

FUNCTIONS 2025

RI*ISING* SUN HOTEL



CANAPE PACKAGES

MINIMUM 20 PAX

BASIC PACKAGE \$40PP

Rockling slider w/ tartare and cos

Deviled egg with anchovy (vo, gf)

Marinated chicken skewer (gf)

Falafel, labne lettuce cup (v, veo, gf)

Leek and goats cheese croquette (v)

‘Wildpie’ dim sim, kasundi

PREMIUM PACKAGE \$60PP

Smoked sausage gilda, pickled onion & cheddar (gf)

‘Wildpie’ mini venison pie w/ bbq sauce

Spinach and ricotta sausage roll (v)

Chorizo hotdog, caramelised onion & aioli

Rockling slider w/ tartare & cos

Deviled egg with anchovy (vo)

Marinated chicken skewer (gf)

Falafel, labne lettuce cup (v, veo, gf)

Leek and goats cheese croquette (v)



SNACK PLATTERS

(20 piece minimum)

Potato cakes & aioli \$3 each

Crumbed rockling goujons w/ tartare \$5 each

Leek & goats cheese croquettes \$4 each

Falafel lettuce cup \$4 each

‘Wild pie’ dim sims & spiced tomato relish \$6 each

‘Wild pie’ party pie & bbq sauce \$6 each

COCKTAIL GARDEN PARTY SANDOS

\$48 per platter (1 of each type, cut into 4)

4 platter minimum

Chicken, caper mayo & roquette on baguette

Hot smoked salmon & cucumber on rye

Beef pastrami, cheddar & pickles on turkish

Egg & lettuce on white



ADD ONS

Natural Oysters \$32per half dozen

Deli platters \$36

Cured meats, cheese, olives, pickles & bread

Chips & aioli \$12

SEATED SET MENU \$75

STARTERS

Marinated Toolluka Creek olives

Bread & butter

Pork & fennel salami, guindilla peppers

Leek & goats cheese croquette

Burrata w/ tomatoes, capers & basil

SELECT ONE MAIN TO SHARE

(ADDITIONAL PROTEIN +\$10 PP)

Baked King Ora salmon w/ tarator, walnuts, creme fraiche & herbs

Roasted Hazeldenes chicken w/ creamed spinach & honey mustard gravy

Slow cooked lamb shoulder w/ peas, mint & bacon

Grass fed sirloin w/ roast shallots & peppercorn sauce

SIDES

Roasted potatoes w/ rosemary salt

Cauliflower cheese gratin

Mixed leaf salad w/ ranch dressing

DESSERT OPTION +\$10 PP

Chocolate mousse w/ P.X. raisins

or Strawberry & kiwi pavlova

ADDITIONS

Natural oysters, half dozen \$34

Chips & aioli \$12

TERMS & CONDITIONS

BOOKING CONFIRMATION

Tentative bookings are held for 3 days. After this time, the venue may release the space.

To confirm, please enter your credit card details via the OpenTable confirmation email.

The venue may cancel any unconfirmed bookings without card details. Some events may require a deposit which will be advised at the time of booking.

MINIMUM SPEND

Some function spaces have a minimum spend, inclusive of GST. Minimum spends vary depending on the date, time, and season, and are based on the venue's expected trade. Your event manager will confirm the applicable amount upon enquiry.

PAYMENT

Your event form must be completed at least one week prior to the event.

Final charges will be based on guest numbers provided at that time. Food payment is required at this time, please advise us if you would prefer a different payment method than the credit card held within your booking.

Beverage tabs can be paid on the day.

CANCELLATION POLICY

- Within 2 weeks of event: A \$200 cancellation fee applies (charged to the card on file).
- Within 1 week of event: All deposits or prepayments are forfeited.

SEATED EVENTS & BILLS

All seated groups are required to order drinks via table service, not at the bar. Please bring cash if your group would like to divide payment amongst themselves.

GUEST ENTRY

The venue follows responsible service of alcohol policies at all times and reserves the right to refuse entry where appropriate. All minors must vacate the premises by 9pm.

ALLOCATION

Management reserves the right to reassign spaces if the original space becomes unavailable or unsuitable. If final numbers are lower than originally confirmed, the event may be moved to a more appropriate space.

SECURITY

Some events may require additional security. This will be outlined by your event manager and is charged to the host at cost.

FUNCTION CONDUCT

Hosts are responsible for ensuring their guests behave in an orderly manner and comply with all venue and legal obligations, including RSA standards.

If an event is booked under false pretences, the venue reserves the right to cancel without notice, at the host's expense.

Smoking and vaping are not permitted inside the venue at any time. Anyone caught doing so will be asked to leave the premises immediately.

DECORATIONS, FURNITURE & AV

Decorations and TV use are welcome in private areas with prior approval.

Please note:

- No glitter, confetti, or sticky materials on walls.
- Large decorations are not permitted in communal areas.
- DJs, microphones, or external music are not permitted under our licence.

SPEECHES

Speeches are welcome in private areas only.

DAMAGE & CLEANING

The organiser is financially responsible for any damage, theft, or excessive cleaning required to bring the space back to its original caused by guests.

Deposits and credit card details may be held as a bond until any related costs are finalised.

The venue takes no responsibility for goods left on-site before or after the event. Please ensure all items are collected at the end of your booking.

ACCESS

Your space will be ready 30 minutes prior to your start time. Earlier access may be available with prior approval. Please ensure your group vacates within 30 minutes of your event conclusion unless otherwise arranged.

CATERING

All events require catering. Groups of 16 or more must dine from a set menu. Canapé and grazing packages are available for standing events, while the regular à la carte menu is not available for large groups.