



**The Vicar
Function Pack**

2026

THE
VICAR

The Place

The Place consists of an open plan design best suited for larger groups for both exclusive & non-exclusive bookings with access via a discreet entry point.

Capacity: 100 seated or 250 cocktail



Ideal For

- Larger group special occasions
- Private parties
- Corporate meetings & seminars

Availability

7 days a week (by appointment only)

Menu

All food & beverage options can be designed bespoke to your event.

Outdoor Area

Yes (until 10pm)

Minors

No minors allowed after 6pm

Southside Deck

Our Southside deck is one of our lovely outdoor bar spaces available for partial & exclusive bookings. Each boasting a different atmosphere & outlook.

Capacity: 120

Ideal For

- Corporate celebrations
- Private parties
- Special occasions
- Cocktail parties
- Christmas celebrations

Availability

7 days a week (until 10pm)

Menu

Choose from our Bistro menu or our range of finger food & group platters.

Outdoor Area

Yes (until 10pm)



Courtyard

Capacity: 10-50

The courtyard caters to a mixture of seated & standing events. This area caters to non-exclusive bookings.

- Luncheons
- Cocktail parties
- Social celebrations

Availability
7 days a week

Menu
Choose from our Bistro menu or our range of finger food & group platters.

Outdoor Area
Yes

Minors
No minors allowed after 6pm



Rosa's Kitchen & Bar

Rosa's Italian Eatery caters to a mixture of seated & standing events. This area caters to non-exclusive bookings.

Seated: 70

Standing: 100

Ideal For

- Special occasions
- Corporate functions/meetings
- Private parties
- Social celebrations
- Exclusive bookings

Availability
7 days a week

Menu
Choose from our Bistro menu, share style set menu, or our range of finger food & group platters.

Outdoor Area
Yes (until 10pm)



Northside Bar

This area caters to a mixture of seated & standing bookings, for small to medium-sized groups, & is available for non-exclusive bookings.

Capacity: 10-40

- Luncheons
- Afternoon drinks
- Social celebrations
- General bar booking
- Corporate celebrations

Availability
7 days a week

Menu
Choose from our Bistro menu, or our range of finger food & group platters.

Minors
No minors allowed after 6pm



South Dining

This area is situated in our main dining area & caters for small to medium-sized groups & is available for non-exclusive bookings.

Capacity: 10-40

- Luncheons
- Social celebrations
- Corporate celebrations
- Bistro booking

Availability
7 days a week

Menu
Choose from our Bistro menu, share style set menu, or our range of finger food & group platters.



Canape Menu

Bites | \$8 ea

Arancini (v)
5 Cheese Topped w/ Parmesan

Crispy Panko Crumbed Prawns
w/ Lemon Aioli

Crispy Spinach & Ricotta Pastizzi (v)

Buttermilk Fried Chicken Bites
w/ Chipotle Aioli

Chicken Yakitori (GF)
w/ Soy & Ginger Glaze

Beef Meatballs
w/ Mash, Gravy & Cranberry Jam

Substantial | \$10 ea

Salt & Pepper Calamari (GF)
w/ Aioli & Lemon

Vegetable Quiche (V)
w/ Smoked Tomato Relish

Wagyu Cheeseburger Slider
w/ American Cheese, Sweet Pickle, Lettuce, Tomato
& House-Made Burger Sauce

Crispy Fried Chicken Slider
w/ Red Cabbage, Chipotle, & Sweet Pickle

Beef & Burgundy Mini Pie
w/ Caramelised Onion Relish

Marinated Lamb Kofta (GF)
w/ Hommus



Package One \$40pp

5 Bites + 1 Substantial

Package Two \$55pp

6 Bites + 2 Substantial

Package Three \$70pp

8 Bites + 3 Substantial

Minimum order of 20 for individual items



Sharing & Grazing Platters

Antipasto | Serves 10 | \$160

Cheese | Serves 10 | \$160

Antipasto Board

Selection of Cured Meats, Artisan Cheeses & Accompaniments

Cheese Board

Selection of Local & Imported Cheeses Served w/ Soft Quince, Dried Fruits, Nuts & Flatbreads

