

The
DOG
• EST. 1930 •
Functions

Thank you for considering The DOG Hotel for your next function.

From intimate dining to large parties, The DOG Hotel Randwick boasts adaptable and welcoming indoor and outdoor spaces that can be tailored to suit your needs.

Engagement Parties
Birthdays
Charity Events
Corporate Events
Product Launches
Farewells

Wedding Receptions
Casual Get-togethers
Cocktail Parties
Group Dinners
Reunions
Christmas Parties

Specialising in good beer and good food, we offer fresh and delicious canapés, banquet and pub bistro menus, as well as beverage packages featuring craft beer and local & imported wines.

All spaces come with FREE ROOM HIRE and are wheelchair accessible.

Please browse our functions brochure and don't hesitate to discuss any requirements or questions with our dedicated Functions Manager.

Email us at: functions@doghotel.com.au

Or call us: (02) 9398 2682



Ground Floor

THE NOOK



Capacity
23 Seated
30 Standing

Features
High And Low Tables
Large Flat Screen Tv

Suitable For Intimate Group Dining Or Small Parties

Combine The Lounge & The Nook for groups of up to 70 people

LOUNGE



Capacity
40 Seated
50 Standing

Features
Dining And Banquette Seating
Large Flat Screen Tv

Suitable For Formal Dining Or Cocktail/Canapé Style Functions



Level 1

CHEF'S TABLE



Capacity
30 Seated (22 On Long
Chef's Table + 8 On
Surrounding High Bars)
50 Standing

Features
Elegant High Top Style
Chef's Table & High Bars

*Suitable For Intimate
Dining Or Canapes &
Drinks*



MUSTARD ROOM



Capacity
42 Seated
60 Standing

Features
Semi-Private Dining Room
Flat Screen Tv
Fire Place

SOMMELIER'S TABLE

Capacity
10 Seated
20 Standing

Features
Semi Private Dining
Large Flat Screen Lcd Tv
Fireplace

Access To Optional Smoking Verandah



DINING ROOM

Capacity
30 Seated
60 Standing

Features
Semi-Private Dining Room

*Access To Optional Smoking
Verandah*



VERANDAH



Capacity
25 Seated
40 Standing

Features
Private Function Space
Long High Bar Style
Seating
Heaters

*The Verandah Be Combined With
Any Of The Level 1 Spaces For
Larger Groups.*

CANAPÉ MENU

Minimum order of each canape item is 20 pieces.

Please have your catering order finalised and paid for two weeks prior to your event.

If you have any questions please don't hesitate to get in touch via email at functions@doghotel.com.
au or phone us on (02) 9398 2682

HOT \$5 EA

Parmesan Crumbed Artichokes
& Blue Cheese Dippy V

Mac N Cheese Balls With Cauliflower
Purée V

Jerk Chicken Skewers With Cucumber
Lassi Gf, Df On Request

Turkey Sausage Roll With Cranberry
Compote

Salmon Tartare With Ponzu Dressing In A
Cucumber Cup Gf, Df

Confit Duck, Onion Jam & Goats Cheese
Quiche

Smoked Brisket Croquettes With Hot
Mustard Mayo

Dry-Aged Beef Slider, Melted Cheese,
Special Burger Sauce, House-Made Pickles
& Ketchup

