

CUSTOMS HOUSE HOTEL



the

FUNCTION

MENUS

MINIMUM
20 PEOPLE



Our versatile function menus offers affordable packages for both intimate gatherings & larger parties. Guests can enjoy our range of delicious meals & signature dishes to suit a range of occasions

CALL 03 9397 8888
161 NELSON PLACE WILLIAMSTOWN

www.customshousehotel.com.au



CUSTOMS HOUSE HOTEL

2024 Christmas Season Menu

2 COURSE \$45 | 3 COURSE \$55 (MIN 20 PAX)

SENIORS \$35 | 3 COURSE \$45 (MIN 20 PAX)

*KIDS (12 YEARS & UNDER) \$20 | \$28

Choose Roast and/or 1-2 dishes as alternate drop.

Pre-order available. Bookings essential

ENTREES

CHICKEN CAESAR SALAD (GFO)

Chicken, egg, bacon, cos lettuce, olive oil, lemon, parmesan cheese with or *without garlic croutons

LEMON PEPPER CALAMARI (GFO)

served with pear & parmesan salad

AVOCADO CHICKPEA SALAD (V) (VG) (GFO)

Avocado, chickpea, cos lettuce, olive oil, lemon, parmesan cheese with or *without garlic croutons

MAIN DISHES

SUCCULENT DUO OF ROAST WITH ALL THE TRIMS (GFO)

Turkey, ham & pork with roasted smashed potatoes & seasonal vegetables

SOUTHERN FRIED CHICKEN

Crumbed & fried chicken pieces with secret herbs & spices.

Served with chips & appleslaw

STUFFED CAPSICUM WITH SAVORY RICE (V)(VG)

with a filling of saffron rice, cheese, tomato, basil, olives, spring onion & feta.

DESSERTS

PLUM PUDDING (V)

with butterscotch sauce & cream

CRÈME BRÛLÉE (V) (GFO)

with strawberries & cream

FRESH FRUIT SALAD (GF) (V) (*VG)

with or *without ice cream

Merry Christmas Love from The Customs Crew

(V) Vegetarian (VG) Vegan & (GFO) Gluten free option catered for



Function Menus

MENUS AT A GLANCE

BISTRO MENU



À LA CARTE

Order on the day up to 30 pax
Pre-orders available for larger groups

SENIORS MENU



EVERYDAY SPECIALS

Mains \$23 per person

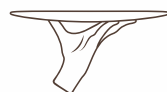
2 COURSE SENIORS GROUPS

Seniors Main & Dessert \$30 per person
(20 people minimum)

2 COURSE SENIORS ROAST

Main & Dessert \$35 | \$45 per person
(20 people minimum)

PLATTERS | CANAPES GRAZING TABLES



CHOOSE YOUR OWN SELECTIONS

Each platter has 30 pieces unless stated otherwise.
Prices start from \$85 per platter
We recommend 10 pieces per person.
(30 people minimum)

CORPORATE PACKAGES



BREAKFAST | MORNING | AFTERNOON TEA

By arrangement only.
Prices start at \$8.50 per person
Full catering available.

WHOLE VENUE HIRE POA



Minimum 3 hours - Full or multiple day usage
Subject to availability. Terms & conditions apply.
Full catering & technical hire equipment available.



CHRISTMAS ROAST

2 Course \$45 per person
3 Course \$55 per person

Pre-orders or alternate drop
(20 people minimum)



BASIC SET MENU

2 COURSE \$45
3 COURSE \$55

Order on the day up to 30 people
Pre-orders or alternate drop
available for larger groups
(30 people minimum)



TRADITIONAL SET MENU

2 COURSE \$55
3 COURSE \$65

Order on the day up to 30 people
Pre-orders or alternate drop
available for larger groups
(30 people minimum)



GOURMET SET MENU

2 COURSE \$65
3 COURSE \$70

Order on the day up to 30 people
Pre-orders or alternate drop
available for larger groups
(30 people minimum)



5 FUNCTION SPACES
VENUE CAPACITY:
400+ INSIDE 150 OUTSIDE



CUSTOMSHOUSEHOTEL

BASIC Set Menu

2 COURSE \$45 | 3 COURSE \$55 (Minimum 30 people)

Order on the day for up to 30 people. Pre-order or alternate drop for larger groups

Entrees

TEMPURA VEGETABLES (V) (VG)

A selection of deep fried seasonal vegetables with sweet chili & aioli

SATAY PRAWN SKEWERS (GFO)

served with pear & parmesan salad

SMOKY BBQ CHICKEN WINGS

with sesame herb garnish

Mains

NAPOLI GNOCCHI (V)

Homemade potato gnocchi
with garlic napoli & shaved parmesan

EGGPLANT PARMA (V) (*VG)

