



When hosting private or corporate events The Cellar ensures you have both style & convenience.



To support meetings and conferences, facilities include remote controlled data projectors, microphones & surround sound.

Offering a unique environment & delicious food for parties or intimate dinners, The Cellar includes a private bar, outdoor deck and a dedicated service team.

With special accommodation rates available for those who don't want to find their way home, our packages are tailored to suit all.

Please contact us for further information as we look forward to welcoming you and your guests to the Townhouse Hotel.

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## ROOM HIRE

Inclusive of all equipment + set up:  
\$250 full day  
\$200 half day / evening

## SEATING CAPACITY

20 guests – table seating  
40 guests – theatre style  
80 guests – stand up

## AM/PM TEA / LUNCH

**\$14 / 25PP**

Your choice of savoury croissants, freshly baked muffins, cookies or scones, served w. fresh fruit platters

Housemade sandwiches & gourmet pizzas for lunch

All catering includes tea, espresso coffee, juice & soft drink

## PRIVATE DINNER

Seating up to 20 guests

*Note: for bookings over 12 guests, seating will be across two tables*

Order a la carte from our Oakroom menu on the night

## PARTY / EVENT

20-80 guests.

Canapés served over two hours

All dietary requirements can be catered for upon request

Please select food from our **Canapé menu**



## CANAPÉ MENU

20—80 guests

### 5 canapés \$42pp

2 x small  
2 x medium  
1 x sweet

### 7 canapés \$52pp

2 x small  
3 x medium  
2 x sweet

#### SMALL

*Smoked salmon, garlic crouton; horseradish cream*

*Spiced lamb koftas; chimichurri (gf)*

*Crispy garlic prawn wontons; sweet chilli*

*Tomato bruschetta; Persian feta, balsamic (v)*

*Truffle arancini; smoked mayonnaise, parmesan (df)*

*Crispy pork belly; gochujang sauce (gf, df)*

*Mushroom & caramelised onion tart; balsamic, goats cheese (v)*

#### MEDIUM

*Grilled beef skewer; teriyaki sauce (gf)*

*Vegetable cocktail spring roll; asian dipping sauce (v)*

*Duck pancakes; hoisin, cucumber, shallot (df)*

*Fried chicken sliders; chipotle sauce*

*Pork & chive dumplings; soy, ginger, lime*

*Fish & chips; tartare, lemon*

*House made gourmet pizzas (gfo)*

#### SWEET

*Lemon meringue tart (gf)*

*Espresso pannacotta; chocolate crumb (gf)*

*Chocolate truffle cones*

*Pumpkin cake; pepita meringue (ve)*

Sweet option can be substituted for another small

