

162 St Johns Road Glebe NSW 2037

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Function Guide

“THE ONLY PLACE TO CELEBRATE”

The Nag's Head has been a favourite amongst Sydneysiders since it was established in 1868. The cosy atmosphere, friendly staff and award winning food make it the perfect place for your party or function.

The Nag's Head boasts 3 private function areas which are suited to any occasion, ranging from weddings, cocktail parties, 21st birthdays, formal sit down dinners and reunions, just to name a few.

With its friendly and relaxed atmosphere, **The Nag's Head** is the perfect place for your next function. The function areas are spacious and comfortable and we provide exceptional food options, including cocktail and set a-la-carte menus.

We would be delighted to discuss any queries that you may have, and would be more than happy to tailor a function to suit your individual needs. If you would like to be shown around the function rooms, or have any questions, please give one of the managers a call at any time, either at the Hotel on 9518 8761 or on their mobile listed below.

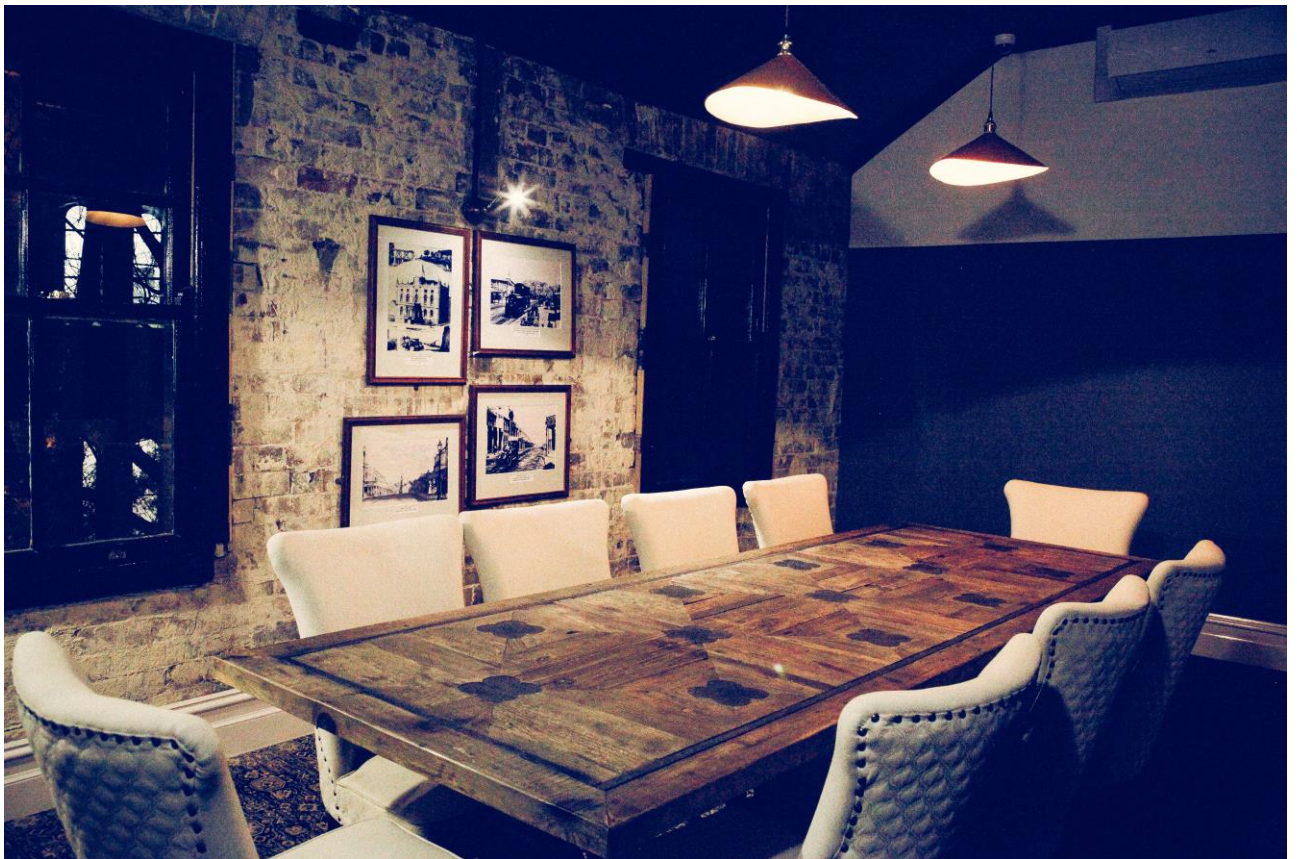
Managers

Matthew Walters 0432 214 463

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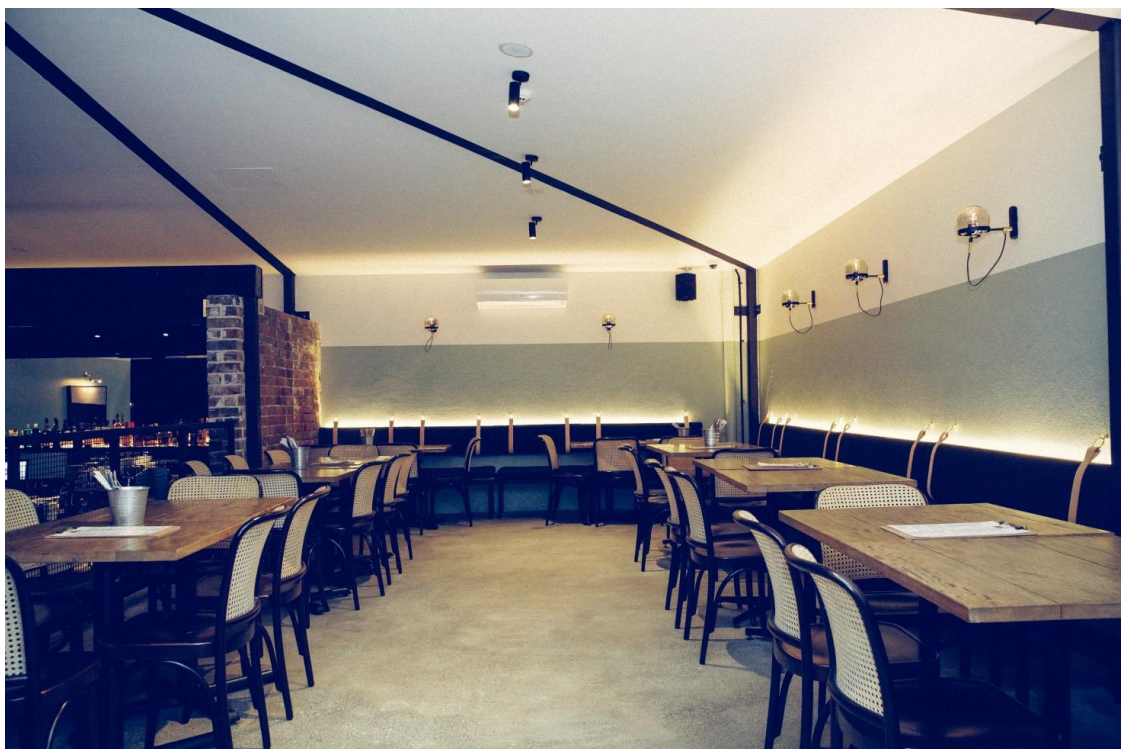
PRIVATE DINING ROOM

The Private Dining Room is perfect for formal sit down dinners or corporate meetings. It has a television that is compatible with all your multimedia, making it ideal for dining room meetings, small intimate functions with friends, or a two or three course set menu lunch/dinner. The Private Dining Room can accommodate up to 12 people.



