



EVENTS PACK

THE **COMMERCIAL** HOTEL

DUBBO . EST 1859

EVENTS SPACES

THE RESIDENCE

80 SEATED
150 COCKTAIL



\$1000 minimum spend for exclusive use

THE COURTYARD

60 COCKTAIL



\$500 minimum spend for exclusive use

THE BEER GARDEN

115 SEATED
200 COCKTAIL



\$5000 minimum spend for exclusive use

CANAPÉ PACKAGES

#1 PACKAGE

Includes 4 canapés + 2 substantial canapés

\$30PP

#2 PACKAGE

Includes 6 canapés + 2 substantial canapés

\$40PP

Add additional canapés for **\$5PP**

Add additional substantial canapés for **\$7.50PP**



CANAPÉ MENU

Duck spring rolls (c)

Vegetarian rice paper rolls (c,v,gf)

Goats cheese + caramelised onion tartlet (c)

Pumpkin + basil arancini (h,v)

Vegetarian spring rolls + thai dipping sauce (h,v)

Chicken sausage rolls + tomato chutney (h)

Chicken satay skewers + peanut sauce (h)

Beef pies + tomato relish (h)

Tomato + basil bruschetta (c,v)

SUBSTANTIAL CANAPÉS

Prawn cocktails with avocado + seafood sauce (c,gf)

Poached chicken salad, cherry tomatoes, watercress + cashews (c,gf)

Thai beef & noodle salad, mint + chilli dressing (c, df)

Pumpkin & feta risotto with basil & parmesan (h, v, gf)

Grilled lamb cutlets with mint sauce (h) + \$3

Beer battered fish + chips with tartare (h)

Popcorn cauliflower + curried mayo (h,v)

Beef massaman curry (h)

c - cold, h - hot, v - vegetarian, gf - gluten free, df - dairy free.

All menus are subject to seasonal change

CASUAL DINING

PLATTERS

(SERVES 8 - 10)

- Quiche lorraine \$80 (h)
- Petite beef pies \$80 (h)
- Sausage rolls + samosas \$80 (h)
- Chicken satay skewers \$70 (h)
- Prawn twister \$70 (h)
- Slice + biscuit platter \$80 (c)
- Anti pesto grazing platter \$80 (c)
- Salt + pepper squid \$90 (c)
- Chicken wings \$70 (h)

PIZZAS

\$25 EACH

- Pepperoni** • Tomato, mozzarella, rocket + shaved parmesan
- Tandoori Chicken** • Caramelised onions, mint yogurt, cashew nuts + coriander
- Pepper Steak** • Mushroom, onion, bacon + béarnaise
- Carnivore** • Smoked BBQ sauce pulled pork, beef brisket + bacon
- Chicken Aoli** • Chicken, onion, bacon, aoli, cheese
- Hawaiian** • Ham, pineapple, cheese
- Vegetarian** • Roasted vegetables, baby spinach, feta
- Mersh Special** • Chorizo, bacon, baby spinach, fresh salsa, cheese

c - cold, h - hot

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SHARED BANQUET

2 COURSE BANQUET

\$45PP

3 COURSE BANQUET

\$50PP

MIN 10PAX

Shared Starter

Bruschetta with tomato, basil + parmesan
Salt & pepper squid + lime aioli
Baked camembert + toasted sourdough

Mains

Baked salmon with chermoula, yogurt + mint
Sliced roast beef with mustards
Vitality salad with organic quinoa, marinated feta, young spinach, roasted sweet potato, heirloom tomatoes, toasted seeds + green salsa
Beer battered fries + chipotle aioli

Desserts

Chocolate brownie + chantilly cream
Churros + chocolate sauce



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BUFFETS



BRUNCH BUFFET

\$25PP | MIN 20PAX

Almond granola with maple, vanilla yogurt + strawberry compote
Freshly baked pastries
Brunch bruschetta, tomatoes, avocado + poached egg
Pastrami crusted salmon, bagel crisps + dill cream
Poached chicken salad, rocket, cashews, pearl barley + herbed yogurt
Chocolate strawberries
Selection of macarons

BBQ BUFFET

\$35PP | MIN 20PAX

Scotch fillet steak
Pure pork sausages
Grilled marinated chicken breast
Selection of salads, bread rolls + condiments

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BEVERAGES

ON CONSUMPTION BEVERAGES

On consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or the host can reduce the beverages available within the tab to specific products.

STANDARD PACKAGE

2 HOUR \$35PP 3 HOUR \$45PP 4 HOUR \$55PP

Sparkling

Chain of Fire Brut, *Mudgee NSW*

White Wine

Chain of Fire Sauvignon Blanc Semillon, *Western Australia*
+ Chain of Fire Chardonnay, *Central Ranges*

Red Wine

Chain of Fire Merlot, *Central Ranges NSW*

Beer

VB, Great Northern Super Crisp, Great Northern Original, Carlton Dry, Carlton Black

Light Beer

Cascade Light

Non-alcoholic

Assortment, soft drinks + juices

CLASSIC PACKAGE

2 HOUR \$45PP 3 HOUR \$55PP 4 HOUR \$65PP

Sparkling

Taltarni T Series Sparkling Brut, *South East Australia*

White Wine

Pikorua Sauvignon Blanc, *Marlborough*
+ Montrose Chardonnay, *Mudgee NSW*

Red Wine

Montrose Shiraz, *Mudgee NSW*
+ Rymill 'Darkhorse' Cab Sauv, *Coonawarra*

Beer

VB, Great Northern Super Crisp, Great Northern Original, Carlton Dry, Carlton Black

Light Beer

Cascade Light

Non-alcoholic

Assortment, soft drinks + juices

COCKTAILS AS PER MENU

Carafes and individual cocktails available.

Speak to our Function Coordinator about our seasonal cocktail menu

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