

The Nag's Head Hotel

162 St Johns Road Glebe NSW 2037

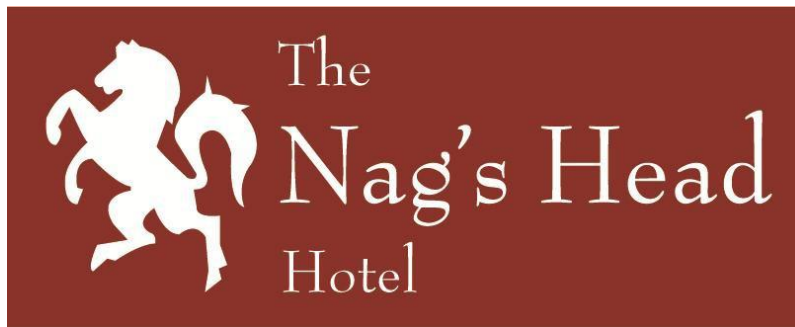
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Function Guide



“THE ONLY PLACE TO CELEBRATE”

The Nag's Head has been a favourite amongst Sydneysiders since it was established in 1868. The cosy atmosphere, friendly staff and award winning food make it the perfect place for your party or function.

The Nag's Head boasts three private function areas which are suited to any occasion, ranging from weddings, cocktail parties, 21st birthdays, formal sit down dinners and reunions, to name just a few.

The Nag's Head accommodates the well-known and respected Stables Bistro. Our Head Chef, Sam Taheri and his team, are continuing in the tradition of exceptional food at The Nag's Head.

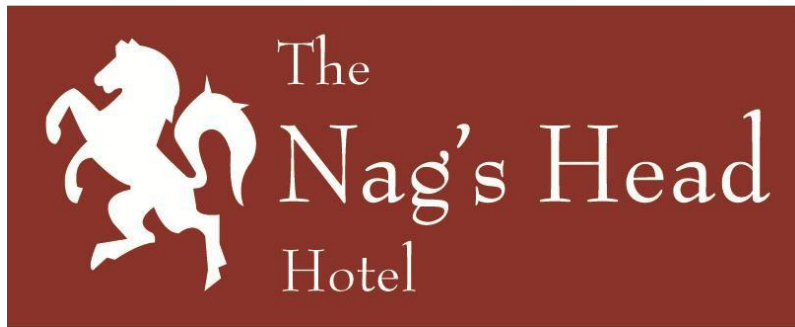
With its friendly and relaxed atmosphere, **The Nag's Head** is the perfect place for your next function. The function areas are spacious and comfortable and we provide exceptional food options, including platters and set a-la-carte menus.

We would be delighted to discuss any queries that you may have, and would be more than happy to tailor a function to suit your individual needs. If you would like to be shown around the function rooms, or have any questions, please give one of the managers a call at any time, either at the Hotel on 9660 1591 or on their mobile listed below.

Managers

Andrew Glaister 0412 297 747

Dan O'Hara 0402 214 679



The Heritage Room

The Heritage Room is perfect for a variety of functions including cocktail parties, formal sit down dinners or corporate meetings. It has a big screen television and private bathroom facilities making it ideal for small intimate functions with friends, or a two or three course set menu lunch/dinner. The Heritage Room can accommodate up to 36 people.

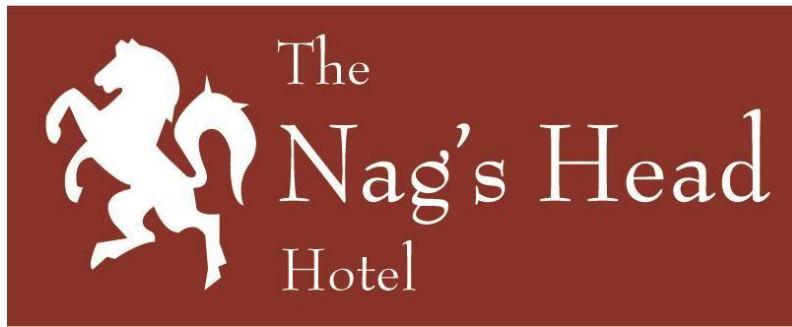




The Loft Lounge:

The Loft lounge is ideal for larger cocktail style functions with its Chesterfield lounges, pool table, balcony, big screen television, a juke box and bathroom facilities. It also has a private bar which can be opened for certain events. It can be booked for functions for up to 90 guests, or a private area can be reserved for smaller functions.