Crumbed eggplant, topped with napoli & cheese, served with shoestring fries & pumpkin feta salad
(V) Mozzarella cheese (*VG Vegan cheese)

CHICKEN PARMA

Succulent crumbed chicken breast, topped with napoli sauce, ham & cheese
served with chips & appleslaw

LEMON PEPPER CALAMARI (*GFO)

with chips, pumpkin feta salad & aioli *(Substitute shoe string fries)

BATTERED FISH & CHIPS

with chips, pumpkin feta salad & tartare sauce

CHICKEN CAESAR SALAD (*GFO)

Chicken, egg, bacon, cos lettuce, olive oil, lemon, parmesan cheese with or *without garlic croutons

Desserts

HOME MADE STICKY DATE PUDDING

with butterscotch sauce

CRÈME BRÛLÉE (V) (GFO)

with popcorn topping

CUSTOMSHOUSEHOTEL

TRADITIONAL *Set Menu*

2 COURSE \$55 | 3 COURSE \$65 (Minimum 30 people)

Order on the day for up to 30 people. Pre-order or alternate drop for larger groups

Entrees

BEEF & CHICKEN CROQUETTES

Alongside pear parmesan salad
with sweet chilli & aioli

TEMPURA VEGETABLES (V) (VG)

A selection of deep fried seasonal
vegetables with sweet chilli & aioli

LEMON PEPPER CALAMARI (GFO)

Alongside pear & parmesan salad
with aioli on side

Mains

CHICKEN PARMA

Succulent freshly crumbed chicken breast, topped with napoli sauce, ham & cheese
served with chips & appleslaw

EGGPLANT PARMA (V) (*VG)

Crumbed eggplant, topped with napoli & cheese served with chips & pumpkin feta salad
(V) Mozzarella cheese (*VG Vegan cheese)

LEMON PEPPER CALAMARI (*GFO)

with chips, pumpkin feta salad & aioli (*GFO Substitute shoe string fries)

BATTERED FISH & CHIPS

with chips, pumpkin feta salad & tartare

NAKED CHICKEN BURGER (GFO)

Marinated chicken breast in a lettuce cup with tomato, avocado, bacon & garlic mayo
Served with shoe string fries & aioli

PORTERHOUSE STEAK - MEDIUM MUSHROOM SAUCE (*GFO)

Cooked medium with mushroom sauce.
served with appleslaw & chips (*GFO Substitute shoe string fries)

Desserts

HOME MADE STICKY DATE PUDDING

with butterscotch sauce

CRÈME BRÛLÉE (V) (GFO)

with popcorn topping

CUSTOMSHOUSEHOTEL

GOURMET *Set Menu*

2 COURSE \$65 | 3 COURSE \$70 (Minimum 30 people)

Order on the day for up to 30 people. Pre-order or alternate drop for larger groups

Entrees

(Individual serves or sharing plates)

BEEF, CHICKEN, MAC & CHEESE CROQUETTES

with sweet chilli sauce & aioli on pear & parmesan salad

TEMPURA VEGETABLES (V) (VG)

deep fried seasonal vegetables with sweet chili & aioli

LEMON PEPPER CALAMARI (GFO)

with aioli on pear & parmesan salad

Mains

THAI BEEF SALAD (*GFO)

Marinated porterhouse beef strips with spinach, coriander, red pepper, bean sprouts & lime-chilli coriander sauce with or *without crispy noodles

HALLOUMI SALAD (*V)

Deep-fried halloumi sticks with spinach, coriander, red pepper, bean sprouts & lime-chilli coriander sauce with or * without crispy noodles

EGGPLANT PARMA (V) (*VG)

Crumbed eggplant topped with spinach, pumpkin, feta & mixed leaf salad (V) Mozzarella (*VG Vegan Cheese)

CHICKEN PARMA

Succulent crumbed chicken breast, topped with napoli sauce, ham & cheese
Served with chips & appleslaw

LEMON PEPPER CALAMARI (*GFO)

with chips, pumpkin feta salad & aioli (*GFO Substitute shoe string fries)

BATTERED FISH & CHIPS

with chips, pumpkin feta salad & tartare sauce

THE BARRAMUNDI SPECIAL (GFO)

with chilli prawns, alongside seasonal greens & mango chutney

SLOW COOKED BRAISED BEEF CHEEK (GFO)

with creamy mash, seasonal vegetables & red wine jus

SLOW COOKED PORK BELLY (GFO)

Cooked low & slow with a sticky honey soy glaze, alongside creamy mash & apple radish salad

SCOTCH FILLET STEAK 250gm (*GFO)

Cooked medium with mushroom sauce. Served with chips & appleslaw (*GFO Substitute shoe string fries)

Desserts

HOME MADE STICKY DATE PUDDING

with butterscotch sauce

CRÈME BRÛLÉE (V) (GFO)

with popcorn topping

CUSTOMSHOUSEHOTEL

PLATTERS *List*

Each platter has approximately 30 pieces, unless stated otherwise.
We recommend 10 pieces per person. (Minimum 30 people)



