



THE CAULIFLOWER HOTEL
THE FORGOTTEN CASK

EVENTS

Let's celebrate!

our spaces



CAULIFLOWER MAIN BAR

One of our popular spaces, The Cauli Main Bar is an ideal section for seated corporate lunches & dinners. Includes AV facilities and access to the main bar.

Capacity

Seated: 70 guests

Cocktail Style: 100 guests



CAULIFLOWER SPORTS BAR

With a capacity of 40 people cocktail style, this area adjacent to the Main Bar is the perfect spot for casual drinks and cocktail style events. Includes AV facilities and access to the side bar.

Capacity

Seated: 24 guests

Cocktail Style: 40 guests

our spaces



FORGOTTEN CASK GARDEN TERRACE

One of our popular spaces, the Rooftop Garden Terrace is the perfect alfresco area to hold social & corporate events during the day.

This space can accommodate upto 20 guests for a seated or cocktail style which is also adjacent to the Forgotten Cask bar.



FORGOTTEN CASK PALM LOUNGE

Located on level two of The Forgotten Cask is The Palm Lounge. This is a vibrant space with wood awnings and an urban design. With space to fit up to 70 guests cocktail style, this is your perfect place to hold a semi private function or your next casual get-together. Includes AV facilities & DJ Booth.

Capacity

Seated: 45 guests

Cocktail Style: 70 guests

our spaces



FORGOTTEN CASK COCKTAIL BAR

Located above the hotel, the Cocktail Bar is a relaxed space perfect for intimate groups and social events. Includes access to the Forgotten Cask Rum & Gin bar.

Capacity

Seated: 22 guests

Cocktail Style: 35 guests



EXCLUSIVE HIRE

Our first level Main & Sport Bar together with whole rooftop can be hired exclusively for private events and gatherings. Chat to our team for minimum spends and availability.

Main Bar + Sports Bar

Capacity

Seated: 94 guests

Cocktail Style: 140 guests

Rooftop Exclusive

Capacity

Seated: 50 guests

Cocktail Style: 90 guests

canapé menu

to start

\$4 per piece

Asian Vegetable Spring Rolls (h)(vg)
with soy sesame dipping sauce / sweet chilli dipping sauce

Beef Bourguignon Pie (h)
with mashed peas and onion gravy

Traditional Thai Fish Cake (ef)(gf)(h)
with sweet chilli sauce

Pork & Prawn Dumplings
with soy sichuan dipping sauce



GLOSSARY

DF: Dairy Free
EF: Egg Free
FF: Fish Free
GF: Gluten Free
H: Halal
V: Vegetarian
VG: Vegan

\$5 per piece

Chicken & Leek Arancini (ef)(h)(v)
truffle aioli and shaved grana panado

Barramundi & Lemon Myrtle Spring Roll (h)
with spring onion and chilli soy dipping sauce

Chicken Karage
with kewpie mayo

Buffalo Cauliflower (v)
with buffalo dipping sauce

Peking Duck Spring Rolls (df)(ef)(h)
with sesame, ginger and hoisin sauce

Beef Brisket Croquette (ef)(h)
with smoked BBQ sauce

Mexican Beef Empanada (h)
with salsa dipping sauce

Moroccan Lamb Samosa (df)(ef)(h)
with yoghurt dipping sauce

Our chefs are flexible to accommodate any dietary requests. Please notify our team in writing for any modifications and allergies a week prior to your booking. All catering must be ordered and pre paid 1 week prior to your event and any changes within 48hrs of the event may be subject to additional cost

canapé menu

canapés

\$6 per piece

Southern Fried Chicken

with chipotle mayo and shoestring fries

Tofu Skewers (v)

with sriracha sauce

Creamy Country Veg Pie (v)

with smashed peas and rosemary gravy

Chicken & Leek Pie

with smashed peas and rosemary gravy

Rock Oysters (df)(gf)

with shallot vinaigrette

Chicken Mushroom & Leek Risotto

with chilli oil and parmesan

\$7 per piece

Anti-Pasto Vegetable Skewers (df)(ef)(gf)(h)(vg)

