

Hilton Hotel

Events with attention to detail

Cocktail Platter - per person

Chilled King Prawn & Cocktail Sauce {gf}	\$4
Roast Turkey & Cranberry Tart	\$4
Chilli Marmalade Glazed Crispy Pork {gf}	\$4
Maple Ham & Caramelised Pineapple Pikelets	\$3.5
Natural SA Oyster w/ lemon {gf}	\$4
Smoked Salmon & Dill Cream Cheese Tart {gf}	\$4
Tomato & Bocconcini Bruschetta {v}{gf}	\$3.5
Caramelised Onion & Goats Cheese Tart {v}{gf}	\$3.5
Pumpkin & Feta Arancini w/ Tomato Relish {v}	\$3.5
Vegetable Spring Roll & Sweet Chilli Sauce {v}	\$3.5
Vegetable Samosa & Cucumber Raita {v}	\$3.5
Honey Soy Chicken Skewer {gf}	\$4
Moroccan Spiced Lamb Skewer & Tzatziki {gf}	\$4
Mini Beef & Mushroom Pie	\$3.5
Mini Sausage Roll	\$3.5
Spinach & Ricotta Roll {v}	\$3.5
Mini Hilton Burger {gfo}	\$5
Mini Pulled Pork Slider {gfo}	\$5
Tomato & Avocado Bruschetta {vgn}	\$3.5
Caramelised Pumpkin & Vegan Cheese Tart {vgn}	\$3.5
Grilled Tamari Tofu Skewer {vgn}	\$3.5
Mini Vegan Slider {vgn}	\$5

Equipment & Room hire

Alfresco Deck \$300
Fedora's Function Room \$500
Full Restaurant \$800

Room hire inclusive
-exclusive room use for duration of event
-room layout to your specification
-microphone
-all AV equipment

Set menu pricing per person

1 : 1	Alternative drop \$46
2 : 2	\$50
2 : 3 : 2	\$55
3 : 3 : 3	\$60

Set Menu Options

Entree

4 Natural Coffin Bay Oysters w/ lemon {gf}
Smoked Salmon w/ shaved fennel, pink grapefruit & watercress salad {gf}
La Casa Del Mozzarella & tomato salad on grilled sour dough {v}{vgo}
Buffalo Chicken Wings tossed in hot sauce served w/ mayo

Mains

Grilled Barramundi Fillet w/ capsicum & olive caponata & broccolini w/ herb oil {gf}
Twice Cooked Chicken w/ char-grilled corn on the cob, coleslaw & green beans {gf}
350g 36 Degrees South Porterhouse Steak w/ chips & tomato bocconcini salad {gf}
Roast Cauliflower Steak w/ carrot & almond hummus, zucchini w/ preserved lemon & sumac {vgn}{gf}

Desserts

Chocolate Mudcake w/ chocolate ice cream {vgn}
Christmas Plum Pudding & brandy anglaise {v}
Vanilla Bean Crème Brulee {v}{gf}

>>Dietary requirements can be catered for in any event with prior notice

BEVERAGE PACKAGE BASE

Beers

Carlton Draught
Coopers Pale Ale
Hahn Super Dry
Great Northern Lager {mid}

Wines

Hilton Hotel Cabernet Sauvignon
Hilton Hotel Chardonnay

Sparkling Wine

Chain of Fire Brut Cuvee

+ Juice & Soft Drinks

Pricing

2 Hours Service	\$ 37.00 per head
+ Spirits	\$ 55.00 per head
3 Hours Service	\$ 47.00 per head
+ Spirits	\$ 65.00 per head
4 Hours Service	\$ 57.00 per head
+ Spirits	\$ 75.00 per head

Spirits

Johnnie Walker Red Label Scotch
Jim Beam White Label Bourbon
Bundaberg Rum
Skyy Vodka
Gordon’s Gin
Jack Daniels Whiskey

BEVERAGE PACKAGE PREMIUM

Beers

Peroni
Coopers Pale Ale
Asahi Dry
Great Northern Lager {mid}

Wines

Down the Rabbit Hole Shiraz
Nepenthe Sauvignon Blanc
Beresford Rose
La Gita Moscato

Sparkling Wine

Bird in Hand

+ Juice & Soft Drinks

Pricing

2 Hours Service	\$ 45.00 per head
+ Spirits	\$ 65.00 per head
3 Hours Service	\$ 61.00 per head
+ Spirits	\$ 75.00 per head
4 Hours Service	\$ 64.00 per head
+ Spirits	\$ 85.00 per head

