

A large, light-colored circle is centered on the page, serving as a background for the text. The background image is a dimly lit bar with shelves of bottles and a menu board.

SHERWOOD HOTEL

NICE CANS

FUNCTION GUIDE

TAKEAWAYS



THE SHERWOOD

Located in the CBD of Lismore, the recently renovated Sherwood Hotel has taken on a new lease of life & aims to bring style, quality & good times to your next function.

There isn't anything else like it in Lismore. From the large open plan dining area, outdoor beer garden laden with plant life, private function room & moody front bar, you'll find a sense of sophistication with a relaxed vibe.

Matching the extensive drinks menu is the food, which is all about sharing & being social. The small, large & after dark share plates will keep you more than satisfied & lingering long into the evening.

We love to entertain! From birthday's, hen's parties, work & corporate functions, to Christmas & engagement parties.

The Sherwood Hotel is Lismore's premier venue to suit any occasion.



(02) 5632 5982



@drink@thesherwoodhotel.com.au

FUNCTION ROOM

Our function room provides a generous yet private space & is perfect for seated or cocktail style events.

The room boasts a flat screen TV perfect for your corporate events or a photo collage for your party.



Cost - FREE (\$200 refundable security deposit required when booking)



Capacity - 32 seated | 80 cocktail (standing)



Platters & grazing tables available.



Minors welcome (supervised)



Audio & Visual equipment available. *(You can play your own music through our speakers & access big screen TV.)*

CHECK AVAILABILITY ONLINE!





TOP VERANDAH

Love the outdoors? This is the space for you, book out the entire top verandah & feel the room to move. This space is affected by weather so book with caution.



Cost - FREE (\$200 deposit required when booking)



Capacity - 50 seated | 80 cocktail (standing)



Platters & grazing tables available.



Minors welcome (supervised)



No Audio or visual equipment available. Only venue music able to be played.

PLATTERS

(All platters serve approx 10-12pp)

DIPS PLATTER

\$90

Assorted house made dips, served with fresh grilled bread, crudites.

CHEESE PLATTER

\$130

Selection of locally sourced artisan cheeses fresh and dried fruits house date preserve spiced nuts lavash and crackers.

CHARCUTERIE PLATTER

\$110

Selection of locally sourced cured meats, shaved in house and served with a selection of pickled and marinated vegetables, grumpy grandma olives rosemary lavash and crackers.

SLIDER PLATTER

\$110

Choice of 1 option half/half (30 pieces per platter)

Chicken - Southern fried chicken breast w/ cheese, shredded lettuce, tomato, pickles and ranch

Beef - w/ shredded salad, aioli & tomato relish

VEGAN PLATTER

\$160

Chefs plant based twist on classic party favourites served with complimenting condiments (100 pieces) | gfo

SAVOURY PLATTER

\$150

Chefs selection of house made baked and fried classic party favourites served with complimenting condiments (100 pieces)

MIXED SKEWER PLATTER

\$120

Semi dried tomato pesto chicken, spicy marinated lamb, porcini and herb marinated beef all served with complimenting condiments (60 pieces)



CANAPÉ PLATTERS

(Minimum 20 guests, final details are required 7 days prior to event).

