

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



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



THE TATTERSALL'S ROOM

SEATED: 40 | STANDING: 100

Perfect for private parties or corporate events, The Tattersall's room 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 RIVERINA ROOM

SEATED: 100 | STANDING: 250

Perfect for larger events, The Riverina 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

CHEESE BOARD

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

ANTIPASTO & CHARCUTERIE

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



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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