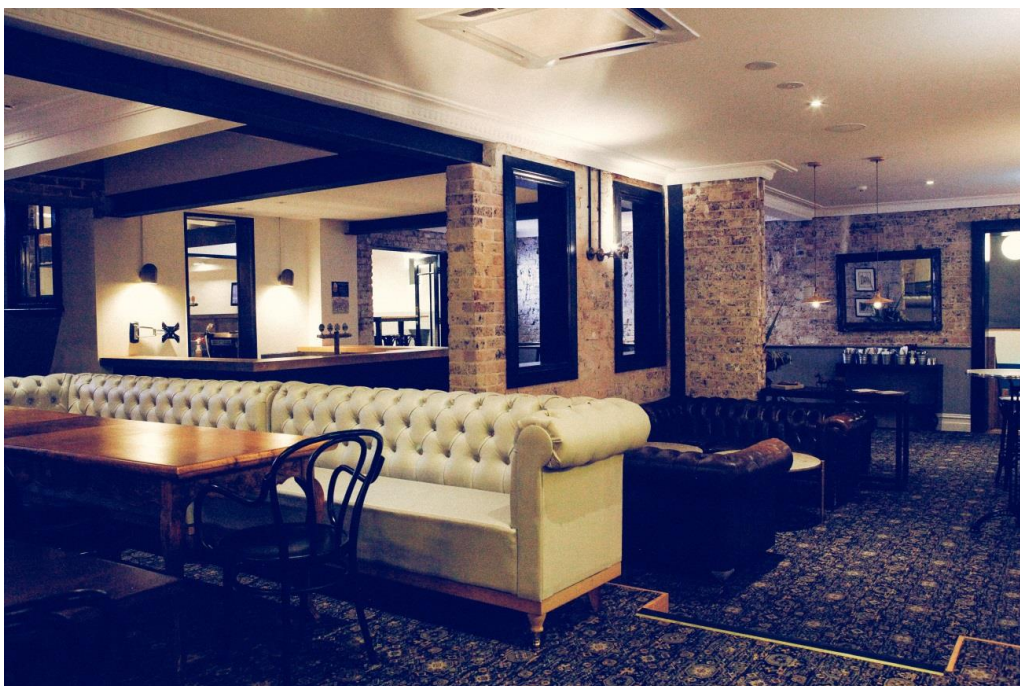
THE BACK AREA

The Back Area is perfect for a larger sit down dinner or a mid-sized, cocktail style function. There is a fully stocked bar with 12 beers on tap close by and. This area can be booked for up to 60 people standing or 40 people sitting.



THE UPSTAIRS AREA:

Our Upstairs Area is ideal for larger, cocktail style functions, accommodating up to 180 guests or a private area can be reserved for smaller functions. Surrounding a large 2 part bar, enjoy comfortable lounge areas as well as both high and low table seating. This area also includes a balcony, overlooking St Johns Road, and two big screen televisions compatible with any multimedia. It also has a fully stocked bar with 12 beers on tap that will be open for the duration of your event.



ROOM HIRE FEES

- To secure *The Private Dining Room*, a non-refundable room hire of \$100 applies, and there is a combined food and beverage minimum spend of \$500. This area holds up to 15 guests.
- To secure *The Back Area*, a non-refundable room hire fee of \$150 applies, and there is a combined food and beverage minimum spend of \$1300. This area holds up to 80 guests standing.
- To secure *The Upstairs Area*, a non-refundable room hire of \$200 applies, and there is a combined food and beverage minimum spend of \$2000. This area holds up to 180 guests standing.

FUNCTION INFORMATION

- Set Menu, finger food selections and numbers must be confirmed as far in advance as possible and no less than 10 days prior to the function.
- Function bookings are confirmed upon an email confirmation from The Nag's Head Hotel and full payment of the Room Hire Fee is received.
- Bookings must arrive at the agreed time to secure their space. The area will be held for a maximum of 15 minutes after which the area will be released to the public and any pre-payments will be forfeited.
- Confirmation of final numbers is required a minimum of 10 days prior to the function date.
- Cancellation of bookings within 5 days of the date will incur a fee of 100% of any pre-paid catering.
- The Nag's Head Hotel practises responsible service of alcohol and require guests to respect and adhere to the laws relating to intoxication and responsible behaviour.
- The Nag's Head Hotel reserves the right to request valid identification. Minors under the age of 18 years (including babies & toddlers) are allowed in approved areas of the Hotel in the immediate vicinity of a responsible adult.
- Feel free to decorate your function area to give it a personal touch! HDMI and USB is available on all our TVs. (all pictures must be in JPEG format to display)
- Our dress code is smart casual. If you are planning on having a fancy dress party, please discuss this with management prior to the function. Fancy dress will not be permitted in most cases. Management reserves the right to refuse entry to patrons wearing potentially offensive clothing.
- Unfortunately, bands are not permitted in the Upstairs Area or Private Dining Room due to residential noise regulations. If you wish to play your own music, iPod connectivity is available (management reserves the right to refuse offensive music).
- Basic PA system available upon request.
- The Nag's Head Hotel will take due care, however does not accept responsibility for any items bought into the venue by the client or their guests. It is the client's responsibility to ensure the security of the equipment and their guests possessions.
- Gifts and presents bought into The Nag's Head Hotel in the form of alcohol will be kept in the office for the duration of the function and will need to be taken off the premises before 10:30pm alternatively, collection can be arranged the next day or another suitable time.
- The bar closes at 11.45pm and The Nag's Head will close by midnight. Patrons are required to have left the hotel no later than 12.15am. We ask our guests to leave in a quiet and orderly manner in respect of our neighbours as we are located in a mixed commercial/residential area.

