



# FUNCTIONS & EVENTS



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# UPSTAIRS EVENT SPACES



## LEVEL 1 EXCLUSIVE

THIS WHOLE FLOOR CAN BE USED EXCLUSIVELY BY COMBINING THE PLAYFAIR AND FORDHAM ROOMS

SEATED CAPACITY: 50

FEATURES: TV SCREEN, BAR



## FORDHAM ROOM & BAR

PLUSH VELVETS AND RICH COLOURS CAN BE EXTENDED ACCROSS FOR ADDITIONAL SEATING

SEATED CAPACITY: 30-34

FEATURES: TV SCREEN, BAR



# UPSTAIRS EVENT SPACES



## PLAYFAIR ROOM

NATURAL LIGHT WITH  
3 LOUVERED WINDOWS

SEATED CAPACITY: 20-24  
FEATURES: TV SCREEN



## THE LODGE

A NOD TO OUR POLITICAL  
HERITAGE FEATURING IMAGES  
OF EACH PRIME MINISTER

SEATED CAPACITY: 16  
FEATURES: TV SCREEN, BAR

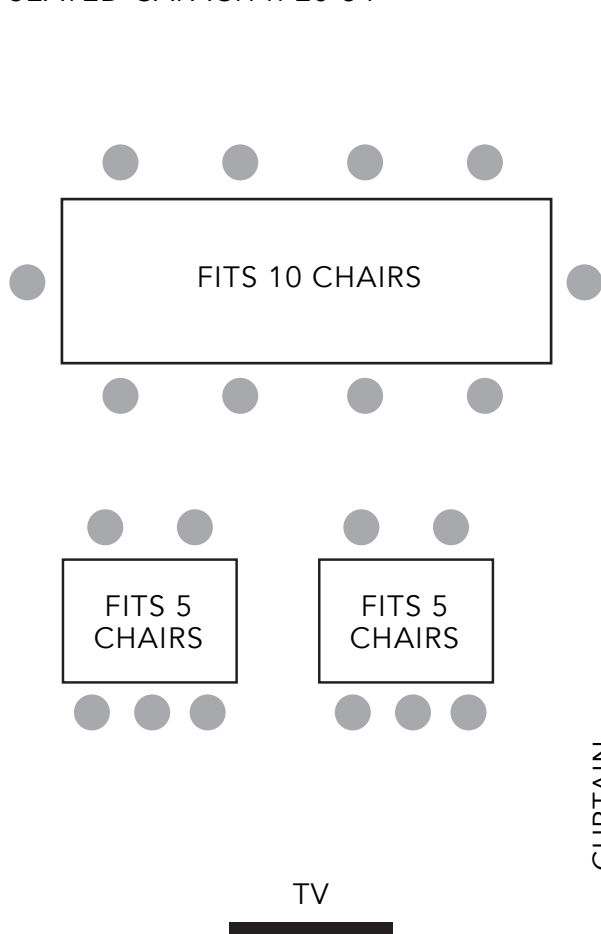


# PLAYFAIR + FORDHAM ROOMS

ROOMS CAN BE USED SEPARATELY OR COMBINED.  
COMBINED SEATED CAPACITY: 50

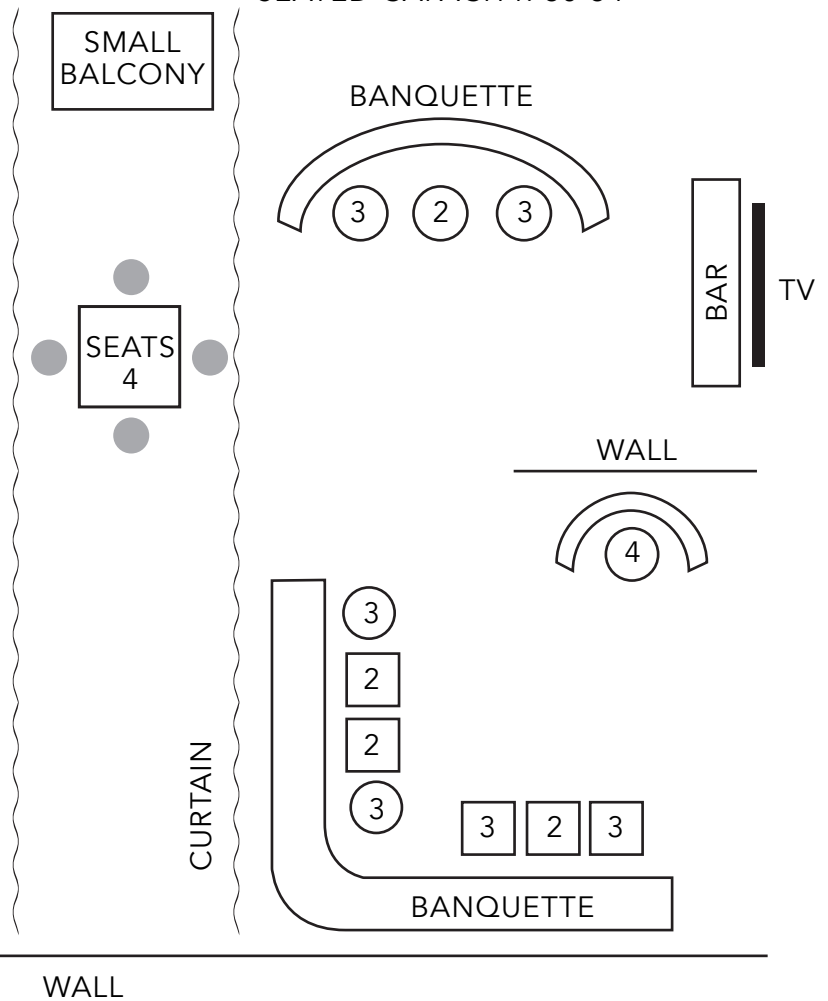
## PLAYFAIR ROOM

SEATED CAPACITY: 20-34



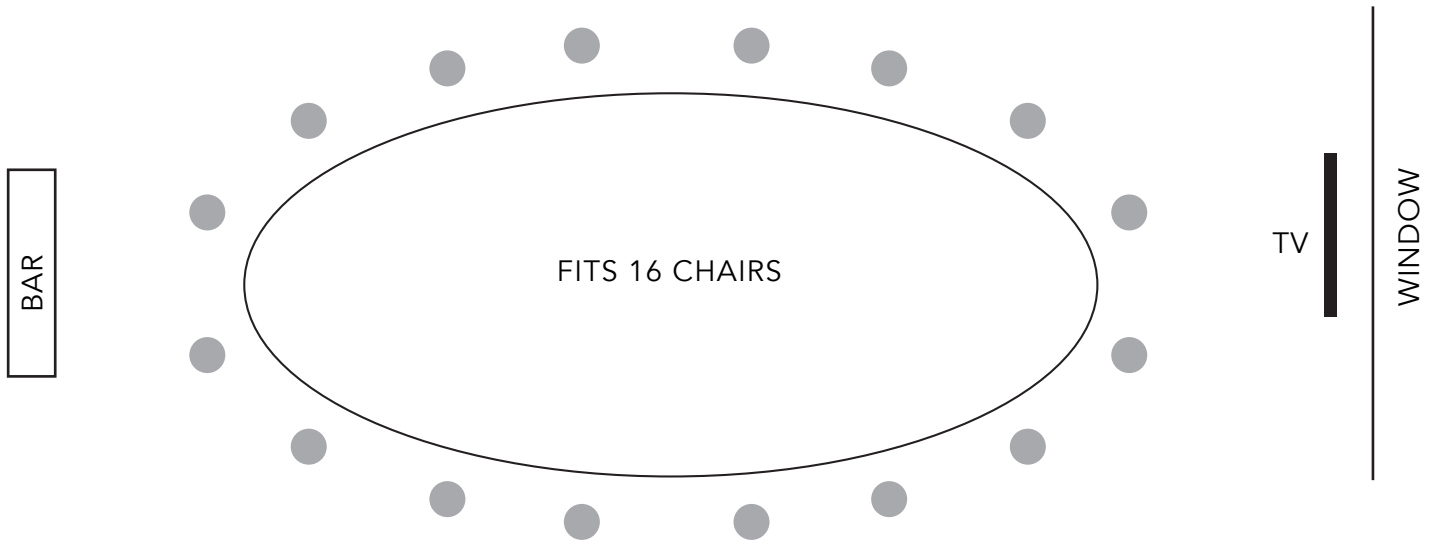
## FORDHAM ROOM & BAR

SEATED CAPACITY: 30-34



- \* CAN CLOSE EITHER CURTAIN TO INCLUDE THE EXTRA TABLE OF 4
- \* FLOOR PLAN IS NOT TO SCALE

# THE LODGE



# PLATTER STYLE CANAPÉS

## **\$80 PLATTERS**

Each platter contains 20 pieces

...

