

SOUTHERN CROSS
HOTEL

EST. 1937



Functions
& Events

FUNCTIONS & EVENTS

Welcome

A hidden gem in the heart of St Peters, Southern Cross Hotel is a sprawling three-level venue waiting to host your next special occasion.

Whether you're celebrating a birthday, engagement, or corporate event, our friendly, experienced, and professional function team will help you create the perfect occasion to wow your guests.

- ✉ FUNCTIONS@SOUTHERNCROSSHOTEL.COM.AU
- ☎ 02 9550 3299
- 🌐 WWW.SOUTHERNCROSSHOTEL.COM.AU
- 📍 340 PRINCES HIGHWAY, ST PETERS NSW, AUSTRALIA 2044



FULL TERRACE

CAPACITY:
COCKTAIL - 200
SEATING - 100

FEATURES - EXCLUSIVE
TERRACE, PRIVATE BAR,
OUTDOOR HEATERS, MIX OF
HIGH AND LOW SEATING

HALF TERRACE

CAPACITY:
COCKTAIL - 60
SEATING - 45

FEATURES - PRIVATE BAR
(*EXTRA FEES APPLY),
OUTDOOR HEATERS, MIX OF
SEATING OPTIONS

THE EATERY

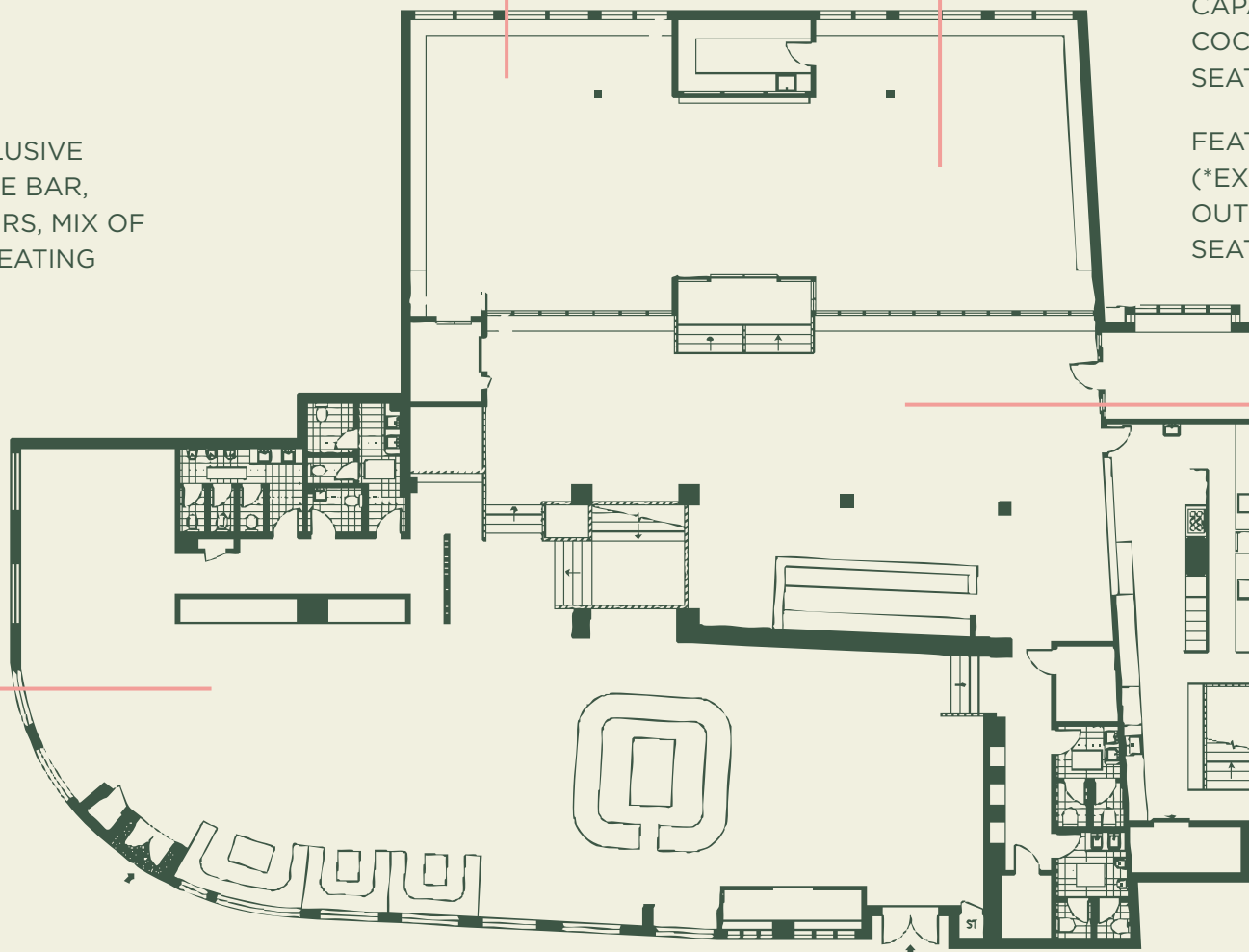
CAPACITY:
SEATING- 80

FEATURES- BOOTH
SEATING, DIRECT KIDS'
PLAY AREA ACCESS,
FAMILY-FRIENDLY SPACE.

NORTH END

CAPACITY:
COCKTAIL- 80

FEATURES- SEMI-EXCLUSIVE
DINING, DIRECT ACCESS TO
SPORTS BAR, MIX OF HIGH
TOP AND BOOTH SEATING





Captured Celebrations



Boards to Share

*SERVES APPROXIMATELY 8-10PAX

PLOUGH MANS'

A selection of local & imported cured meats, Australian cheeses, marinated mixed olives served with lavosh, crackers, quince, hummus, pesto, bocconcini & heirloom tomato salad

\$235

TERRACE

BBQ bourbon chicken wings, pumpkin & ricotta arancini, panko crumbed prawn, salt & pepper calamari, Moroccan lamb calzone, meatballs with napolitana sauce, zucchini & halloumi fritter, served with chargrilled pita bread, marinated mixed olives and assorted dips & sauces

\$260

BBQ PLATTER

Cajun beef skewer, honey soy chicken skewer, Mediterranean lamb skewer, seasonal vegetable skewer served with assorted dips & sauces, garden salad and pita bread

\$280

FISHERMAN

