EARLWOOD HOTEL
FUNCTIONS & EVENTS

Celebrate at Earlwood

Food made for sharing. Packages made for celebrating.

From birthdays and engagements to corporate gatherings and family celebrations, Earlwood Hotel makes it easy to bring people together.

Our functions menu brings a Mediterranean touch to familiar pub hospitality, with flexible canapé packages, generous sharing platters and beverage options to suit every style of event.

FOOD PACKAGES	FROM	BEST FOR
Earlwood Starter	$35 pp	Short, drinks-led gatherings
The Social	$45 pp	Casual birthdays and celebrations
The Celebration	$60 pp	A complete cocktail-style meal
The Earlwood Feast	$75 pp	Generous premium events

PLAN YOUR EVENT

Choose a food package, add a beverage package, then personalise your celebration with platters, desserts or premium seafood.

Earlwood Hotel • Functions • Celebrations • Gatherings

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Canapé Packages

Every selection provides one piece or portion per guest.
Packages are available for a minimum of 20 guests.

The Earlwood Starter

$35
per person

Ideal for after-work drinks, short celebrations and relaxed functions of approximately 60–90 minutes.

Choose 4 small canapés + 1 substantial canapé
5 portions per guest

The Social

$45
per person

A relaxed package for birthdays, sporting groups and casual celebrations.

Choose 4 small canapés + 2 substantial canapés
6 portions per guest

The Celebration

$60
per person

A balanced cocktail-style meal for birthdays, engagements and corporate events.

Choose 5 small canapés + 3 substantial canapés + 1 dessert
9 portions per guest

The Earlwood Feast

$75
per person

Our most generous package, designed to replace a full meal.

Choose 6 small canapés + 3 substantial canapés + 2 desserts
Dips and flatbread to share • 11 portions per guest

The $35 Earlwood Starter is a light catering package. For functions longer than 90 minutes, we recommend adding a platter or choosing The Social.

ADD MORE

Additional small canapé $6 pp • substantial canapé $10 pp • dessert canapé $7 pp

Small Canapés | Cold

Build your selection from the cold and hot canapé menus.

Whipped ricotta crostini, roasted grapes and thyme honey	V
Beetroot tartlet, whipped feta and walnut	V
Tomato, bocconcini and basil skewer with balsamic glaze	V, GF
Kingfish crudo, preserved lemon and finger lime*	GF, DF
Smoked salmon blini with dill crème fraîche*	
Rare beef crostini, horseradish cream and pickled shallot	
Chicken souvlaki skewer with cucumber yoghurt	GF
Zucchini ribbon, hummus and pepperberry dukkah	VG, GF

* Premium selection. A $3 per person, per selection surcharge applies when chosen in the Earlwood Starter package.

Small Canapés | Hot

Warm favourites with a Mediterranean touch.

Wild mushroom and parmesan arancini with aioli	V
Smoked cauliflower, cheddar and jalapeño croquette	V
Lamb merguez sausage roll with spiced tomato relish	
Chicken souvlaki skewer with lemon and oregano	GF
Beef brisket pie with caramelised onion	
Grilled halloumi, watermelon and mint	V, GF
Salt-and-pepper squid with preserved lemon aioli*	DF
Prawn kataifi with harissa mayonnaise*	
Spanakopita with dill yoghurt	V
Crispy polenta, mushroom ragù and parmesan	V, GF

* Premium selection. A $3 per person, per selection surcharge applies when chosen in the Earlwood Starter package.

Substantial Canapés

Generous individual portions for your cocktail-style celebration.

Pulled lamb slider, cabbage slaw, pickles and garlic yoghurt	
Mini Earlwood cheeseburger, cheese, pickles and burger sauce	
Chicken souvlaki pita, lettuce, tomato and tzatziki	
Lamb shoulder, smoked eggplant, couscous and pomegranate	
Beef brisket ragù with parmesan polenta	GF
Harissa chicken with roast potatoes and garlic yoghurt	GF
Fish and chips with tartare sauce	
Nduja and tomato orecchiette with parmesan	
Wild mushroom gnocchi, parmesan cream and hazelnut	V
Roast cauliflower, white bean purée, agrodolce and seed crumble	VG, GF
Eggplant parmigiana with basil and mozzarella	V
Greek salad bowl with oregano, feta and sourdough	V

ADD MORE Additional small canapé $6 pp • substantial canapé $10 pp • dessert canapé $7 pp

Dessert Canapés

A sweet finish for your celebration.