Skewer Platter, 24pcs | \$120

Chicken Yakitori (GF)

w/ Soy & Ginger Glaze

Marinated Lamb Kofta (GF)

W/ Hommus

Pizza Platter | 4 For \$95

Choose Any 4 Pizzas:

Margherita

w/ Tomato Base, Fior Di Latte, Basil

Pepperoni

w/ Tomato Base, Fior Di Latte, Pepperoni, Oregano

Prosciutto

w/ Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan, Balsamic Glaze

Chilli Prawn

w/ Tomato Base, Fior Di Latte, Cherry Tomatoes, Wild Rocket

Ham & Pineapple

w/ Tomato Base, Fior Di Latte, Pineapple, Leg Ham

Mediterranean

w/ Tomato Base, Fior Di Latte, Mushrooms, Eggplant, Cherry Tomato & Capsicum

Peri Peri Chicken

w/ Tomato Base, Fior Di Latte, Cherry Tomatoes, Onion, Roasted Capsicum, Chilli Mayo

Hot Honey Diavola

w/ Tomato Base, Fior Di Latte, Spicy Salami, Hot Honey

Meat Lovers

w/ Hickory BBQ Base, Fior Di Latte, Double Smoked Ham, Pepperoni, & Cabanossi



Sharing & Grazing Platters



Bao Bun | 15pcs For \$100

Katsu Chicken Breast
w/ Kewpie Mayo, Hoisin, Shaved Cucumber & Coriander

Slider Platter | 12pcs For \$110

Choice between either:

Wagyu Cheeseburger Slider
w/ American Cheese, Sweet Pickle, Lettuce, Tomato, & House-Made Burger Sauce

OR

Crispy Fried Chicken Slider
w/ Red Cabbage, Chipotle, & Sweet Pickle

Fries Platter | 1kg

Sweet Potato Fries | \$60/kg
w/ Sour Cream & Sweet Chilli Sauce

OR

Potato Fries | \$50/kg
w/ Garlic Aioli

Something Sweet

Dessert Board (GF) | \$120
Brownie, Caramel Slice, Warm Chocolate Fudge Sauce, Honeycomb & Berries

Seasonal Fruit Platter | \$100
Assortment of Fresh Seasonal Fruit

Sweet Ricotta Cannoli | 30 mini pcs for \$ 90
w/ Pistachio



Pizza, Pasta & Salad Station

Pizza | 4 for \$95

Pizza & Pasta | \$50pp

Pizza, Pasta & Salad | \$65pp

Minimum 20 pax.

Pizza — Choice of up to 4

Margherita

w/ Tomato Base, Fior Di Latte, Basil

Pepperoni

w/ Tomato Base, Fior Di Latte, Pepperoni, Oregano

Prosciutto

w/ Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan, Balsamic Glaze

Chilli Prawn

w/ Tomato Base, Fior Di Latte, Cherry Tomatoes, Wild Rocket

Ham & Pineapple

w/ Tomato Base, Fior Di Latte, Pineapple, Leg Ham

Mediterranean

w/ Tomato Base, Fior Di Latte, Mushrooms, Eggplant, Cherry Tomato & Capsicum

Peri Peri Chicken

w/ Tomato Base, Fior Di Latte, Cherry Tomatoes, Onion, Roasted Capsicum, Chilli Mayo

Hot Honey Diavola

w/ Tomato Base, Fior Di Latte, Spicy Salami, Hot Honey

Meat Lovers

w/ Hickory BBQ Base, Fior Di Latte, Double Smoked Ham, Pepperoni, & Cabanossi

Pasta — Choice of 2

Basil Pesto Rigatoni (V)

w/ Micro Herbs

Penne Lamb Ragù

w/ Parmesan

Casarecce Amatriciana

w/ Chilli & Pecorino

Salad — Choice of 2

Caesar

Crispy Bacon, Egg, Croutons, w/ Freshly Shaved Parmesan, Caesar Dressing

Pumpkin & Quinoa (V)

Baby Spinach, Danish Feta, w/ Fresh Lime, Balsamic Glaze

Beetroot & Walnut Salad (V)

Black Rice, Shredded Cabbage, Carrot, Goat Cheese w/ Lemon Dressing



Set Share Menu

Set Menu One | \$79pp

Minimum 10 pax.

