



FUNCTION PACKAGES

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WELCOME

Crossroads Hotel offers a range of function packages that can accommodate groups as small as 20 or groups larger than 200.

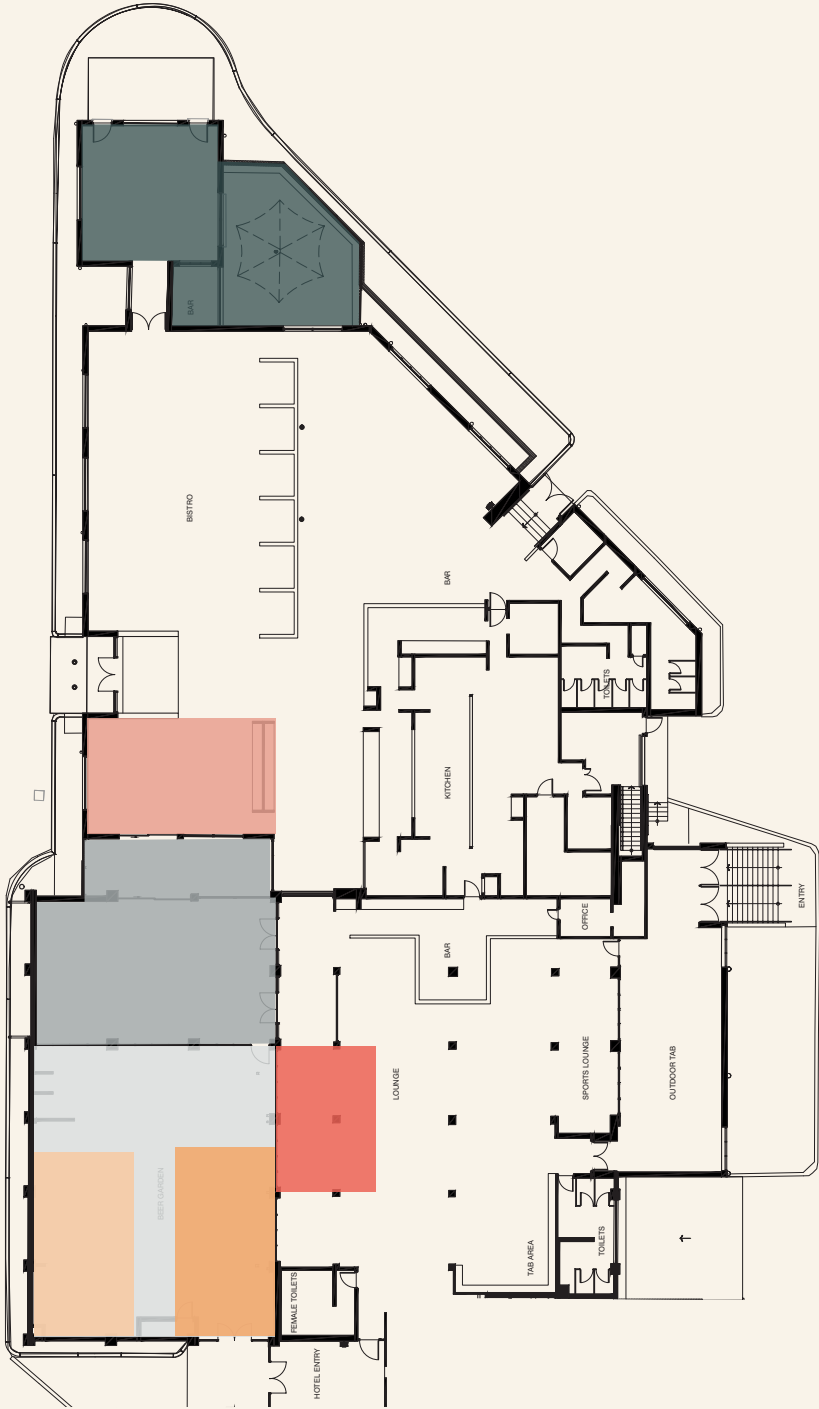
We have a large selection of food and beverage packages available and can tailor your function to suit any style or occasion.

