



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.

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 wow your guests. With a terrace, eatery and main bar available for exclusive or private hire, there is a multitude of spaces available and can be tailored to suit your needs.

Contact our talented events team today  
[functions@southerncrosshotel.com.au](mailto:functions@southerncrosshotel.com.au)

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



**THE NORTH END**  
80 cocktail



**OUTDOOR TERRACE**  
Exclusive: 100 seated, 200 cocktail • Half Terrace: 45 seated, 60 cocktail



**THE EATERY**  
70 seated





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

**DINNER specials**

**TUESDAY**  
2 for 1  
5pm to 9pm  
**menu**

**WEDNESDAY**  
2 for 1  
5pm to 9pm  
SCHITTNY & PASTRY  
DRESS AT 5PM

**THURSDAY**  
2 for 1  
5pm to 9pm  
**RUMP steak**  
& LOCAL SICHUAN

**SAT & SUN**  
all day  
KID'S LIST price





# 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 & pepper calamari, tempura prawns, grilled halloumi, beef burgundy pies, vegetarian spring rolls, truffled mushroom & parmesan arancini, vegetable pakora, woodfired pita, marinated olives, assorted dips & sauces.



### Marinated BBQ Platter \$250

Chicken tenderloin skewers, lamb skewers, beef skewers, prawn skewers, seasonal vegetable skewers, tzatziki & hummus dips, assorted seasonal salad, grilled pita.

### Charcuterie Platter \$200

Mix of hard & soft Australian & imported cheeses, assorted cured meats, quince, nuts, olives, crackers, dips, pita.  
*add gluten free bread & crackers \$10*

### Kids Platter \$100

Battered fish, crumbed chicken, mini beef sliders, assorted pizza, chips, dipping sauces.

### Fruit Platter \$80

Mix of seasonal fresh fruits.





## Canapés

\$37 per head for 7 Pieces // \$47 per head for 9 Pieces.  
*Minimum 20 guests.*

Salt & pepper squid (df)  
Tempura prawns (df)  
California rolls  
Bbq prawn skewer (gf, df)  
Lemon & herb chicken skewer (gf, df)  
Thai chicken spring roll  
Beef burgundy pie  
Cajun beef skewer (gf, df)  
Garlic & rosemary lamb skewer (gf, df)  
Lamb & harissa sausage roll  
Lamb & rosemary pie  
Duck pancakes with hoisin  
Quiche lorraine  
Vegetarian spring roll (df, v)  
Spinach & ricotta pastizzi (v)  
Truffled mushroom & parmesan arancini (v)  
Fresh bruschetta tart (v)  
Vegetarian rice paper rolls (gf, df, veg)  
Chocolate ganache tart  
Lemon meringue tart

## Add On: Substantial Canapés

\$6 per piece.

Cheeseburger slider, pickle, tomato relish  
Fried chicken slider, slaw, chipotle aioli  
Mushroom & halloumi slider, baby spinach, black garlic aioli  
Pork belly bahn mi, pickled carrot, coriander  
Fish & chips, lemon tartare



## Southern Cross BBQ Table

\$50 per head.  
*Minimum 40 guests.*

Garlic prawn skewers, marinated minute steaks, beef & thyme sausages, lamb skewers, peri-peri chicken, chargrilled seasonal vegetables.

### Sides:

Roast potatoes, corn on the cob, coleslaw, greek salad, fresh bread rolls, condiments

### Add Ons:

Seasonal fruits - \$6 per person  
Mini boutique desserts - \$10 per person

Ask your event coordinator about adding additional canapes or substantial items 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

\$50 per head - 2 Course // \$60 per head - 3 Course  
*Choose 2 dishes from each course.*

#### Entrées:

Smoked Chicken & Gruyere Tart, bush tomato relish, baby endive

Harissa Prawn Salad, avocado, mango, spiced pearl cous cous (df)

Homemade Beetroot Arancini, baby rocket salad, garlic & horseradish aioli (v)

#### Main:

Braised Beef Cheek, garlic mash potato, roast eschalots, green beans, port wine jus (gf)

Atlantic Salmon, potato gratin, baby spinach, heirloom tomatoes, lemon hollandaise (gf)

Potato Gnocchi, truffle & wild mushroom cream sauce, shaved pecorino (v)

#### Dessert:

Crème Brulé Cheesecake, salted caramel sauce, vanilla ice cream (v)

Chocolate Brownie, double cream, raspberry compote (gf, v)

Vanilla Pannacotta, mango & passionfruit salad, biscotti (v)



### Shared Banquet Menu

\$50 per head - 2 Course // \$60 per head - 3 Course  
*All served to share.*

#### Entrées:

Trio of Dips, tzatziki, hummus, taramasalata  
Woodfired Garlic Bread (df)

Marinated Olives, ouzo (gf, df, v)

Salt & Pepper Squid, fennel, aioli (df)

Grilled halloumi, pomegranate (gf, v)

#### Main:

Slow Cooked Lamb Shoulder, Greek yoghurt, olive oil (gf)

Greek Style Marinated Chicken, lemon, garlic, oregano (gf, df)

Roasted Baby Potatoes, feta (v, 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

\$14 per head

Welcome your guests with a seasonal cocktail on arrival, please ask your event coordinator for current offerings

### 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 DJ, floral arrangement & balloon stylist referrals.

## External Cakeage Fees

Cut & served on platters \$35.

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

*Additional fees apply for external dessert tables.*

## Security

Security is required for events in The Terrace & The North End at \$40 per hour / per guard.

## Wristbands

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

## Linen

Table linen can be provided for \$60.

## 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.

