



SOUTHERN CROSS
HOTEL

EST. 1937

Functions &
EVENTS

340 Princes Hwy, St Peters, NSW
(02) 9550 3299



EVENT SPACES

A hidden gem in the heart of St Peters

Set in the heart of the inner west, Southern Cross Hotel is a sprawling three level venue waiting to host your next special occasion.

The defining feature of the venue is the huge multi-level beer garden and eatery which is set in the centre of the pub. From the high-brick façade you will be surprised at the sheer size of the venue when you walk through the doors, which from bottom to top boasts a sports bar, a Public Bar, bottle shop and light-filled functions space near the top level. Whether you're celebrating a birthday, engagement, wedding reception or corporate event, our friendly, experienced and professional function team will help you to create the perfect occasion to suit your catering and budget requirements. Southern Cross offers the perfect setting for every occasion.

Contact our talented events team today
functions@southerncrosshotel.com.au

OUTDOOR TERRACE

Exclusive Hire: 100
seated, 200 cocktail

Half Terrace Hire: 50
seated, 80 cocktail

THE EATERY

70 seated, 100 cocktail

THE NORTH END

80 cocktail

*minimum spends & terms &
condition apply to all spaces.





MON - FRI
3pm to 6pm
\$5 local
TAP BEERS &
house wines

DINNER
specials

TUESDAY
2 for 1
menu
5pm to 8pm

WEDNESDAY
2 for 1
5pm to 8pm
SCHMITZ - Pilsner
KOP'S LUT / Pils

THURSDAY
2 for 1
5pm to 8pm
RUMP steak
& LOOSE SCHNITZEL

SAT & SUN
all day
KOP'S LUT / Pils



CATERING PACKAGES

Platters

Welcome your guests with some of our signature arrival platters.

All platters cater for 8-10 guests.

Please note some items may change due to stock & availability.

Rooftop Platter \$250

Salt and pepper calamari, Tempura prawns, Chicken Skewers, Buffalo chicken wings, Duck spring rolls, Truffled mushroom and parmesan arancini, Vegetable Pakora, Woodfired pita, Assorted dips.



Charcuterie Platter \$200

Mix of hard and soft cheeses, cured meats, quince, nuts, olives, crackers, dips and pita.

Cheese Platter \$90

Mix of hard and soft cheeses, dried and fresh fruit, lavosh crackers.

Fruit Platter \$90

Mix of seasonal fresh fruits.

Dessert Platter \$200

Mini chocolate tarts and lemon meringue pies, macaroons, assorted cannoli, chocolate truffle balls, mini donuts



Canapés

\$35 per head for 7 Pieces // \$45 per head for 9 Pieces.

Minimum 20 guests.

Salt and pepper squid (df)
Tempura prawns (df)
Assorted nori roll (df)
Assorted mini quiche
Marinated chicken skewer (gf,df)
Chicken and leek pie
Beef burgundy pie
Beef skewer (gf,df)
Lamb skewer (gf,df)
Lamb and harissa sausage roll
Peking duck spring roll
Vegetarian spring roll (df, v)
Fresh rice paper roll (df, veg)
Spinach and ricotta pastizzi (v)
Truffled mushroom and parmesan arancini (v)
Pumpkin and ricotta arancini (v)
Falafel with tahini sauce (veg)
Kalamata caprese skewer (gf, v, veg*)

Slider Canapés

\$5per piece.

Minimum order of 20.

Cheeseburger Slider
Fried Chicken Slider
Mediterranean Lamb Slider
Pulled Pork Slider
Falafel Slider (v)



Southern Cross BBQ Table

\$50 per head.

Minimum 40 guests.

Marinated minute steaks, Beef and thyme sausages,
Lamb skewers, Peri Peri chicken, Chargrilled seasonal
vegetables , Garlic Prawn Skewers

Sides:

Roast potatoes, Corn on the cob, Coleslaw, Greek salad,
Fresh bread rolls, Condiments

Add Ons:

Mini boutique desserts - \$10 per person

Ask your event coordinator about adding additional canapes or
mini burgers to your package

CATERING PACKAGES

Please account for individual
dietary requirements within
your selections.

v = vegetarian, veg = vegan,
df = dairy free, gf = gluten free



CATERING PACKAGES

Set Menu's

Minimum 20 guests, available for seated events in The Eatery or Terrace only. Dietary requirements can be catered for with 7 days' notice

v = vegetarian, veg = vegan,
df = dairy free, gf = gluten free



Alternate Drop Set Menu

\$60 per head - 2 Course // \$70 per head - 3 Course

Choose 2 dishes from each course.