- Engagements
- Weddings
- Corporate functions
- Wakes and bereavement
- Milestone birthdays
- Sporting club events
- Award nights
- Celebrations - baby showers, bridal showers



VENUE MAP

- Pavilion One
7m x 7m
- Lounge One
7m x 12.5m
- Courtyard
12.5m x 11m
- Garden Terrace
8m x 7m
- Alfresco Dining
10.5m x 4m
- The Saloon
6m x 9m
- The Oasis
6m x 10m



PAVILION ONE

Enjoying a private North East aspect, your private pavilion offers an exclusive outdoor terrace with umbrellas, festoon lighting and a private bar.

Pavilion One is available for sit down dinners, cocktail parties and corporate meetings, with all of the latest audio visual equipment to cater for your party.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
75	40	✓	✓	✓	✓	✓	✓	✓	✓



LOUNGE ONE

This is a versatile indoor/outdoor space that provides a private experience. Perfect for sit down dinners or larger style cocktail parties. Lounge One is ideal for a formal or informal get together.

Comes with an outdoor terrace and can also be expanded to include part of the courtyard for larger events.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
90	80	x	✓	✓	✓	✓	✓	✓	✓



COURTYARD

Step outside into our newly renovated courtyard and enjoy the best Crossroads Hotel has to offer, al fresco style!

With an open-air design, you and your friends can enjoy fresh air breezing in with the added benefits of a retractable roof and climate control for those extreme weather days, all year round.

Our Alfresco Dining and Garden Terrace areas lie within our Courtyard and can be booked individually, as well as the entire Courtyard for exclusive events.

STANDING	SEATED	PRIVATE BAR	OUTDOOR TERRACE	AV/ MUSIC CONNECTIVITY	DJ / BAND FRIENDLY	SMOKER FRIENDLY	PRIVATE HOST	TV	MICROPHONE
200	150	✓	✗	✓	✓	✓	✓	✓	✓



ALFRESCO DINING

Welcome to our enchanting alfresco dining area, where nature becomes your backdrop and every meal is a delightful experience. Step into our open-air oasis, where you can indulge in the perfect blend of culinary delights and outdoor ambiance.

SEATED	LIMITED MENU	VENUE MUSIC	SHARED BAR	PRIVATE HOST	FESTOON LIGHTING	COCKTAILS
60	✓	✓	✓	✓	✓	✓



GARDEN TERRACE

Our Garden Terrace offers a seamless fusion of indoor and outdoor splendour with refined sophistication. With a mixture of high and low tables this area can cater for both formal and cocktail events.

STANDING	SEATED	SHARED BAR	PRIVATE HOST	COCKTAILS	VENUE MUSIC	FESTOON LIGHTING
60	50	✓	✓	✓	✓	✓



OASIS

From intimate family gatherings to professional occasions, our semi-private function space provides the ideal setting for your event. Celebrate in comfort and style, surrounded by the warm ambience and attentive service that are the hallmarks of our venue.

SEATED	SHARED BAR	PRIVATE HOST	COCKTAILS	VENUE MUSIC	TV
40	✓	✓	✓	✓	✓



THE SALOON

Experience the lively energy of our saloon bar, where laughter and camaraderie fill the air.

Whether you're celebrating a special occasion or simply gathering with friends, our bar offers a welcoming space to unwind and enjoy the company of loved ones and friends.

COCKTAIL/ SEATED	LIMITED MENU	VENUE MUSIC	COCKTAILS	PRIVATE HOST	SHARED BAR
60	✓	✓	✓	✓	✓



GRAZING MENU

BOARDS

Charcuterie Platter (25pp) \$160

Selections of cured & smoke meats, marinated vegetables, assorted dips, pickles & condiments

Cheese Platter (25pp) \$140

Selections of local & imported cheese, quince paste, lavosh, dried fruits & nuts

PLATTERS

Salt & Pepper Squid Platter \$120

Lightly fried, lemon & aioli

Arancini Platter \$110

Mushroom & peas, aioli, parmesan cheese, Italian tomato, sundried tomato pesto & parmesan cheese

Mac & Cheese Croquette Platters \$110

Rocket salad, parmesan cheese & siracha chilli mayo

Empanadas

Vegetarian empanadas (40) | \$110
Chilli con carne empanadas (40) | \$110
Chocolate & hazelnut empanadas (40) | \$120

Assorted Gourmet Sandwich and Wrap Platter \$95

Mixed selections, made fresh daily (vegetarian & dietary requests available)