with balsamic glaze

Satay Chicken Skewers (df)(ef)(gf)(h)

with peanut sauce

Teriyaki Beef Skewers (df)(ef)(h)

with chilli herb dipping sauce

Yakatori Chicken Skewers (df)(ef)(gf)(h)

with sesame dipping sauce

Lobster Spring Roll (df)(ef)(h)

with citrus chilli dipping sauce

Chicken, Mango, Native Mint Rice Paper Rolls (df)(ef)(h)

with minti sweet chilli dipping sauce

Prawn Vietnamese Rice Paper Rolls (df)(ef)(gf)(h)

with lime soy dipping sauce

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canapé menu

substantial

\$8 per piece

Crispy Fish Bite & Chips

with chips, tartare sauce and lemon wedge

Cajun Crumbed Chicken (ef)(ff)

with chips and chipotle mayo

Pork Bao (ef)(ff)

with roasted pork neck, asian slaw, nuoc cham dressing

Pork Taco

with pulled pork, shredded lettuce, guac, pico de gallo, BBQ sauce

Chicken Taco

with shredded lettuce, guac, pico de gallo, buffalo mayo

Fish Taco

with shredded lettuce, guac, pico de gallo, tartare sauce

Cauli Taco (v)

with shredded lettuce, guac, pico de gallo, chipotle sauce

Prawns, Wild Lime Chilli Ginger Skewers (h)

with coriander mayo dipping sauce

\$9 per piece

Beef Slider

with sliced tomato, burger sauce, cheese

Pork Slider

with pulled pork, house slaw, BBQ sauce on a slider bun

Pekin Duck Crepes (df)(ef)(h)

with hoisin dipping sauce

Kale Chickpea Slider, Cheese & Relish in Plain Slider Bun (v)

with rocket, cheese, sliced tomato, house made tomato relish

Smoked Salmon & Lemon Ricotta on Blini

with lemon ricotta, capers, cucumber

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canapé menu

something sweet

\$8 per piece

Double Chocolate Brownie
with chocolate sauce

Nutella Pastizzi
with nutella dipping sauce

Tiramisu
with mascarpone

platters to share

Cheese platter \$139 (For 4-6 ppl)

Blue Cheese, brie cheese, camembert, aged cheddar, quince paste, fresh bread, seasonal fruits

Grazing platter \$129 (For 4-6 ppl)

Double smoked ham, prosciutto, salami, olives, artichokes, aged cheddar, brie, pickles, croutons, seasonal fruits

Assorted Deluxe Sushi Platter (48 pcs tray, for 4-6ppl) **\$180** (60 pcs tray for 4-6ppl) **\$220 (df)(gf)**

Chefs selection of premium maki and sushi rolls with soy and wasabi



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extras



WINES | BEERS | SPIRITS | COCKTAILS

Drink up and explore our bespoke extensive cocktail selections

Our Events team will work with you to tailor a package suitable for your style of event.

We can also offer a bar tab and provide wrist bands to your group. All beverages are charged upon consumption.

Cocktail on Arrival **\$18**
1 per person (house selections)

Champagne on Arrival **\$20**
1 per person

Wines / House Beers on Arrival **\$10**
1 per person

Music & AV

Complimentary *subject to availability
In House TV
Portable Microphone & Speaker

DJ System & Controller \$100
DJ Hire *subject to availability & rates

All music stops at 12:00am. Client must adhere to volume restrictions enforced by Management. A Signed DJ waiver must be completed prior to any AV / DJ hire.



terms & conditions

Confirmation & Deposits

All bookings are considered 'tentative' until a deposit and / or pre authorization and the completed & signed booking form have been received.

For Exclusive hires, If the minimum spend requirements are not met; at the discretion of Management - you will be charged the difference.

All Final Details including catering orders are due to be finalised 7 business days prior to your event. Any details finalised after this are subject to cancellation terms and conditions, availability and confirmation by your Event Manager.

Catering & Dietary Requirements

Menu selection & pricing are subject to change due to seasonality and availability of certain ingredients.

