CROSSROADS
HOTEL

Event Guide

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(02) 9602 8194

Welcome to Crossroads Hotel

Where every event feels extraordinary

At Crossroads Hotel, we craft unforgettable experiences for groups of all sizes, from intimate gatherings of 20 to grand celebrations for 200+ guests. Discover a world of possibilities with our thoughtfully curated food and beverage packages, each designed to perfectly match your style and occasion.

Our versatile private and semi spaces set the stage for every milestone and moment - whether you're planning a romantic wedding, a lively birthday bash, a milestone anniversary, a joyful christening, or a standout corporate event. From sports team celebrations and conferences to workshops, awards nights, and festive Christmas parties, every event at Crossroads Hotel is infused with warmth, flair, and a touch of magic.

Let us bring your vision to life - your perfect event starts here.

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Dietaries

V Vegetarian, *GF* Gluten Free, *DF* Dairy Free, *NF* Nut Free

SPACES

Venue Map

Hideaway
7m x 7m

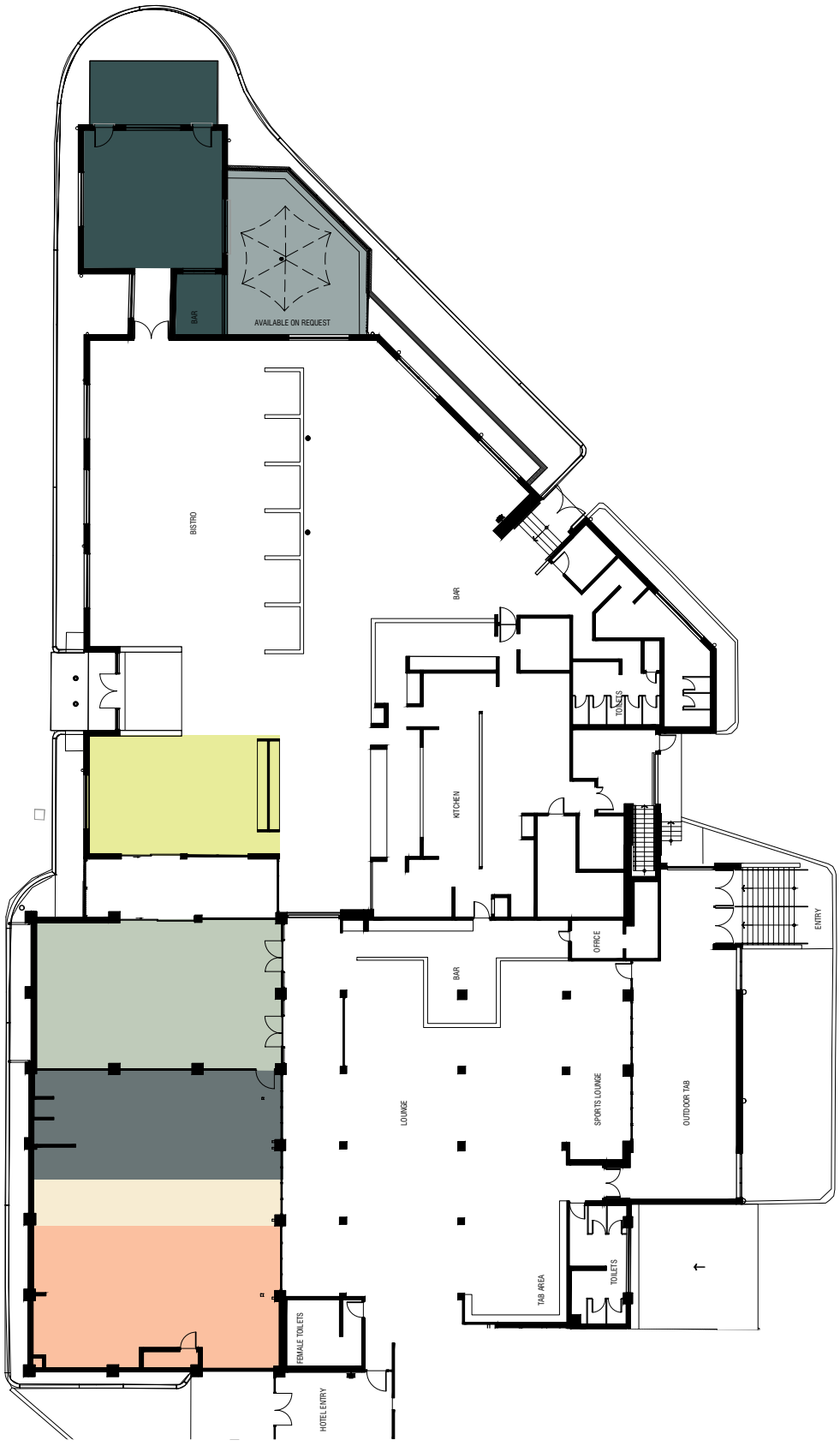
Retreat
7m x 12.5m

Courtyard
12.5m x 11m

Garden Terrace
8m x 7m

Alfresco Dining
10.5m x 4m

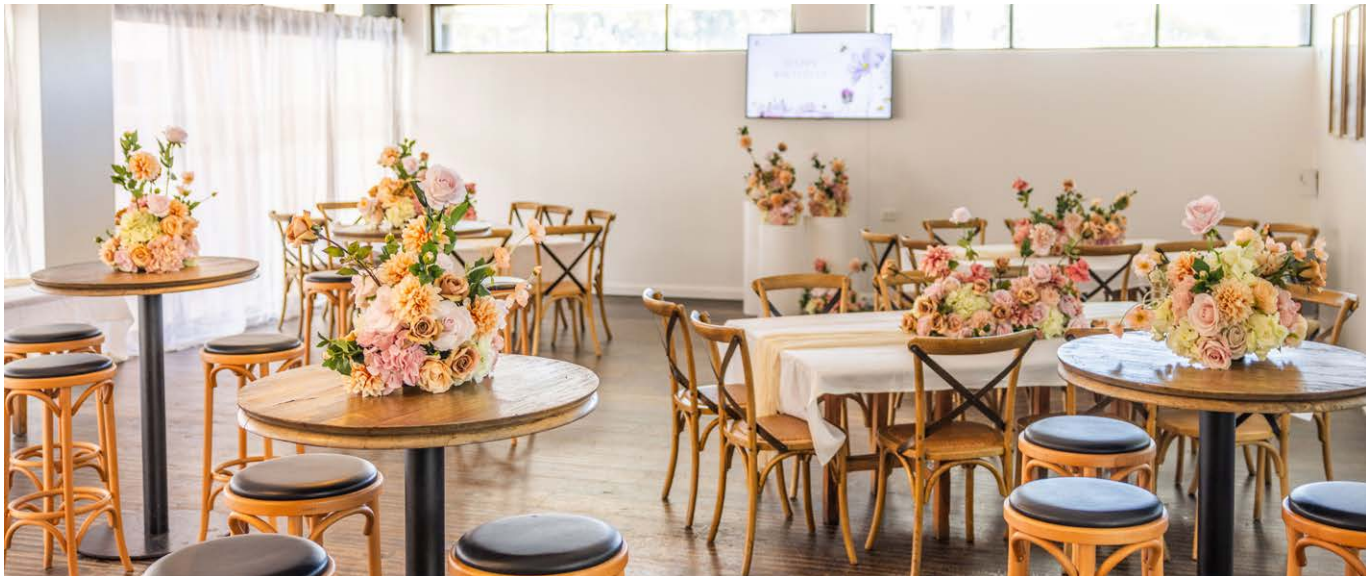
Nook
6m x 10m



Hideaway

The Hideaway boasts a private Northeast-facing position and includes an exclusive outdoor terrace complete with it's own private bar. This versatile space is perfect for sit-down dinners, cocktail parties, and breakfast meetings, equipped with the latest audio-visual technology to support your event needs. The Hideaway accommodates up to 40 guests seated or 75 guests for cocktail-style gatherings. The adjoining Pavilion area is also available to hire, providing additional outdoor space to enhance your event experience (additional fees apply).

40	75	Y	Y



Retreat

This is a versatile indoor space that provides a private experience, with the option to extend into our courtyard. High ceilings, flowing white curtains and wooden features create the perfect ambience for sit down dinners or larger style cocktail parties. Retreat is ideal for a formal or informal get togethers with your friends, family or office!