Mini burnt Basque cheesecake with Greek cherry	V
Chocolate marquise tart with salted caramel	V
Lemon meringue tartlet	V
Pistachio and orange cannoli	V
Loukoumades with honey, cinnamon and walnut	V
Tiramisu cup	V
Seasonal fruit tartlet	V
Vegan chocolate and coconut truffle	VG, GF

ADD MORE Additional small canapé $6 pp • substantial canapé $10 pp • dessert canapé $7 pp

Sharing Platters

Designed for approximately 8–10 guests. Order platters on their own or add them to any canapé package.

Grazing & cold

Mediterranean Grazing Board $120

Prosciutto, salami, mortadella, marinated feta, olives, pickled vegetables, dips and flatbread

Cheese Board $110

Three Australian cheeses, quince, grapes, dried fruit, nuts and lavosh

Dips & Flatbread $80

Hummus, whipped ricotta, smoky eggplant dip, olives and warm flatbread

Antipasto Vegetable Board $85

Grilled vegetables, artichokes, olives, hummus and flatbread

Seasonal Fruit Platter $75

Fresh-cut seasonal fruit and berries

Hot Sharing Platters

Designed for approximately 8–10 guests. Order platters on their own or add them to any canapé package.

Greek Chicken Platter — $120

Chicken souvlaki, lemon, oregano, tzatziki and warm flatbread

Lamb Merguez Platter — $110

Lamb merguez sausage rolls, spiced tomato relish and pickles

Pulled Lamb Sliders — $125

Twelve sliders with slaw, pickles and garlic yoghurt

Vegetarian Platter — $105

Mushroom arancini, smoked cauliflower croquettes and spanakopita

Mediterranean Seafood — $145

Squid, grilled prawns, crumbed fish and tartare sauce

Chicken Wings — $95

Twenty-four wings: harissa honey or lemon, garlic and oregano

Pizza & Flatbread — $90

Chef's selection of sliced pizzas and Mediterranean flatbreads

Kids' Party Platter — $95

Popcorn chicken, mini cheeseburgers, chips and tomato sauce

Premium Seafood & More

The finishing touches for a celebration made your own.

Premium Seafood Platters

Chilled Prawn Platter — Market price

Australian prawns, lemon, cocktail sauce and garlic aioli

Oyster Platter — Market price

Twelve freshly shucked oysters, lemon, mignonette and hot sauce

Seafood Celebration Platter — Market price

Oysters, prawns, smoked salmon, marinated octopus and accompaniments

Seafood is subject to market availability. Your functions coordinator will confirm pricing when your event is quoted.

Other ways to celebrate

- Set a bar tab with an agreed limit.
- Have our head chef curate a special menu for you.
- Let guests purchase their own drinks.
- Welcome guests with sparkling wine, a spritz or a signature cocktail.
- Add spirits on consumption.
- Extend your beverage package by the hour.

THE FINISHING TOUCHES Add a grazing board on arrival, premium seafood, an extra dessert or an arrival cocktail to make the event your own.

Planning Your Function

Our team will help you choose the right space, food and beverage package for your celebration. To keep everything running smoothly, please note the following.

Guest numbers. Canapé packages are available for a minimum of 20 guests. Platters may be ordered separately, subject to the requirements of your chosen space.

Final confirmation. Final guest numbers, menu selections and dietary requirements are required seven days before your event.

Dietary requirements. We will accommodate dietary needs where practical when advised before the confirmation deadline.

Pricing and availability. Prices are subject to change until your booking is confirmed. Seafood and market-priced products are subject to availability.

Beverage service. Responsible service of alcohol applies at all times. Products may be substituted with an option of comparable quality when required.

Celebration cakes. Celebration cakes are welcome by prior arrangement. Other external food requires management approval.

Event timing. Menu availability and service style depend on your chosen function space and confirmed event schedule.

Dietary Key

V Vegetarian • VG Vegan • GF Gluten free • DF Dairy free

Please advise us of all dietary requirements before the confirmation deadline. While every care is taken, cross-contact cannot be completely excluded in a shared kitchen.

Speak with our functions team to discuss availability, spaces and the best package for your event.

READY TO CELEBRATE? Speak with the Earlwood Hotel functions team to check availability and start building your event.