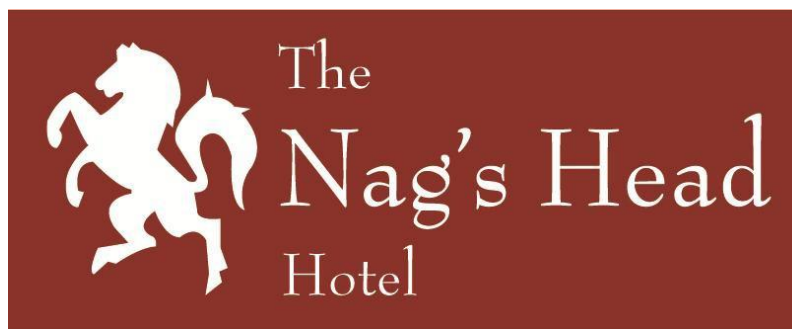




The Stables Bistro:

The multi award winning Stables Bistro, has an outstanding reputation and our Head Chef Sam Taheri and his team have created a menu that is highly acclaimed by all who dine with us. With its unique garden setting and award winning food, The Stables can cater for up to 90 guests seated or 150 cocktail style, choosing from an extensive one, two or three course set menu, we can cater to all your dining requirements.





FUNCTION INFORMATION

Decorations: Feel free to decorate your function area to give it a personal touch! HDMI is available on our big screen TV.

Children: The Nag's Head works hard to create a family friendly atmosphere, with children welcome throughout the hotel (except the main bar, TAB and gaming room), as long as they are in direct accompaniment of a responsible adult. We have a change table, highchairs, children's menu and a monthly colouring in competition.

Regrettably we do not allow functions for 18th Birthday's. Sorry for any inconvenience.

Dress Code: Smart casual. If you are planning on having a fancy dress party, please discuss this with management prior to the function. Fancy dress will not be permitted in most cases. Management reserves the right to refuse entry to patrons wearing potentially offensive clothing.

Music: The Nag's Head has regular live music in the downstairs bar.

Unfortunately, bands are not permitted in the Loft Area or Heritage Room due to residential noise regulations. If you wish to play your own music, Ipod connectivity available (management reserves the right to refuse offensive music).

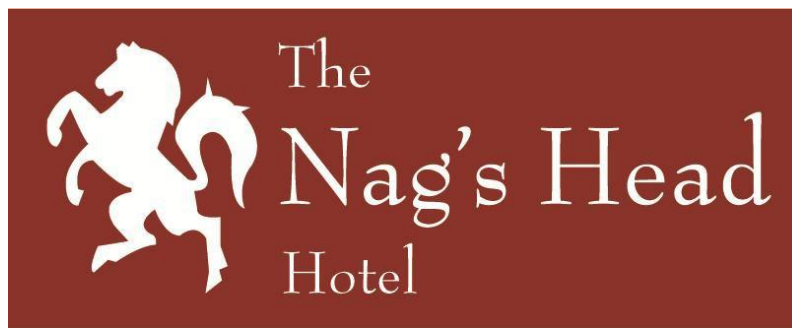
PA System: Basic PA system available upon request.

Closing Time: The bar closes at 11.45pm and The Nag's Head will close by midnight. Patrons are required to have left the hotel no later than 12.15am. We ask our guests to leave in a quiet and orderly manner in respect of our neighbours as we are located in a mixed commercial/residential area.