A mix of hot and cold seafood including cooked tiger prawns, Sydney rock oysters, marinated calamari, smoked salmon, sweet chilli marinade NZ mussel, battered market fish, panko crumbed prawn, salt & pepper calamari served with chips, house salad and dipping sauces

\$395

KIDS

Battered fish, crumbed chicken, mini beef sliders, assorted pizza & chips served with dipping sauces

\$120

FRUIT

A mix of seasonal fresh fruit

\$90





Canapes

*MINIMUM 20 GUESTS

7 CHOICES - \$39PP | 9 CHOICES - \$49PP

Small Bites

Salt & pepper squid (df)
Panko prawn (df)
Chimichurri prawn skewer (gf, df)
Mediterranean beef skewer (gf)
Cajun lamb skewer (gf)
Moroccan chicken skewers (gf)
Angus beef pie
BBQ pork spring roll
Shitake & buffalo mozzarella arancini (v)

Chicken, spinach & parmesan arancini
Vegetarian spring roll (v)
Pumpkin & spinach calzone (v)
Indonesian inspired beef croquette
Potato, corn & manchego cheese croquette (V)
Mexican beef empanada
Tandoori chicken filo
Spinach & onion bhaji (gf, vg)
Zucchini & halloumi fritter (v)

Italian beef meatballs
Peri chicken pastizzi kisses
Lamb & rosemary pie
Chicken parma pie
Moroccan lamb samosa
Terriyaki beef skewer
Tofu & shiitake mushroom rice paper rolls (gf)
Duck Vietnamese rice paper roll

V = VEGETARIAN, VG = VEGAN, DF = DAIRY FREE, GF = GLUTEN FREE



TO EAT

Canapes

*MINIMUM 20 GUESTS

Bigger Bites \$6.50 PER PIECE

Wagyu beef slider, American cheese, mustard aioli & pickles

Southern fried chicken slider, lettuce, tomato, guacamole & lemonaise aioli

Marinated vegetable slider, rocket, Pico de Gallo & vegan chipotle mayo (v)

Sticky pork belly bao bun, Asian pickle & sriracha aioli

Smoked salmon, horseradish cream cheese, blini & dill

Salt & pepper chicken wing, chilli, coriander & smokey chilli aioli (gf)

Thai beef salad, vermicelli, fresh herb, nam chim & crispy shallot (gf)

Add On

Fruit \$9pp
Dessert \$10pp

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Shared Banquet Menu

\$52 PER PERSON

*MINIMUM 20PAX

Perfect for groups who want to try a little of everything, served down the table to share with bread roll and butter on arrival.

