

EST.  1894

THE ROYAL

DARLINGTON

FUNCTIONS MENU



SERVING COLD BEER & GOOD TIMES SINCE 1894

370

ABERCROMBIE ST, DARLINGTON

NSW

2008

WWW.ROYAL.COM.AU



[02] 9698 8557



#THEROYALSYD

BUFFET MENU

MAINS

CHOICE OF MAINS

Roasted Beef with rich red wine pan gravy

Roasted pork & horseradish cream

Tofu & Vegetable stir fry

SIDES

CHOICE OF 3 SIDES

Crisp garden salad with lemon herb vinaigrette

Asian style red cabbage coleslaw

Rocket, fennel, & parmesan salad

A selection of warm oven baked rolls

A melody of seasonal roasted vegetables

Sweet potato & spinach salad

MIN.

20 PEOPLE

25 /PP

MIXED OVEN BAKED BAGUETTES - 15 PP

WITH CHOICE OF THREE DIFFERENCE FILLINGS

Grilled Haloumi, rocket & pesto

Double smoked ham, swiss cheese & tomato

Spiced salami, roast capsicum & feta

Smoked salmon, baby spinach & caper aoli

Rare beef, horseradish sauce & coleslaw

SELECTION OF SALADS - 15 PP

CHOICE OF THREE OF THE FOLLOWING SALADS

Sweet potato, baby spinach with chili balsamic dressing

Grilled chicken caesar

Mediterranean pasta salad with olives, feta & capsicum

Rocket & parmesan with artichokes, couscous, & lemon dressing

Greek salad

BBQ corn & chickpea salad

Apple & fennel, with walnuts, rocket and cider citrus vinaigrette

SELECTION OF WRAPS - 18 PP

CHOICE OF THREE

Tandoori chicken with lettuce, tomato & tzatziki

Chicken Caesar - cos lettuce, bacon, egg, parmesan & caesar dressing

Grilled Vegetables, baby spinach & feta

Thai beef - marinated beef, capsicum, lettuce and onion

Roast mushroom, halloumi & olive tapenade

Falafel with lettuce, halloumi, tomato & hummus



COCKTAIL PLATTER MENU

SLICED TOASTED BAGUETTES

25 PIECES

Grilled halloumi, rocket & pesto 50

Double smoked ham, swiss cheese & tomato 50

Spiced salami, roast capsicum & feta 50

ASSORTED NORI ROLLS WITH WASABI & SOY

30 PIECES

Vegetarian only available 80

ANTIPASTO

marinated artichokes, kalamata olives, chargrilled sweet potato, chargrilled zucchini, mushrooms, semi-dried tomatoes, double smoked ham, prosciutto, blue cheese, garlic bread 70

BRUSCHETTA 40 PIECES

Tomato & basil bruschetta with garlic toast 40

CROSTINI

30 PIECES WITH CHOICE OF ONE OF THE FOLLOWING

Smoked salmon with caper and dill cream 70

Roasted balsamic field mushroom & marinated feta 60

Rare roast beef with horseradish 60

PLATTERS

MEZZE PLATTER :Marinated feta, olives & capsicum with cured meats, baba ghanoush, hummus, vine leaves, yoghurt dips & grilled flat bread 25

CHEESE & FRUIT :Seasonal fruits with four cheese, nuts, crusty bread & crackers 45

COLD

COCKTAIL PLATTER MENU

25 PIECES (Each Platter feeds 5 People)	
Tempura prawns with sweet lime & chili sauce.....	70
Lamb skewers with minted yoghurt.....	70
Slow baked Szechuan Barramundi skewers with lemon aioli.....	70
Grilled lemongrass Chicken skewers	55
Tandoori Chicken skewers with Raita	55
Spicy Mexican meatballs with tomato salsa.....	50
Spicy wicked wings with ranch dressing	50
Lemon pepper calamari rings with tangy seafood sauce	50
Thai chicken meatballs with coriander & soy	45
Mini Dagwood dogs with American Mustard.....	40
Mini sausage rolls with tomato sauce	35
Mini beef pies with tomato ketchup	35
50 PIECES	
Vegetable spring rolls & samosas with sweet chili sauces	50

HOT



SET MENU

ONE

25 / PP

MIN. 6 PEOPLE

ENTREE

Mixed platters of spring rolls, samosas, tempura fish & tomato bruschetta

MAINS

CHOICE OF TWO MAINS
ACCOMPANIED BY BOWL OF STEAM
VEGETABLES, GARDEN SALAD

Rump Steak with mash potato & choice of sauce (Mushroom, Gravy, Pepper, Diane)

Chicken schnitzel with mash potato & choice of sauce (Mushroom, Gravy, Pepper, Diane)

Grilled barramundi with chips, tartare sauce & lemon wedge

DESSERT

Chocolate mud cake with whipped cream

TWO

45 / PP

MIN. 6 PEOPLE

ENTREES

CHOICE OF 2 ENTREES

Rare roast beef & avocado salad with rocket, peanuts, & aged balsamic vinaigrette

Salt & pepper squid with fine herb crisp noodles & green

Tempura prawns with a sweet lime & chili dipping sauce

Grilled vegetables, baby spinach, & feta roulade with balsamic reduction & herb oil

MAINS

CHOICE OF TWO MAINS

Slow braised lamb shank in rich tomato & red wine sauce with creamy mash potato & buttered beans

Oven baked chicken breast with roasted vegetables with a mustard & white wine cream sauce

Roasted stuffed field mushrooms with grilled halloumi & rocket salad

DESSERT

Chocolate mud cake with whipped cream

Apple Berry Crumble with whipped cream

DRINKS

We have a full range of beer, wine, and spirits available to accommodate any of your beverage needs. Please contact us to discuss a package that suits your budget.

The brands we proudly stock

James Squire, Toohey's New, Boag's, Hahn SuperDry, Little Creatures, Beelgara, Oyster Bay, Delegate, The Vines, Goodwyn.



FREE FUNCTION ROOM HIRE

The Royal Hotel offers free function room hire for up to 150 people. The space offers flexibility to suit any function type, from stand up cocktail, to a sit down meal as well as business meetings both large & small.

We have a full on - site catering available which is able to cater for groups ranging from 2 to 150 suiting & needs or requirements, work or team functions, Melbourne Cup & Christmas events. You name it, we can cater for it.

We have a full audio visual equipment available for your meeting or presentation requirements.

The Royal is located on the doorstep of CBD & Newtown, with excellent transport links within walking distance.

Our flexible approach makes us a great choice for any functions.