

Albion Hotel

Function Pack

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.

(02) 8322 2022

albionalbury.com.au

593 Dean Street, Albury NSW 2640



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

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

Riverina Room



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
- Dancefloor
- Surround sound with iPod/ iPad connectivity
- Projector
- Microphone
- Disabled access

CANAPÉ PACKAGE

Your choice of either 6, 8 or 10 canapes total from any of the hot, cold and dessert options.

Want to upgrade your event? Treat your guests to our \$9 Mini Meals.

Hot

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)

Cold

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)

Dessert

White chocolate cheesecake, berries (LGO)

Sticky date pudding, butterscotch sauce
& whipped cream

Chocolate ganache and caramel tart (LGO)

Mini Meals \$9ea

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)

6 CANAPES | \$33PP 8 CANAPES | \$44PP 10 CANAPES | \$55PP

(V) VEGETARIAN – (VO) VEGETARIAN OPTION – (LG) LOW GLUTEN – (LGO) LOW GLUTEN OPTION
(VG) VEGAN – (VGO) VEGAN OPTION – (LD) LOW DAIRY – (LDO) LOW DAIRY OPTION

MINIMUM OF
20 GUESTS

CANAPÉ 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 artisan Australian cheeses with
quince paste, fruits, lavosh and breads **\$80**

(SNACK FOR 8-10 GUESTS)



Set Menu

2 COURSE ALTERNATE SERVE \$70PP

3 COURSE ALTERNATE SERVE \$85PP

ENTREÉ 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 & 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 wine jus **(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)**

MINIMUM OF
20 GUESTS

(V) VEGETARIAN – (VO) VEGETARIAN OPTION – (LG) LOW GLUTEN – (LGO) LOW GLUTEN OPTION

(VG) VEGAN – (VGO) VEGAN OPTION – (LD) LOW DAIRY – (LDO) LOW DAIRY OPTION



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.

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

Full Day Conference

\$80 PER PERSON

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

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

* Please note, all packages subject to product availability

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 & Juice

Beverage Packages

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



Albion Hotel

ALBURY, NSW



***Get in touch
to book your
next event!***

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