JUST NIBBLIES

Your choice of - 4 canapés | 1 substantial
canapé served over 1 hour \$29pp

SOMETHING A LITTLE MORE

Your choice of - 6 canapés | 1 substantial
canapé served over 2 hours \$39pp

JUST FEED US

Your choice of - 8 canapés | 1 substantial
canapé served over 2.5 hours \$49pp



COLD CANAPÉS

MINI BRUSCHETTA | vg

Vine ripe tomatoes, onion, basil & balsamic

CAPRESE SKEWERS | vg, gf

Cherry tomatoes, bocconcini & fresh basil

SMOKED SALMON & CREAM CHEESE CROSTINI

Smoked salmon w cream cheese, lemon & herbs

CEVICHE

Citrus cured white fish, tomato, onion, dill fresh herbs

MUSHROOM TARTLET

Mushroom, caramelised onion & feta in a savoury tart shell

SUBSTANTIALS

RISOTTO | v

Seasonal vegetables, baby spinach, semi dried tomatoes & pecorino shavings

FRIED CHICKEN WINGS

Fried chicken wing platter w/ signature ginger whiskey sauce & sesame seeds

ANTI PASTO PLATTER

Assorted variety of local cheese, cured meats picked vegetable, olives & lavash

BEEF SLIDER

w/ shredded salad, aioli & tomato relish

MARINATED CHICKEN SLIDERS

Marinated chicken breast pieces body coz onion & paprika aioli

CRUMBED DORY FILLETS

Deep sea dory, crumbed, fried & served with fires, mixed leaves and house tartar

HOT CANAPÉS

ARANCINI | v, gf

Three cheese w arabiata

SOUTHERN FRIED CHICKEN TENDERS | gf

Buttermilk fried chicken tenders w/ ranch dipping sauce

PORK BELLY BITES

Oven roasted mini pork belly bites w/ shaved radish and tree house cider reduction.

PORCINI MUSHROOM & PARMESAN

Panko crumbed w saffron aioli

ITALIAN SAUSAGE MEATBALLS | gf

Buttermilk fried chicken tenders w/ ranch dipping sauce

MARINATED PRAWN SKEWERS | gf

Marinated in fresh herbs lemons & chilli



SET MENU

Minimum 20 guests | Additional options can be advised upon a meeting with event staff

ONE COURSE | \$TBA

Select 2 items

Alternate drop

TWO COURSE | \$TBA

Select 2 Entrees and 1 Main

Alternate drop

FEED US | \$TBA

Select 4 canape &

2 Main meals

Alternate drop

ENTREE

GARLIC LOAF

Mini loaf w/ garlic & herb butter
(add cheese \$2)

THREE-CHEESE ARANCHINI

w/ arrabbiata dipping sauce | gf

PORK BELLY BITES

Twice-cooked belly w/ thin-sliced apple, radish, toasted walnuts & treehouse cider reduction | gf

PAPRIKA & TURMERIC FRIED SQUID

W/ Baby radish & arugula salad, saffron aioli | gf

SOUTHERN FRIED CHICKEN WINGS

W/ fresh celery & ranch dipping sauce | gf

MAIN

OVEN ROASTED CHICKEN

W/ semi-dried tomatoes, buffalo mozzarella, basil served w/ roasted sweet potato & green beans | gf

PORCINI RUBBED PORTERHOUSE

Creamy mash, saute broccolini & a rich wine jus | gf

GNOCCHI

House-made potato gnocchi with baby spinach, roast pumpkin & toasted walnuts, finished with shaved pecorino cheese | v, vgo

BEEF SHOULDER PAPPARDELLE

Slow-cooked beef should ragout, folded thought pappardelle ribbons & finished with gremolata & parmesan | gfo



FAQ'S

DO I NEED MINIMUM NUMBERS OF PEOPLE?

Yes, with current covid restrictions our minimum number of people to exclusively book the function room or top verandah is 25 people.
(We have many different sections available & can cater for any sized function)

DO YOU HIRE OUT THE WHOLE VENUE?

We are happy to hire out specific spaces for your events, however, do not allow exclusive hire of the entire venue.

CAN I PLAY MY OWN MUSIC?

Yes, in our private function room you can bring your own playlist in & play via our auxiliary cable. No other area has the capability to play your own music.

CAN I START A BAR TAB?

Yes, you can start a bar tab to any amount.

DO YOU OFFER DRINK PACKAGES?

We are not offering any specific drink packages. However, when setting up a bar tab you can have a subsidised drink option - where your guests pay a portion & the remainder comes off your tab.

CAN I DECORATE THE FUNCTION AREA?

Feel free to decorate as you like. We only ask that you are mindful of the environment when doing so.

CAN I BRING A CAKE OR FOOD?

Yes, you can bring cake! No other outside food can be brought in.

IS THERE A DRESS CODE?

No, there is no formal dress code.