Shared Entrees CHOOSE 3

Truffle mushroom arancini, citrus aioli, rocket salad (v)

Salt & pepper cuttle fish, lime aioli and petite leaf salad (gf,df)

Cured ocean trout salad

Smoked chicken breast fillet, rainbow beetroot, cumin & carrot puree

Char-grilled baby octopus, spiced lime dressing

Shared Main CHOOSE 2

Slowed roasted whole chicken, herbs & wine marinade (gf, df)

Tasmanian salmon, lemon & caper butter sauce (gf)

Chargrilled 1 kg Bistecca steak, thyme jus (gf, df)

Slow cooked lamb shoulder, riata sauce, pepperota, salsa verde

Sides CHOOSE 2

Seasonal greens, pickled red onion, almond flake, lemon oil

Roasted kipfler potatoes

Chive Paris mash potatoes

Fetta & rocket salad, spiced candied maple pecan, house dressing

Roasted seasonal vegetable

Add On

Make it 3-course!
Desserts to share \$10pp

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TO EAT

Feasting Table Menus

*MINIMUM 40 PAX

A great, substantial option for all types of events. Simply select from one of the menus below to suit your style and guest preferences.

All tables come with complimentary bread roll and butter.

\$59 PER PERSON

Southern Cross BBQ

Marinated garlic prawn skewer
120g Angus steak
Lamb and rosemary sausage
Mediterranean lamb skewer
Roasted Portuguese chicken
Smokey BBQ beef short ribs

SIDES

Roasted potato
Spiced corn on the cob
Coleslaw
Greek salad
Condiments
Chargrilled seasonal vegetables

GF AND DF UPON REQUEST



Feasting Table Menus

*MINIMUM 40 PAX

\$59 PER PERSON

Mediterranean

Slow cooked lamb shoulder (gf, df)
Prawn saganaki (gf)
Roasted marinated free-range chicken (gf, df)
Falafel (vg)
Mediterranean beef skewer (gf, df)

SIDES

Fresh vegetable crudo (vg, gf, df)
Mediterranean salad (gf)
Grilled vegetable & cous cous salad (v)
Assortment of dips
Condiments

Asian Inspired

Coconut marinated chicken satay (gf)
Vegetarian spring roll (v)
Stir fried chicken cashew nut
Authentic sweet and sour crispy fish fillet
Beef curry: Massaman red curry or green curry (gf)

SIDES

Stir fried mixed seasonal vegetable (gf, v)
Rice: Jasmine rice or Asian fried rice (gf, v)
Asian noodle salad (gf)
Coconut chilli chicken salad (gf)

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TO DRINK

Beverage Packages

STANDARD BEVERAGE PACK

Selected house wines, beers including soft drinks and juices

2 HOURS - \$50PP | 3 HOURS - \$60PP

*MINIMUM ORDER IS 20 AND MUST BE ARRANGED PRIOR TO YOUR EVENT DATE.

NON-ALCOHOLIC BEVERAGE PACK

Unlimited soft drink and fresh juice

4 HOURS - \$25PP

*MINIMUM ORDER IS 20 AND MUST BE ARRANGED PRIOR TO YOUR EVENT DATE.

BAR TAB

Whether it's an open bar or a curated selection of your favourite beverages, we are happy to offer flexibility with your menu selection and can tailor the offerings to suit your preferences and event needs.

*SOUTHERN CROSS HOTEL PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL



Add On

Cocktail on arrival \$16pp

ONLY AVAILABLE WITH PRE-ORDER



Extra Details

ENTERTAINMENT

Please enquire with your Event Coordinator further regarding external DJs and live music.

EVENT STYLING

Enquire with your Event Coordinator for pricing related to bespoke event styling such as florals, backdrops and cakes.

SECURITY

Selected events may require security at a rate of 1 guard per 80 guests.

WRISTBANDS

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

LINEN

A small additional fee applies if you would like all tables in the space to be clothed.

CAKEAGE

Cut and served on platters \$35.

CLEAN UP FEE

A \$250 clean up fee applies to cultural traditions such as clay plate breaking.

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Book Now

Thank you for considering Southern Cross for your next
function or event.

To secure your booking or if you have any questions,
please email us:

functions@southerncrosshotel.com.au