COCKTAIL FOOD OPTIONS

Mixed selections - \$4.00 per choice per person

1. A Variety of Mini Pies in Golden Pastry : Chicken & Spinach, Beef & Burgundy or Lamb & Rosemary
2. Selection of Quiches: Lorraine, Florentine or Bacon & Cheese
3. Selection of Mini Pizzas (Tomato or Pesto Base): Ham & Pineapple and Salami & Mushroom
4. Salt n Szechuan Pepper Squid with sweet chilli aioli

Vegetarian option - \$4.80 per choice per person

1. Vietnamese Rice Paper Rolls w/ Asian Herbs, Ground Peanuts & Hoi Sin Sauce
2. Caramelized Leek & Mascarpone Tartlets
3. Mini Bruschetta Melba w/ tomato salsa, basil & goats cheese
4. Wild Mushroom Arancini Balls

Mixed selections - \$5.50 per choice per person

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| 1. Mini Fillet Mignons Wrapped in Prosciutto served with Béarnaise Sauce | [GF] |
| 2. Braised Mini Pork Bellies(bite sized) w/ Apple vanilla compote | [GF] |
| 3. Mini Sang Choy Bow w/ Pork mince, water chestnut & bean sprouts | [GF] |
| 4. Tandoori Lamb Cutlets w/ Grilled Lemon Slices | [GF] |
| 5. Traditional Thai Chicken satay w/ Peanut Sauce | |
| 6. Chicken & Spinach Involtini with balsamic glaze | [GF] |
| 7. Tempura Prawns w/ sweet chilli mayo | |
| 8. Pacific Oyster with Cabernet Sauvignon vinaigrette & basil | [GF] |
| 9. Asparagus spears wrapped in prosciutto | [GF] |

Substantial selection - \$6.50 per choice per person

1. Hokkien Noodle Stir Fry w/ chicken
2. Fish & Chips w/ Tartare sauce & lemon wedge
3. Mini Beef Burger w/ lettuce, tomato, caramelized onion & aioli
4. Warm Thai Beef Salad w/ snow peas, bean sprouts, peanuts & crispy rice noodles

Group option (8 - 10) - \$55

1. Tapas platter w/ salami, chorizo, dips, marinated grilled eggplant, capsicum, olives & sourdough
2. Mixed seafood platter w/ Salt & pepper squid, battered fish, crab claw, chilli garlic prawns & octopus
3. Vegetarian platter w/ mixed seasonal vegies, pickles, marinated olives, cream cheese dip and water crackers

SET MENU OPTIONS

Two Courses- \$ 55 per head

Three Courses - \$ 65 per head

[Each price includes your choice of two sides.]

[This price is alternate drops, if you wish to have a selection on the day, there is a surcharge of \$10 per head.]

Entrée

1. Seared Queensland Scallops w/ Sautéed Chinese broccoli & pickled ginger hollandaise sauce [GF]
2. Pan Roasted Duck Breast on a bed of Spinach & Walnut w/ honey mustard dressing [GF]
3. Rare Roast Beef Carpaccio Salad w/roasted beetroot, fennel, goat's cheese & endive [GF]
4. Grilled Yellow Fin Tuna w/ charred pineapple & fennel atop a micro herbs salad [GF]
5. Vine Ripened tomato & Baby Bocconcini Salad w/ aged balsamic & pesto dressing [GF/V]

Main

1. Char Grilled Rib Eye on a bed of watercress salad with chive horseradish compound butter [GF]
2. Roasted Lamb Rump with mixed bean ragout & eschallot, rosemary marsala sauce
3. Stuffed Chicken Breast served with parsnip, potato rosti & capsicum- olive salsa
4. Pan Fried Barramundi with crusted kipfler potato, asparagus & citrus butter sauce [GF]
5. Exotic Mushroom Risotto or Vegetarian Pasta [V]

Dessert

1. Crème Brûlée with mixed seasonal fruits
2. Chocolate & Coffee mousse with whipped cream & poached strawberry
3. Mini Pavlova with poached rhubarb & seasonal berries
4. Trio Cheese plate with Dried fruits, quince paste, lavosh & water crackers
5. Sticky Date Pudding with butterscotch sauce

Sides

1. Rocket, pear & parmesan Salad
2. Steamed, mixed seasonal vegetables
3. Steamed broccolini with crispy prosciutto & crushed almond
4. Paris mash with fresh chives