



ALBION HOTEL

TOGETHER
WITH
SOLOTEL



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The Albion Hotel is the perfect location for your next event. Ideally located on the edge of the Parramatta CBD, we have a number of spaces for you to choose from to cater for groups large and small.

At the Albion we understand how important your event is, and we endeavour to make it memorable for you and your guests. From the planning stage, through to the running of your event, our friendly and professional team will be there to help you every step of the way.



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Beer Garden

SPACE

With a beautiful green garden, shady umbrellas, comfortable seating and huge screen, our award winning beer garden is the perfect location for lunch on a sunny afternoon, evening drinks with friends or your next function.

The Beer Garden can accommodate groups of any size, and is serviced by the main bar of the venue.

CAPACITY

Seated - 150

Standing - 250



Pavilion

SPACE



Located on the edge of the beer garden, the pavilion is a space that can be sectioned off for a private event.

The space is adaptable, from long lunches and dinner to lounge spaces for a cocktail party.

CAPACITY

Seated - 75

Standing - 150

The Lounge Bar

SPACE

This area is ideal for cocktail style events including corporate parties, networking events, post conference drinks, birthday parties, wedding receptions and charity fundraisers.

Please note exclusive bookings are only available on select nights.

CAPACITY

Seated - 200

Standing - 650



Food

PACKAGES

\$25 per person - *Selection of 2 cold, 2 hot, 1 substantial*

\$35 per person - *Selection of 2 cold, 2 hot, 2 substantial and 1 sweet*

Platters - *Select any canapé and pay per piece*

COLD

Smoked salmon, horseradish, capers, dill *gf, df* \$5.5

Vegetarian rice paper rolls, nahm jim *v, df* \$3.5

Baked ricotta, roast tomato, olive tartlet *v* \$3.5

Heiritage tomato bruschetta, basil *v* \$3.5

Peking duck pancakes, hoi sin \$4.5

Artichoke salad, asparagus, cherry tomato, cress *v, gf, df* \$3.5

HOT

Wild mushroom, thyme, parmesan arancini *v* \$3.5

Spinach & feta pies *v* \$3.5

Vegetable samosa, sweet chilli *v* \$3

Lamb skewer, red capsicum, spanish onion, harissa *gf, df* \$5

Chorizo sausage roll, tomato relish \$5

Chicken souvlaki, tzatziki *gf* \$4

Pork and veal meatballs, tomato, gremolata \$3.5

SWEET

Mini lemon curd tart *v* \$3.5

Mini chocolate tart *v* \$3.5

Albion mess, meringue, berries, passionfruit *v* \$5.5

SUBSTANTIAL

Pan fried haloumi, herb salad, croutons, tomato, cucumber, citronette *v, gf* \$10

Lamb salad, rocket, pumpkin, beetroot, pine nuts, fetta *gf* \$10

Beer battered flathead & chips, lemon, tartare *df* \$10

Haloumi slider, gem lettuce, guacamole, chipotle mayo *v* \$5.5

Classic cheeseburger, pickles, mustard, aioli \$5

Grilled chicken slider, bacon, cos, tomato, smoked chilli aioli \$5

Beef brisket slider, smoked onion, celeriac, horseradish \$5.5

SHARE PLATES

Baba ghanoush, olives, flatbread *v* \$15

Sliced meat board, pickles, charred ciabatta \$25

Cheese board, crackers, quince paste *v* \$28

Chilli, salt and pepper calamari, lime dip *df* \$30

gf = gluten free | v = vegetarian | df = dairy free

Selection of additional platters available on request or have us tailor a food experience to suit any occasion.

** = minimum numbers required*