To Share

Antipasto Board

Oven Roasted Sourdough (V)
Cultured Butter

Mains (*Alternate Drop*)

Pan Seared Salmon Fillets (GF)
w/ Beurre Blanc, Chives, Salmon Roe,
Risotto Stuffed Tomato

Crispy Skin Chicken Breast (GF, DF)
w/ Green Beans, Roasted Almond Romesco

Shared Sides

Pumpkin & Quinoa (v)
Baby Spinach, Danish Feta, w/ Fresh Lime,
Balsamic Glaze

Chargrilled Broccolini (V, GF, DF)
w/ Sesame Oil, Roasted Sesame Seeds

Dessert

Dessert Platter or Fruit Platter



Set Menu Two | \$99pp

Minimum 10 pax.

To Share

Antipasto Board

Oven Roasted Sourdough (V)
Cultured Butter

Arancini (v)
5 Cheese Topped w/ Parmesan

Mains (*Alternate Drop*)

Pan Seared Salmon Fillets (GF)
w/ Beurre Blanc, Chives, Salmon Roe, Risotto Stuffed
Tomato

Grain Fed Scotch Fillet MB2+ (GF)
w/ Grilled Broccolini, Truffle Butter

Shared Sides

Beetroot & Walnut Salad (V, GF)
Black Rice, Shredded Cabbage, Carrot, Goat Cheese w/
Lemon Dressing

Smashed Chat Potatoes (V, GF, DF) w/ Rosemary &
Extra Virgin Olive Oil

Dessert

Dessert Platter or Fruit Platter



Corporate Packages

Half Day | \$ 45pp

(Up to 4 hours)

Seasonal Fruit Platter

Mini Ham & Cheese Croissants or Muffins

Full Day | \$65pp

(4 hours +)

Seasonal Fruit Platter & Muffins

Slider Selection (1pc per person)

Choice of:

Wagyu Cheeseburger Slider

w/ American Cheese, Sweet Pickle, Lettuce, Tomato, & House-Made Burger Sauce

OR

Crispy Fried Chicken Slider

w/ Red Cabbage, Chipotle, & Sweet Pickle

Cheese Board

Selection Of Local & Imported Cheeses Served w/
Soft Quince, Dried Fruits, Nuts & Flatbreads



Drink Packages

*Over 18's only, one drink per person at a time.



Premium

All House Beers

All House Wines

All Soft Drinks on Tap & Juices

2 hrs | \$45pp

3 hrs | \$55pp

4 hrs | \$65pp

Deluxe

All House & Bottled Beer

All Wines By The Glass
(Excluding Champagne)

All House Spirits

All Soft Drinks On Tap &
Juices

2 hrs | \$65pp

3 hrs | \$75pp

4 hrs | \$85pp



Bar Tabs & Cash Bar Options also Available

Add Ons:

(Can apply to all Drinks Packages)

Sparkling on Arrival | \$15pp

Cocktail on Arrival | \$15pp

Additional Hours | \$20/hr

*All invited guests must participate in the drinks package



T&Cs Booking Form

Please read and acknowledge the following booking restrictions and considerations to confirm and finalise your booking with The Vicar Hotel:

Underage guests: No underage guests are permitted in the TAB and Gaming area at all times. Underage guests must be always accompanied by a parent/legal guardian. No underage guests are allowed in the Lounge Bar and Courtyard after 6pm.

Allocated areas: The Vicar reserves the right to decrease your booked area if final guest numbers are significantly smaller than area capacity.

External F&B + cakeage: For 12+ guests, a cakeage fee of \$3pp will apply, or \$15 flat fee (up to 12 guests) will apply when providing an externally sourced cake for your event to which the client requires the venue to assist with serving - this covers access to napkins, knife and plates as required. No external food or beverage (excluding celebration cakes) is permitted unless prior permission has been obtained.

Decorations: No confetti or attaching items to any venue surfaces allowed. Decorations must be pre-approved by your Event Manager and must not be obstructive to surrounding guests or left behind on departure. Cleaning fees may apply.

Music & AV: The Vicar plays in-house music & DJs throughout the entire venue; music levels are at the discretion of the duty manager.

Security: A security fee of \$50/hour may apply for birthdays.

