

# WELCOME TO THE ALBION

With three unique event spaces available, including our iconic rooftop, the Albion is the ideal location for your next event. Whether you are looking to host a corporate event or celebrate a milestone with family & friends, we have something to suit every occasion.

593 DEAN STREET  
ALBURY NSW 2640

(02) 8322 2022  
[ALBIONALBURY.COM.AU](http://ALBIONALBURY.COM.AU)



# OUR SPACES



## ROOFTOP

SEATED: 100 | STANDING: 250

By far our most popular space, our rooftop can be hired exclusively for your next event.

Includes:

- Private room with bar
- Private balcony & rooftop
- Surround sound with iPod/iPad connectivity
- TV
- Microphone
- Disabled access



## FIRST FLOOR

SEATED: 40 | STANDING: 100

Perfect for private parties or corporate events, our first floor function space features a private bar & balcony along with in house AV.

Includes:

- Private room with bar
- Private balcony
- Dancefloor
- Surround sound with iPod/iPad connectivity
- Projector
- Microphone
- Disabled access



## THE LONG ROOM

SEATED: 100 | STANDING: 250

Perfect for larger events, the Long Room features your very own private bar.

Includes:

- Private room with bar
- Private balcony
- Dancefloor
- Surround sound with iPod/iPad connectivity
- Projector & ceiling mounted TVs
- Microphone
- Disabled access

# CANAPE PACKAGES

MINIMUM 20 GUESTS

6 CANAPES | \$18PP

8 CANAPES | \$24PP

10 CANAPES | \$30PP

12 CANAPES | \$36PP

## HOT CANAPES

Cheeseburger spring rolls, burger sauce  
Peking duck spring roll, hoisin sauce (DF)  
Lamb koftas, mint yoghurt (GF)  
Tandoori chicken skewer, cucumber raita  
Pork & fennel sausage roll, tomato relish  
Roast butternut pumpkin quiche (VEG) (GF)  
Seasonal arancini, truffle mayonnaise, parmesan (V)  
Macaroni & cheese croquette, pecorino, aioli (V)  
Spiced beef skewer, bearnaise  
Chicken and leek pie, relish (DF)  
Beef and mushroom pie, crushed pea, jus (DF)

## DESSERT CANAPES

White chocolate & raspberry cheesecake cone  
Baby Mars Bar tart (GF)  
Warm churros, hazelnut sauce

## COLD CANAPES

Vietnamese rice paper roll, spicy & sour dipping sauce  
Assorted sushi, wasabi mayonnaise, sesame (V Option)  
Whipped goats cheese tarts, puffed grains, olive & fresh herbs (V)  
Oysters, lemon & lime mignonette  
Crab vol aux vents, tarragon, caviar  
Fancy little prawn cocktail  
Beef Tartare, toast, mustard, egg yolk, chervil  
Smoked salmon cone, cultured cream, crispy caper

## SUBSTANTIAL ITEM - \$7

Pan fried potato gnocchi, pumpkin, green pea, salsa Verde, fried basil (VEG)  
Great Southern lamb shoulder, buttered mash, pea, gravy (DF)  
Baby cheeseburger, pickles, awesome sauce  
Fried chicken, pickled gherkin, smoked paprika mayonnaise  
Mini American hotdog, onions, mustard, ketchup







# CANAPE PLATTERS

30 PIECES PER PLATTER

Party Pies, house relish \$60

Mini sausage rolls, BBQ sauce \$60

Samosas, cucumber raita (V) \$60

Vegetable spring rolls, sweet chilli \$70

Seasonal arancini, truffle mayonnaise, parmesan (V) \$70

Whipped goats cheese tarts, puffed grains, olive & fresh herbs (V) \$80

Tandoori chicken skewer, cucumber raita \$80

Lamb koftas, mint yoghurt (GF)\$80

Beef Slider, burger sauce, pickle, cheese \$130

Grilled Flatbread, smoked eggplant dip, hummus, hung yoghurt, local olives \$20

## CheeSeboard

A selection of artisan Australian cheeses with quince paste, fruits, nuts, salted pretzels and crisp breads \$60 (snack for 8-10 guests)

## Anti paSto & Charcuteri e

A selection of premium Australian cured meats with marinated artichokes, olives, stuffed peppers, pickles, pita breads, salted pretzels, fruit, grissini and crisp breads \$80 (snack for 8-10 guests)

# SET MENU

2 COURSE ALTERNATE SERVE \$50PP

3 COURSE ALTERNATE SERVE \$60PP

*MINIMUM OF 20 GUESTS*

## ENTREE - Select 2 options

House smoked Tasmanian salmon, cream cheese, caper, pickled shallot, bagel crisp

Pan fried potato gnocchi, pumpkin, green pea, salsa Verde, fried basil  
(VEG, VEGAN OPTION)

Confit pork belly, apple, radish, salt & vinegar crackle, chervil (DF, GF)

Great southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)

Ricotta & lemon ravioli, chardonnay cream, peas & broad beans, chervil (VEG)

*Fresh baked bread with butter and sea salt is complimentary.*

## MAINS - Select 2 options

Roasted chicken breast, crushed potato, leek, tarragon jus, parsley & shallot (GF, DF)

Braised beef cheek, fondant potato, celeriac remoulade, horseradish cream (GF)

Lamb shoulder, root vegetable gratin, pea, roasted onions, mint gravy (GF, DF)

Pork belly, spiced pumpkin, roasted onion, spring onion oil, crackling (GF, DF)

Tasmanian salmon, green pea & broad bean salad, roasted mushroom jus,  
potato rosti, nori oil (GF, DF)

Slow roasted beetroot steak, root vegetable gratin, green pea & broad bean salad,  
lentil jus (VEGAN)

