

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: 150 | STANDING: 250

By far our most popular space, our rooftop can be hired exclusively for your next event. We can also reserve sections for smaller parties.

Includes:

- Private room with bar
- Private balcony & rooftop
- Surround sound with iPod/iPad connectivity
- TV x 2
- Microphone
- Disabled access



THE TATTERSALL'S ROOM

SEATED: 40 | STANDING: 80

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: 140 | STANDING: 200

Perfect for larger events, The Riverina Room features your very own private bar, balcony & in house AV.

Includes:

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

CANAPE PACKAGES

MINIMUM 20 GUESTS

6 CANAPES \$33PP

8 CANAPES \$44PP

10 CANAPES \$55PP

HOT CANAPES

- Char grilled lamb koftas, mint & cucumber yoghurt (LG)
- Tandoori spiced chicken skewers,raita yoghurt (LDO)
- Pork and beef sausage rolls, tomato sauce
- Forest mushroom arancini, black truffle mayo, parmesan (V)
- Mac and cheese bites, aioli, parmesan (V)
- Mini chicken and leak pie, tomato relish
- Mini Beef and mushroom pie, crushed pea, jus (LGO)
- Peking duck spring rolls, hoisin sauce (LD)

DESSERT CANAPES

- White chocolate cheesecake, berries (LGO)
- Sticky date pudding, butterscotch sauce and whipped cream
- Chocolate ganache and caramel tart (LGO)

COLD CANAPES

- Smoked salmon, dill, capers, crème fraiche, baguette (LGO)
- Tomato bruschetta, basil, balsamic vinegar, toast (VG, LDO, LGO)
- Thai pickled veg rice paper roll (LG, LD, V, VG)
- Pumpkin & feta quiche (V)

SUBSTANTIAL ITEM - \$9

- Pan fried potato gnocchi,roasted pumpkin, green peas,basil pesto (VG, V, LD)
- Cheese burger slider, American cheese, pickles, burger sauce
- Buttermilk fried chicken slider, herb slaw, pickles, sriracha aioli (LG)
- Candied pork belly bites,pumpkin puree, apple jus (LG, LD)



V— Vegetarian | VO — Vegetarian Option | LG — Low Gluten | LGO — Low Gluten Option | VG — Vegan | VGO — Vegan Option | LD — Low Dairy | LDO — Low Dairy Option



CANAPE PLATTERS

25 PIECES PER PLATTER

Party pies, house relish \$60

Mini sausage rolls, BBQ sauce \$60

Samosas, cucumber raita (V) \$60

Vegetable spring rolls, sweet chilli (V) \$70

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

Tandoori chicken skewer, cucumber raita \$85

Lamb koftas, mint yoghurt (V) \$90

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

Grilled flatbread, smoked eggplant dip, hummus, hung yoghurt, local olives \$40

CHEESE BOARD

A selection of artisan Australian cheeses with quince paste, fruits, lavosh and breads \$80
(snack for 8-10 guests)

ANTIPASTO & CHARCUTERIE

A selection of premium Australian cured meats with marinated artichokes, olives, stuffed peppers, pickles, fruit, lavosh and breads \$80 (snack for 8—10 guests)

SET MENU

2 COURSE ALTERNATE SERVE \$70PP

3 COURSE ALTERNATE SERVE \$85PP

MINIMUM OF 20 GUESTS

ENTREE - SELECT 2 OPTIONS

Pan fried potato Gnocchi, pumpkin puree, green peas, basil pesto (V, LD)

Candied pork belly bites, pumpkin puree, apple jus (LGO, LD)

Grilled Barramundi, fennel slaw, lemon, chilli oil (LG, LD)

Fried corn ribs, smoked paprika, hommus & herb salad (V, LG, VG)

Smokey BBQ chicken lollipops, confit garlic aioli & roquette salad (LG, LD)

MAINS - SELECT 2 OPTIONS

Chicken breast, roasted carrots, crispy chat potato and chicken jus (LGO)

