



EVENTS

FUNCTION PACKAGES AT THE GEORGE IV





THEY STRAYED, WE STAYED.

Long before George IV poured its first pint, a curious herd of First Fleet cattle wandered from Sydney Cove and found paradise. Years later, they were found thriving by the Nepean River. Locals called it the Cowpastures (later renamed Stonequarry), and eventually, Picton was born. These cows were Picton's original grazers and we've proudly followed their lead ever since.

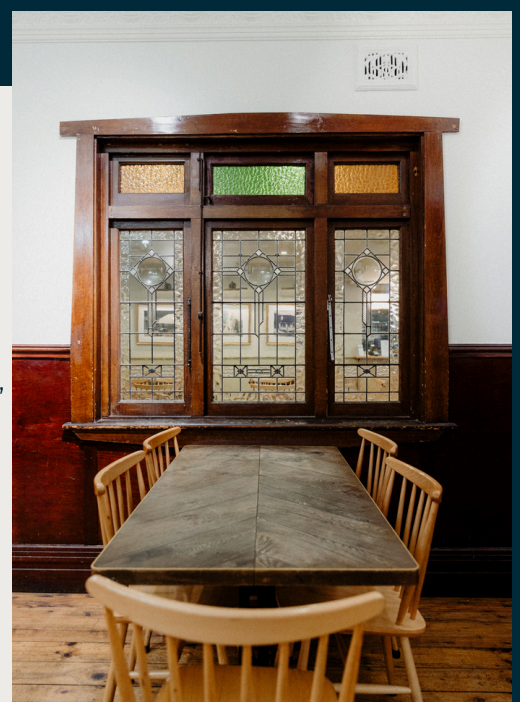
Built in 1835 from local sandstone, The George IV has seen it all: convicts and carriages, floods and farewells, weddings, music festivals, and more. If these walls could talk, they'd sing.

Today, we honour those roots with the Stonequarry Bar and Grill; a tribute to the land, the legends, and the long lunches that turn into stories. As we celebrate 190 years, we invite you to drink it all in — the food, the history, and the memories still to come.

One of the state's oldest pubs, the sandstone George IV is perfect for events and functions with dark-wood interiors, sandstone features, a wide leafy 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 including:

- 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

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 150

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

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

COURTYARD

Seated 60

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.

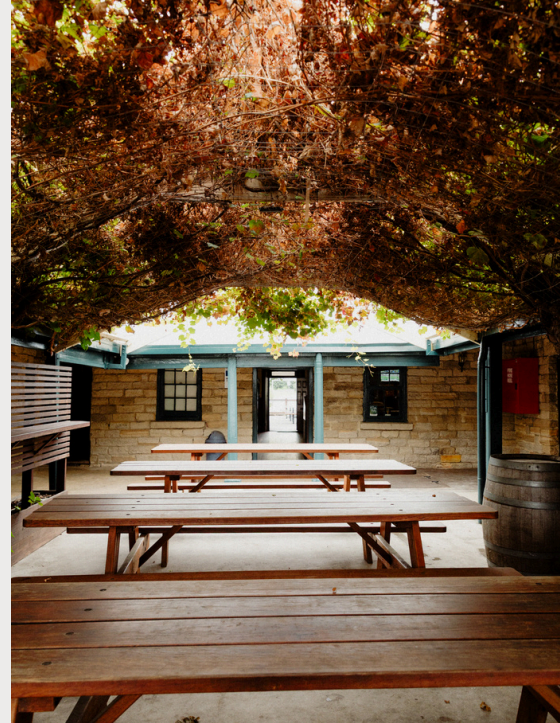
FRONT BEER GARDEN

Min 150

Reserved for large corporate and community events examples include car shows, corporate functions, sports club / community events, and fundraisers.