Slider Platter (25 Sliders) \$160

Choice of 1 Protein
Beef | Chicken | Pulled pork
Halloumi cheese

Springroll Platter (40 Spring Rolls)

Peking Duck | \$130
Cheeseburger | \$160
Vegetable | \$80

Mini Beef Pies (50) \$90

Smokey BBQ sauce & tomato ketchup

Mini Sausage Roll (50) \$90

Smokey BBQ sauce & tomato ketchup

Bao Platter (20 Bao)

Tofu | \$90
Karaage chicken | \$120
Pork belly | \$110
Tempura fish | \$100

GRAZING MENU

PLATTERS

Peking Duck Pancakes (20) \$135

Roast duck, cucumber, spring onion,
plum & hoisin sauce

One Meter Gourmet Pizza (48 Party Slice) \$110

Your choice of three toppings from our current
menu

Fish Cocktail Platter (50) \$120

Tempura fish cocktail, tartare sauce & lemon
wedges

Mini Skewers Platter (20)

Satay Chicken | \$100

Lamb & Sumac | \$110

Beef | \$110

Vegetable | \$80

Prawn | \$120

Crumbed Chicken Goujons With Chips \$110

Lime aoli, ketchup

DESSERTS

Fruit Platter \$95

Selections of seasonal fruits

Mini Gelato Cups \$3each

Strawberry

Chocolate

Vanilla Bean

Bubblegum

Chocolate Dipped Strawberries (40) \$110

Assortment of white & dark chocolate
dipped strawberries

Dessert Bite Sampler \$130

Assortment of desserts
selected by the Head Chef



ITALIAN FEAST TO SHARE

SHARED BANQUET
\$50PP | MINIMUM
20 PEOPLE

Garlic bread

Truss tomato bruschetta,
basil & balsamic

Marinated olives

Fettuccini pasta alla boscaiola
or Penna pasta alla putanesca

Margherita pizza

Pepperoni pizza

Garden salad



REMEMBRANCE PACKAGE

\$32PP | INCLUDES TEA/
COFFEE STATION

Assorted sandwiches & wraps

Gourmet meat pies

Gourmet mini sausage rolls

Spinach & ricotta parcel

Add:

Fresh seasonal fruit platter \$95

Dessert Bite Sampler \$120

(any alterations to menu will include additional charges)

BBQ BUFFET

\$65PP | **MINIMUM
25 PEOPLE**

ON THE BBQ

Grain fed sirloin steak

Marinated lamb skewers

Gourmet beef sausages with caramelised
onions & red wine jus

Grilled chicken, oregano & lemon pepper

Oven dried truss tomato

Grilled portobello mushroom

SALADS & CONDIMENT STATIONS

Crossroads style potato salad

Cabbage slaw salad & ranch dressing

Garden salad & lemon vinaigrette

Assorted bread rolls

Assorted pickles & sauces

DESSERT

Seasonal fruit platter

Assorted mini dessert platter

BUFFET

LUNCH BUFFET | \$55PP

2 SALADS | 2 HOT SELECTIONS | 2 SIDES | 1 DESSERT

Includes assorted bread rolls | Butter | Balsamic & olive oil

DINNER BUFFET | \$65PP

3 SALADS | 3 HOT SELECTIONS | 3 SIDES | 1 DESSERT

Includes assorted bread rolls | Butter | Balsamic & olive oil

HOT SELECTIONS

New York minute steaks with
mushroom ragu & red wine jus
Salt & pepper squid, shallots & chilli dressing
Grilled chicken, creamy mushroom
& bacon sauce.
Braised lamb shanks, herbs & braising juice
Grilled Barramundi, pine nut & raisin salsa,
parsley

Butter Chicken curry & poppadoms
Pumpkin & Ricotta tortellini, burnt butter sage
& parmesan
Slow cooked beef lasagne & melted
mozzarella cheese
Roasted free range chicken & thyme jus
Grilled Salmon fillet & Jamaican jerk spice
Traditional beef stroganoff

SIDES SELECTIONS

Steamed jasmine rice
Baked macaroni & cheese
Steamed seasonal vegetables
with lemon press olive oil
Stir fry Asian vegetables with hoisin sauce

Roasted chat potato with
garlic & parsley
Baked cauliflower with béchamel sauce
Sweet potato with sour cream,
sweet chilli & shallot

