



FUNCTIONS PACK

MAKE YOUR NEXT FUNCTION AT
THE FORGOTTEN CASK

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— ENJOY GREAT ATMOSPHERE —

The Forgotten Cask offers some amazing spaces that can cater to events, functions and parties of all kinds. From small, intimate gatherings, to large scale parties and soirees. Whether we are catering to a work function, Christmas Party, a socialising or networking event, or a cocktail party, The Cauliflower Hotel boasts an amazing atmosphere which is guaranteed to help you create the ambiance you are looking for, next time you arrange to go out.

The Forgotten Cask boasts indoor and outdoor spaces that can serve the backdrop for parties of all kinds; engagement parties, birthday celebrations, baby showers, an alternative setting for your next corporate event or any other specialty event or occasion.

The Forgotten Cask's various settings also allow for smaller, more intimate and cozy gatherings, so why not give us a call next time you are arranging after-work drinks, or planning an evening out with friends?

We offer table bookings as well as venue hire.



OUR SPACES

THE PALM LOUNGE

STANDING: 65 PAX **SEATED:** 40 PAX

SUITABLE FOR:

Cocktail/canape functions, corporate and networking events, social/intimate gatherings.



THE FORGOTTEN CASK COCKTAIL BAR

STANDING: 40 PAX **SEATED:** 20 PAX

SUITABLE FOR:

Cocktail/canape functions, corporate and networking events, social/intimate gatherings.



OUR SPACES

THE CAULIFLOWER MAIN BAR

STANDING: 100 - 120 PAX **SEATED:** 70 PAX

SUITABLE FOR:

Cocktail/canape functions, corporate and networking events, social and entertainment events. Live bands.



THE FORGOTTEN CASK (WHOLE UPSTAIRS VENUE)

STANDING: 120 PAX **SEATED:** 80 PAX

SUITABLE FOR:

Cocktail/canape functions, corporate and networking events, social and entertainment events. DJ / dance events.



Table or small-area bookings may be made within all of these individual spaces, at no cost. To book the exclusive use of the whole of our upstairs area, a minimum spend may apply. Enquire with us now for more information.

Whether you are hosting your own trivia night, or charity event, or arranging a corporate function, or sporting event, areas and spaces throughout the hotel are available for bookings.

We can arrange DJs or bands for your events – or you can BYO -band!

Staff aid in arranging your decorations can be arranged as well as a BY-Cake option. Table bookings for 8 – 10 people are free of charge, so book with us today on (02)9698-3024 to see how we can make your occasion a real treat!

CANAPE MENU

SOMETHING TO START

\$3 Per Piece | Min. 25 pcs.

Duck Spring Rolls

Homemade, Hoisin Sauce

Buffalo Chicken Wings (GF)

Tossed In Franks Hot Sauce Or Bbq

Buffalo Cauliflower (V) (GF)

Marinated And Fried, Side Of Chipotle Mayo

Jalapeno And Corn Fritters (V)

Chilli Relish, Tzatziki

Mac & Cheese Croquette (V)

Trio Of Cheese, Crumbed And Fried

Mushroom & Goat Cheese Arancini (V)

Mustard Mayo And Shaved Grano Padano

HOT SELECTIONS

\$5 Per Piece | Min. 25 pcs.

Tacos Fish / Pork / Chicken / Roast Cauliflower(gfo)(vo)

Avocado, lettuce, house sauce and cilantro

Spinach & Ricotta Tart(v)

Fresh baked, topped with tomato relish

Prawn Gyoza (df)

Pan fried Japanese style dumpling, chilli soy sauce

Mini Beef Pie (gfo)

Rustic pie, smashed peas, caramelised onion gravy

Veggie Pie (v) (gfo)

Rustic pie, smashed peas, rosemary gravy

COLD SELECTIONS

\$5 Per Piece | Min. 25 pcs.

Beetroot And Caramelised Onion Tartlet(v)(gfo)(veo)(dfo)

w/ goat's cheese mousse

Rock Oysters (gf)(df)

Freshly shucked, topped with shallot vinaigrette

Prawn Rice Paper Rolls

Made to order, hot and sour dipping sauce

VEGAN VARIETALS

\$5 Per Piece | Min. 10 pcs.

