

TUDOR HOTEL REDFERN



MODATION

THE TUDOR HOTEL

FUNCTION AREA

functions AND
EVENTS



BOTTLE SHOP

NOOK & DINING ROOM



60 SEATED / 90 COCKTAIL | MINIMUM 40 / MAX 90 GUESTS

**ANY GROUPS OVER 30 ARE REQUIRED TO ORDER
FROM THE FUNCTIONS PACKAGE.**

**WE HAVE A RANGE OF CANAPES AND PLATTERS
TO CATER TO ALL STYLES OF EVENTS.**

EXCLUSIVE USE WITH PRIVATE BATHROOMS

DINING ROOM ONLY



30 SEATED / 70 COCKTAIL | MINIMUM 20 / MAX 70 GUESTS

MAIN BAR



25 SEATED \ 50 COCKTAIL

AFTER A CASUAL GROUP BOOKING? THE MAIN BAR IS THE PERFECT AREA FOR A PUB DINING EXPERIENCE FOR YOU AND YOUR MATES.



TERRACE & MEETING ROOMS

40 SEATED \ 70 COCKTAIL | MINIMUM 30 / MAX 70 GUESTS

THE COMBINATION OF INDOOR AND OUTDOOR SEATING OFFERS
A WIDE VARIETY FOR ALL OCCASIONS.

BE IMMERSSED IN THIS CHARACTER FILLED SPACE READY
TO HOST YOUR NEXT SPECIAL OCCASION!

FUNCTION BAR: CHOICE OF SPIRITS, WINES, & BOTTLED BEERS

PRIVATE BARTENDER

SLUSHY MACHINES AVAILABLE FOR HIRE

ORDER FROM LA CANTINA THURSDAY–SUNDAY

PRIVATE BATHROOMS FOR FUNCTIONS

MEETING ROOM ONLY



30 SEATED \ 40 COCKTAIL

TERRACE ONLY



25 SEATED \ 30 COCKTAIL

FOOD PACKAGES

canapes

MINIMUM
20 GUESTS

5 PIECE \$30PP

SALMON TARTARE
CAMELISED ONION & FETTA TART
TANDOORI CHICKEN SKEWER, MINT YOGHURT
FRIED CHICKEN, SRIRACHA MAYO
BEEF SLIDER

7 PIECE \$40PP

SALMON TARTARE
CAMELIZED ONION & FETTA TART
TANDOORI CHICKEN SKEWER, MINT YOGHURT
FRIED CHICKEN, SIRACHA MAYO
SQUID, AIOLI
BEEF SLIDER
PORK BELLY BAO BUNS, TONKATSU SAUCE,

9 PIECE \$50PP

CAMELIZED ONION & FETTA TART
MAC & CHEESE CROQUETTE, AIOLI
TANDOORI CHICKEN SKEWER, MINT YOGHURT
PUMPKIN ARANCINI, TOMATO SAUCE (V, GF)
FRIED CHICKEN, SIRACHA MAYO
SQUID, AIOLI
BEEF SLIDER
PARMI SLIDER
CHICKEN PIE

FOOD PACKAGES

share feast

MINIMUM
8 GUESTS

\$35 PER HEAD

SLOW COOKED LAMB SHOULDER WITH PEAS, MINT SAUCE

ROAST WHOLE CHICKEN WITH CHIMICHURRI SAUCE

ROAST VEGGIES, MASH, GRAVY

PAVLOVA

SERVES 8

CHEESE PLATTER | \$150

CHARCUTERIE PLATTER | \$150



BEVERAGE PACKAGES

beverages

STANDARD

3 HOUR: \$45.00 | 4 HOUR \$65.00

TAP: CARLTON, VB, GREAT NORTHERN AND BULMER'S CIDER

BOTTLE: CASCADE PREMIUM LIGHT

WHITE WINE: CRAFTSMAN CHARDONNAY

RED WINE: CRAFTSMAN SHIRAZ

SPARKLING: CRAFTSMAN SPARKLING BLANC DE BLANC

NON- ALCOHOLIC: JUICES AND SOFT DRINK.

PREMIUM

3 HOUR \$60.00 | 4 HOUR \$80.00

TAP: GRIFTER PALE, 4 PINES, BALTER, YH NATURAL LAGER

BOTTLE: CASCADE PREMIUM LIGHT, COOPERS GREEN, CORONA

WHITE WINE: KUDOS SAUVIGNON BLANC & COLPASSO PINOT GRIGIO

RED WINE: CHAPEL HILL CHOSEN SHIRAZ, POCKETWATCH PINOT NOIR

SPARKLING: CASTELFORTE PROSECCO

AFL FOOD AND BEVERAGE PACK

2 AND ½ HOURS \$60.00

WILL START AT THE SOUND OF THE WHISTLE AND FINISH AT THE FINAL WHISTLE

FOOD: THEIR CHOICE OF BURGER FROM THE MAIN MENU OR SCHNITZEL OR FISH & CHIPS

DRINKS: HOUSE WINE (CRAFTSMAN SHIRAZ OR CHARDONNAY)

TAP: CARLTON, GRIFTER PALE, VB, PURE BLONDE OR GREAT NORTHERN (SCHOONER)

TERMS AND CONDITIONS

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a event booking, the following is required:

1. HIRE FEE
2. COMPLETED BOOKING FORM
3. SIGNED TERMS & CONDITIONS

Please note: Hire fees will be advised by the event manager. Should the above mentioned forms and hire fee not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit & hire fee is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the events manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of venue hire, food and beverage packages are required 7 days in advance of the date of the event. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the event. No extensions of payment will be permitted.

Payment can be made by direct deposit, cheque or credit card 7 days prior to the event. Service fee will be assessed for credit card purchases and all credit cards will incur a 1% surcharge.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a eventn. You are financially responsible for any loss or damage sustained to the premises or our property during a event or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the event in an orderly manner and in full compliance with the rules of Misfits management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the venue for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the event by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, Misfits reserves the right in its absolute discretion to exclude or remove any undesirable persons from the event or Misfits' premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- Misfits or any part of it is closed due to circumstances outside the venues control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The event might prejudice the reputation of Misfits.
- The room hire and food has not been paid by the due date.

Signed _____ Date _____

Thank you for taking the time to fill out these forms.
We look forward to hosting your event soon.