Our chefs are flexible to accomodate any dietary restrictions, it is requested that all dietary requirements to be made known to your Event Manager as part of your final details . **All catering must be pre paid 1 week prior to your event and any changes within 48hrs of the event may be subject to additional cost.**

Cakeage

There is no charge for bringing & serving your own cake - we can store in cool room prior to your event. A Cakeage fee of **\$50** will be charged if you would like your cake cut & served.

Bump In

A complimentary one hour bump is provided for all events. Should you require an early bump in, this may be arranged prior to the event with your Event Manager subject to approval and availability.

Minors

Minors are permitted until 10:00PM - guaranteed that they are monitored by a legal parent or guardian.

Allocated Areas

Management reserves the right to rearrange allocation of spaces for bookings to maximise patron use.

The Cauliflower Hotel reserves the right to decrease your allocated space if the final guest numbers are significantly smaller than the area capacity - this will be at the discretion of Management.

Decorations

Decorations must be pre-approved by your event manager and must not be offensive to any third parties. All decorations must be safely placed and not become obstructive to entry/exits of the venue, other guests and /or any other facets within the venue.

No confetti under any circumstances - cleaning fees may apply.

All External entertainment/suppliers and outside food and/or beverage(s) are prohibited unless advance approval by the Event Manager, General Manager and/ or Owners of the establishment.

Noise restrictions

The Cauliflower Hotel Management is responsible and in charge of the music volume at all times. Client must adhere to the volume restrictions enforced by Management. The Cauliflower Hotel reserve the right to turn off the music immediately and without consultation should the noise limits not be followed.

terms & conditions

Cancellations/Refunds

Cancellations for bookings require at least **7 Days** notice in writing prior to the commencement of the event.

Failure to do so may be subject to the deposit being withheld and 50% of preordered items for the event at management's discretion.

The Cauliflower Hotel also reserves the right to cancel a booking if the venue is closed due to circumstances outside of the Hotels control.

Insurance and Damage/s

The Client shall conduct the function in an orderly manner and in full compliance with the rules, regulations and licencing of The Cauliflower Hotel. From the time allocated of the event – the Client is responsible for the conduct of all guests and indemnifies the Hotel for all costs, charges, expenses, damages and loss caused by any act or omission by the client's guests or invitees.

Responsible Service of Alcohol & "No Drugs" Policy

In accordance with NSW State Government and The Responsible Service of Alcohol (possession of illicit substances will be ejected immediately from the premises and reported to the Police.)

I _____ have read the following terms & conditions and agree/adhere to all aspects and conditions for my event held on _____.

Name: _____

Signature: _____

Date: _____

Contact Number: _____

catering order form

DESCRIPTION	DIETARY	DESCRIPTION	g	Min	\$ Each	Order
\$4 Each						
Asian Vegetable Spring Rolls	H/VG	with soy sesame dipping sauce/ sweet chilli dipping sauce	30	50	\$4.00	
Beef Bourguignon Pie	H	with mashed peas and onion gravy	40	50	\$4.00	
Traditional Thai Fish Cake	EF/GF/H	with sweet chilli sauce	30	50	\$4.00	
Pork & Prawn Dumplings		with soy sichuan dipping sauce	30	30	\$4.00	
\$5 Each						
Chicken & Leek Arancini	EF/H/V	with truffle aioli and grana panado	50	10	\$5.00	
Barramundi & Lemon Myrtle Spring Roll	H	with spring onion and chilli soy dipping sauce	30	50	\$5.00	
Chicken Karage		with kewpie mayo	40	10	\$5.00	
Buffalo Cauliflower	V	with bufflao dipping sauce	58	10	\$5.00	
Peking Duck Spring Rolls	DF/EF/H	with sesame, ginger and hoisin sauce	30	50	\$5.00	
Beef Brisket Croquette	EF/H	with smoked BBQ sauce	30	50	\$5.00	
Mexican Beef Empanada	H	with salsa dipping sauce	30	50	\$5.00	
Moroccan Lamb Samosa	DF/EF/H	with yoghurt dipping sauce	30	10	\$5.00	
\$6 Each						
Southern Fried Chicken		with chipotle mayo and shoestring fries	110	10	\$6.00	
Tofu Skewers	V	with sriracha sauce	150	10	\$6.00	
Creamy Country Veg Pie	V	with smashed peas and rosemary gravy	55	50	\$6.00	
Chicken & Leek Pie		with smashed peas and rosemary gravy	55	50	\$6.00	
Rock Oysters	DF/GF	with shallot vinaigrette	Each	12	\$6.00	
Chicken Mushroom & Leek Risotto		with chilli oil and parmesan	90	10	\$6.00	
\$7 Each						
Anti-Pasto Vegetable Skewers	DF/EF/GF/H/VG	with balsamic glaze	Each	10	\$7.00	
Satay Chicken Skewers	DF/EF/GF/H	with peanut sauce	40	10	\$7.00	
Teriyaki Beef Skewers	DF/EF/H	with chilli herb dipping sauce	40	10	\$7.00	
Yakatori Chicken Skewers	DF/EF/GF/H	with sesame dipping sauce	40	50	\$7.00	
Lobster Spring Roll	DF/EF/H	with citrus chilli dipping sauce	30	50	\$7.00	
Chicken, Mango, Native Mint Rice Paper Rolls	DF/EF/H	with minti sweet chilli dipping sauce	30	30	\$7.00	
Prawn Vietnamese Rice Paper Rolls	DF/EF/GF/H	with lime soy dipping sauce	30	30	\$7.00	