80	90	Y	Y

The Courtyard

Step outside into our 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 climate control for those extreme weather days, all year round. The centre of the courtyard is covered by beautiful umbrella's.

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.

Exclusive

75	200	Y	N

Alfresco Dining

50	60	N	N

Garden Terrace

50	60	N	N

Nook

Nook at Crossroads Hotel is a semi-private event space that opens directly onto our kids play area, making it the perfect venue for children's parties.

The enclosed play area is weatherproof and shared with other hotel diners, ensuring a safe and fun environment for kids to enjoy. We also offer fantastic kids party packages to make every celebration memorable and hassle-free.

40	N	Y	N

Cocktail & Grazing Menus

TO START

CHARCUTERIE PLATTER

Serves 20 guests | $180

Selections of cure & smoke meats, marinated vegetables, assorted dips, pickles & condiments *DF*
GF available on request

CHEESE PLATTER

Serves 20 guests | $160

Selections of local & imported cheese, quince paste, dried fruits & nuts, lavosh *V*
GF available on request

A LITTLE MORE

SALT & PEPPER SQUID PLATTER

Serves 20 guests | $150

Lightly fried, lemon, aioli *DF, NF*

ARANCINI PLATTER

30 pieces | $140

Choose 1 selection

Mushroom & peas, aioli, parmesan cheese *V, NF*

Italian tomato, sundried tomato pesto, parmesan cheese *C, NF*

BBQ CORN RIBS

20 pieces | $130

Salsa picante, chipotle mayo, coriander, taco seasoning, fresh lime

KOREAN FRIED CHICKEN WINGS

$120

Coated in spicey Korean chilli sauce, sesame, shallots

SLIDER PLATTER

20 pieces | $160

Beef I Chicken I Pulled Pork
Halloumi Cheese

SPRING ROLLS PLATTER

35 pieces

Cheeseburger spring rolls | *$160 NF*

Vegetable spring rolls | *$80 V*

ANGUS BEEF PIE

40 pieces | $110 NF

Smokey BBQ sauce & tomato ketchup

MINI SAUSAGE ROLL

40 pieces | $110 NF

Smokey BBQ sauce & tomato ketchup

ASSORTED COURMET SANDWICH AND WRAP

20 pieces | $95

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

BAO BUNS

20 pieces | $130

Karage chicken bao *NF*

Pork belly bao *DF, NF*

MINI SKEWERS PLATTER

20 skewers

Satay chicken | *$130 DF, GF*

Lamb kofta | *$130 DF, NF, GF*

Teriyaki beef | *$130 DF, NF*

Cajun prawns | *$140 DF, NF, GF*

FISH COCKTAIL PLATTER

50 pieces | $120

Tempura fish cocktails, tartare sauce, lemon wedges *NF*

DESSERT

FRUIT PLATTER

Serves 20 guests | $95

Selections of seasonal fruits
DF, GF, NF, V, VE

ASSORTED DESSERT BITES

30 pieces | $160

Chef's selection of assorted dessert bites

ASSORTED PETIT FOUR TARTLETS

48 pieces | $150

Chef's selection of assorted petit fours tartlets

Experience Stations

Our experience stations are designed to be added to your buffet or platters for enhanced guest experiences and variety. Alternatively, combine two or more stations to create a complete and customisable meal experience. *Note: A buffet menu or minimum of 5 grazing platters must be ordered to add this menu to your event (not including kids platters).*

Seafood Station

Minimum 30 guests | $39 per person

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

Salt & pepper squid with garlic aioli

DF, NF, GF

Oyster Bar

Min 30 guests | $25 per person
(6 oysters per person)

Freshly shucked pacific & rock oysters accompanied by mignonette dressing & lemon *DF, NF, GF*

Want something a little extra? Make them Baked Kilpatrick or Rockefeller!