Reservation

The Nag's Head strives to offer you the best quality and value for money. In order to do this, we have some minimum requirements:

- To secure *The Heritage Room*, a non-refundable room hire of \$100 applies, and there is a combined food and beverage minimum spend of \$1250. This area holds up to 36 guests.
- To secure *The Loft Lounge*, a non-refundable room hire of \$150 applies, and there is a combined food and beverage minimum spend of \$1300. This area holds up to 90 guests standing.
- To secure *The Entire Loft* area (being the Loft Lounge area, the Loft bar area and The Heritage Room), a non-refundable room hire of \$250 applies, and there is a combined food and beverage minimum spend of \$3000. These areas combined will accommodate 180 guests.
- To secure *The Stables Bistro*, there is a combined food and beverage minimum spend of \$5000. This area can accommodate 90 guests seated or 150 cocktail style.
- Set Menu, finger food selections and numbers must be confirmed as far in advance as possible and no less than 5 days prior to the function.
- Please note, the number of people you confirm for food is the number you will get charged for (*i.e. if you confirm for 50 people for food and only 20 turn up, you will be charged for 50 people*)
- Tablecloths are available but carry a \$5 surcharge per unit



STANDARD PLATTER MENU

All five options are included

HOMEMADE MINI BEEF & SHIRAZ PIES

ASIAN STYLE HONEY, SOY AND SESAME CHICKEN WINGS

FETA OLIVE AND GRILLED ZUCCHINI TARTLETS SERVED WITH
PERI PERI MAYONNAISE

SALT AND PEPPER PRAWN SERVED WITH A TANGY PAPRIKA
AIOLI

PORK SPRING ROLLS SERVED WITH SWEET AND SOUR SAUCE

\$14.95 per person

A minimum of 20 people applies



GOURMET PLATTER MENU

Select five items from the list below

TENDER BBQ PORK BELLY CUBES SERVED WITH SPICY APPLE
SAUCE

CORN AND SHALLOT BELLINI WITH CRAB, AVACADO AND
LIME MOUSSE

BLUE CHEESE, WALNUT AND PEAR TARTLETS WITH TOMATO
RELISH

TOFU, ZUCCHINI AND TOMATO SKEWER SERVED WITH SWEET
AND SOUR SAUCE

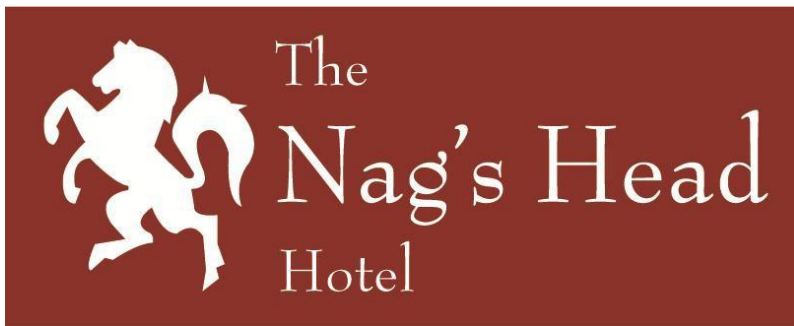
BEEF, CHICKEN OR PORK MINI BURGERS

CHILLI LAMB PUFF ROLLS SERVED WITH MINT YOGURT

MOROCCAN SPICED LAMB, ONION RELISH, ROASTED
CAPSICUM AND MINTED YOGHURT PIZZETTES

All platters are accompanied with Potato Wedges

\$19.95 per person
A minimum of 20 people applies



GOURMET PIZZA PLATTER MENU

ROAST DUCK BREAST, SNOW PEAS, RED CAPSICUM AND
SWEET & SOUR SAUCE

CAJUN SPICED CHICKEN BREAST, RED CAPSICUM, ONION,
GUACAMOLE & JALAPENOS

GRAIN FED BEEF STRIPS, CARAMELIZED ONION, OLIVES,
MUSHROOM & SMOKEY BBQ SAUCE

BLACK TIGER PRAWNS, BABY SQUID, ONION, RED
PEPPERS, ROQUETTE & BLOOD ORANGE AIOLI

GRILLED ZUCCHINI, HALOUMI, MUSHROOM, SEMI-DRIED
TOMATOES AND BBQ SAUCE