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



CANAPE PACKAGES

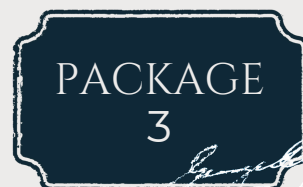
(MINIMUM 20 PEOPLE)



\$30PP
Select:
3 silver,
2 gold,
1 substantial



\$35PP
Select:
3 silver,
2 gold,
2 substantial



\$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 battered 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)**

SUBSTANTIAL

Chargrilled lamb cutlet with capsicum dip **(DF, GF)**

Mini George burger **(DF)**

Mini halloumi burger

Mini pulled pork burger

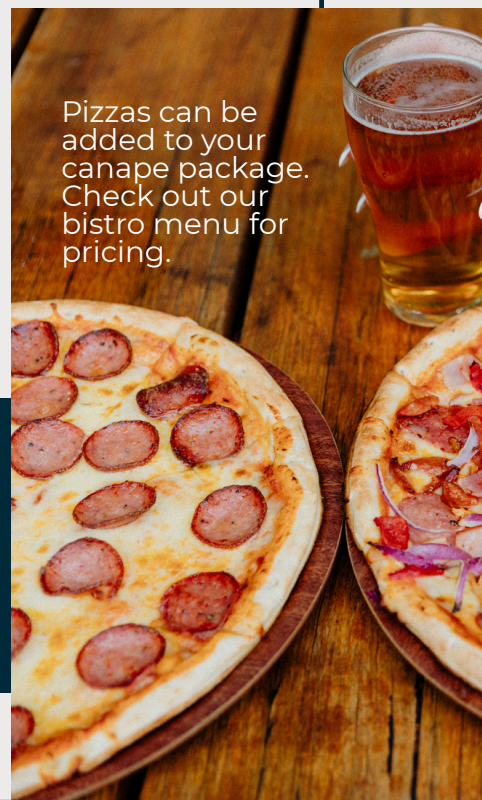
DESSERT ADD \$4 PER SELECTION

Chocolate brownie
Mini blueberries
cheesecake

V Vegetarian
VGN Vegan
DF Dairy Free
GF Gluten Free
On Request

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

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



SHARE PLATTERS

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.

SET MENU PACKAGES



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

\$55
2 COURSE

\$65
3 COURSE



V Vegetarian
VGN Vegan
DF Dairy Free
GF Gluten Free
On Request

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

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

MAINS - CHOOSE TWO

Herb Marinated Chicken Breast Fillet Served on a bed of creamy mash with a tomato olio sauce

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



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

\$65
2 COURSE

\$75
3 COURSE



V Vegetarian
VGN Vegan
DF Dairy Free
GF Gluten Free
On Request

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

ON ARRIVAL

Fresh bread roll

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

MAINS - CHOOSE TWO

Angus Scotch Fillet Steak 300g (GF, DF#) Served with creamy mash potatoes, pea puree and gravy sauce

Pan Fried Chicken Supreme 300g (GF, DF#) Served with creamy mash potatoes and olio sauce

Truffle Wild Mushroom Risotto (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 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

Caramel Crème Brûlée With house-made pistachio biscotti and fresh farm strawberries

BRING YOUR OWN CELEBRATION CAKE!

Cut and plated by our staff at no additional
cost cut and presented on a plate with ice
cream \$2 per person



WE LOOK FORWARD TO HOSTING
YOUR NEXT SPECIAL EVENT AT THE
GEORGE IV



TERMS & CONDITIONS



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:

Full payment is required 7 days prior

- 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

BYO:

- No external food or beverages may be brought onto the premises for consumption aside from Celebration 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.

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 will 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

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's, 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's birthday party these are offered at our discretion and likely will incur additional charges to cover security costs.



BISTRO HOURS

Mon – Thu: 12pm – 3pm, 5pm – 8:30pm

Fri – Sat: 12pm – 4pm, 5pm – 9pm

Sun: 12pm – 4pm, 5pm – 8:30pm

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