

THE PRINCE

OF MEREWETHER



FUNCTIONS, PARTIES,
EVENTS



[THEPRINCEOFMEREWETHER.COM.AU/FUNCTIONS](https://theprinceofmerewether.com.au/functions)

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LET US BRING YOUR EVENT TO LIFE!

Freshly restored and renovated to reclaim its landmark hotel status, The Prince of Merewether is home to the perfect space for private celebrations and corporate events.

Our level 1 balcony bar has been fully renovated to reflect the indoor/ outdoor nature of the space and our coastal location. Tonal blues mixed with warm timbers and terrazzo tiling create a space that is bright and fresh, opening onto an expansive, leafy balcony. This flexible space can be available entirely for private or corporate functions, or zoned to suit the size of your event. A private dining room with optional private balcony access is also available.

Downstairs, our bistro dining space and public bar feature a classic pub feel with a New York/ Melbourne design twist. Think rich tartan carpet, wall panelling, patinated brass, rich colours and textures that hark back to the nostalgia of the traditional public house. Our bistro dining space can be booked in its entirety for events (minimum spend applies), or in sections to suit the size of your group.

Aside from the spectacular surrounds, we can also offer a friendly, motivated team at your service to deliver you the best possible experience for your party or event. And the food? ... Well, with a team of chefs that is second to none in Newcastle, we're very confident that you'll be more than satisfied. Add to that a thoughtful selection of hand-picked wines, craft beers and cocktails, and you have all of the ingredients for a fantastic party!



CHRISTMAS PARTIES

Whether you're planning for an end of year office party, need some gift ideas, or are organising a Christmas catch up with family and friends, we've got it all covered here.

- Host a special Christmas lunch or dinner for 12-16 people in our private dining room
- Party with the office at a cocktail style event upstairs in our Balcony Bar
- Catch up with friends over a meal in our restaurant
- Organise corporate gifts through our Bottle Shop....

Get in touch and we'll help you to plan your Christmas celebration.

Our menus change seasonally- example menus are included in this document.



THE BALCONY BAR

The Balcony Bar at The Prince is a versatile and adaptable space with a dedicated sound system for DJs or acoustic live performances, a private bar, flexible furniture configurations and the best balcony in town!

This welcoming space can be booked in its entirety for an exclusive private function, or for smaller functions this flexible space can be zoned to share with other guests.

The Balcony Bar is perfect for social and corporate events of up to 200 guests cocktail style with roving canapés and grazing stations.

For drinks we offer the freedom to enjoy a cash bar, or should you wish for something a little more special, we can happily assist with tailoring a tab to suit your requirements. We can also offer beverage packages tailored to your event.

200	✓	✓	✓	✓
				



PRIVATE DINING ROOM



Located just off the upstairs bar, the Private Dining Room is the perfect nook to gather and enjoy an intimate celebration or corporate event. Tailored, yet still with a casual, relaxed vibe, large glass-panelled doors open up onto the verandah, creating a space that is both intimate and open.

The Private Dining Room suits groups of up to 16 guests. Most of our example event menus can be enjoyed in the Private Dining Room, or we can create a more bespoke dining or degustation experience along with a tailored beverage list for your Private Dining Room event. A minimum spend may apply for use of the Private Dining Room.



THE BISTRO

At the heart of the venue lies the Bistro, our restaurant dining area on the ground floor. The bistro space features rich green leather banquettes, custom-designed tartan carpet and wall panelling, creating the ultimate comfortable environment to enjoy good food, wine and conversation. Suitable for groups of up to 70 people.

70	✓	✓	✓
			



MENUS

1. THE FEAST

FOR THOSE THAT **REALLY** WANT TO CELEBRATE – A MENU THAT'S FIT FOR A KING!

\$75PP

**ONLY AVAILABLE IN THE PRIVATE DINING ROOM
SERVED AS A FEAST TO SHARE**

Starters

Flatbread with caramelised onion, goat's cheese, lemon thyme (v)
Selection of house charcuterie, paté, salumi, pickles, local olives, sourdough

Proteins (choice of 2)

Whole roasted organic chicken, thyme, lemon, chicken jus
Whole roasted 3+ MBS Tasmanian Cape Grim sirloin, chimichurri
Salt-baked Berkshire pork belly, fennel salad, thyme jus

Sides (choice of 3)

Mirin roasted carrots
Roasted garlic potatoes
The Prince leaf salad
Whole roasted local butternut pumpkin, honey, pepitas

Add dessert + \$15pp
You may choose to add a bar tab to this menu - just ask us

*All menus are samples only, subject to seasonal change. Dietary options provided upon selection.
A minimum spend applies to most functions.*

MENUS

2. ALL ABOUT STEAK

A MENU WHERE STEAK IS KING!

