

EST 1982



CASTLE HILL
TAVERN



FUNCTIONS & EVENTS

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OUR SPACES

At Castle Hill Tavern, we offer two distinct levels of hospitality, each designed to provide the perfect backdrop for your next milestone.

The Terrace

Our signature suite



A refined blend of indoor elegance and outdoor charm with a private balcony, perfect for birthdays, engagements, anniversaries, baby showers and corporate events.

CAPABILITIES

Private bar | Private balcony | Projector

The Loft

Heritage & celebration



Steeped in Tavern history with a large hardwood dancefloor, providing a warm and fun environment for any event.

CAPABILITIES

Private bar | Large dancefloor

THE EXPERIENCE

*At Castle Hill Tavern, we pride ourselves on providing a seamless experience from planning to pour.
Every booking is tailored to ensure your celebration is as effortless as it is memorable.*

What's Included

Exclusive Use: Five hours of private access to your chosen suite.

Room Curation: Full set-up of the space to your exact specifications.

Professional Service: Dedicated bar staff for the duration of your event.

The Finishes: All premium table linens included at no additional cost.

Private Bars: Both The Terrace and The Loft feature their own fully equipped private bars for exclusive guest use.

Investment & Beverages

Complimentary Venue Hire: We are pleased to offer complimentary room hire when a minimum food and beverage spend of \$2,500 is met.

Custom Beverage Service: To allow for maximum flexibility, we offer bespoke bar tabs rather than fixed packages.

Full Control: Set a limit you are comfortable with; our team will monitor the tab and consult with you throughout the event for any adjustments.

Tailored Selection: Choose exactly what you'd like to offer your guests from our extensive range.



THE GRAZING COLLECTION

The Grand Charcuterie Board (Serves 10)	150
A curated selection of cured meats, local cheeses, olives, preserves, pickled vegetables, dips, nuts, crackers, and fresh baguette	
Artisan Cheese Board (Serves 10)	80
A selection of local cheeses served with warm baguette and seasonal garnish	
Signature Cob Loaf	50
Your choice of either ham & cheese or creamy spinach	

PIZZA SLABS* | \$60 each

Cheese, parsley & garlic
 Margherita
 Pepperoni & mushroom
 Prosciutto, rocket & parmesan
 Char-grilled vegetables & goats cheese

CANAPES (30 pieces)

Bruschetta* (v)	90
Caprese skewers (gf,v)	90
Smoked salmon mousse crostini*	110
Beef & burgundy pies	100
Gourmet sausage rolls	100
Arancini - mushroom & mozzarella or bolognese	120
Pork spring rolls	120
Mixed vegetable quiche	100
Lime & pepper panko prawns	120
Chicken tikka skewers (gf)	150
Lamb kofta skewers (gf)	150

**gluten free by request*

SUBSTANTIAL (30 serves)

Fish & chips box	150
Mini Tav dogs	110
Sliders* - beef, pulled pork or mushroom	120



DESSERT

Assorted mini desserts	100
Mini New York cheesecakes	100
Mini fudge brownies	120

THE GRAND FEAST

Our Traditional Buffet offers a timeless dining experience, curated for your most significant milestones. Featuring succulent, slow-roasted meats and a selection of seasonal sides, it is designed to impress your guests with both its presentation and its flavor.

MAINS

Select 2

Slow roasted 40 days aged grazier beef loin with mustard crust (gf)

Herb roasted chicken breast with a garlic cream sauce (gf)

Roast pork with a crisp crackling and apple sauce (gf)

Boneless rosemary studded and garlic rubbed leg of lamb with mint sauce (gf)

Steamed fish with ginger and shallots (gf)

Spinach & ricotta ravioli with fresh tomato and basil sauce



SIDES

Select 3

Roasted potatoes and pumpkin (gf)

Seasonal steamed vegetables (gf)

Caesar salad

Garden salad (gf)

Greek salad (gf)



DESSERTS

Select 2

American brownie

Caramel Slice

Lemon & passionfruit cheesecake (gf)

Rocky road



Buffet
\$55 per person

Tea & coffee station
\$30

Cakeage
\$45