- STUFFED MUSHROOMS - tomato, herbs, cheese
- ZUCCHINI FRITTER - sweet corn mayo
- SMOKED SALMON WAFER - dill, cream cheese
- PINWHEELS - HAM, CHEESE, pickle, flaky pastry
- PARFAIT CRISP - chicken liver parfait, crispy wafer, seasonal relish
- PIZZA FINGERS - thick crust, tomato, salami, mozzarella
- SAUSAGE ROLLS - pork & beef, flaky pastry
- TRADITIONAL ARANCINI - bolognese, rice, egg

## **\$120 PLATTERS**

Each platter contains 20 pieces

...

- BEETROOT & GIN CURED SALMON - capers, dill, labneh
- PRAWN BRUSCHETTA - tomato, onion, basil
- CHARRED CHORIZO - romesco, lavosh
- STEAK TARTARE - olive oil, micro herbs, sourdough

## **\$120 OYSTER PLATTER**

Each platter contains 24 oysters

...

- SYDNEY ROCK OYSTERS - lemon pepper granita or natural

## **\$160 PLATTERS**

Each platter contains 20 pieces

...

- VEGGIE SLIDER - cauliflower rosti, garlic aioli
- FISH COCKTAIL - battered barramundi, fries, tartare
- SKEWERS - satay chicken, beef brisket or lamb kofta
- CROQUETTE - slow-cooked pork shoulder, caraway seeds, herbs
- SOFT SHELL TACOS - beef, chicken or veg
- BEEF BRISKET SLIDER - beef brisket, blue cheese aioli
- YORKSHIRE PUDDING - roast beef, gravy, horseradish cream

**Menu is subject to change**



# STANDARD SET MENU

\$55 ENTRÉE & MAIN OR MAIN & DESSERT | \$65 ENTRÉE, MAIN & DESSERT

## CHOOSE FROM

### SHARE STYLE

PRE-SELECT 3 ITEMS FOR EACH COURSE, SERVED SHARE STYLE FOR THE TABLE

### INDIVIDUALLY PLATED/A

PRE-SELECT 2 ITEMS FOR EACH COURSE, ALTERNATE SERVE

### INDIVIDUALLY PLATED/B

PRE-SELECT 2 ITEMS FOR EACH COURSE, SERVED TO YOUR  
REQUIRED GUEST NUMBERS

## ENTRÉE

Choice of

...

ZUCCHINI FLOWERS V - ricotta, sultana, parsley

SALT & PEPPER SQUID GF - chilli, shallots, lemon

BEEF CARPACCIO - cherry tomato, sesame, fried capers

CHICKEN LIVER PARFAIT - house pickles & grilled sourdough

## MAIN

Choice of

...

MUSHROOM RISOTTO V - mascarpone, truffle oil

SNAPPER GF - kumara, asparagus, white wine butter emulsion

CHICKEN SUPREME - king edward mash, seasonal vegetables

250G BROOKLYN VALLEY PASTURE FED SIRLOIN GF - mbs 2+, roasted kipfler  
potato, broccolini, red wine jus

## SIDES

To share

...

GREEN LEAF SALAD GF V

## DESSERT

Choice of

...

