



George IV Inn

The George IV Inn, operating for nearly 200 years, is a historic pub and an iconic landmark located in Picton in the Wollondilly Shire.

One of the state's oldest pubs, the sandstone George IV has handsome dark-wood interiors, a wide verandah, vine-draped courtyard seating, and a sprawling deck overlooking Stonequarry creek.

We offer a range of function packages that can accommodate groups as small as 10 or groups larger than 100. We have a large selection of food and beverage packages available and can tailor your function to suit any style or occasion.

- Milestone birthdays:
 21st's, 50th's 60th's (No 18th's)
- Celebrations:
 Baby showers, bridal showers, christenings, bachelor and hens parties, Christmas parties and more
- Engagement parties
- Weddings
- Wakes and bereavement
- End of season presentations
- Corporate functions



Function Spaces

CRAFT BAR

Seated 50 | Standing 80

Our expansive deck and craft bar area, set along Stonequarry Creek, taking in the picturesque views of the surrounding landscape. The deck and craft bar area provides a mixture of large dining tables and high bar seating. Our beautifully crafted outdoor bar stocking a wonderful selection of craft beers in addition to our full beverage range including delicious cocktails, barista made tea and coffee. The area adjoins our lawn which can provide more room to spread out if required.

THE LAWN

Seated 50 | Standing 100

Our Lawn area set along the peaceful leafy Stonequarry Creek provides large picnic style tables and plenty of room to spread out with the convenience of our craft bar just a few steps away.

PRIVATE DINING ROOM

Seated 30 | Standing 60

Showcasing the heritage character of the George, it provides an intimate space full of character for your next event.

COURTYARD

Seated 60 | Standing 150

Our spacious open-air courtyard, seasonally set below a lush canopy of foliage, is surrounded by the original structure of the hotel providing it with plenty of heritage charm.

FRONT BEER GARDEN

Min 100

Reserved for large corporate and community events examples include car shows, corporate functions, sports club / community events, fundraisers etc, we can provide the use of our custom-built stage perched on the tray of our own heritage truck for use by your entertainers.

*All our outdoor spaces including the courtyard, deck and lawn are weather dependant.





Canape Packages

(Minimum 20 People)

PACKAGE 1 \$30PP

Select 3 silver, 2 gold, 1 substantial

PACKAGE 2 \$35PP

Select 3 silver, 2 gold, 2 substantial

PACKAGE 3 \$40PP

Select 3 silver, 3 gold, 2 substantial

SILVER

Rare roast beef with apple and tomato chutney atop crostini (DF)

Egg frittata with semi-dried tomato paste and basil (GF)

Hot smoked salmon with lemon dill cream fraiche served atop crostini

Scallops, chorizo and bean in crisp lettuce boat with saffron aioli (DF, GF)

Beer batted fish and chips with tartare sauce (DF)

Salt and pepper squid with lemon aioli sauce (DF)

Truffle mushroom risotto in Chinese spoons (GF, V, DF#, VGN#)

Vegetarian spring roll with sweet chilli sauce (DF, V)

Beef meatball with tomato chilli jam (DF, GF)

Lamb kofta with mint yoghurt sauce (GF)

GOLD

Crab meat and guacamole served in Chinese spoons (GF, DF)

Sydney rock oyster with sesame seeds, cucumber and vinaigrette (GF, DF)

Hokkien fried soya beef noodles in a box (DF)

Marinated lamb skewers with tzatziki sauce (GF, DF#)

Marinated chicken skewers with chilli mayo (GF, DF)

Southern fried chicken tenderloin with aioli (DF)

Canadian scallops with lemon garlic butter in Chinese spoons (GF)

Spicy panko crumbed prawns with lemon and aioli (DF)

SUBSTANTIALS

Chargrilled lamb cutlet with capsicum dip (DF, GF)

Mini George burger (DF)

Mini halloumi burger

Mini pulled pork burger

DESSERT ADD \$4 PER SELECTION

Chocolate brownie

Mini blue briers cheesecake



Pizzas can be added to your canape package. Check out our bistro menu for pricing.

Share Platters

2 course \$60pp 3 course \$70pp

SHARE 1 PLATE BETWEEN 4 PEOPLE

On Arrival

Garlic bread to share

Entrée – Tasting Plate to Share

Tiger king prawns, grilled chorizo, salt and pepper squid, lamb skewers, golden halloumi with mixed herbs, marinated olives, marinated feta, capsicum chilli dip and garlic butter toasted breads

Main – Stonequarry Meat Platter to Share

PICTON PASTURE FED LOCAL LAMB RUMP

48 hour marinated local pasture fed lamb rump marinated with roasted capsicum, rosemary, garlic, lemon juice, salt and pepper

PRIME SIRLOIN BEEF

24 hour marinated Taurindi sirloin from Western Australia marinated with seeded mustard olive oil, garlic, brown sugar, balsamic vinegar, salt and pepper

FREE RANGE PORK NECK

48 hour marinated northern New South Wales free range pork neck marinated with maple, sumac, cinnamon quills, cloves, garlic, honey, cracked pepper, and rock salt

All served with a side of mushroom, gravy, diane and three peppercorn sauce

Platters come with a complimentary bowl of roasted Mediterranean vegetables and bowl of roasted potatoes with butter, garlic and herbs

Dessert - Tasting Plate to Share

Caramel crème brûlée, sticky date pudding, white chocolate panna cotta and strawberry eton mess







We do our best to accommodate dietary requirements, please speak to our function coordinator about any requirements your guests have.

