



- 188 UNION ST, THE JUNCTION NSW 2291 •
- 02 4940 8883 •
- FUN@THEHOODMILKBAR.COM.AU •



FUNCTION *package*





FUN AT THE HOOD

Thank you for considering our venue for your upcoming event. We offer a great range of menu packages for minimum fuss and maximum fun. Let us take care of you and your guests!

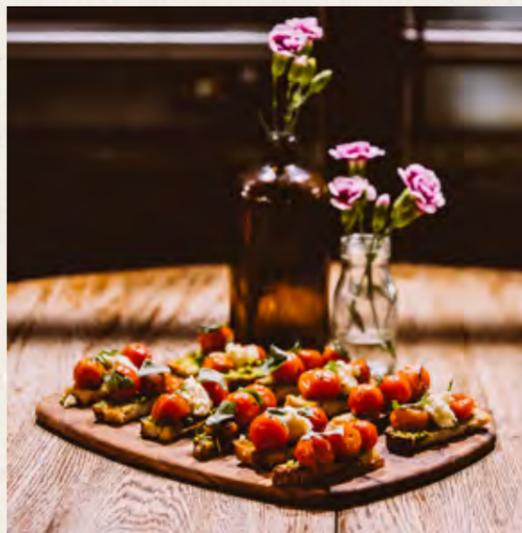
Our space is available for large or small bookings, corporate events, evening functions and weddings. Our team will help you create a menu and beverage package to suit your style and budget. We cater for a wide range of events and celebrations 7 nights a week: from weddings, anniversaries and engagements to birthdays, corporate dinners, charity dinners and launches.

Our venue transforms in the evening to create a beautiful, intimate and eclectic space for your special celebration!

We can accommodate 3 course dinners for up to 80 people, contemporary cocktail party for 150 people, or a combination of both: start the night with charming canapés and pre-dinner drinks, then delve into a scrumptious main course and decadent dessert in our formal dining area.

We are committed to providing you with exceptional service, delicious food and incredible drinks to make your event an unforgettable experience.

For bookings and enquiries, please email us. We are here to discuss your needs for your next event.





THE BEVERAGES

(min 50 guests) for 4 hours

STANDARD OPTION: \$39.50_{pp}

WINE

Sparkling - House Sparkling
White Wine - House Sauvignon Blanc
Red Wine - House Cabernet Shiraz

BEER

Tap Beer (if available)
Murray's 'Angry Man' Pale Ale
Bottled (if tap beer is not available)
Corona & 4 Pines Kolsch
Light Beer (available on request)

ALSO INCLUDED

Sparkling water
Fresh orange & apple juice
Soft drinks
Coffee & Tea

DELUXE OPTION \$59.50_{pp}

CHOICE OF EITHER

Glass of G.H Mumm per guest on arrival or
Cocktail per guest on arrival

Choice of 5 wines in any combination
from our list

All tap beer (if available)
Choice of 3 full strength bottled beers

ALSO INCLUDED

Light Beer
Cider
Sparkling water
Fresh orange & apple juice
Soft drink
Coffee & Tea

PREMIUM OPTION \$49.50_{pp}

CHOICE OF 5 WINES IN ANY COMBINATION FROM OUR LIST

Sparkling
White Wine
Rosé
Red Wine

Choice of 2 standard
tap beers (if available)

Choice of 2 full
strength bottled beers

ALSO INCLUDED

Light Beer
Cider
Sparkling Water
Fresh Orange & Apple Juice
Soft Drink
Coffee & Tea

ADDITIONAL BEVERAGE PACKAGE ADD ONS

Extra hour - \$10_{pp}
House spirits - \$8_{pp} / per hour
Cocktails - \$12_{pp} / per hour
Arrival cocktail - \$15_{pp}
Arrival G.H Mumm Champagne - \$15_{pp}





CANAPÉS

(min 50 guests)