Chilli & Coconut Prawns With Cuban Rum
Caramel Gf, Df

New! Calzone \$5 Ea

Pepperoni: Fior Di Latte, Basil, Olive &
Tomato

Chicken: Fior Di Latte, Mushroom, Tomato
& Jalapeño

Calzone: Spinach, Fior Di Latte, Tomato &
Ricotta V

Triple Smoked Ham, Fior Di Latte,
Mozzarella

Pork Sausage: Pork Sausage,
Gorgonzola, Sage, Tomato & Fior Di Latte

COLD \$5 EA

Smoked Salmon & Herby Creamed
Cheese On Grilled Toasts Df On
Request

Prosciutto, Apple And Speck Tartlet With
Rocket, Reggiano & Vincotto

Smoked Chicken, Corn & Herby Mayo
Pillow Sandwiches Df

Smoked Salmon, Cream Cheese, Red
Onion & Caper Pillow Sandwiches Df
On Request

Balmain Bay Bug Slider With Southern-

VEGAN

Tempura Okra, With A Spicy Ranch
Dressing \$4 Ea, 2 Per Serve

Smoked Pumpkin Arancini \$4 Ea

Asparagus Arancini \$4 Ea

Smoked Tomato Bruschetta, With Basil &
Balsamic \$5 Ea

HOT \$4 EA

Cheeseburger Spring Rolls (2 Per Serve)

Leek And Potato Croquettes With Smoked
Aioli V

Beetroot And Goats Cheese Arancini V

Vegetable Spring Rolls With Hot And Sour
Dippy Vegan, Df (2 Per Serve)

Buttermilk Chicken Riblets Gf

Battered Corn Dogs With House-Made
Bbq Sauce Gf

Pea Soup, Lemon Baked Ricotta & Crispy
Onions V,Gf

SWEET

Baileys & Espresso Martini Tiramisu Cups (\$6 Ea)

Banoffee Spring Rolls (\$6 Ea)

Pizza Ball Doughnuts (\$4 Ea), Choice Of Jam, Crème, Nutella

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

CANAPÉ PACKAGE

PACKAGE 1

\$19 Per Person

Beef Pie

Cured Salmon Bruschetta, Brie
Cheese, Fried Capers W Vincotto Gf
& Df On Request

Vegetarian Rice Paper Rolls Vegan,
Gf, Df

Jerk Chicken Skewer Gf, Df On
Request

Buttermilk Chicken Riblets (Gf)

PACKAGE 2

\$29 Per Person

Mac N Cheese Balls, With Cauliflower
Purée V

Cheeseburger Spring Rolls

Smoked Chicken, Corn & Herby Mayo
Pillow Sandwiches Df

Leek & Potato Croquettes With
Smoked Aioli

Pulled Beef Brisket Slider With Slaw
& Aioli

Assorted Gourmet Pies

Beetroot And Goats Cheese Arancini
V

PACKAGE 3

\$45 Per Person

Beetroot & Goats Cheese
Arancini V

Buttermilk Chicken Riblets Gf

Vegetarian Rice Paper Rolls Hot
And Sour Dippy Vegan, Gf, Df

Smoked Salmon, Brie & Caper
Pillow Sandwich, With Spinach
And Red Onion Df On Request

Leek And Potato Croquettes With
Smoked Aioli V

Cheeseburger Spring Rolls

Dry Aged Beef Slider, Melted
Cheese, Pickles, Ketchup &
Burger Sauce

Smoked Beef Brisket Croquettes
With Hot Mustard Mayo

Chilli & Coconut Prawns With
Cuban Rum Caramel Gf, Df

Jerk Chicken Skewers Gf, Df On
Request

PACKAGE 4

\$60 Per Person

Natural Oysters With Mignonette
Gf, Df

Paprika Spiced Calamari With
Hummus Gf

Assorted Sliders:

Beef, Cheese Pickles Onions
Ketchup & Burger Sauce

Southern Fried Chicken,
American Cheddar, Avocado
Salsa & Chipotle Mayo

Spiced Pulled Pork, Swiss
Cheese, Slaw & Pickles

Assorted Gourmet Pies: Chicken,
Beef, Pepper Beef

Beetroot And Goats Cheese
Arancini V

Assorted Pillow Sandwiches

Smoked Salmon, Brie &
Caper, With Spinach & Red
Onion Df On Request

Smoked Chicken, Corn &
Herby Mayo Df

SWEET \$6 EA

Baileys & Espresso Martini Tiramisu Cups (\$6 Ea)

Banoffee Spring Rolls (\$6 Ea)