HONEY GLAZED HAM, PINEAPPLE AND OLIVES

All platters are accompanied with Potato Wedges

\$21.95 per person

A minimum of 20 people applies



PLATINUM PLATTER MENU

Select five items from the list below

FRESH SYDNEY ROCK OYSTERS SERVED WITH LEMON WEDGES

PRAWN AND AVOCADO RICE PAPER ROLLS SERVED WITH HOISIN
SAUCE

LAMB AND MINT PIES SERVED WITH YOGHURT

BASIL RICOTTA AND SALMON ROE TARTLETS

CHICKEN AND SHITAKE MUSHROOM DUMPLINGS SERVED WITH
GARLIC YOGHURT

HALOUMI, DILL AND ZUCCHINI FRITTERS SERVED WITH A BLOOD
ORANGE AIOLI

MINI ASPARAGUS AND CRAB ROLLS SERVED WITH SWEET CHILLI
SAUCE

ROASTED PUMPKIN AND THREE CHEESE MINI PIES SERVED WITH
TOMATO RELISH

BEEF AND VEGETABLE STIR FRY NOODLE BOX

All platters are accompanied with Potato Wedges

\$27.50 per person

A minimum of 20 people applies



The STABLES..... for great pub food

If you would prefer to celebrate in a more formal manner, then why not try our award winning Stables Bistro for your function?

In a unique garden setting, The Stables can cater for group bookings of up to 90 guests. Choosing from an extensive one, two or three course set menu, we can cater to all your dining requirements. See sample menu attached.

If however the informal atmosphere of the Loft Area appeals to you more, our recently incorporated 'Beeper' system may be more to your liking. This system allows your guests to enjoy our extensive menu at their leisure, ordering from the Bistro counter and collecting their meals personally.

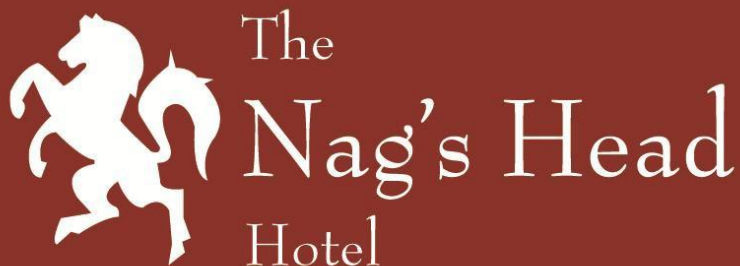
Bookings of 10 – 25 people

- We suggest bookings of this size to be on the set menu; however this is not compulsory if you are happy with the beeper system.
 - A deposit of \$100 is applicable to a booking of this size.

Bookings of 25 – 80 people

- We suggest bookings of this size are also on the set menu. This ensures quality and ample quantity of all items on our menu.
- A deposit of \$10 per head is required to confirm the booking.
- Set menu bookings can be made no later than 5 days before dining.
- Food choices need to be made as far in advance as possible and no less than 5 days prior to the function.
- Please note, the number of people you confirm for food is the number you will get charged for ***(i.e. if you confirm for 50 people for food and only 20 turn up, you will be charged for 50 people)***

We pride ourselves on flexibility, and are more than happy to discuss your requirements and tailor a function package to your needs. Please do not hesitate to call us to discuss your upcoming function. We look forward to looking after you!



THE STABLES

STANDARD MENU

All meals are served alternately.
Please pre-select two entrees, two mains and two desserts.