Pizza & Pasta Station

Min 30 guests | $29 per person

PASTA - *Select 2 options*
(200g pasta per person)

Rigatoni Pasta – Vodka sauce *VG*

Fettucini Pasta – Boscialoa sauce

Orecchiette Pasta – Beef bolognaise

Pumpkin & Ricotta Ravioli - Burnt butter & sage sauce *V*

Penna Pasta – Creamy chicken Alfredo sauce

Spaghettini Pasta – Aglio e Olio
(garlic, chilli, extra virgin olive oil) V

PIZZA - *Select 2 pizza options*
off our current bistro menu
(4 pieces per person)

KIDS - PARTY

Kids Sharing Platters

FAIRY BREAD *DF, NF*

20 pieces | $35

MINI CHEESEBURGER SLIDERS *NF*

20 Pieces | $100

CHICKEN GOUJONS *NF*

20 pieces | $80

Served with chips & ketchup

FISH FINGERS *DF, NF*

20 pieces | $70

Served with chips, ketchup & tartare sauce

MINI DAGWOOD DOGS POP

30 pieces | $110

Served with chips & ketchup

HAM & CHEESE WRAPS *NF*

20 pieces | $55

PIZZA SLAB

12 slices | $30

Choice of
Ham & pineapple
Margherita
Pepperoni
Garlic

Kids Set Menu

2 course $30pp | 3 course $35pp

Entrée: Spaghetti napolitana

Main: Chicken tenders and chips

Dessert: Scoop of gelato

Includes soft drinks for kids

Sample Menu

Buffet Options

LUNCH BUFFET	DINNER BUFFET
*Minimum 25 guests	$55 per person*	*Minimum 25 guests	$65 per person*
2 SALAD	2 HOT SELECTIONS 2 SIDES	1 DESSERT	3 SALAD	3 HOT SELECTIONS 3 SIDES	1 DESSERT
Includes assorted bread rolls, butter, balsamic & olive oil	*Includes assorted bread rolls, butter, balsamic & olive oil*

HOT SELECTIONS

New York minute steaks
with mushroom ragu, red wine jus *GF, NF*

Salt & pepper squid, shallots,
chilli dressing *DF, NF*

Grilled chicken, creamy mushroom
& bacon sauce *GF, NF*

Braised lamb shanks, herbs,
braising juice *DF, GF*

Grilled barramundi, pine nut
& raisin salsa, parsley *DF, GF*

Vegetable tikka masala curry,
poppadom's *V*

Stir fry hokkien noodle, Asian greens,
hoi sin sauce, shallots *V*

Spinach & ricotta ravioli, napolitana sauce,
parmesan

Slow cooked beef lasagne,
melted mozzarella cheese
VEGTARIAN OPTION AVAILABLE, NF

Chicken cacciatore with olives and thyme

Grilled salmon fillet, lemon garlic
cream sauce

Thai green chicken curry

DESSERT SELECTIONS

Seasonal fruit platter

Sticky date pudding with butterscotch sauce

Baked New York cheese cake

Traditional tiramisu

Apple crumble pie with custard

Lemon curd tart

SIDES SELECTIONS

Steamed jasmine rice *V, NF, DF*

Macaroni & cheese baked *V, NF*

Steamed seasonal vegetable with
lemon press olive oil *DF, VE, V, NF, GF*

Stir fry Asian vegetables
with hoi sin sauce *V, NF*

Roasted chat potato
with garlic & parsley *V, NF, GF*

Baked cauliflower with béchamel sauce *V*

Sweet potato with sour cream
& sweet chilli, shallot *DF, NF*

SALAD SELECTIONS

Classic Caesar salad *NF*

Garden salad with lemon vinaigrette
DF, GF, NF, V, VE

Roasted pumpkin salad, yoghurt labne,
sumac, tendrils *V, NF*

Super green salad, kale, quinoa,
pomegranate, molasses dressing
DF, GF, NF, V, VE

Penne pasta salad, sundried tomato,
fresh basil, black olives *V, GF*

Greek salad, black olives, fetta, oregano *V, GF*

Cabbage slaw

ADD EXTRA!

