

FUNCTIONS 2025

**RISING  
SUN  
HOTEL**



## CANAPE PACKAGES

MINIMUM 20 PAX

### BASIC PACKAGE \$40PP

Rockling slider, tartare & cos

Deviled egg, anchovy

Marinated chicken skewer

Falafel, labne lettuce cup

Mushroom and mozzarella croquettes

'Wildpie' dim sim, kasundi

### PREMIUM PACKAGE \$60PP

Rockling slider, tartare and cos

Deviled egg, anchovy

Marinated chicken skewer

Falafel, labne lettuce cup

Mushroom and mozzarella croquettes

'Wildpie' dim sim, kasundi

Smoked sausage gilda, pickled onion & cheddar

'Wildpie' mini venison pie w/ bbq sauce

Spinach & ricotta sausage roll

Chorizo hotdog, caramelised onion & aioli



## SNACK PLATTERS

(20 piece minimum)

Potato cakes & aioli \$3 each

Crumbed rockling goujons w/ tartare \$5 each

Mushroom and mozzarella croquettes \$4 each

Falafel lettuce cup \$4 each

'Wild pie' dim sims & spiced tomato relish \$6



## ADD ONS

Natural Oysters \$32per half dozen

Chips & aioli \$12



## SEATED SET MENU \$75

### STARTERS

Marinated Toolluka Creek olives

Bread & butter

Pork & fennel salami, guindilla peppers

Zucchini & goats cheese croquettes

Burrata w/ tomatoes, capers & basil

### SELECT ONE MAIN TO SHARE

(ADDITIONAL PROTEIN +\$10 PP)

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

Roasted 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.