

The background image shows an outdoor patio area of the Sherwood Hotel. It features wooden picnic tables and round tables with black metal chairs. The patio is surrounded by lush greenery, including large tropical plants and a wooden planter box. A large white circle is overlaid on the center of the image, containing the text. The lighting is bright, suggesting a sunny day.

SHERWOOD HOTEL

FUNCTION GUIDE



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



drinks@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

CHEESE PLATTER

\$130

Selection of domestic & international cheeses, fresh & dried fruit, spiced nuts, house lavash & crackers

ANTIPASTO PLATTER

\$145

A selection of local cheeses, spiced nuts, dried & fresh fruits, cured meats, pickled vegetables & house-made lavash. (vegetarian and GF options available)

MIXED SKEWER PLATTER

\$120

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

DIPS PLATTER

\$90

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

SAVOURY PLATTER

\$150

Chefs selection of house made baked & fried classic party favourites served with complimenting condiments (100 pieces) (vegan option available.)

SLIDER PLATTER

\$150

Your choice of beef, chicken or veggie patty sliders, Or just a whole platter of one slider. (30 pieces per platter)



(All platters serve approx 10-12pp)

CANAPÉ PLATTERS

Minimum 20 guests per package. No changes can be made once final numbers have been advised.
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 (vegan)

Diced vine ripe tomatoes, onion, basil & balsamic vinegar

SMOKED SALMON CROSTINI

Smoked salmon, on a lemon, dill cream cheese spread

CAPRESE SKEWERS

(vegetarian & gluten free)

Balsamic marinated cherry tomato, baby bocconcini & fresh basil on a skewer

MINI PRAWN TARTLET

Cooked marinated prawns, mixed with fresh dill, chives & lemon zest

CRAB VOL AU VOUTS

Spanner crab meat mixed with fresh herbs, citrus & aioli in a crisp pastry casing

RARE-ROAST BEEF CROSTINI

Shaved rare roast beef, on garlic infused crostini finished with a truffled sauce bearnaise

SUBSTANTIALS

ANGUS BEEF SLIDER

w/ swiss cheese, cos, tomato onion, tomato relish & paprika aioli

RISOTTO (gf) (v)

Sautéed, seasonal vegetables, creamy sundried tomato pesto finished with shaved parmesan

SHERWOOD CHICKEN SALAD gf

Rocket, olives, tomato onion, bacon, mozzarella, fresh herbs & shredded chicken

CRUMBED WHITING & CHIPS

Crumbed whiting fillets, shoe string fries, house tartare & leaves

POLENTA CHICKEN SLIDER

Polenta crumbed chicken breast, mixed leaf, tomato, onion & zesty pesto

SWEET POTATO SALAD (vegan, gf)

Balsamic roasted sweet potato, green beans, fresh radish & pipitas

HOT CANAPÉS

ARANCINI (gluten free, vegetarian)

Semi dried Tomato & fresh herb risotto finished with mozzarella, parmesan & fetta, rolled into balls then crumbed in a gluten free panko bread crumb

CHICKEN SKEWER (gluten free)

Stirps of chicken breast marinated in semi dried tomato pesto, served with a creamy basil pesto aioli

PORK BELLY (gluten free, dairy free)

8hr slow cooked pork belly, cooked with chilli, garlic & fresh herbs, pressed then cut into bite sized pieces served with a spicy arabiatto sauce

PRAWN SKEWER (gluten free, dairy free)

skewered prawns, marinated in lemon zest, garlic, parsley & chives baked in the oven & served with a spicy Italian sauce

GOATS CHEESE & CARAMAMELISED ONION TARTS

Spanish onions caramelised In red wine vinegar & sugar, combined with goats cheese & cracked black pepper baked in the oven (vegetarian)

CHICKEN VOL

poached chicken mixed with cream cheese & fresh herbs in a crispy pastry casing

BEETROOT PASTERIES (vegan)

Spiced beetroots, walnuts combined with vegan mozzarella wrapped in filo pastry & baked until golden brown

MEATBALLS (gluten free, dairy free)

Spicy Italian sausage meatballs, cooked in a sweet & tangy tomato based sauce

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.