Set Menu Packages

01.

SET MENU 1: 2 OR 3 COURSE (ALTERNATE SERVE)

2 course \$55pp | 3 course \$65pp

On Arrival

Fresh bread roll

Entrée - Choose Two

MARINATED LAMB SKEWERS (GF, DF)

Served on a bed of wild rocket with tzatziki sauce

SALT AND PEPPER CALAMARI

Served on a bed of rocket with garlic, lemon aioli and lemon wedges

MARINATED CHICKEN THIGH FILLET SKEWERS (GF, DF)

Served on bed of rocket with chimichurri mayo

GOLDEN HALLOUMI (GF, DF)

Served on a bed of snow peas tendrils with tomato salsa and lemon honey dressing V Vegetarian VGN Vegan DF Dairy Free GF Gluten Free# On Request

Includes shared side of garden salad

Mains - Choose Two

HERB MARINATED CHICKEN BREAST FILLET

Served on a bed of creamy mash with a tomato olio sauce

I'M ANGUS PRIME CUT RUMP STEAK 300GM (GF, DF#)

Served a bed of creamy mash, and gravy sauce

SAGE AND ROASTED PUMPKIN RISOTTO (GF, DF#)

In white wine, garlic, onion and vegetable broth, finished with butter and grated Romano cheese

PAN FRIED ATLANTIC SALMON (GF, DF)

Served with black beans with house made sugo al pomodoro and fresh herbs

Dessert - Choose Two

WHITE CHOCOLATE PANNA COTTA

Served with mixed fresh berry coulis

STICKY DATE PUDDING

Served with house-made butterscotch sauce and scoop of vanilla ice cream

HOME MADE CREPES

Served with vanilla bean custard, chocolate sauce and a scoop of ice cream



Set Menu Packages

02.

SET MENU 2: 2 OR 3 COURSE (ALTERNATE SERVE)

2 course \$65pp | 3 course \$75pp

On Arrival

Garlic bread

Entrée - Choose Two

KING ALASKAN CRAB AND AVOCADO (DF, GF#)

Crab salad with diced tomatoes, onion, avocado, and croutons finished with gremolata

CHAR-GRILLED LAMB CUTLET (DF, GF#)

Herb marinated cutlet served with rocket, capsicum, pesto and lemon wedges

GOLDEN CANADIAN SCALLOPS (GF)

Scallops served with cauliflower puree, crispy pancetta and green sauce

GOLDEN HALLOUMI (GF, DF)

Served on a bed of snow pea tendrils with tomato salsa and lemon honey dressing

V VegetarianVGN VeganDF Dairy Free

GF Gluten Free # On Request

Includes shared side of garden salad

Mains - Choose Two

I'M ANGUS SCOTCH FILLET STEAK 300G (GF, DF#)

Served with creamy mash potatoes, pea puree and gravy sauce

PAN FIRED CHICKEN SUPREME 300G (GF, DF#)

Served with creamy mash potatoes and olio sauce

TRUFFLE WILD MUSHROOM RISSOTO (GF, DF#)

In white wine, garlic, onion, vegetable stock, mushroom ragout finish with butter and grated parmesan cheese

PAN FRIED WILD BARRAMUNDI (GF. DF)

Served with crushed Kipfler potatoes, diced tomatoes, green beans, herbs and salsa verde sauce



Dessert - Choose Two

WHITE CHOCOLATE PANNA COTTA

Served with mixed fresh berry coulis

STICKY DATE PUDDING

Served with housemade butterscotch sauce and scoop of vanilla ice cream

HOME MADE CREPES

Served with vanilla bean custard, chocolate sauce and a scoop of ice cream

CARAMEL CRÈME BRÛLÉE

With house-made pistachio biscotti and fresh farm strawberries

Kids Birthday Parties

Minimum 10 children

\$12pp

Includes kids meal, drink and ice-cream

KIDS MENU

- Fish and chips
- Chicken nuggets and chips
- Cheese and tomato pizza
- Little George burger and chips
- Spaghetti bolognese
- Pasta and tomato sauce

Bring your own celebrations cake!