OPTION ONE

4 canapés per person - 4 selections (2 hot, 2 cold) - \$22pp

OPTION TWO

6 canapés per person - 6 selections (2 hot, 2 cold, 2 substantial) - \$35pp

OPTION THREE

8 canapés per person - 8 selections (3 hot, 3 cold, 2 substantial) - \$46pp

OPTION FOUR

10 canapés per person - 10 selections (4 hot, 4 cold, 2 substantial) - \$57pp

ADD SWEETS - \$4.50pp

COLD

Avocado, feta, cherry tomato, balsamic reduction, toast melba (v)

Whipped goats curd, balsamic roasted beetroot, walnut, honey

Bruschetta, tomato, buffalo mozzarella, basil (v)

Salmon sashimi, sushi rice, teriyaki, seaweed salad

Beef tartare, truffle aioli, Parmesan, balsamic

SUBSTANTIAL

Salt 'n' pepper squid, smoky garlic mayo, lemon & herb salad

Sticky sweet soy chicken skewers, siracha

Sticky 5 spice pork belly, crispy onion, scratchings, garlic, peanut (v)

Southern fried chicken, bacon jam

Crunchy chicken & waffles, maple, sour cream

Chicken satay, peanut sauce

Beef kebabs, chimmichuri

Lamb meat balls, hummus, yoghurt

Beef slider, lettuce, tomato, cheese, BBQ sauce, brioche bun

HOT

Potato onion bhaji, coriander yoghurt

Tempura cauliflower, nam jim dipping sauce, basil

Arrancini, Parmesan, aioli (v)

Baked mushroom stuffed, cheese, caramelised onion, herb crumb

Corn fritters, whipped avocado, tomato (v)

Potato rosti, house smoked salmon, creme fraiche

Fish taco, charred corn, red cabbage slaw

Potato wrapped prawns, lime dipping sauce

Potato & smoked salmon croquettes, dill sour cream

Nasi goreng, bean shoot & herb salad

SWEETS (add \$4.50ea)

House Gelato

One scoop from our gelato bar
mini brioche slider

Cookie ice-cream sandwich





ALTERNATIVE DROP

(min 50 guests)

Please select from our options for entrées, mains, and desserts. To be served alternatively. Your choices must be made 10 days prior to the event and paid as one total bill.

OPTION ONE

2 COURSE - entrée/main or main/dessert - \$50pp

OPTION TWO

3 COURSE - entrée/main/dessert - \$60pp

ENTRÉES

HEIRLOOM TOMATO

Buffalo mozzarella burrata, pangriatta, basil & herb oil

CURED SALMON

Asparagus, beetroot, dill labne, herb crust

WHIPPED GOATS CURD

Roast beetroot, hazel nut, raspberry

MAINS

PAN SEARED SIRLOIN

Hasselback potato, sauté mushroom, Parmesan cream, jus

SMOKED SLOW COOKED LAMB SHOULDER

Carrot puree, roast parsnip, confit garlic jus

SLOW ROASTED PORK BELLY

Braised fennel, roasted apple, kale & potato crush, cider jus

LINE CAUGHT FISH

Cauliflower miso purée, shaved apple & fennel bulb

DESSERTS

BROKEN BANOFFEE "PIE"

Banana, caramel, chocolate banana crumb, pie crust shards, espresso gelato, vanilla cream

DARK CHOCOLATE TART

Vanilla mascarpone, coffee bean chocolate soil, espresso gelato

PEANUT BUTTER ICE CREAM SANDWICH

Salted caramel sauce, caramel nutty popcorn crumble

CRÈME BRÛLÉE

Berries, Turkish delight, meringue

INCLUDES:

5 hour event window available (6:30- 11:30pm)

Alternate plated entrée

Alternate plated main meal

Alternate desserts

Professional event supervisor & wait and bar staff

Installed heaters & air con

Sonos Audio equipment (if not a shared space)

Unique furniture & table settings

Complimentary hour of access for set up





THE FEAST

Start your dinner experience with antipasto and cheese grazing station, then choose your mains to suit your party and guests. This will also be served communal style down the centre of your table and you help yourself.