\$85PP

SERVED AS A FEAST TO SHARE

First – to share:

Assortment of flatbreads:

Flatbread with Australian garlic, fior di latte, olive oil, sea salt (V)

Flatbread with caramelised onion, goat's cheese, oregano (V)

Flatbread with pepperoni, fior di latte, chilli

Second:

Salumi boards to share

Third – choose from:

300g Cape Grim Beef pasture-fed Scotch fillet

200g Bass Strait eye fillet

400g Fairlight rib eye on the bone

Served with hand cut chips, green beans, lemon

& choice of one of the following accompaniments:

Chimichurri, Café de Paris butter, Jus, Mushroom, Gravy, French mustard, Pepper sauce

Add dessert + \$15pp

You may choose to add a bar tab to this menu - just ask us.

Add a beer tasting paddle + \$20pp

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MENUS

3. THE SEAFOOD EXTRAVAGANZA

A MENU CELEBRATING FRESH SEAFOOD

\$110PP

SERVED AS A FEAST TO SHARE

*Kingfish Carpaccio, Jalepeno & coriander dressing, sesame & garlic crunch,
pickled jalepenos (DF, GF)*

Kokoda Ceviche: Market fish ceviche, coconut milk, chilli, ginger, coriander, fried wontons DF)

Sashimi: Selection of market fish, house-pickled ginger, wasabi, daikon, carrot, shiso (DF, GF)

Tuna Tartare, egg yolk, wasbi, mayo coriander, cucumber, bread waters (GFA)

Blue Swimmer Crab linguini, chilli, garlic, lemon parsley (DFA)

*Thai Yellow Fish Curry
poached market fish, pickled papaya, herbs, cashews, steamed rice (DF,GF)*

*Add dessert + \$15pp
You may choose to add a bar tab to this menu - just ask us.*

All menus are samples only, subject to seasonal change. Dietary options provided upon selection

A minimum spend applies to most functions.

MENUS

4. MENU FAVOURITES

A SELECTION OF MENU FAVOURITES TO SHARE OR SELECT

\$75PP

First – served to share

Flatbread with Australian garlic, fior di latte, olive oil, sea salt (V)

Flatbread with caramelised onion, goat's cheese, oregano (V)

Second – choose from:

*Kingfish carpaccio,
Jalepeno & coriander dressing, sesame & garlic crunch, pickled jalepenos (DF, GF)*

Sweet and Sour Pork, chilli, coriander, toasted sesame (DF)

Tuna Tartare, egg yolk, wasbi, mayo coriander, cucumber, bread waters (GFA)

*House-made pork Vietnamese spring rolls,
vermicelli noodle, coriander, wood ear mushroom, carrot, sweet & sour fish sauce*

Third – choose from:

300g Cape Grim pasture fed scotch fillet, sauteed beans, hand-cut chips, chimichurri

Blue Swimmer Crab linguine, chilli, garlic, lemon parsley (DFA)

Char Grilled Spatchcock, zaatar yoghurt, salted cucumber dill and mint salad (GF)

*The Original 'Ty's Kebab': Pukara Lamb backstrap, hummus, tabouli, sumac onions,
toun, chilli sauce, Guindilla grilled flat bread*

*Moroccan salad
chickpeas, carrot, rocket, currants, mint, pinenuts, cumin and maple syrup dressing*

Thai Yellow Fish Curry, poached market fish, pickled papaya, herbs, cashews, steamed rice (DF,GF)

Add dessert + \$15pp

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MENUS

5. SET MENU

A SELECTION OF MENU FAVOURITES CHOSEN BY THE HOST, SERVED ALTERNATELY

\$80PP

Choose 2 dishes per course, served alternately

First – served alternately

Flatbread with Australian garlic, fior di latte, olive oil, sea salt (V)

Flatbread with caramelised onion, goat's cheese, oregano (V)

Flatbread with pepperoni, fior di latte, chilli

Second – served alternately

*Kingfish Carpaccio,
Jalepeno & coriander dressing, sesame & garlic crunch, pickled jalepenos (DF, GF)*

Tuna Tartare, egg yolk, wasbi, mayo coriander, cucumber, bread waters (GFA)

*House-made pork Vietnamese spring rolls,
vermicelli noodle, coriander, wood ear mushroom, carrot, sweet & sour fish sauce*

Sweet and Sour Pork, chilli, coriander, toasted sesame (DF)