Cut and plated by our staff at no additional cost

Cut and presented on a plate with ice cream \$2 per person

Parental supervision required at all times

Jumping castle free

Disclaimer: other children will also have access to the jumping castle

Added extras

Can be arranged at additional costs

- Face painting
- Pony rides
- Cupcake making classes
- Slime making classes





Function Booking Form

Please email completed form to functions@georgeiv.com.au

Contact details:	
Name:	Contact Number:
Email:	
Function details	
Event Name:	Event Date:/
Occasion:	
Start:	Finish:
Function Space:	Number of Guests:
The authorisation form must be completed regarded. Name:	EFTPOS paid onsite or via credit card authorisation. ardless as per our T&C. Contact Number:
Event Name:	/Date://
Company:	
Preferred Mailing Address:	
Cardholders Name:	Card type (visa, Mastercard):
Card Number:	/
CCV:	
I (Print Name) authorise thi outstanding amount for my function/event. Sign	s credit card to be charged the \$200.00 deposit and the final

Terms and conditions

By booking at the George IV Inn, you consent to adhere to the following terms and conditions:

Function terms and conditions are subject to change.

Please review terms and conditions and bookings form carefully before signing and confirming your event.

Confirm details

Confirmation of your function must be made in writing by completing and signing the function form and sending via email to functions@georgeiv.com.au

Payment:

- A deposit payment of \$200 is to be charged on confirmation of your function. Balance payment is required 7 days prior to function date along with your final numbers. Once numbers are confirmed should they decrease no refund is able to be given.
- Should your guest numbers increase, we will
 do our best to accommodate and additional
 charges will be due accordingly. If the amount
 owing is not paid on the day due the total
 amount owing will be deducted from the credit
 card details provided on the booking form.
- Any additional charges accrued during your event (e.g bar tabs, additional food ordered) must be paid upon the completion of the event or the amount owing will be deducted from the credit card details provided on the booking form.

Cancellation:

- We require no less than 7 days' notice prior to the date of your function. If cancelled prior to this date your deposit is refundable.
- If cancelled within 7 days of the function your deposit is non-refundable, if cancelled within 24 hours of the commencement of your function the entire amount owing till be charged to the payment details provided in the booking form.

Menu confirmation:

- Confirmation of menu selections must be emailed 7 days prior to the event date along with final numbers.
- Dietary requirements of all guests should also be communicated at this time. Should you wish to increase food orders after this cut off please note not all food items may be available as we need to order and prepare them in advance.

Function areas:

- It is our priority to ensure your function is a great success. In our endeavours to accommodate your needs, management reserves the right to relocate your function to a more desirable or appropriate space.
- Many of our spaces are weather dependant so your understanding is greatly appreciated as changes due to this are out of our control.

Decorations:

 We do not allow the use of confetti. All decorations must be approved by The George IV Inn and must not use any form of adhesive.

BYO:

 No external food or beverages may be brought onto the premises for consumption aside from Celebrations cakes which may incur an additional charge.

Insurance & damage:

- Clients are fully responsible for any and all damages caused during the function.
- The George IV Inn will not accept responsibility for the loss or damage to any equipment or merchandise left on the premises prior to, during or after the function.

Responsible service of alcohol RSA:

- The George IV Inn prides itself on its responsible service of alcohol policy and in turn the reputation of its venues facilities. Please be aware that whilst you are in the venue, you are on a licensed premise and as such, intoxication is not permitted.
- It is the responsibility of both staff and those present at the function to adhere to this policy and any intoxicated persons will be forced to leave the premises as per the legislation. We ask for your utmost co-operation in this matter to ensure an enjoyable evening for all guests.
- Should we have ongoing issues pertaining to security or resistance while asking intoxicated guests to leave your entire party may be asked to leave the venue, no refunds will be provided in this instance. The safety of both our staff and patrons is our highest priority.

Minors:

- The George IV Inn is happy to cater for underage guests. Please be aware that minors are required by law to be in the company and immediate presence of a parent or guardian at all times on licensed premises and must remain in an authorised area of the venue. Minors must vacate the premises by 9:30pm unless approved by management.
- These include our function spaces, the bistro and outdoor areas. Minor attending functions are under no circumstance attempt service from our bars.
- If another adult attending the party supplies a minor with alcohol, they will have committed an offence under the liquor act as listed above, all parties involved will be asked to leave and police may be contacted in relation to the offence.

Security:

 The booking of security will be required for events deemed high risk by management. Additional costs will concur. (21st, bachelor, hens etc)

FUNCTION MENUS:

 Function menus are available 7 days a week, provided they are pre-ordered.

DISCLAIMER: WE DO NOT HOST 18TH
BIRTHDAY PARTIES. PLEASE SPEAK TO THE
FUNCTIONS MANAGER IF YOU WISH TO
HOST A 21ST BIRTHDAY PARTY THESE ARE
OFFERED AT OUR DISCRETION AND LIKELY
WILL INCUR ADDITIONAL CHARGES TO COVER
SECURITY COSTS.

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