HOT SELECTIONS $14PP
SIDE SELECTIONS $8PP
SALAD SELECTIONS $8PP
DESSERT SELECTIONS $8PP

Sample Menu

BBQ Buffet

Minimum 25 guests | $65 per person (served buffet station style)

ON THE BBQ

Minute sirloin steak with truss tomato and grilled mushroom *GF, NF, DF*

Marinated lamb skewers *GF, NF, DF*

Gourmet sausages with caramelised onions, red wine jus
(Choice of gourmet lamb, beef, chicken sausages) DF

Grilled chicken, oregano, lemon pepper *GF, NF, DF*

Corn cobettes with butter and taco seasoning

SALADS & CONDIMENT STATIONS

Macaroni & cheese

Cabbage slaw salad, ranch dressing *V, NF, DF*

Mexican chopped salad

Freshly baked bread roll

Sauce & condiments *GF, NF, DF*

DESSERT

Seasonal fruit platter *DF, GF, NF, V, VE*
(add mini dessert bites or petit fours + additional cost)

Italian Feast Buffet

Minimum 20 guests | $58 per person

ON ARRIVAL

Shared to each table

Garlic bread *NF*

Charcuterie meat selections with marinated olives, pickles and grissini *GF, NF*

Whipped ricotta, organic honey, chilli flake *V, GF, NF*

TO SHARE

Served to buffet

Fettuccini pasta with chicken alfredo sauce *NF*

Penna pasta with putenesca sauce *DF, NF*

Margherita pizza

Pepperoni pizza

Garden salad

TO FINISH

Assorted mini dessert bites

(any alteration to menu will include addition charge)

Sample Menu

Set Menu

3 COURSES *$85pp* | **2 COURSES** *$75pp* | **1 MAIN COURSE** *$40pp*

Minimum 20 people | Served alternately | Select 2 per course

ENTREE

TWICE COOKED PORK BELLY *DF*
Fresh Vietnamese slaw salad, traditional dressing, crispy shallots

PUMPKIN & RICOTTA RAVIOLI *V*
Burnt butter sage, raisins, pumpkin puree

ARANCINI (3) *V*
Four cheese arancini, garlic aioli, pecorino cheese, crispy sage

BLACK ANGUS BEEF CARPACCIO *GF, NF*
Truffle dressing, aioli, capers, baby herbs, Reggiano cheese, grissini

POACHED PRAWNS *GF, DF, NF*
Baby gem cos lettuce, heirloom tomato, pickle onion, green herb dressing

MAIN

SCOTCH FILLET STEAK (250G) *GF, DF*
100 day grain fed served with broccolini, truss tomatoes, red wine jus

SALMON FILLET *GF*
Bourbon BBQ rub, kipfler potatoes, sundried tomato & olive salsa

BRAISED BEEF CHEEK *GF*
Truffle potato puree, crisp and braising juice

POACHED CHICKEN
Butter poached free range chicken breast, wilted baby spinach, white bean puree, chicken jus

RIGATONI PASTA
Vodka sauce, fresh basil and stracciatella cheese

DESSERT

BUTTERMILK PANNA COTTA *NF*
Poached pears, honey syrup

DARK CHOCOLATE FONDANT *NF*
Vanilla bean gelato, honeycomb

TIRAMISU *NF*
Biscoff crumble

PAVLOVA *GF, DF*
Macerated berries, fresh mint

STICKY DATE PUDDING *NF*
Toffee sauce, vanilla gelato

Packages

CLASSIC BEVERAGE PACKAGE

$29pp | 1.5 hours

House Beer
Sparkling, White & Red Wine
Soft Drinks & Juice
Tea & Coffee station

ADD ONS

Extra hour $10pp per hour
Barista coffee $5pp
(groups under 50 guests only)

PREMIUM BEVERAGE PACKAGE

$39pp | 1.5 hours

House & Premium Beer
Extended Wine Selection
House Spirits
Spritz Cocktail selection
Soft Drinks & Juice
Tea & Coffee station

ADD ONS

Extra hour $15pp per hour
Barista coffee $5pp
(groups under 50 guests only)

Cocktail on Arrival

Let the good times start the moment you step in! Enjoy a welcome cocktail on arrival, crafted to delight and make your event feel extra special.

Including your choice of up to 2 spritz selections.

ONLY $15

BAR TAB

Bar tabs are the ultimate party hack for celebrating with friends—set your drink budget, and we'll take care of the rest! Work with us to craft your perfect beverage list, or just tell us your favourites and your total tab. Cheers to worry-free celebrations!

CASH BAR

Let your friends set their own pace—whether they're one-drink wanderers or love to keep the good times flowing, a cash bar lets everyone enjoy your event exactly how they want! Organise a cash bar and let the night play out your way.