OPTION ONE

2 COURSE - Shared entrée & choice of 2 mains & 2 sides - \$45pp

OPTION TWO

3 COURSE - Shared entrée & choice of 2 mains & 3 sides & dessert - \$55pp

OPTION THREE

4 COURSE - Shared entrée & choice of 3 mains & 3 sides & dessert - \$65pp

EXTRA SIDES - \$7pp

PLEASE NOTE: Gluten free and vegetarian options are available upon request. Menu items subject to seasonal availability. Optional roving dessert canapés available.

MAINS

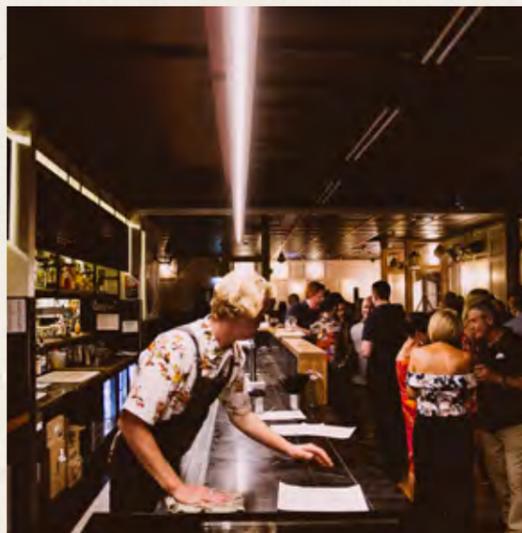
- Roast leg of lamb
- Roast pork belly
- Asian glazed pork belly
- Honey glazed gammon
- Peppered sirloin
- Lemon herb chicken pieces
- Honey mustard chicken pieces
- Roast leg of pork

SIDES

- Roast potatoes
- Seasonal greens
- Toss salad
- Caesar salad
- Buttered carrots
- Roast root vegetables

INCLUDES

- 5 hour event window (6:30 - 11:30pm)
- Professional event supervisor & wait staff
- Installed heaters & air con
- Sonos Audio equipment (if not a shared space)
- Unique furniture & table settings
- Complimentary hour of access for set up - from 5.30pm





GRAZING TABLES

ANTIPASTO GRAZING STATION

OPTION ONE

Minimum 20-25 guests - \$20pp approx 1m x 0.3m

OPTION TWO

25-35 guests - \$18pp approx 1m x 0.4m

OPTION THREE

35-50 guests - \$17pp approx 1m x 0.5m

OPTION FOUR

51-100 guests - \$16pp 1.2m x 0.6m

101+ price on request

EXTRA desserts & premium chocolates - \$4.50pp

ADD deli meats, salami, prosciutto etc - \$5.00pp

INCLUDES:

Artisan Cheese selection including vintage cheddars, soft cheeses & blue

Antipasto:
olives & marinated chargrilled vegetables

Crackers

Fresh seasonal fruit

Premium Chocolate

Handmade Dips

Indulgent Desserts





HIGH TEA

(Min. Guests: 30 Max Guests: 100)

Capacity:
Min. Adult Guests: 30 Max Guests: 100
30 seated or 100 cocktail style
Function availability

Please Note:
Seated events will be served on high tea stands.
Cocktail style will be served on a grazing station.
Menu subject to change
External cakes incur a 3.0 per head surcharge
Package Prices \$50pp

ON ARRIVAL

Glass of Australian Sparkling Wine
Add \$10pp for G.H Mumm 'Cordon Rouge'
NV Champagne

SAVOURY OPTIONS

Smoked salmon with lemon dill & horseradish
finger sandwiches
Heirloom tomato with buffalo mozzarella,
basil & mint finger sandwiches
Rare roast beef with English mustard aioli,
radish & watercress finger sandwiches
Mini ham, cheese and tomato croissant with
Dijon mustard finger sandwiches

SWEET OPTIONS

Mini strawberry tarts with vanilla pastry cream
Coconut & dark chocolate bounty bars

SCONE OPTION

Freshly baked scones with house made jam
& whipped cream

DRINKS ON OFFER

Lemon & Gin Iced Tea
Raspberry & Spiced White Rum Iced Tea
Peach & Vodka Iced Tea
Chandon Sparkling Wine