Entrées:

Hoisin glazed crisp pork belly, fresh herbs, sprouts, soy and lime dressing (df).

Smoked salmon salad, shaved baby fennel, rye crouton, horse radish sour cream.

Risotto of roast duck, shitake mushroom, green peas, shaved parmesan (gf).

Housemade flatbread, heirloom tomatoes, buffalo mozzarella, olive tapenade (v).

Main:

Braised beef cheek, garlic mash potato, roast eschalots, green beans, Port wine jus (gf).

Barramundi fillet, confit sweet potato, braised leek, cherry tomato, lemon hollandaise (gf).

Roast chicken breast, grilled polenta, broccolini, mushroom ragout, thyme jus (gf).

Wild mushroom pappardelle, asparagus, truffle cream (v, gf).

Dessert:

Tiramisu, hazelnut praline.

White chocolate and Baileys cheesecake, berry compote.

Chocolate brownie, hazelnut ganache, ice cream (gf).



Shared Banquet Menu

\$65 per head - 2 Course // \$75 per head - 3 Course

All served to share..

Entrées:

Assorted dips, woodfired garlic flatbread

Selection of cured meats, hard and soft cheeses, kalamata olives, lavosh crackers

Salt and pepper squid, fennel, aioli

Grilled halloumi, ouzo, pomegranate (gf, v)

Main:

Slow cooked lamb shoulder, rosemary jus (gf/df)

Oven baked Atlantic salmon, dill and caper beurre blanc (gf)

Roasted lemon oregano potatoes (v, df, gf)

Chargrilled broccolini (v, gf, df)

Greek Salad (v)

Dessert:

Mini boutique desserts

Seasonal fresh fruit platter (v, gf, df)

Standard Beverage Package

\$55 per head for 3 Hours // \$65 per head for 4 Hours

ATE Sparkling Brut NV

ATE Pinot Grigio

ATE Shiraz

House tap beers & light beer (bottled)

Soft drinks & juices

Premium Beverage Package

\$75 per head for 3 Hours // \$85 per head for 4 Hours

Bandini Prosecco

Mojo Moscato

Tira Tira Sauvignon Blanc

First Creek 'Botanica' Sem-Sauvignon Blanc

Reverie Rose

Mojo Shiraz

Credaro 'Five Tails' Merlot

Premium Tap beers & Cider

Soft drinks & juices



Cocktail on Arrival

\$12 per head

Welcome your guests with a cocktail on arrival from the below seasonal selections:

Paloma - tequila, grapefruit juice, lime, sugar, soda

Raspberry Mojito - white rum, raspberry, lime, mint, sugar, soda

Lemon Gin Fizz - gin, lemon, sugar, aquafaba, soda

Bar Tab

Create a bar tab for your group. Whether it's an open bar or a curated selection of your favourite beverages, our staff will ensure only what you have agreed to will be on offer for your guests.

BEVERAGE PACKAGES

Subject to change based on availability. Minimum order is 20 and must be arranged prior to your event date. Southern Cross Hotel practices the responsible service of alcohol.



EVENT ADDITIONS

Entertainment

Enquire with your event coordinator for pricing related to DJ hire and other external entertainment options.

Cakeage

Cut and served on platters \$35.

Served individually with vanilla bean ice cream and berry compote \$5 per person.

Tea & Coffee Station

\$2.50 per person.

Ideal for large groups to help themselves to unlimited tea & coffee throughout.

Security

Large events in The Terrace require security at a rate of 1 guard per 50 guests at a rate of \$40p/h per guard.

Wristbands

Wristbands in shared event spaces are provided free of charge for bar tabs.

Linen

White linen for cake and gift tables will be provided by the venue. A small additional fee applies if you would like all tables in the space to have a tablecloth.

Clean Up Fee

A \$250 clean up fee applies to cultural traditions such as clay plate breaking. Terms and conditions apply, please chat to your event coordinator prior to arranging.