## DESSERT - select 2 options

Chocolate fondant, vanilla ice-cream, cherry

Lemon curd, toasted meringue, candy zest, shortbread

Sticky date pudding, butterscotch sauce, ginger crumb

Yogurt Panna cotta, vanilla bean, berries, granola

Coconut rice pudding, cinnamon spiked apple, granola (VEGAN)

## SIDES

**ADDITIONAL \$5PP FOR ONE SIDE, \$7PP FOR TWO SIDES**

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)





# CONFERENCE PACKAGES

MINIMUM OF 20 GUESTS

## Half Day Conference |

**\$50 PER PERSON**

Select from two morning OR afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

## Full Day Conference |

**\$70 PER PERSON**

Select from two morning AND afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

\$15 per person | Upgrade to an alternate serve plated main lunch

## MORNING & AFTERNOON TEA

Moist mini fruit muffin  
Mini savoury muffin (V)  
Fresh scone, cream, strawberry preserve  
Seasonal fresh fruit platter (VE) (GF)  
Whole fruit bowls (VE) (GF)  
Beef and mushroom pie (DF)  
Chicken and leek pie (DF)  
Pork & fennel sausage roll, tomato relish  
Roast butternut pumpkin quiche (VEG) (GF)  
Muesli slice (VE)  
Caramel slice (GF)  
Chocolate macadamia brownie  
Assorted mini doughnuts  
Banana cake, cream cheese frosting  
Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)

## SANDWICHES

*A selection of breads, ciabatta, baguettes & wraps:*

Poached chicken, herb mayonnaise  
Smoked ham, cheese, tomato & mustard  
Wagyu beef pastrami, cheese, pickles  
Soft boiled egg, curry mayonnaise, baby cress  
Cheddar cheese, piccalilli, watercress

## SALADS

Caesar, baby cos, parmesan, croutons (V)  
Orzo pasta, bacon bits, iceberg, tomato salsa (DF)  
Greek salad, feta, red onion, olive, quinoa (V) (DF) (GF)  
Mixed leaves, cucumber, roasted capsicum, cherry tomato, balsamic (VE) (GF)  
Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)

# BREAKFAST PACKAGES

MINIMUM OF 20 GUESTS

## SHARED BREAKFAST

\$28 per person | 4 items, tea & coffee, juices

\$38 per person | 6 items, tea & coffee, juices

## PLATED BREAKFAST PACKAGE

\$35 per person | 1 plated option, tea & coffee, juices

\$45 per person | 1 plated option, fruit platter, tea & coffee, juices

\$5 per person | Upgrade to an Alternate Serve plated breakfast package

*Freshly brewed tea and coffee and a selection of juices are included for the duration of your event.*



## SHARED BREAKFAST

Yoghurt pots, compote, muesli, honey syrup (DF)

Mini croissant, smoked ham and cheese

Mini fruit muffin (GF) (DF)

Muesli slice (DF)

Banana bread, butter

Bacon and egg English muffin, HP butter

Bircher muesli, compressed apple, cinnamon yoghurt (V)

Little fruit salads, honey, quinoa (GF) (DF)

Mini Danish pastries

Smoothie of the day

Fresh fruit platter (VE) (GF)

## PLATED BREAKFAST

Belgian waffle, free range bacon, maple butter

Belgian waffle, poached pear, honey cream (V)

Bostin bean cassoulet, free range egg, salsa Verde, brioche crumb (V)

Smashed avocado, poached eggs, fetta, chilli, cherry tomato on sourdough

Scrambled or poached eggs on sourdough with your choice of two sides:

- Free range bacon
- Avocado
- Smoked salmon
- Bostin beans
- Pork and sage sausage
- Button mushrooms ala grecque
- Slow roasted tomato



# BEVERAGE PACKAGES

## Basic

2HR \$35PP | 3HR \$45PP | 4HR \$55PP

Edge of The World Sparkling  
Edge of The World Sav Blanc  
Edge of The World Rose  
Edge of the World Shiraz Cab  
Carlton Draught  
Iron Jack  
Pipsqueak Cider  
Hahn Light Bottle  
All Soft Drinks & Juices

## Premium

2HR \$45PP | 3HR \$55PP | 4HR \$65PP

Edge of The World Sparkling  
Tempus Two Varitel Prosecco  
Edge of The World Sav Blanc  
Chain of Fire Pinot Grigio  
Road to Enlightenment Riesling  
Edge of The World Rose  
Edge of the World Shiraz Cab  
Chain of Fire Merlot  
Wynns Gables Cabernet Sauvignon  
Carlton Draught  
Carlton dry  
Bridge Road Pale Ale  
Iron Jack  
Pipsqueak Cider  
Hahn Light Bottle  
All Soft Drinks & Juices

## Deluxe

2HR \$55PP | 3HR \$65PP | 4HR \$75PP

Chandon Brut  
Pizzini NV Prosecco  
821 South Sav Blanc  
Kaimai Ranges Pinot Gris  
Road to Enlightenment Riesling  
Cofield Wine Chardonnay  
Edge of The World Rose  
Bobby Burns Shiraz  
Cofield Pinot Noir  
Chain of Fire Merlot  
Wynns Gables Cabernet Sauvignon  
Carlton Draught  
Carlton dry  
Bridge Road, Pale Ale  
Pipsqueak Cider  
Iron Jack  
Hahn Light Bottle  
Corona Bottle  
Stone & Wood Bottle  
Pure Blonde Bottle  
All Soft Drinks & Juices



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### SPIRIT UPGRADE

Add house spirits to Package Two or Three for an additional \$20pp

### BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed and increased as your function progresses.



GET IN TOUCH TO BOOK YOUR NEXT EVENT

# ALBION HOTEL

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