Third – served alternately

300g Cape Grim pasture fed scotch fillet, hand-cut chips, green beans, lemon, chimichurri

Blue Swimmer Crab linguine, chilli, garlic, lemon, parsley (DFA)

*The Original 'Ty's Kebab': Pukara Lamb backstrap, hummus, tabouli, sumac onions,
toun, chilli sauce, Guindilla grilled flat bread.*

*Thai Yellow Fish Curry
poached market fish, pickled papaya, herbs, cashews, steamed rice (DF,GF)*

*Add dessert + \$15pp
You may choose to add a bar tab to this menu – just ask us*

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MENUS

6. JUST GIVE ME PUB FOOD PLEASE

A SELECTION OF PUB CLASSICS

\$45PP

First – served to share

Flatbread with Australian garlic, fior di latte, olive oil, sea salt (V)

Second – served to share

Southern fried Wings (chicken or cauliflower), blue cheese sauce, pickles

*House-made pork Vietnamese spring rolls,
vermicelli noodle, coriander, wood ear mushroom, carrot, sweet & sour fish sauce*

Salt & pepper squid, lime aioli, chilli, coriander (DF)

Third – choose from the following

250g Fairlight rump (served medium rare), hand-cut chips, green beans, lemon, choice of sauce

House-crumbed chicken schnitzel, fries, slaw, choice of sauce (mushroom / gravy)

*Chicken parmigiana: house-crumbed chicken schnitzel, double smoked ham, napolitana sauce,
fries, slaw*

*Prince beef burger: chargrilled 150g wagyu patty, bacon, grilled onion, pickles, lettuce, tomato,
cheese, RASCAL burger sauce, fries*

Fried chicken burger:

Southern fried chicken, RASCAL spicy Jamaican ketchup, cheese, slaw, pickles, jalepeño, fries

Vegan schnitzel- plant based schnitzel, chips, slaw (V)

Add dessert + \$15pp

You may choose to add a bar tab to this menu

This menu is only available in the Bistro dining space. Not available in the Private Dining Room.

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A minimum spend applies to most functions.

MENUS

7. THE CHEF'S TABLE

-A CHEF-DESIGNED MENU TO SUIT YOUR TASTE (AND KNOCK YOUR SOCKS OFF)

ONLY AVAILABLE IN THE PRIVATE DINING ROOM

EXAMPLE MENU:

Amuse-bouche

*Kingfish Carpaccio, Jalepeno & coriander dressing, sesame & garlic crunch,
pickled jalepenos (DF, GF)*

Roasted Zucchini, onion & yoghurt puree, fried garlic, espelette & root vegetable crumb (GF)

300g Scotch fillet, hand-cut chips, green beans, lemon and chimichurri

Chocolate Indulgence, vanilla ice cream, hazelnut praline & malt crumb, hazelnut & chocolate soil

(example menu - actual menu will be designed according to guest specifications)

*You may choose to add a bar tab to this menu,
or we can create a degustation experience – just ask us*

MENUS

GRAZING BOARDS

SMALL \$200 /
LARGE \$400

We can create an amazing, delectable grazing station for your guests – think:

- Local and imported cold meats and cured sausage
- Selection of cheeses
- Olives, pickles
- House-made dips
- Special requests can be accommodated – just ask

BALCONY BAR PLATTERS

HOT PLATTERS

Beer-battered prawns, lime aioli (40) \$160

House-made pork & fennel sausage rolls (50) \$140

Southern fried chicken, buffalo dipping sauce (50) \$125

Salt + pepper squid (50) \$150

Pumpkin arancini (50) \$150

Mushroom arancini (50) \$150

Beef burger quarters (50) \$300

House-made pork Vietnamese spring rolls, vermicelli noodle, coriander, wood ear mushroom, carrot, sweet & sour fish sauce (50) \$150

House-made beef & thyme sausage rolls (50) \$140

Buffalo fried cauliflower (V) \$125

COLD PLATTERS

Classic chicken ribbon finger sandwiches (50) \$125

Tomato bruschetta (50) \$120

Burrata w/ chargrilled sourdough \$150

SUBSTANTIAL PLATTERS

Fish & chips (50) \$250

Sweet and Sour Pork, chilli, coriander, toasted sesame (DF) (50) \$200

Moroccan chicken skewers (GF) (50) \$150

Southern-fried portobello mushrooms (50) \$125



Our balcony bar platters are designed for a cocktail style function. A minimum spend applies to most functions.

*Still unsure about the best option for your function?
Then please get in touch and let's discuss!*

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