamole & sour cream bruschetta (V)
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
Pea & mint arancini with aioli & parmesan (GF) (V)

TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)
Baked salmon fillet with lemon pepper & garlic sauce (GF)
Roast peri peri half chicken with rocket & parmesan (GF)
Grainge scotch fillet with cafe de Paris butter (GF)
Spinach & ricotta ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart with crumble, strawberries & vanilla ice cream
Coconut panna cotta with lychee, pineapple & almond biscotti
Churros with choc fudge & chantilly cream



A GET TOGETHER



PIZZA & PASTA

ALL TO SHARE

\$35

Garlic bread

Antipasto with grilled chorizo, charred vegetables, cheese & dips

Salt & pepper calamari with pickle chilli, shallots & aioli

Spaghetti pasta with prawn & chorizo

PLUS

Choice of 2 pizzas

MORNING TEA

MINIMUM 20 PEOPLE

\$18 Per Person

Seasonal fruit platter

Assorted finger sandwiches

French pastries

Tea & coffee



BUFFET SPREADS

ROAST DINNER BUFFET

\$40 Per Person - Min 20

CHRISTMAS FEAST BUFFET

\$65 Per Person - Min 20

ADDITIONALS

\$5 Per Person

Beef & guinness stew
Nepalese chicken curry & vegetable curry
Beef ragu
Green lentil & vegetable curry

All served with steamed rice

ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter
Roast angus beef & gravy
Roast pork & apple sauce
Roast chicken & peri peri sauce
Roast lamb & mint sauce
Steamed seasonal vegetables
Roast chat potatoes & Cafe De Paris butter
Caesar salad
Garden salad
Sauces & condiments



CHRISTMAS FEAST

Sydney rock oysters
Cooked tiger prawns
Whisky-glazed ham or roast turkey
Rosemary roast potatoes
Rocket & parmesan salad
Garden salad
Sourdough dinner rolls with butter
Steamed greens
Sauces & condiments

Additional meats \$7 per person

LET'S DRINK

STANDARD

TAP BEERS

Great Northern Super Crisp
VB
Carlton Draught
Reschs
Tooheys New

WINES & SPARKLING

served by regular glass
Woodbrook Brut
Woodbrook Sauvignon Blanc
Luna Rosa Rose
Woodbrook Shiraz

SPIRITS

Additional \$10 per person
Johnnie Walker Red Label
Jim Beam Bourbon
Smirnoff Vodka
Gordons Gin
Bundaberg Rum

NON ALCOHOLIC

Post-mix soft drinks
Pepsi
Pepsi Max
Solo
Lemonade
Dry Ginger Ale
Soda Water

PREMIUM

TAP BEERS

*All tap beers on standard package,
plus*
Balter XPA
4 Pines Pacific Ale
Pirate Life South Coast Pale Ale
Mountain Goat

WINES & SPARKLING

*Pre-select 5
served by regular glass*
All wines on standard package, plus:
Il Fiore Prosecco
Pikorua Sauvignon Blanc
Fiore Moscato
Quilty & Gransden Chardonnay
Wise Sea Urchin Cabernet Merlot

SPIRITS

Johnnie Walker Red Label
Jim Beam Bourbon
Smirnoff Vodka
Gordons Gin
Bundaberg Rum

NON ALCOHOLIC

Post-mix soft drinks
All soft drinks in the standard
package

DELUXE

TAP BEERS

All tap beers

WINES & SPARKLING

*Pre-select 5 from lists on next page
served by regular glass*

PREMIUM SPIRITS

*All spirits from the Premium
Package plus:*
Dickel Bourbon
Johnnie Walker Black
Roku Gin
Tanqueray Gin
Bacardi Rum
Ciroc Vodka

NON ALCOHOLIC

*Post-mix soft drinks
All soft drinks in the standard
package*

HOURS

2 hours \$44
3 hours \$50
4 hours \$54

HOURS

2 hours \$60
3 hours \$70
4 hours \$80

HOURS

2 hours \$65
3 hours \$75
4 hours \$85

COCKTAILS

Add a cocktail on arrival
for your celebration

COST

\$15 Per cocktail
of your choice

LET'S DRINK

DELUXE PACKAGE WINE OPTIONS

SPARKLING & CHAMPAGNE

Il Fiore Prosecco
Woodbrook Farm Brut Cuvée
Chandon Brut Cuvée
Chandon Rose
Veuve Clicquot Champagne

WHITE WINE

Fiore White Moscato
Wicks Estate Riesling
Pikorua Sauvignon Blanc
The Hidden Sea Sauvignon Blanc
Woodbrook Farm Sauvignon Blanc
Annais Pinot Grigio (Organic)
Ara 'Single Estate' Pinot Gris
Quilty and Gransden Chardonnay
Chapel Hill (Small Batch) Chardonnay

ROSE

Philip Shaw 'Pink Billy' Rose
Marquis de Pennautier Rosé
Luna Rosa Rose

RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir
Devils Staircase Pinot Noir
Wild Oats Merlot
Hentley Farm Villain & Vixen GSM
Wise 'Sea Urchin' Cabernet Merlot
Rymill 'The Yearling' Cabernet Sauvignon
Corryton Burge 'The Brigadier' Cabernet Sauvignon Woodbrook Farm Shiraz
Woodbrook Farm Shiraz
Pikes 'Los Compañeros' Shiraz Tempranillo
Four in Hand Shiraz

COLLECTOR HOTEL

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