

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



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 verandah 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 OR GAZEBO

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

PRIVATE DINING ROOM

'The Drawing Room' is the perfect space for a private dining experience which opens up onto the sun-lit terrace overlooking the Georges River. Perfect for small celebrations, team meetings and long lunches.

For a seated lunch or dinner the space can accommodate up to 22 guests or cocktail style event the space can accommodate up to 60 guests if the front verandah adjoining this space is included making the perfect indoor outdoor cocktail experience.



FOOD PACKAGES

CANAPÉ PACKAGES

\$30 per head (7 small selections)

\$40 per head (10 small selections)

SMALL PIECE CHOICES

Sydney rock oyster with mignonette dressing and lemon
Truffle mushroom & parmesan Arancini with garlic aioli (VG)
Tempura Prawn with dipping sauce (DF)
Tofu & Shitake Mushroom Dumplings (DF, VG)
Southern fried chicken lolly pops dipping sauce
Vegetarian Spring roll with dipping sauce
Duck Spring rolls, Soy ginger dipping sauce (DF)
Roast vegetable tartlets with basil pesto (VG)
Prawn rice paper roll, Thai dipping sauce (DF)
Smoked salmon tart with preserved lemon salsa
Tuna tostada with lime aioli green shiso (DF)
Rare Beef fillet on croute green mustard Roast Tomatoes (DF)
Lamb & Harissa Sausage rolls
Wagyu and mushroom Pie, bush tomato relish

SLIDER CANAPÉS

\$5 per item

Pulled pork slider apple slaw adobe sauce (DF)
Mini Cheeseburger Pickles and onions
Falafel slider with tomato relish and rocket

*** minimum 20 per item*

SUBSTANTIAL CANAPÉS

\$10 per item

Fish and chip baskets tartar sauce (DF).

Polenta fingers with mushroom ragout and
roast cherry tomato (GF, VG).

Israeli cous cous, roasted beetroot, tomatoes,
red onion, coriander, mint, olive oil and red
wine vinegar with buffalo milk cheese.

Marinated Lamb skewer with cucumber and
mint yoghurt.

Chilli and Garlic marinated Prawn Skewer.

** minimum 20 per item*

*** dessert canapes available on
request*

*** Additional canapés priced on request*

*** Dietary requirements will be catered
for provided advanced notice is given.*



FOOD PACKAGES

PLATTERS

All platters are for 8-10 people

MIXED ENTREE - \$200

Spring Rolls, Sausage Rolls, Mini Beef Pies, Mushroom Arancini, Salt and Pepper Squid, Chicken Wings, Marinated Chicken Skewers

PLOUGHMAN'S LUNCH BOARD - \$200

Vintage Cheddar Cheese, Australian brie, Mixed pickles, Assorted roasted Vegetables, Caprese salad (tomato, rocket, Bocconcini), Parma Ham, Salami, Chicken pate, Assorted Dips (Pesto, Hummus, one more), Lavosh, Grissini, Warm bread

SEAFOOD SELECTION- \$250

Sydney rock oysters, Cooked Prawns, Smoked salmon, S & P squid, Tempura prawns, Bugs/champagne lobster, Grilled fish and battered Flathead

FRUIT PLATTER - \$50

A mix of fresh fruits

KID'S PLATTER - \$50

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

**** Dessert Platters Available - Price On Request.**



FOOD PACKAGES

SET MENUS

Minimum 30 guests

GRAZING SET MENU

\$60PP / \$70PP

2 Course / 3 Course

Shared Entrées

Spinach, goats cheese tartlet with fennel and orange salad parmesan wafer (VEG)

Smoked duck breast, Heirloom beets, Pumpkin puree, seasonal leaves (GF)

Salt and pepper cuttle fish with lime aioli and petite leaf salad (GF, DF)

Cured Salmon, pickled radish, wasabi aioli, sourdough crisp (DF)

Share Platters for the Table (Choose 2)

Slow roasted whole chicken marinated with herbs and wine (GF, DF)

Whole Charred Snapper fillets with lemon and fried capers (GF, DF)

1kg Bistecca steak with Black garlic butter and jus (GF)

Lamb Shoulder Slow roasted with Herbs and Lemon (GF, DF)

Desserts

Assorted petit fours and tartlets (VEG)

Sides (choose 2 to share down the table)

Seasonal greens with lemon oil and sea salt (GF, DF, VEG)

Roast chats rosemary salt (GF, DF, VEG)

Rocket, fetta, candied walnut, and green apple salad (GF, VEG)

Truffled mash potatoes (GF, VEG)

grazing tables / buffets can be arranged
prices on request.



