

Naughtons HOTEL

FUNCTIONS MADE EASY

We aim to make organising your function as stress free and seamless as possible.
Using our years of experience we would love to help tailor your perfect event.

For bookings and enquiries please contact Laura:

+61 3 9347 2255

info@naughtonshotel.com.au



BACK BAR

Drinks and canape parties, lunches and dinners
10 to 50 guests seated / 20 to 120 stand up

Naughtons HOTEL



PRIVATE ROOM

Meetings, lunches and dinners
10 to 30 guests seated



CHRISTMAS SET MENU

Two courses \$40

Three courses \$52

SHARING STARTERS

Pigs head terrine, pickles & mustard, toast

Hot smoked salmon, caper & crème fraiche, lavosh

Parmesan polenta chips, chermoula aioli

MAINS

Black Kingfish, kipfler potato, parsley, cucumber & radish, preserved lemon, sumac

Bavette steak, dauphinoise potato, asparagus, peas & onions, garlic jus

Miso roasted eggplant, wild rice, cauliflower & coriander, green bean, sesame

DESSERTS

Strawberry & blueberry pavlova, Chantilly, passionfruit

Caramelized marshmallow, dark chocolate & peanut, cherry jam doughnut

Local & imported cheese board, condiments, lavosh & sourdough



CANAPE MENU

6 pieces pp \$20 / 8 pieces pp \$25 / 10 pieces pp \$30

Pork, apple and mustard sausage roll, onion caramel

Chicken terrine, garlic & dill pickle, croute

Tempura chicken, wonton, chilli & lime, spring onion

Roasted beef, mini Yorkshire pudding, seeded mustard

Smoked salmon roulade, chive crème fraîche

Tuna tartare, pickled cucumber, lavosh

Salted cod croquettes, smoked paprika aioli

Zucchini and ricotta arancini, basil pesto

Goats cheese & walnut bruschetta, beetroot

King brown & chest mushroom skewer, truffle & rosemary

Avocado & tomato tortilla, coriander & mint

Chickpea & sesame falafel, pomegranate, parsley