SOUTHERN FRIED CAULIFLOWER

Marinated and fried, vegan aioli

MAC AND CHEESE CROQUETTES

Vegan cheese, crumbed and fried

FRIED TOFU SKEWERS

Master stock glaze, seasonal greens

ROAST CAULIFLOWER TACO

Marinated and roast cauliflower, avocado, lettuce, chipotle sauce

MUSHROOM ARANCINI

Mustard sauce, herbs

ROAST VEGETABLE SPRING ROLLS

Hoisin sauce

ROAST PUMPKIN SLIDER

House marinated, lettuce, tomato, pickles, tomato relish



CANAPE MENU

SIGNATURE SUBSTANTIALS

\$6 Per Piece | Min. 25 pcs.

PRAWN SKEWERS (GF)

Grilled prawns, creamy garlic sauce

SOUVLAKI CHICKEN SKEWERS (GF)

Grilled thigh fillet, hummus

TERIYAKI BEEF SKEWERS

Grilled Rump steak, sweet and sour sauce

SOUVLAKI LAMB SKEWERS

Grilled back strap, tzatziki

BACON WRAPPED MEAT BALLS

Home made with bbq sauce

BEEF SLIDER

Beef pattie, lettuce, tomato, pickles, tomato sauce

PULLED PORK SLIDER

bbq pulled pork, slaw, crackling, bbq sauce

FRIED CHICKEN SLIDER

Southern fried chicken, lettuce, slaw, jalapeno, chipotle sauce

PRAWN SLIDER

Grilled prawns, lettuce, avocado, cucumber, sriracha, aioli

PLATTERS

ANTIPASTO PLATTER

\$99

(For 4-6 ppl)

Double smoked ham, prosciutto, salami, olives, artichokes, blue cheese, brie cheese, homemade pickles, croutons, fresh seasonal fruits

CHEESE PLATTER

\$89

(For 4-6 ppl)

Blue cheese, brie cheese, camembert cheese, smoked cedar, homemade jam, Quiche paste, fresh bread, croutons, fresh seasonal fruits

SEAFOOD PLATTER

\$399

(For 4-6 ppl)

12 natural rock oysters, salmon sashimi, tuna sashimi, Morton bay bugs, grilled local prawns, mussels, salt and pepper calamari, battered flat head, whole poached lobster, salmon caviar

SOMETHING SWEET

\$6 Per Piece | Min. 10 pcs.

CLASSIC NEW YORK CHEESECAKE

Baked ricotta style and cream filling

PASSIONFRUIT & COCONUT SLAB (GF)

Passionfruit, shredded coconut and soft sponge

TIRAMISU

Italian-style coffee, biscotti, dark cocoa

BIRTHDAY CAKES

There is no charge for bringing & serving your own cake. We can store in cool room prior to or during event.

Cakeage will be charged if you would like your cake cut and served. If you would like us to provide dessert/cake for you, please contact us for more information and prices.



BESPOKE SET MENU

2 x Courses for \$69 / person

3 x Courses for \$79 / person

ENTRÉE

STEAK TARTARE

Beef Tenderloin, 60-degree Truffle Poached Egg, Crisps

MUSHROOM & GOATS' CHEESE ARANCINI

Mustard Mayonnaise, Grano Padano

ROCK OYSTERS

3x Sydney Rock Oysters W/ Red Wine & Shallot Vinaigrette

CAPRESE

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze on rustic Sourdough

MAINS

SCOTCH FILLET

(300GMS) Grass fed mb3+, Confit Kipfler Potato, Honey-glazed Pumpkin, Seasonal Greens served with a Red Wine Jus

SALMON FILLET

Pea Purée, Citrus & Herbs Salad served with a Mint Beurre Blanc

PEA & MINT RISOTTO

Chilli Oil, Fried Basil, Grano Padano

CHICKEN BREAST

(200GMS) Sautéed Spinach, Baby Carrots, Seasonal Greens & creamy Mushroom Sauce

SEASONAL DESSERT PLATTER

(to share)

Homemade Golden Gay Time, Chocolate Crème Brulee, Passionfruit & Coconut Slice

Served with Honeycomb, Soft Meringue, Brownie Soil, Berry Coulis, Tequila Apple Foam, Cream Chantilly

TERMS & CONDITIONS

Minimum 10 people for Set Menu.