Confirmation & deposit: The Vicar does not require a deposit upon booking, however a completed form is to be returned to secure your date and area. The client is to agree on the minimum spend, and any additional fees. This will be confirmed by the Event Manager. Any additional spend made by the guests on the day is not a part of the minimum spend. All bookings are confirmed on a first come first serve basis. Only when the booking form is returned, and credit card details provided, is a booking classified as confirmed.

Payments: Full payment for the function is due on the night unless arranged with your Event Manager prior. Credit card surcharge applies to all card payments. We do not issue invoices post events.

Minimum F&B spends + room hire: When submitting your booking enquiry, our Event Manager will highlight any minimum spend or room hire that might apply to your booking.

Final numbers & event details: Final guest numbers must be confirmed no later than 7 days prior to the function date. Failure to provide final numbers will find any catering to be organised according to the guest number indicated on this booking form. Final F&B order must be submitted no later than 7 days prior to function date.

Cancellation & refunds: If cancellation occurs, a fee of \$500 will apply for any cancellations/postponements. If cancellation occurs within 7 working days of the event date, the client will be charged 100% of all food costs in addition to the above cancellation fee. If cancellation is required due to circumstances outside of the client/venues control, postponement or refunds may apply.

The Vicar reserve the right to cancel a booking if:

The Vicar or any part of it is closed due to circumstances outside of the Hotels control.

The client becomes insolvent, bankrupt or enters liquidation or receivership.

The function might jeopardise the reputation of The Vicar.

Any prepayments have not been received by the due date.

Insurance/damage: The Vicar take reasonable care but do not accept responsibility for damage to or loss of items before, during or after a function. The client shall conduct the function in an orderly manner and in full compliance with the rules of The Vicar management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage, and loss caused by any act or omission by the client, client's guests, or invitees. The Vicar hotel takes no responsibility for any injury encountered due to cutting of celebration cakes or damage to the cake whilst onsite.

Responsible service of alcohol & no drugs policy: In accordance with NSW State Government RSA laws, The Vicar reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Vicar premises without liability. Management reserves the right to close the bar when it deems necessary. Furthermore, The Vicar Hotel enforces a strict 'No Drugs Policy', any patron warranting suspicion of having taken or be in possession of illicit substances will be ejected immediately from the premises and reported to the Police.

10% Service charge will apply to all functions

Contact Name: _____

Contact Number: _____ Email: _____

Booking Occasion: _____

Booking Signage Details: _____

Date of Booking: _____ Arrival: _____ Departure (max 5 hours): _____

No of Guests: _____ Minors (under 18) : Yes / No No of minors: _____

Area for Booking: (please circle)

The Place / Southside Deck (until 10pm) / Courtyard / Rosa's Kitchen & Bar Rosa's Deck /

Northside Bar / Southside Dining

***No minors are allowed in the Place after 5pm. (Exclusions apply)**

***No minors are allowed in the Courtyard & Northside Bar after 6pm.**

Food: Please email your selections at least 7 days prior to the event

Pizza | 4 for \$95 Pizza & Pasta | \$50pp Pizza, Pasta & Salad | \$65pp

Set Share Menu: Set Menu One \$79pp Set Menu Two \$99pp

Canape Package: 5 Bites + 1 Substantial \$40pp 6 Bites + 2 Substantials \$55pp

8 Bites + 3 Substantials \$70pp

Food Selection:

Dietary Requirements:

Beverage: Please email your selections at least 7 days prior to the event

Premium: 2 Hours \$45pp 3 Hours \$55pp 4 Hours: \$65pp

Deluxe: 2 Hours: \$65pp 3 Hours: \$75pp 4 Hours: \$85pp

Cash Bar

Bar Tab Limit: \$ _____ Selection: _____

Add Ons (please circle):

Bar Tender | Sparkling on arrival | Cocktail on arrival | Additional Hour on Drinks Package (\$20/hour)

Card Details to secure booking:

***Please note all credit card transactions incur a credit card surcharge**

Name of Cardholder: _____

Card Number: _____ Expiry Date: _____

Cardholders Signature: _____ Date: _____ CVC: _____

***Please note this form does not secure your booking, our team will confirm upon receiving your Booking Form.**