

# FUNCTIONS & EVENTS

AT THE COMO HOTEL



# WELCOME

At The Como Hotel, we cater for a variety of functions, events and celebrations.

We are here to see your event through from concept through to your last drink.

Continue browsing to learn more about our spaces and our food and beverage offerings.

If you have any questions, please don't hesitate to contact us.

## **The Como Hotel**

35 Cremona Road,  
Como NSW 2226

(02) 9528 9900  
[events@thecomohotel.com.au](mailto:events@thecomohotel.com.au)



# EVENT SPACES

## THE SCYLLA BAY ROOM

Located on the top floor of the venue, the Scylla Bay Room is the ideal location for all your celebrations. From birthdays to christenings to Christmas parties to corporate functions, this room is perfect for any occasion.

Offering a private veranda that encircles the room, guests can soak up the idyllic views and inviting atmosphere. The room also includes its own bar and private bathrooms.

## THE TERRACE

The ideal outdoor space! With remarkable views overlooking Como, the Terrace offers a spacious sun-drenched outdoor area that is perfect for private cocktail events. This space is also completely covered, making it ideal for when the weather doesn't go to plan.



# FOOD PACKAGES

## CANAPÉ PACKAGES

\$25 per head (3 selections, 2 pieces of each)

\$35 per head (4 selections, 2 pieces of each)

\$45 per head (5 selections, 2 pieces of each)

Peking duck spring rolls

Chef's selection of sushi rolls, wasabi, soy sauce

Vegetarian rice paper rolls, Vietnamese dipping sauce

Mediterranean lamb skewer, minted yoghurt

Salt and pepper squid, caper mayonnaise

Tempura prawns, mary rose sauce

Mini beef wellingtons, béarnaise sauce

Truffled mushroom & parmesan arancini

Satay chicken skewers, cucumber relish

Cheeseburger pies

Vegetarian spring rolls

Pumpkin & ricotta arancini

Kale & onion pakora

Mushroom and brie quiche

Caprese skewers

Chicken and jalapeno empanada

## DESSERT

Lemon meringue tarts

Fruit skewers, honey yoghurt

Assorted mini gelato cones

Mini ganache tarts

## SLIDER CANAPÉS

\$5 per head

Portobello mushroom, haloumi, tomato relish

Cheeseburger, house ketchup

Pulled pork, cabbage slaw, chipotle aioli

Fried chicken, butter lettuce, tomato, peri peri mayo

## SUBSTANTIAL CANAPÉS

\$9 per head

Fish and chip cones

Tandoori chicken and rice

Hokkien noodle boxes

Soft shell fish tacos

*Ask about our arrival canapés, which are priced at \$25 per head.*



# FOOD PACKAGES

## SET MENU

2 Course \$49 per head

3 Course \$59 per head

*\*Minimum 20 people*

## ENTRÉES

Beetroot arancini, rocket and parmesan salad

Lamb kofta, roasted pumpkin, pistachios, couscous, minted yoghurt

Prosciutto, fig, gorgonzola, rocket, aged balsamic

Veal tortellini, creamy cheese veloute, fried basil

Fresh prawn, asian noodle salad, vietnamese dressing

## MAINS

Twice cooked pork belly, fondant sweet potato, broccolini, toasted almonds, apple cider jus

Braised lamb shank, polenta mash, root vegetables, roasted tomato and red wine sauce

Roasted chicken supreme, pumpkin gnocchi, spinach, garlic cream, aged pecorino

Crispy skin salmon fillet, chat potatoes, asparagus, confit tomato, caper butter

Char grilled sirloin, potato gratin, green beans, wild mushroom ragout

Garden pea risotto

## DESSERTS

Triple choc mousse cake, berry compote

Apple crumble tart, brandy custard

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Warm soft-centred choc pudding, caramel ice cream

Selection of australian and imported cheeses, lavosh, quince paste



# FOOD PACKAGES

## FOOD STATIONS

Food stations are a perfect way to WOW and feed your guests, becoming a hero feature for your event.

Stations can range in size and style, depending on your occasion.

### BBQ TABLE

\$45PP

Minimum 20 guests

Marinated minute steaks  
Beef and thyme sausages  
Lamb skewers  
Marinated chicken wings  
Vegetarian skewers

Sides:

Roasted potatoes  
Corn on the cob  
Coleslaw  
Garden salad  
Fresh rolls  
Condiments

### MEXICAN TABLE

\$35PP

Minimum 20 guests

Soft tacos, hard tacos, corn chips  
Marinated beef  
Tempura fish  
Chicken fajita  
Chilli beans

Sides:

Cheese  
Guacamole  
Tomato salsa  
Corn salsa  
Shredded cabbage and lettuce  
Sour cream  
Jalapeño peppers

### GRAZING TABLE

Prices available upon request

Minimum 20 guests

Charcuterie & antipasto  
Oyster & sashimi  
Sweet dessert

*Other options available upon request*

### SHARE PLATTERS

Cheese Board - \$50

Mix of hard and soft cheeses, fruit, assorted crackers and dip.

Antipasto Platter - \$50

an assortment of cheese, meats and an assortment of dips.

Fruit Platter - \$35

A mix of fresh fruits.

Kids Platter - \$50

A mix of party pies, sausage rolls, wedges, chicken tenders and fish cocktails



## BEVERAGE LIST

### STANDARD WINES

Rothbury Estate Sparkling Cuveé	Hunter Valley, NSW
Rothbury Estate Semillon Sauvignon Blanc	Hunter Valley, NSW
Rothbury Estate Cabernet Merlot	Hunter Valley, NSW
Blossom Hill Moscato	Barossa Valley, SA
Robert Oatley Cabernet Sauvignon	Margaret River, WA

### PREMIUM WINES

T'Gallant Sparkling Prosecco	Mornington Peninsula, VIC
Squealing Pig Sauvignon Blanc	Marlborough, NZ
The Stag Chardonnay	Yarra Valley, VIC
Wynns 'The Gables' Cabernet Sauvignon	Coonawarra, NSW
Rosemount Estate Little Berry Shiraz	McLaren Vale, SA
Squealing Pig Rosé	Marlborough, NZ

### TAP BEERS

XXXX Gold  
 Carlton Draught  
 Hahn Super Dry  
 Kosciuszko Pale Ale  
 Furphy Refreshing Ale  
 James Squire Orchard Crush Apple Cider

Hahn Premium Light Stubbies

*\*Selections are subject to change.*

## BEVERAGE PACKAGES

*Available for 3-4 hours, with additional hours charged on consumption or bar tab.*

### STANDARD PACKAGE

3 hours: \$30 per head  
 4 hours: \$40 per head  
 House wines, sparkling and beers

### PREMIUM PACKAGE

3 hours: \$50 per head  
 4 hours: \$60 per head  
 Premium wines, sparkling and beers

### BAR TAB OR CASH BAR

Create a bar tab or cash bar on your arrival with the bar staff.

*\*Wines and prices are subject to change.  
 Please contact staff to confirm all beverage packages.*



## EVENT EXTRAS

Whether you need help with entertainment, themes, invitations, decorations or that little something to make your event special, please ask our Event Manger for assistance.

### MUSIC

Live music and DJ available upon request for an additional cost.

### AUDIO VISUAL EQUIPMENT

Do you have something special to show on the big screen? We can help with that....

A screen, projector and microphone are all available to you, free of charge.

TEA & COFFEE STATION - \$2.5PP

CAKEAGE - \$3 PP



*Thank you*

Thank you for considering The Como Hotel for your next function or celebration.  
To secure your booking or if you have any questions, please get in contact with us.

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