

# THE ATTICUS ROOM

The Gold Diggers Arms is a wonderfully unique local hotel in the heart of Newtown. The hotel operates 7 days a week, and caters for business functions, casual drinks, special lunches & dinners, and cocktail parties for any occasion.

The Atticus Room, situated on the first floor, is available for groups of up to 80 people standing or 30 people dining. This stylishly decorated private space has elegant furnishings, fireplace, casual sofas, Fox Sports screen, background music & seperate fully stocked bar.

We are able to offer you amazing food & exceptional service in our beautiful venue for your next event.

Please feel free to call for further information.

## 2016 Set Menu Packages

No. 1            \$45 per person

- A 2 course menu
- Share plates & flat bread
  - 2 main courses
- House fat chips & salad

No. 2            \$45 per person

- A 2 course menu
- 2 main courses & 2 desserts
- House fat chips & salad

No.3            \$55 per person

- A 3 course menu
- Share plates & flat bread
- 2 main courses & 2 desserts
- House fat chips & salad

Please note all meals are served on an alternative basis.

## Package Upgrade Options

Additional options available to add to any of the above packages:

Add 3 canapés on arrival - \$9.00 per person

Cheese Platter – Selection of mature aged cheese served with water crackers, quince paste, dried fruit & smoked almonds - \$8.50 per person

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MAIN COURSE

Sumac crusted Atlantic salmon, lemon butter & char-grilled asparagus	G	
Pan seared barramundi, lemon & chilli butter, sugar snap peas	G	
Roasted eye fillet of beef, corn & sage puree, onion rings		
Slow cooked beef brisket, dirty rice, jus	G	
Baked breast of chicken wrapped in jamon, Brazil nut pilaf, snow pea tendrils		
Crisp skinned breast of free range chicken, roasted pumpkin, chimichurri	G	
BBQ lamb rump, baby carrots, blistered peppers		
Baked glazed pork scotch, spiced pear & apple	G	
Goats cheese tortilla, celeriac, mushroom, thyme		V

DESSERT

Honey pannacotta, rich chocolate brownie, fresh berries		
Individual pavlova, mixed berries, vanilla cream	G	
Orange curd tart, coconut meringue		
Mature aged cheddar, fruit bread, quince paste, muscatels, smoked almonds		
Belgian chocolate tart, raspberry sorbet, hazelnut praline		
Individual baked apple tart, vanilla anglaise, cinnamon cream		
Cinnamon dusted churros, choc-chilli dipping sauce, vanilla ice cream		

V Vegetarian            G Gluten Free

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**All Packages Include**

- Complimentary cake cutting with your cake served roaming style
- Background music
- Large screen TV with FOX Sports
- Private bar

**Minimum Spends Apply**

January, February, March

Friday Evening	\$1,000
Saturday Evening	\$1,500

December

Friday Evening	\$2000
Saturday Evening	\$2,500

All other times the following minimum spend will apply	\$1,000
Room Hire	\$250
Cocktail Capacity	80 People
Seated Capacity	30 People

The above minimum spends can be met through food, beverage and venue hire spend.

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**Beverage Options**

Beverage packages, Cash bar or Beverages charged on tab basis

The Atticus Room Beverage Package

Beaumont Sparkling Brut  
Mount Adam Chardonnay  
Tai Nui Sauvignon Blanc  
Mojo Shiraz  
Mojo Cabernet Sauvignon  
Carlton Draught & Cascade Premium Light  
Soft Drinks, Orange Juice & Mineral water

2 hour beverage service - \$30 p/p

3 hour beverage service - \$35 p/p

4 hour beverage service - \$40 p/p

Additional Beverage Options

SPIRITS

Service of Basic Spirits is only available if arranged prior to a function. Spirits charged on consumption and payable by credit card at the completion of the function.

We have the following spirits available -

Johnnie Walker Scotch Whisky, Jim Beam Bourbon, Canadian Club, Jack Daniel's, Gordon's Dry Gin, Bundaberg Rum, Bacardi White Rum, Smirnoff Vodka.

COCKTAILS

A great way to start any function \$12.95 p.p - minimum 20 per cocktail. Must be arranged prior.

Blood Orange Paloma - Blanco Tequila, lime, agave, blood orange soda

Garrick Club Punch - Gin, Maraschino liqueur, lemon, sugar, soda

Dark & Stormy - Jamaican Rum, lime, aromatic bitters, ginger beer

Bourbon Mint Tea - Bourbon, black tea syrup, mint

NON ALCOHOLIC COCKTAILS

Refreshing to start \$8.50 p.p. Minimum 30 per cocktail. Must be arranged prior.

Virgin Mary~ Tomato juice, Tabasco, Worcestershire, celery & lemon wedge

Pineapple Punch~ Pineapple, orange & cranberry juice with mint & ice

Cocktails are subject to season and availability.

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**Additional Information**

Audio/Visual Equipment

Gold Diggers Arms Hotel is happy for you to use the TV and sound system facilities at no extra charge. However, please note that our staff are not qualified AV technicians. If you feel that your presentation is important and you would like technical support, we highly recommend contacting one of the below AV companies to arrange a technician for your event. Please advise your Event Manager prior to the event if you would like to have the TV or sound system available for your event.

Bishop Audio	<a href="mailto:info@bishopaudio.com.au">info@bishopaudio.com.au</a>	PH 5229 2269
Total Events	<a href="mailto:info@totalevents.com.au">info@totalevents.com.au</a>	PH 5277 1991

Venue licenced 7 am till 11pm (excluding Good Friday and Anzac day)

Load restrictions apply to the 1st floor – this floor is restricted to maximum live load of 2.0kpa (approx. equivalent to 200kg/sqm) and shall only be used as a dining room, restaurant or lounge – this floor shall not be used as a dance floor.

GOLD DIGGERS ARMS HOTEL requires security for all 21<sup>st</sup> birthdays. A compulsory \$170 fee applies.

We are unable to offer disabled access as GOLD DIGGERS ARMS HOTEL is an 1860's building without modernisation.