SET MENUS

SET MENU 1 (Bistro Only)

\$30PP / \$40PP

2 Course / 3 Course (Alternate Drop Choose 2)

On Arrival

Garlic bread

Entrée

Salt and pepper squid

Mushroom arancini

Thai beef salad

Main

Rump steak served MR/M Roast chats greens jus

Grilled Salmon fillet with potato gratin lemon butter sauce

Chicken breast served with pumpkin & rosemary risotto jus

***Desserts available on request

***Vegetarian and Vegan options available on request

SET MENU 2

\$55PP / \$65PP

2 Course / 3 Course

Shared Entrées

Spinach, goats cheese tartlet with fennel and orange salad parmesan wafer (VEG)

Smoked duck breast, Heirloom beets, Pumpkin puree, seasonal leaves (GF)

Salt and pepper cuttle fish with lime aioli and petite leaf salad (GF, DF)

Cured Salmon, pickled radish, wasabi aioli, sourdough crisp (DF)

Main (Alternate Drop)

Grass fed striploin roast heirloom carrots black garlic butter jus (GF)

Roasted lamb rump, truss cherry tomatoes, charred green jus (GF, DF)

Humpty Doo Barra fillet, Kipfler potato, broccolini flowers champagne and cucumber emulsion (GF)

Free range Chicken Breast, leek, mozzarella, chicken mouse (GF)

Salmon fillet, Panzanella salad, micro herbs cabernet vinegar dressing (DF)

Sweet peas, leek, squash risotto fresh herbs (VEG)

Desserts (Alternate Drop)

Lemon tart mixed berry salad spun sugar (VEG)

Chocolate brownie whipped brandy mascarpone (VEG)

Lavender scented Vanilla bean Brule (GF, VEG)

Tiramisu bitter-sweet chocolate sauce (VEG)

Sides (choose 2 to share down the table)

Seasonal greens with lemon oil and sea salt (GF, DF, VEG)

Roast chats rosemary salt (GF, DF, VEG)

Rocket, fetta, candied walnut, and green apple salad (GF, VEG)

Truffled mash potatoes (GF, VEG)

FOOD PACKAGES

CONFERENCE MENUS

Basic ½ day package \$40 Per Head

Basic full day package \$50 Per Head

Morning Tea / Arrival

Assorted mini pastries (mixed fruit danish, fruit muffins, churros, croissants)

Fruit platter (melons, pineapple seasonal fruits and berries)

Granola cups (toasted muesli, yoghurt, berries)

Lunch

Assortment of homemade rolls and wraps (Chicken Pesto and rocket, Ham Cheese tomato relish, Tuna sweet corn mayo, Roast vegetables fetta and sundried tomato)

Charcuterie board Spanish Jamon, Truffle Salami, Black Wax vintage cheddar, Australian Brie, Assorted roasted vegetables, Fig paste, Roquette and heirloom tomato salad, lavosh and Sourdough

2 seasonal salads

Petite fours and tartlets (lemon tartlets, chocolate brownie, Raspberry cheesecake, Chocolate dough nuts)

Afternoon Tea

Fruit platters (melons, pineapple seasonal fruits and berries)

Assortment of cakes & petite fours (lemon tartlets, chocolate brownie, Raspberry cheesecake, Chocolate dough nuts)

Cheese board (local and international cheeses, Blue, Brie, cheddar, Quince paste and fruit)

Menus can be tailored for events, if what you would like isn't listed contact the events team who can assist in tailoring a special menu.



COMO HOTEL

EVENT EXTRAS

BEVERAGE OPTIONS

We have a number of beverage service options available to you.

Please select from the options below.

BEVERAGE PACKAGES

Available for 3-4 hours, with additional hours charged on consumption.

STANDARD BEVERAGE PACKAGE

3 Hours: \$45 per guest

4 Hours: \$55 per guest

House wines, sparkling and beers

***Wines and prices are subject to change.
Please contact event manager to confirm all
beverage packages.*

BAR TAB OR CASH BAR

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

Wrist bands can be provided upon request.



EVENT EXTRAS

ENTERTAINMENT EXTRAS

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

TRIVIA

The como hotel is renowned for its fun trivia functions. Entertain your guests with corporate trivia organised in-house. Alternatively, you are welcome to run it yourself. We have the perfect space available.

Prices available upon request.



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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