TIRAMISU

CHEESE BOARD\* - selection of 2 Australian cheeses, dried fruit, lavosh

Menu is subject to change

\* DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN



# PREMIUM SET MENU

**\$75 ENTRÉE & MAIN OR MAIN & DESSERT | \$80 ENTRÉE, MAIN & DESSERT**

All options include starters and sides

## CHOOSE FROM

### SHARE STYLE

PRE-SELECT 3 ITEMS FOR EACH COURSE, SERVED SHARE STYLE FOR THE TABLE

### INDIVIDUALLY PLATED/A

PRE-SELECT 2 ITEMS FOR EACH COURSE, ALTERNATE SERVE

### INDIVIDUALLY PLATED/B

PRE-SELECT 2 ITEMS FOR EACH COURSE, SERVED TO YOUR REQUIRED GUEST NUMBERS

## TO START

HOUSE BAKED BREAD W WHIPPED BUTTER

WARM MARINATED OLIVES GF V

## ENTRÉE

Choice of

...

ZUCCHINI FLOWERS V - ricotta, sultana, parsley

SYDNEY ROCK OYSTERS GF - pickled ginger mignonette

SEARED SCALLOPS GF - pea purée, salmon roe, charred spring onion

STEAK TARTARE - eye fillet, capers, dill pickle, sourdough

CHARCUTERIE BOARD\* - chef's selection of cured meats, roasted & pickled vegetables, charred baby octopus

## MAIN

Choice of

...

MUSHROOM RISOTTO V - mascarpone, truffle oil

BLUE EYE TREVALLA ANGEL HAIR PASTA - champagne cream, salmon roe, chervil

BALLOTINE OF CORN-FED CHICKEN - chestnuts, heirloom vegetables, pearl barley, sage

LAMB RUMP - caponata, crisp potato, red wine jus

200G GRAIN FED BLACK ANGUS EYE FILLET GF - jerusalem artichoke purée, broccolini red wine jus

## SIDES

To share

...

MIXED STEAMED GREENS GF V

FRENCH FRIES

## DESSERT

Choice of

...

TIRAMISU

CREME BRULEE

CHEESE BOARD\* - selection of 2 Australian cheeses, dried fruit, lavosh

**Menu is subject to change**

\* DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN



# WHOLE SUCKLING PIG

**\$85 PER PERSON**

## **DESIGNED TO SHARE**

Minimum 10 people, additional \$85 per person

...

EXPERIENCE A WHOLE SUCCULENT SUCKLING ROAST PIG  
CARVED AT YOUR TABLE BY OUR CHEF

## **SERVED WITH**

OREGANO & CARRAWAY ROAST PUMPKIN  
SAGE & ONION JUS

## **ALSO SELECT 2 SIDES FROM BELOW**

ROCKET AND PARMESAN SALAD

GARDEN SALAD

FRIES

BUTTERY MASH

ROASTED NEW SEASON POTATOES

STEAMED SEASONAL VEGETABLES

SAUTEED BUTTON MUSHROOMS

\*VEGETARIANS CAN BE ACCOMMODATED WITH A PLATED VEGETARIAN DISH



Menu is subject to change

\* DESIGNED TO SHARE BETWEEN ALL GUESTS  
GF - GLUTEN FREE V - VEGETARIAN



# STANDARD BEVERAGE PACKAGE

3 HOURS \$55PP | 4 HOURS \$65PP



## SPARKLING

MINE HOUSE BRUT CUVÉE

## WHITE WINE

MINE HOUSE SAUVIGNON BLANC

## RED WINE

MINE HOUSE SHIRAZ CABERNET MERLOT

## TAP BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

## BOTTLED BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

## NON-ALCOHOLIC

SOFT DRINK

JUICE

Menu is subject to change



# PREMIUM BEVERAGE PACKAGE

3 HOURS \$70PP | 4 HOURS \$80PP

## SPARKLING

TEMPUS TWO COPPER SERIES PROSECCO

## WHITE WINE

TAI NUI SAUVIGNON BLANC  
WINERY OF GOOD HOPE CHENIN BLANC  
SKIMSTONE CHARDONNAY

## ROSÉ

SKIMSTONE SANGIOVESE ROSE

## RED WINE

SKIMSTONE SANGIOVESE  
ROAD TO ENLIGHTENMENT SHIRAZ

## TAP BEER OR CIDER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT TAPS

## BOTTLED BEER

PLEASE ASK FUNCTIONS MANAGER FOR CURRENT SELECTION

## NON-ALCOHOLIC

SOFT DRINK  
JUICE



Menu is subject to change