Entrees

Prawn cocktails with smoky paprika and blood orange mayonnaise

Bocconcini, roma tomatoes and basil caprices served with olive oil and lemon dressing

Duck liver pâté served with Italian crostini and basil pesto

Mains

Beef Wellington served with garlic mash and red wine jus. Prosciutto wrapped chicken breast served with parsnip mash, white wine and zesty tomato sauce

Grilled Barramundi fillet served with Asian greens, ginger, honey and soy reduction

Pappardelle cooked with mushroom, olives, capers, baby spinach and spicy tomato sauce

Desserts

Mango and raspberry pannacotta served with vanilla ice cream

Warm chocolate and hazelnut pudding served with warm chocolate sauce and whipped cream

Passionfruit Crème brûlée served with wafer biscuits

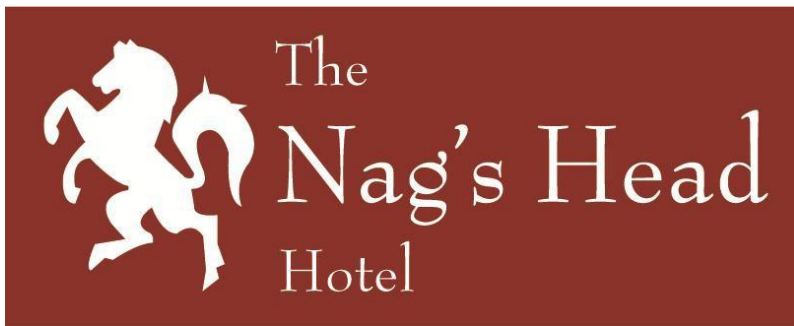
Lunch/Dinner

One Course: \$20 per/head

Two Courses: \$30 per/head

Three Courses: \$40 per/head

Head Chef Samir Taheri



THE STABLES

DELUX MENU

All meals are served alternately.
Please pre-select two entrees, two mains and two desserts.

Entrees

Sydney rock zesty lime and chilli oysters

Feta, walnut and sundried tomato stuffed field mushrooms served with wild rocket and balsamic reduction

Crispy chicken, ginger and lemongrass dumplings served with zesty garlic mayo

Mains

Slow cooked honey glazed pork belly served with braised fennel and spicy apple sauce

Pan-fried chicken breast stuffed with smoked ham, baby spinach and brie served with creamy white wine, caramelised onion and potato galette

Grilled Atlantic salmon served with wild rocket, avocado and blood orange aioli

Fettuccine cooked with roasted sweet potatoes, avocado, sundried tomatoes and cream sauce

Desserts

Chocolate and Brandi mousse served with almond biscuits and whipped cream

Lime and coconut cake served with vanilla ice cream

Fig and walnut pudding served with butterscotch sauce

Lunch/Dinner

One Course: \$30 per/head

Two Courses: \$40 per/head

Three Courses: \$50 per/head

Head Chef Samir Taheri



THE STABLES

VIP MENU

All meals are served alternately.
Please pre-select two entrees, two mains and two desserts.

Entrees

Seared rock salt and pepper crusted tuna, served with lime and avocado salsa

Caramelised carrots, baby spinach and roasted pepper rice paper rolls served with hoisin sauce

De-boned and pan-fried quail served with sweet potato mash, chilli, lime and honey glaze

Mains

Braised lamb shoulder stuffed with sundried tomatoes and feta served with port wine and mint jus

Golden crisp duck breast served with baby bok choy, brandy and orange sauce

Pan-fried John Dory fillet served with roasted peppers, olives, roma tomatoes and white wine sauce on a bed of garlic mash

Butternut pumpkin ravioli cooked with fennel, olives, basil pesto and fresh ricotta

Desserts

Lemon meringue tart served with vanilla ice cream

Chocolate and almond cake served with double cream

Profiteroles filled with vanilla custard and served with crème en glaze and chocolate sauce

Lunch/Dinner

One course: \$40 per/head

Two Courses: \$50 per/head

Three Courses: \$60 per/head

Head Chef Samir Taheri