Pizza Ball Doughnuts (\$4 Ea), Choice Of Jam, Crème, Nutella

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BANQUET MENU

\$45 PER PERSON

Available For Groups Of 15 Or More.
Add A Dessert For \$10 Pp

Bread
Salt & Pepper Calamari Gf
Beef & Bacon Cheeseburger Spring Rolls
Black Truffle Pappardelle V
Roast Chicken (From The Rotisserie) Gf
Hanger Steak Gf
Daily Greens V, Gf

\$65 PER PERSON

Available For Groups Of 20 Or More.
Add A Dessert For \$10 Pp

Bread
Market Oysters (3 pp) Gf
Salt & Pepper Calamari Gf
Buttermilk Chicken Winglets Gf
House Smoked Dry Aged Duck Fillet Salad Gf
Wild Mushroom & Truffle Risotto V, Gf
Roast Chicken (From The Rotisserie) Gf
Suckling Lamb (From The Rotisserie) Gf
Crispy Skin Atlantic Salmon Fillet Gf
Green Leaves V, Gf
Daily Greens V, Gf

\$90 PER PERSON

Available For Groups Of 20 Or More

Bread
Market Oysters (3 pp) Gf
Grilled Prawns With Charred Lime Gf
Salt & Pepper Calamari Gf
Quinoa Salad V, Gf
Wild Mushroom & Truffle Risotto V, Gf
Roast Chicken (From The Rotisserie) Gf
Crispy Pork Belly (From The Rotisserie) Gf
Suckling Lamb (From The Rotisserie) Gf
Green Leaves V, GF
Daily Greens V, Gf

Chocolate Fondant/Pear & Almond Tart
(Alternate Drop)



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FUNCTION BOOKING FORM

Company / Organisation (if applicable): _____

Name: _____

Phone: _____ Mobile: _____

Email: _____

Event date: _____

Event room (please circle):

- Lounge
- The Nook
- Beer Garden
- Verandah
- Chef's Table
- Sommelier's Table
- Mustard Room
- Dining Room

Minimum Spend: \$ _____ -OR- Room Hire: \$ _____

Event Name: _____

Event Time: Start: _____ Finish: _____

Number of guests: Adults: _____ Children: _____

Catering required: Yes / No

Do you have any dietary requirements? Y/N. Please Describe: _____

Bar (please circle):

Guests pay their own

Bar tab

Beverage

If you have any questions please contact us on 02 9398 2682 or email
functions@doghotel.com.au

I/We acknowledge that I have read and understand the Terms and Conditions of the booking. I hereby consent The DOG Hotel to charge for a \$300 deposit to secure the function.

Name: _____

Signature: _____

Date: ____/____/____

CREDIT CARD TYPE: (Please Circle)

Visa MasterCard Amex

Card number: _____

Expiry ____/____ CCV ____

Signature required _____

Date _____

BANK DEPOSIT DETAILS:

Name: Good Beer Company BSB: 082 330 Account Number: 4153 81431
Please use your full name as reference and email confirmation of transfer to
functions@doghotel.com.au.

TERMS & CONDITIONS: To secure your function, a signed booking form and a deposit are required. Management reserves all rights to re-allocate or book the space/s available if the booking has not yet been confirmed. Care will be taken to allow tentative bookings time to confirm.

A minimum spend may apply as advised by your Event Manager. The minimum spend cannot be used for takeaway sales, or be deemed on any date apart from your event date. If the minimum spend is not met, the difference will be chargeable to the customer. Cancellation within 14 days of the function booking will result in loss of the deposit in full. The deposit cannot be put towards food and beverage orders and will be refunded within 7 days of your event, subject to breakages and minimum spend requirements. All catering requirements and payments are required 2 weeks in advance of your function and are non-refundable. A cake-age fee of \$3.50 per person may apply. Payment is accepted via credit card, online transfer and in cash. Banking details are as above. The Dog Hotel requires notice if minors will be present at the event. Our staff are under strict instruction from the Licensee regarding the Responsible Service of Alcohol, and patrons may be asked to leave if there are signs of intoxication. Security is required for all 18th Birthdays at the cost of the patron.

I hereby accept the Terms & Conditions.

Name: _____

Signature: _____

Date: ____/____/____