All payment is to be paid 7 days prior to the event commencing.

If you have any dietary/allergen requests please let us know we are happy to accommodate your requests.



TERMS & CONDITIONS

GENERAL INFORMATION

Minors:

Minors are permitted everywhere in the Cauliflower Hotel until 10:00PM - guaranteed that they are monitored by a responsible adult.

Minors are NOT permitted in the following places of the Cauliflower Hotel including but not limited to:

- Gaming facilities (I.e.: Pokie/VIP Lounge and near EBT/TAB/KENO stations).
- Level 1 Smoking Area/s (I.e.: The Terrace Balcony).
- Anywhere that is and/or may be a place where danger or adult content is present.

Allocated Areas:

Management reserves the right to rearrange allocation of spaces for bookings to maximise patron use.

The Cauliflower Hotel reserves the right to decrease your allocated space if the final guest numbers are significantly smaller than the area capacity - This will be at the discretion of Management.

Decorations:

Decorations must be pre-approved by your event manager and must not be offensive to any third parties. All decorations must be safely placed and not become obstructive to entry/exits of the venue, other guests and/or any other facets within the venue.

No confetti under any circumstances – cleaning fees may apply.

Items may be placed over night for storage. However, The Cauliflower hotel does not take responsibility for the item and its quality entering and/or exiting the premises.

External Suppliers/Entertainers/Food and Beverage:

All External entertainment/suppliers and outside food and/or beverage(s) are prohibited unless advance approval by the Event Manager, General Manager and/or Owners of the establishment.

Confirmation & Deposits:

All bookings are considered 'tentative' until deposit and the booking form is returned with appropriate contact details, credit card details and agreeance to the venue's terms and conditions.

For exclusive floor bookings:

- A minimum spend will apply for exclusive events and bookings at The Cauliflower Hotel. Note: this is subject to change as we enter the festive seasons (December to February).



TERMS & CONDITIONS

- If the minimum spend requirements are not met; at the discretion of Management - you will be charged the difference.
- Exclusive bookings for upstairs require a \$500.00 deposit (non-refundable) that can be redeemed on the day of the event for food and/or beverage or add-ons will need to be sorted prior to the event finishing.

Cancellations/Refunds:

Cancellations for bookings require at least 7 Days' Notice prior to the commencement of the event.

Failure to do so may be subject to the deposit being withheld and 50% of pre-ordered items for the event.

The Cauliflower Hotel also reserves the right to cancel a booking if:

- The venue is closed due to circumstances outside of the Hotels control.
- The client becomes insolvent, bankrupt or enter into liquidation or receivership.
- The function might jeopardise the reputation of The Cauliflower Hotel.
- Any agreed upon prepayments have not been received by the due date.

If cancellation is required and it does meet the terms and conditions and is outside of the clients'/venues' control, postponement or refunds may apply. This is only by a case-by-case basis and is at the discretion of Management.

Insurance and Damage/s:

The Client shall conduct the function in an orderly manner and in full compliance with the rules, regulations and licencing of The Cauliflower Hotel. From the time allocated of the event – the Client is responsible for the conduct of all guests and indemnifies the Hotel for all costs, charges, expenses, damages and loss caused by any act or omission by the client's guests or invitees.

Responsible Service of Alcohol & "No Drugs" Policy

In accordance with NSW State Government and The Responsible Service of Alcohol

(Possession of illicit substances will be ejected immediately from the premises and reported to the Police.



TERMS & CONDITIONS

I _____ have read the following terms and conditions and agree/adhere to all aspects and conditions for my event held on the _____
_____.

Name: _____ Signature: _____

Location: _____ Time: _____ Date: _____



**WE LOOK FORWARD
TO SEEING YOU
AND SERVING YOU
SOON HERE AT THE
FORGOTTEN CASK.**