Pan fried salmon, peas, fennel, pumpkin garlic puree (LGO, LDO)

Whole grilled filled mushroom, pumpkin puree, roquette salad & tomato salsa (V, VG, LDO)

280g rumpsteak, mash potato, broccolini, red winejus (LG)

DESSERT - SELECT 2 OPTIONS

Sticky date pudding, butterscotch sauce, vanilla ice cream

Trio of sorbet, granola (LGO)

Coconut rice pudding, baked apple, granola (V, VG)

Chocolate tart, salted caramel, vanilla ice cream (LG)

SIDES

ADDITIONAL \$8PP FOR ONE SIDE, \$13PP FOR TWO SIDES

Side salad, tomato, cucumber, carrot, onion, salad dressing (VG, LD, LG)

House fried potatoes, onion, garlic, rosemary (VG, LDO, LGO)

Charred broccolini, hommus, fried shallots (V, VGO, LDO, LGO)



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CONFERENCE PACKAGES

MINIMUM OF 20 GUESTS

HALF DAY CONFERENCE

\$60 PER PERSON

Chefs selection of morning/afternoon tea platters + a selection of mixed sandwiches/wraps. Includes coffee, tea & juice.

FULL DAY CONFERENCE

\$80 PER PERSON

Chefs selection of morning AND afternoon tea platters a selection of mixed sandwiches/wraps. Includes tea & coffee, juices.

MORNING & AFTERNOON TEA

Moist mini fruit muffin (V)

Mini savoury muffin (V)

Fresh scone, cream, strawberry preserve

Seasonal fresh fruit platter (VG, LG)

Beef and mushroom pie (LD, LG)

Chicken and leek pie

Sausage roll, tomato relish

Roast butternut pumpkin quiche (V, LG)

Caramel slice (LG)

Chocolate macadamia brownie

Banana cake, cream cheese frosting

SANDWICHES

A selection of breads, ciabatta, baguettes & wraps:

Poached chicken, herb mayonnaise (LGO)

Smoked ham, cheese, tomato & mustard (LGO)

Soft boiled egg, curry mayonnaise, baby cress (LGO)

Cheddar cheese, piccalilli, watercress (LGO)



BEVERAGE PACKAGES

BASIC

2HR \$42PP | 3HR \$54PP | 4HR \$66PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Carlton Dry
Hahn 3.5 Super Dry
Somersby Apple Cider (bottled)
Hahn Light Bottle
All Soft Drinks & Juices

PREMIUM

2HR \$52PP | 3HR \$64PP | 4HR \$76PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Devils Corner Pinot Noir
Heartland 'Spice Trader' Shiraz
Carlton Dry
Furphy Ale
Hahn 3.5 Super Dry
Somersby Apple Cider (bottled)
Hahn Light Bottle
All Soft Drinks & Juices

DELUXE

2HR \$62PP | 3HR \$74PP | 4HR \$86PP

Chandon Brut Rose NV
Alpha Box & Dice 'Tarot' Prosecco NV
821 South Sav Blanc
Mandoletto Pinot Grigio
Paloma Riesling
Amelia Park 'Trellis' Chardonnay
Bertaine & Fils Rose
Devils Corner Pinot Noir
Marques de Tezona Tempranillo
Heartland 'Spice Trader' Shiraz
Carlton Dry
Furphy Ale
Hahn 3.5 Super Dry
Somersby Apple Cider (bottled)
Hahn Light (bottled)
Corona (bottled)
Stone & Wood Pacific Ale
James Squire Ginger Beer
Pure Blonde (bottled)
All Soft Drinks & Juices

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

SPIRIT UPGRADE

Add house spirits for an additional \$25 per person

COCKTAIL ON ARRIVAL

Additional \$12 per person

*Please note, all packages subject to product availability



GET IN TOUCH TO BOOK YOUR NEXT EVENT

ALBION HOTEL

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