



FUNCTION PACKAGE



FUN AT THE HOOD

Thank you for considering The Hood for your upcoming event. We offer a great range of menu packages for minimum fuss and maximum fun.

Our space is available for large bookings, corporate events, evening functions and weddings. Our event team will help you create a menu and beverage package to suit your style.

For bookings and enquiries, please email us fun@thehoodmilkbar.com.au or call (02) 4940 8883. We are here to discuss your next event.

HIRE AVAILABILITY

7 days from 5.30pm – late

SEATING CAPACITY

The Hood provides you with a seating capacity of up to 80 guests and standing capacity of 150 guests.

INCLUSIONS

Pricing includes, chairs, tables, crockery, glassware and staff hire for your event.

'EXCLUSIVE USE' MINIMUM SPEND

For exclusive use of our venue we require a minimum spend on Friday, Saturday and Sunday night. Please contact us to discuss.

There are no minimum requirements for small group bookings using a shared space.

OFFSITE CATERING

We can prepare food and drink catering packages for your offsite special event, including weddings, after parties, location shoots and pop up events. Just give us a call and we can talk you through the options and costs.



THE STAND UP

Food designed to be eaten with one hand

PRICE

\$32.00 per person - please choose 8 canapés add sweets \$4.50pp

CANAPÉS

Mini smashed avocado toast w/ feta, cherry tomato and balsamic reduction (v)

Potato rosti w/ house smoked salmon & creme fraiche

Corn fritters w/ herb crème fraiche (v)

Slow braised pork and cheese croquette w/ confit garlic mayo (v)

Bruschetta w/ tomato, buffalo mozzarella & basil (v)

Popcorn chicken w/ fresh lemon & aioli

Sticky keyup manis chicken skewers w/ hot sauce

Potato and smoked salmon croquettes with dill sour cream

Potato onion bhaji with coriander yoghurt

Whipped goats curd, balsamic roasted beetroot, walnut, honey

Tempura cauliflower, nam jim dipping sauce, basil

Mini chicken and waffles, maple, sour cream, crunchy chicken

Beef kebabs w/ chimichuri

Southern fried chicken w/ bacon jam

Salt n pepper squid w/ smoky garlic mayo, lemon & herb salad

Fish taco w/ pickled corn & red cabbage slaw

Arrancini w/ parmesan & aioli (v)



SLIDERS

Classic cheese, beef patty, cheese, lettuce, tomato, pickles & mac sauce

Pulled pork, teriyaki, apple & red cabbage slaw

Pulled spiced brisket, chipotle mayo, lettuce

Southern BLT, southern fried chicken, bacon jam, lettuce, tomato & aioli

SWEETS – add \$4.50ea

Gelato slider - one scoop from our gelato bar on mini brioche slider

Cookie ice-cream sandwich

GRAZING BOARDS - \$90

Cheese board – locale cheese, dried & fresh fruit, nuts, lavoche & artisan breads
Antipasto board – cured meats, marinated & pickled vegetables, olives, feta & grissini
Fruit board – seasonal fruit arrangement

THE SIT DOWN

Perfect for group bookings of 15 or more

PRICE

Two course \$45.00pp / Three course \$50.00pp

SERVED ALTERNATE DROP/ SET MENU

INCLUSIONS - sourdough bread on arrival

ENTRÉE

Heirloom tomato, buffalo mozzarella buratta, pangriatta, basil & herb oil

ARRANCINI

Ever changing, confit garlic mayo, parmesan herb salad

PAN FRIED SCALLOPS

Cauliflower miso purée, shaved apple & fennel bulb

WHIPPED GOATS CURD

Roasted beetroot, hazelnut, raspberry



MAIN

PEPPERED SIRLOIN (250G)

triple cooked chips, sautéed greens, charred corn, chimichurri butter & jus

SLOW ROASTED PORK BELLY

crispy crackling, master stock & wilted greens

SMOKED SLOW ROASTED LAMB SHOULDER

carrot puree, roasted parsnip, confit garlic split jus

PAN FRIED SALMON

grilled asparagus, dill hollandaise foam, roast kiffler, crisp capers

DESSERT

DARK CHOCOLATE TART

vanilla mascarpone, chocolate soil

BROKEN BANOFFEE "PIE"

banana, caramel, chocolate banana crumb, pie crust shards espresso gelato & vanilla cream

PEANUT BUTTER ICE CREAM SANDWICH

salted caramel sauce & caramel nutty popcorn crumble

CREME BRULE

berries, turkish delight, meringue

Gluten free and vegetarian options are available upon request, menu items subject to seasonal availability

THE BEVERAGES

Choose to set up a bar tab, have guests pay as they go or choose from one of our beverage packages.

NOMINATED BAR TAB

Beverages can be charged to a bar tab, you are welcome to nominate your beverage budget in advance and select which beverages you wish to be served to your guests. An update of your bar tab can be given during the event.



PAY AS YOU GO BAR SERVICE

Guests purchase their own drinks at the bar. Individual bar tabs can be created for your guest's convenience.

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE – 3 HOURS / \$38pp

Choice of 4 wines in any combination

Choice of 2 full strength bottled beers

All tap beer

PREMIUM BEVERAGE PACKAGE – 3 HOURS / \$48pp

Choice of 5 wines in any combination

All tap beer

Choice of 3 full strength bottled beers

ALSO INCLUDED

Light Beer, Cider, Mineral water, juice, soft drink, coffee & loose leaf tea

BEVERAGE PACKAGE ADD ONS

Extra hour - \$10 per person

House spirits - \$8 per person / per hour

Arrival cocktail - \$15 per person

Arrival G.H Mumm champagne - \$15 per person

THE DRINKS

Drinks menu available on request



TERMS AND CONDITIONS

DURATION

All events hosted at The Hood have duration of 4 hours unless otherwise agreed to.

DEPOSIT & PAYMENT TERMS

To confirm your booking, we require an initial deposit of 50% for group bookings of 20 people or more. Bookings for high tea also require a 50% deposit, regardless of the number of guests.

SECURITY

The event's host will be held financially liable for any damage sustained, or loss incurred to The Hood. Valid credit card details are to be provided at the time of booking to be held as security for bookings of 20 or more.

FINAL CONFIRMATION

The final confirmation of guests attending your event is required a minimum of 10 days prior to the event. All final food and beverage selections including any dietary requirements are also required at this time. All food is subject to seasonal change, should this happen notification will be given.

FOOD ALLERGY

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel or postpone your event the following will apply: All cancellations made less than 30 days before the event will incur a loss of full deposit. As we require payment made in full before the event, cancellations made 10 days or more prior to the event will be offered a full refund, minus the deposit. A change of date will see the deposit transferred as per management's discretion



SMOKING

Smoking is prohibited on the premises of The Hood including the outdoor and surrounding area. Guests will be directed to a designated smoking area adjacent to the property outside

ALCOHOL AND DECORUM

The Hood is a fully licensed venue. No BYO beverages are permitted. Please ensure the orderly conduct of your guests. All beverages are subject to seasonal/vintage change, however, notification will be given for this. The Hood practices responsible service of alcohol at all times.