SALADS SELECTIONS

Wild rocket salad with pears,
walnuts & aged balsamic
Classic Caesar salad
Garden salad with lemon vinaigrette
Super green salad, kale, quinoa
& pomegranate molasses dressing

Penne pasta salad, sundried tomato,
fresh basil & black olives
Roasted pumpkin salad,
yoghurt labneh, sumac & tendrils
Greek salad, black olives, feta & oregano

DESSERTS

Seasonal fruit platter
Sticky date pudding with butterscotch sauce
Mango cheesecake
Traditional tiramisu

Red velvet cupcakes
Pecan tart with whipped cream
Apple berry crumble

BUFFET ADD-ONS

SEAFOOD SELECTIONS ADD ON | \$32PP

NEW ZEALAND HALF SHELL GREEN MUSSELS WITH SWEET CHILLI DRESSING & CORIANDER

COOKED QUEENSLAND TIGER PRAWNS WITH MARY ROSE COCKTAIL SAUCE & LEMON

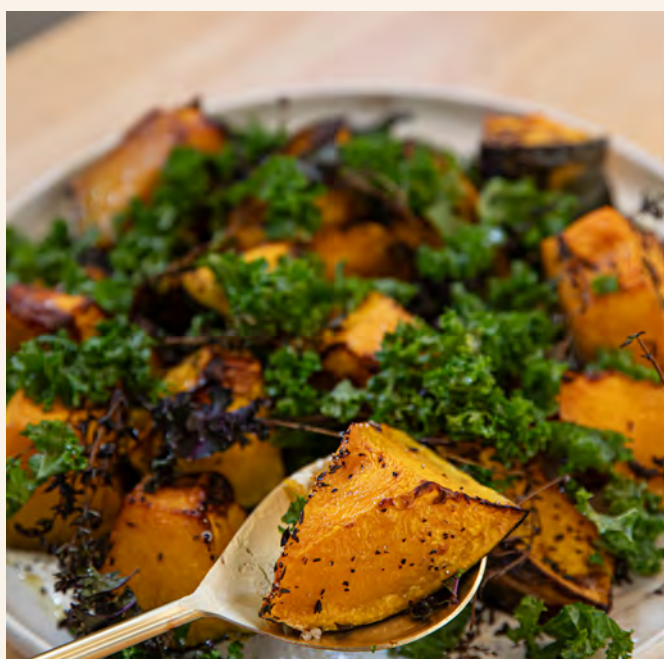
TASMANIAN SMOKED SALMON, BABY CAPERS, SHALLOTS, BLACK PEPPER & LEMON DRESSING

ADDITIONAL HOT SELECTIONS | \$14 PP

ADDITIONAL SIDE SELECTIONS | \$6 PP

ADDITIONAL SALAD SELECTIONS | \$6 PP

ADDITIONAL DESSERT SELECTIONS | \$6 PP



SET MENU

3 COURSES | \$85PP

2 COURSES | \$75PP

1 MAIN COURSE | \$40PP

MINIMUM 20 PEOPLE | SERVED ALTERNATELY

ENTREES

Twice Cooked Pork Belly

Fresh Vietnamese slaw salad, traditional dressing & crispy shallots

Citrus Cured Ocean Trout

Pickled cucumber, radish, salmon roe & verjuice dressing

Pumpkin & Ricotta Tortellini

Burnt butter sage, raisins & pumpkin puree

Arancini (3)

Four cheese arancini, garlic aioli, pecorino & crispy sage

Black Angus Beef Carpaccio

Truffle dressing, aioli, capers, baby herbs & Reggiano cheese

Whipped Ricotta Salad

Roasted baby beetroot, vincotto, walnuts & arugula

Poached Prawns

Avocado, baby gem cos lettuce, bloody mary sauce & rice crisp

MAINS

Veal Schnitzel (250g)

Hand crumbed, celeriac remoulade, capers, lemon & buttermilk dressing

Scotch Fillet (250g)

100 day grain fed, broccolini, truss tomato & red wine jus

Salmon Fillet

Jamaican jerk spice, apple & kale salad & yoghurt labneh

Braised Beef Cheek

Truffle potato puree & crisp with braising juice

Lamb Shank

8 hour slow braised, puy lentils & autumn greens

Poached Chicken

Butter poached corn fed chicken breast, wilted baby spinach, parsnip puree & chicken jus