INCLUDES

Beverages: Juice, soft drink, mineral water,
French press coffee and loose leaf tea
Venue Style: Assorted tables & chairs,
cutlery, crockery, glassware, napkins
Wait Staff: Professional wait staff dressed
professionally
Event coordinator: To assist and guide you
in the lead up to your event
Venue Hire: Complimentary hour of access
for set up

OPTIONAL UPGRADES

To add Sparkling to your beverage package
\$7pp
To add a standard beverage package
\$15pp
To add an additional savoury or sweet option
\$6pp
To add Gin High Tea option
\$29pp





THE FAQ'S

WHERE ARE OUR VENUES?

Our venues are located in two different suburbs in Newcastle.

The Locale: 28 Alma Road, New Lambton

The Hood Milk Bar: 188 Union Street, The Junction

Please visit our websites for more details.

SITE VISITS:

The event staff are here for appointments from Mon - Fri from 9am - 4:30pm.

Please contact us to arrange a suitable time to see the space.

FOOD AND BEVERAGES:

Menus are subject to change. Please speak to your event coordinator about beverage upgrades.

SPECIAL DIETS & ALLERGIES:

Dietary requests are a chef's selection. Please speak to your event coordinator about any dietary restrictions. Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

KIDS:

Children under the age of 18 are permitted throughout the venues.

PARKING:

We have some parking available whilst there is more parking which is a 1 minute walk to our venues.

ACCESS TIME:

You & your suppliers have access 1 hour prior to your event for any set up. Special touches such as the place cards, table numbers, bonbonnières etc can be delivered the day of your event.

BYO BEVERAGES:

Our venues are fully licensed so we do not allow BYO. Please discuss with your coordinator if there is something specific you require and they will endeavour to source it for your event at an additional charge.

CATERING:

Our venues provide full food service, so we do not allow external catering on the premises. The only exception would be an external cake or kosher meals at an additional charge.

EXTERNAL CAKE:

You are more than welcome to bring in an external cake for the event, however it will incur an external cakeage fee of 3.0 per person. This will need to be confirmed with your coordinator prior to the event.





THE FAQ'S

WEATHER:

In the event of wet weather, all our venues contain enclosed areas with both air conditioning and heating

STYLING:

We don't have an in-house stylist, however you are able to do your own styling as long as it doesn't include any real flame candles. As we need to set up the venue for early morning trade we require the dismantle of all your decorations at the end of the night or alternatively our team could do it for a fee to be discussed.

MUSIC & ENTERTAINMENT:

Standard bar tunes will be playing through our venues speakers if a shared space, access to Sonos Audio is available if venue is exclusive hire. However you are able to have this turned off if you wish. You also have an option to bring your own DJ.

AUDIO VISUAL TECHNOLOGY:

You have complimentary use of the existing lighting inside our venues. You are able to bring any additional AV equipment with you at no extra charge.

CONFETTI, RICE & GLITTER:

We kindly ask that no confetti, rice or glitter is brought onto the premises.

BATHROOMS:

There are bathrooms located in all venues which may be shared with other patrons.

STAFF:

Your event will be allocated our professional service staff for the duration of your event.

BOOKING AND CONFIRMING:

To secure your date we need AU\$500 deposit which will be deducted from your final bill. For an exclusive hire of the venue we require a minimum spend. Please discuss with our team.

FINAL CONFIRMATION:

The final confirmation of guests attending your event is required a minimum of 10 days prior to the event. All final food and beverage selections including any dietary requirements are also required at this time. All food is subject to seasonal change, should this happen, notification will be given. We require full payment of catering 7 days before the event.

CANCELLATION POLICY:

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel or postpone your event the following will apply: All cancellations must be submitted in writing, cancellations made less than 30 days before the event will incur a loss of full deposit. As we require payment made in full before the event, cancellations made 10 days or more prior to the event will be offered a full refund, minus the deposit. A change of date will see the deposit transferred as per management's discretion.





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