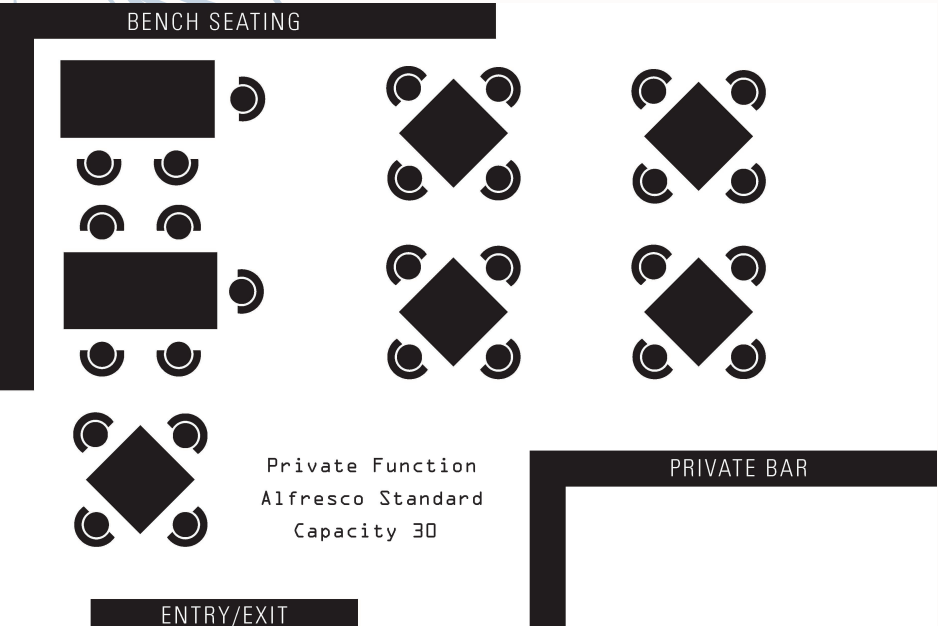
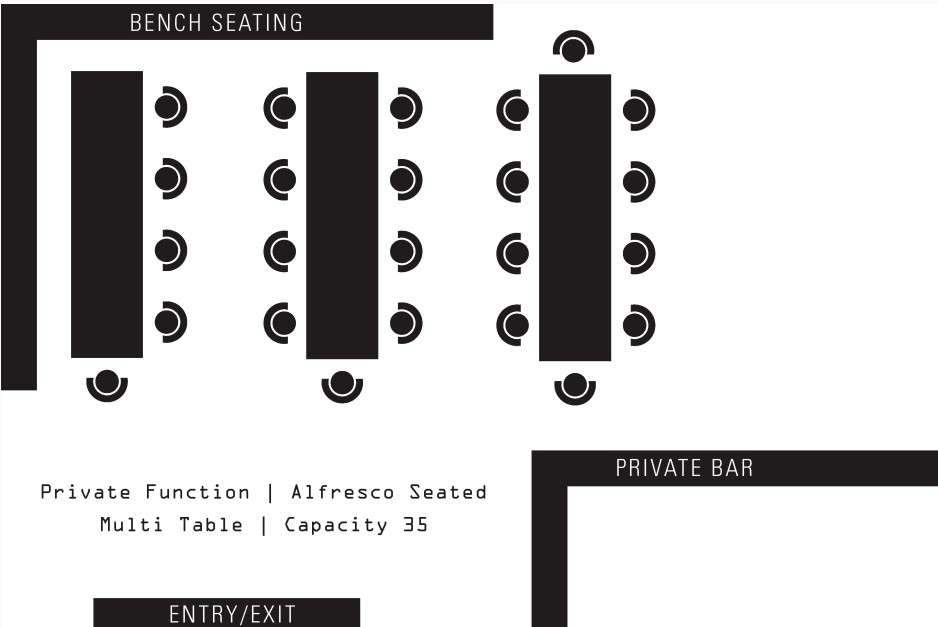
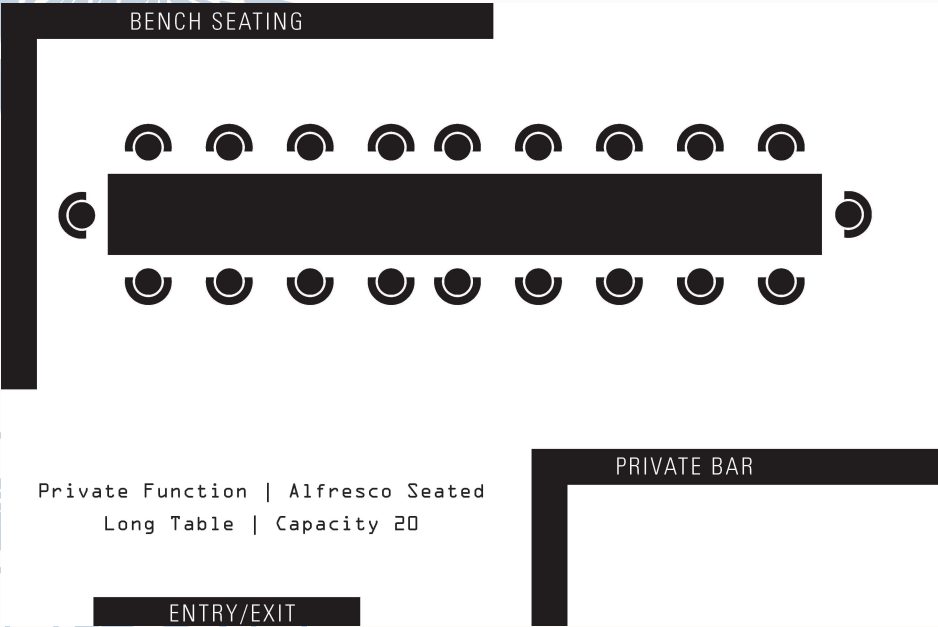
Spirits

Johnnie Walker Black Label Scotch
Maker’s Mark Bourbon
Absolut Vodka
Tanqueray Gin
Jameson Irish Whiskey

>>Other beverages also available on consumption

SEATING OPTIONS

Alfresco



Function Room