Orecchiette Pasta

Napolitana sauce, fresh basil, stracciatella cheese & grano

DESSERT

Buttermilk Panna Cotta

Poached pears & honey syrup

Dark Chocolate Fondant

Vanilla bean gelato & honey comb

Tiramisu

Biscoff crumble

Pavlova

Macerated berries & fresh mint

Baked New York Cheese Cake

Cream fraiche & sour cherries

Sticky date Pudding

Toffee sauce & vanilla gelato

Apple Crumble

Thickened cream & cinnamon sugar

BACKDROPS



WHITE MESH \$150



GOLD MESH \$150



FLOWER WALL \$150

EASELS

WHITE \$40 | BLACK \$40

+ Frame and custom poster
to go in the easel **\$100**

PLAIN TABLECLOTHS

WHITE \$10 EACH

BLACK \$10 EACH

CLOTH NAPKINS

WHITE \$2.50 EACH

BLACK \$2.50 EACH



PLINTHS

1X PLINTH \$60

3X PLINTHS \$120

CAKEAGE FEE

\$30

Includes the chefs cutting the cake,
plating up on a platter, plates and
dessert forks.

FULL TABLE DECORATIONS

\$50 PER TABLE

Includes table runner, vases, candles
& flowers



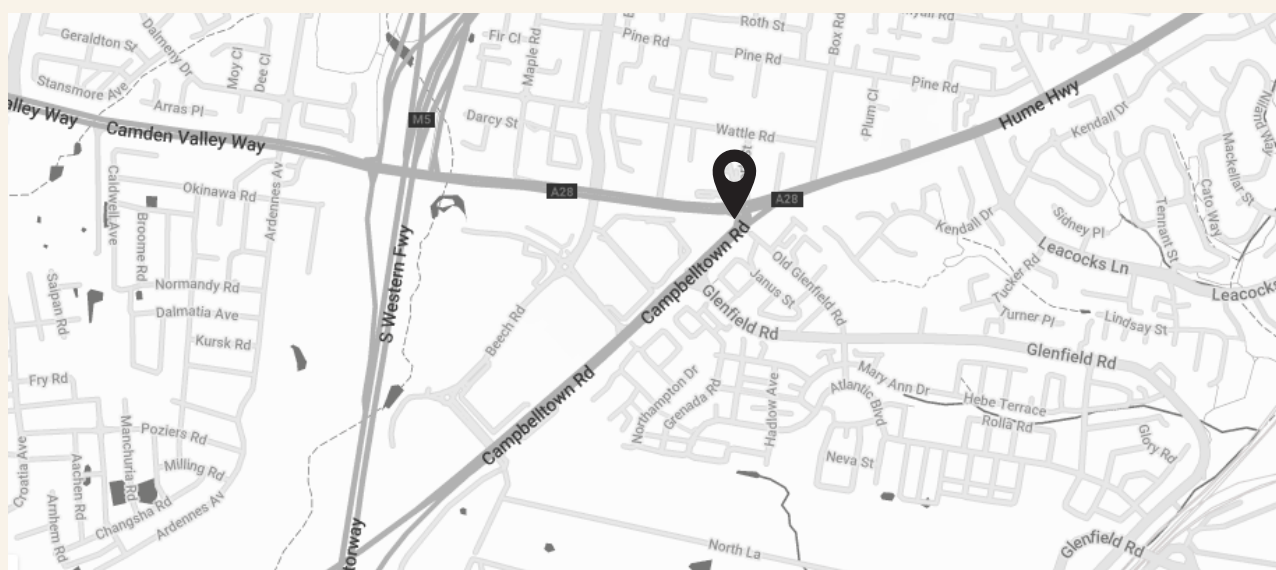


TRANSPORT & PARKING

At the heart of South Western Sydney, our hotel stands at the bustling crossroads of Camden Valley Way and Hume Highway. Whether you're looking for a casual place to unwind after work or a venue to celebrate special occasions, our pub offers a welcoming environment for all.

Crossroads Hotel

2260 Camden Valley Way Casula 2260



HOTEL OPENING HOURS

Monday to Saturday - 10am - 4am

Sunday - 10am - Midnight

BISTRO OPENING HOURS

Sunday to Thursday - 11am - 9pm

Friday & Saturday - 11am - 10pm

CONTACT US

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