catering order form

DESCRIPTION \$8 Each	DIETARY	DESCRIPTION	g	Min	\$ Each		Order
Crispy Fish Bite & Chips		with chips, tartare sauce and lemon wedge	80	10	\$8.00		
Cajun Crumbed Chicken	EF/FF	with chips and chipotle mayo	110	10	\$8.00		
Pork Bao	EF/FF	with roasted pork neck, asian slaw, nuoc cham dressing	80	10	\$8.00		
Pork Taco		with pulled pork shredded lettuce, guac, pico de gallo, BBQ sauce	90	10	\$8.00		
Chicken Taco		with shredded lettuce, pico de gallo, guac, buffalo mayo	95	10	\$8.00		
Fish Taco		with shredded lettuce, pico de gallo, guac, tartare sauce	108	10	\$8.00		
Cauli Taco	V	with shredded lettuce, pico de gallo, guac, chipotle sauce	130	10	\$8.00		
Prawns, Wild Lime Chilli Ginger Skewers	H	with coriander mayo dipping sauce	Each	30	\$8.00		
\$9 Each							
Beef Slider		with sliced tomato, burger sauce, cheese	80	10	\$9.00		
Pork Slider		with pulled pork, house slaw, BBQ sauce on a slider bun	80	10	\$9.00		
Peking Duck Crepes	DF/EF/H	with hoisin dipping sauce	16g	30	\$9.00		
Kale Chickpea Slider, Cheese & Relish in Plain Slider Bun	V	with rocket, cheese, sliced tomato, house made tomato relish	115	10	\$9.00		
Smoked Salmon & Lemon Ricotta on Blini		with lemon ricotta, capers, cucumber	Each	10	\$9.00		
Dessert							
Double Chocolate Brownie		with chocolate sauce	Each	12	\$8.00		
Nutella Pastizzi		with nutella dipping sauce	Each	12	\$8.00		
Tiramisu		with mascarpone	Each	12	\$8.00		
Platters							
Assorted Deluxe Sushi Platter 48 pcs Tray	DF/GF	chefs selection of premium maki and sushi rolls with soy and wasabi			Tray	\$180.00	
Assorted Deluxe Sushi Platter 60pcs Tray	DF/GF	chefs selection of premium maki and sushi rolls with soy and wasabi			Tray	\$220.00	
Cheese Platter		blue cheese,brie cheese, camembert, aged cheddar,quince paste, fresh bread, seasonal fruits			Tray	\$139.00	
Grazing platter		double smoked ham, prosciutto, salami, olives, artichokes, aged cheddar, brie, pickles, croutons, seasonal fruits			Tray	\$129.00	

BEVERAGES

Welcome cocktail
Welcome wine/ beer
Champagne on arrival

BAR TAB

AMOUNT: _____

RESTRICTIONS: _____