Easels

White $40 | **Black** $40

Tablecloths

White $10 each | **Black** $10 each

Table Runners

$10 each
Green, blue, pink, red, black, cream white

Cloth Napkins

$3 each
Black, white

Plinths

1 x Plinth $60 | **3 x Plinths** $120

Cakeage Fee

Includes the chefs cutting the cake, plating up on a platter, plates & dessert forks **$40**

Full Table Decorations

$50 per table

Includes table runner, vases, candles & faux flowers
Available in green, blue or pink

FAQ

ENQUIRIES & TOURS

Venue Tour: If you would like a tour of our spaces and chat with our friendly staff, please phone or email and we will coordinate with you!

Booking: If you are ready to lock in your party, our team will confirm your space and timings. They will then forward a contract for your approval, as well as your deposit invoice. Timings and guest numbers can be adjusted up to 2 weeks prior to your event (if available).

Menus: Menu's are adjusted seasonally and this document represents example menu's at the time of booking. Menu's for you to select from will be provided to you closer to your function.

Outside Food & Beverage: As a licensed venue, we require all food and beverages for your event to be selected from our Events and Bistro Menus. External catering, including outside food or drinks, is not permitted. The only exception is a celebratory cake. You are welcome to bring in a cake, and our team can cut and serve it for your guests. A cakeage fee of $40 per cake applies for this service.

Dietary Requirements: Dietary requirements can be catered for and must be discussed at the time of menu confirmation. We cannot always guarantee that we are able to amend any menus on the day of your event.

DEPOSIT & BOOKING INFORMATION

Minimum Spend: Each space does have a minimum spend requirement. The minimum spend covers food, beverages, and any additional services, including decor or security. Your final balance will be determined by your chosen menu and guests numbers, or your minimum spend, whichever is greater.

Deposit, Payments and Refunds: A $400 deposit is required to secure your booking which will be credited toward the minimum spend. This deposit is non-refundable. Payments can be made via cash on-site or by card through the invoice link. Any shortfall in the minimum spends or additional payments prior to the day are non-refundable.

In the event of cancellation, 50% of the total spend is payable if cancelled within 14 days of the event, and 100% is payable for cancellations made within 7 days. Any shortfall in the minimum spends or additional payments prior to the day are non-refundable.

Final Details: All final details and payments are due 14 days prior to your event. After Booking, you will receive a link to your personalised Customer Portal where you can select your food, beverages, décor, final guest numbers and dietary requirements. Our team will review these and forward your run sheet for your approval.

Membership Pricing: Membership (pubpass) pricing and point redemption is not applicable for booked events.

FUNCTION DURATION

Day Functions: 4 hours, beginning no earlier than 10:00am and finishing no later than 5:00pm.

Evening Functions: 4 hours, beginning no earlier than 5:00 PM and finishing no later than midnight, apart from Sundays which is 10:00pm.

ADDITIONAL INFORMATION

AV: For digital media, you will need to provide a device that is HDMI compatible. For music, you will need to provde a device that is AUX compatible. If you require these facilities, you will be required to provide an adaptor to suit our facilites. We do recommend arranging a time to test your devices prior to your event. *Note: Available in Hideaway and Retreat only*.

DJ: You are welcome to bring a DJ, live entertainer or plug in your own tunes for your event. Our team will work with you to manage noise levels, we do ask that the volume is conducive to an enjoyable experience by all hotel patrons, including outside of your designated space. *Note: Available in Hideaway and Retreat only*.

Decorations: Setup is available 1 hour prior to your event. Please note that lit candles, confetti, glitter, streamers, smoke machines and taping to the wall are not permitted. All decorations must be removed within 30 minutes after the event's conclusion. A $200 cleaning fee will be applied for non-compliance.

Security: For 16th, 18th, and 21st birthday parties, or events including a beverage package, security is required at an additional cost of $200 per guard (4 hour duration).

Minors: All minors must be accompanied by a legal guardian and must leave the venue by 11:00pm.

External Vendors: Vendors such as DJ's, Stylists etc may be required to provide public liability insurance.

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MON - SAT 10am - 4am
SUN 10am - Midnight