STARTERS

- Mini dim sims (100 pieces) \$85
- Vegetarian samosas (V) (100 pieces) \$85
- Vegetarian spring rolls (V) (100 pieces) \$85
- Party pies (30 pieces) \$85
- Sausage rolls (30 pieces) \$85

LIGHT OPTIONS

- Roast stuffed baby chats (GF | V | VG) (30 pieces) \$125
- Char-grilled mini veggie wraps (V | VG) (30 pieces) \$125
- Home made ricotta pastizzis (V) (30 pieces) \$125
- Beef croquettes with sweet chilli mayo (30 pieces) \$135
- Chicken croquettes with sweet chilli mayo (30 pieces) 135
- Mac & cheese croquettes with sweet chilli mayo (V) (30 pieces) \$135

GOURMET FOODS

- Mini square pizza (Margarita | Hawaiian | Salami) (30 pieces) \$135
- Lemon pepper calamari with lime aioli (GFO) (30 pieces) \$135
- Chicken satay skewers (GFO) (30 pieces) \$145
- Chicken strips with pesto aioli (GFO) (30 pieces) \$145
- Fried halloumi sticks with mexican salsa (V) (30 pieces) \$140
- Chilli lime prawn skewers (GFO) (30 pieces) \$155
- Southern fried chicken pieces with sweet chilli & aioli (30 pieces)\$170
- Loin Lamb Cutlets & Tzatziki (30 pieces) (GFO) \$225

MINI SLIDERS

- Mini beef sliders (30 pieces) \$160
- Mini thai chicken sliders (30 pieces) \$165
- Mini pulled pork mini sliders (30 pieces) \$165
- Halloumi mini sliders (V) (30 pieces) \$160

DESSERT OPTIONS

- Fresh fruits platter (Serves 20 people) \$110
- Scones with jam & cream (30 pieces) \$125
- Mini desserts (30 pieces) \$150
- Cakes & slices (30 pieces) \$150

COLD OPTIONS

- Mixed club sandwiches (V) (VG) (GFO) (30 pieces) \$100
- Fruit & cheese platter (Serves 20 people) \$150
- Charcuterie board meat/cheese/fruit & nuts (Serves 20 people) \$165

GFO-Gluten free option, V-Vegetarian, VG-Vegan.
Please inform staff of special dietary needs.

CUSTOMSHOUSEHOTEL

Platters List

NAME : _____

DATE: _____

EVENT: _____

TIME: _____

ROOM : _____

NUMBERS: _____

Please make selections from the following list . Each platter has approximately 30 pieces, unless stated otherwise. We recommend 10 pieces per person. Individual dishes can be arranged for special diets if required

SELECTION	PIECES	PRICE	QUANTITY	TOTAL
Party Pies with Tomato Sauce	30	85		
Sausage Rolls with Tomato Sauce	30	85		
Tempura Vegetables (V) (VG)	30	85		
Mixed Club Sandwiches (V) (VG) (GFO)	30	100		
Mini Dim Sims with Soy Sauce	100	100		
Vegetarian Samosas with Sweet Chilli Sauce (V)	100	100		
Vegetarian Spring Rolls with Sweet Chilli Sauce (V)	100	100		
Stuffed Baby Chats with Capsicum & Cheese (V) (GFO)	30	125		
Spinach & Ricotta Pastizzis (V)	30	125		
Char-Grilled Mini Veggie Wraps (V) (VG)	30	125		
Mac & Cheese Croquettes with Sweet Chilli Mayo (V)	30	135		
Chicken Croquettes with Aioli	30	135		
Beef Croquettes with Sweet Chilli	30	135		
Lemon Pepper Calamari (GFO)	30	135		
Mini Pizza Slices - Margarita Hawaiian Salami	30	140		
Chicken Satay Skewers (GFO)	30	140		
Chilli Lime Prawn Skewers (GFO)	30	145		
Chicken Tenderloin Strips & Pesto Aioli (GFO)	30	145		
Mini Beef Sliders	30	160		
Mini Thai Chicken Sliders	30	165		
Mini Pulled Pork Sliders	30	165		
Southern Fried Chicken & Sweet Chilli Aioli	30	170		
Loin Lamb Cutlets & Tzatziki (GFO)	30	225		
Scones with Jam & Cream	30	150		
Cakes & Slices	30	150		
Mini Desserts	30	165		
Fruit Platter (V) (Serves approx. 20 people)	-	100		
Fruit & Cheese Platter (V) (Serves approx. 20 people)	-	150		
Charcuterie Board Meats, Cheeses & Fruit (Serves approx. 20 people)	-	165		
OFFICE USE ONLY		TOTAL		