



# Functions

AT THE YOUNG AUSTRALIAN HOTEL







# *Welcome* to the Young Australian Hotel

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Step into history at the Young Australian Hotel. Established in 1885, the Young Aussie is an iconic Bundaberg venue.

Our history of excellent hospitality service has given us the experience to make your occasion one to remember.

Inside, recently refurbished, modern facilities paired with rustic design inspiration, deliver the best of both worlds. We bring a personalised approach to all our functions so we can take care of your personal needs.

Discover Bundaberg's best hidden gem, located just across the Burnett Bridge on the corner of Perry and Queen Street, North Bundaberg.

From cocktail parties to weddings, corporate events to birthday parties and any occasion in between the Young Aussie has the perfect space to celebrate.

Contact our friendly staff to discuss your next event. Call 4153 1553 or make a function enquiry on our website.

## The Burnett Room



- Private Room with dedicated Private Bar
- Access to Beer Garden
- Access to Outdoor Smoking Area
- Table and High Bar Options Available

### Audio Visual

Projector and Screen  
Dedicated Audio Visual Sound system

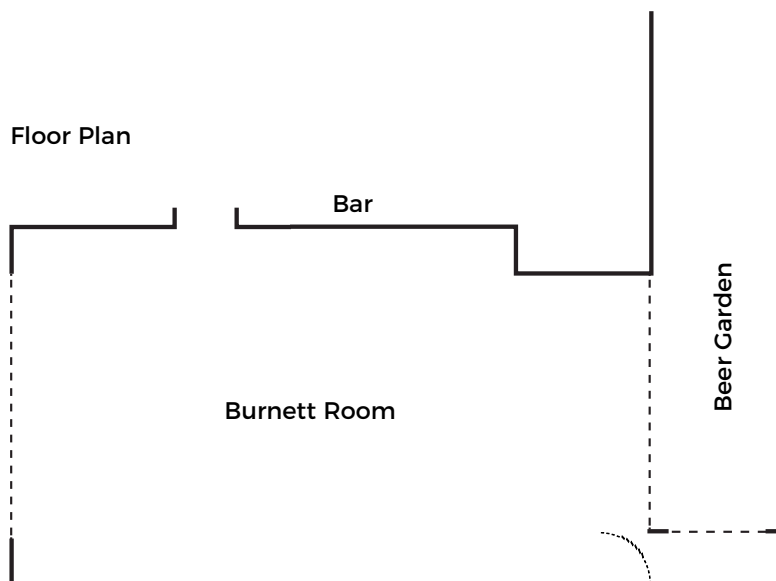
### Capacity

(COVID Safe)  
60 Cocktail  
80 Seated

Capacity is subject to government enforced COVID restrictions at the time of your event. Without restrictions, this room has a capacity of 80 cocktail and 100 seated.



Floor Plan





# Spaces

## Bistro



- Stage Area with Adjustable LED lighting
- Table and High Bar seating options
- Bar Access
- Optional Access to function room

### Audio Visual

Sound Equipment

### Capacity

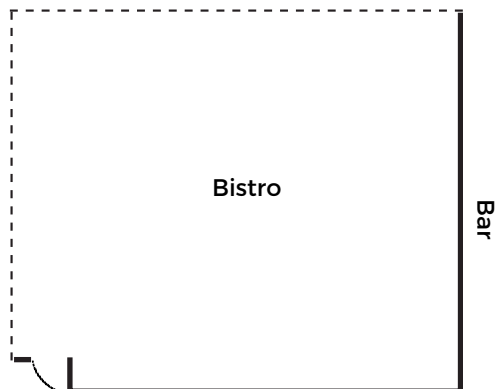
(COVID Safe)

100 Cocktail

180 Seated

Capacity is subject to government enforced COVID restrictions at the time of your event. Without restrictions, this room has a capacity of 150 cocktail and 120 seated.

Floor Plan



# Canapes (Minimum 10 Guests)

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**3 Canapes - \$30pp | 5 Canapes - \$35pp | 7 Canapes - \$40pp**

## Cold Canapes

Smoked Tasmanian salmon, potato blini, pickled shallots, dill cream cheese (gf)

Cherry tomato, basil, olive oil, mozzarella (v, gfo)

Chilled butterflied tiger prawns, avocado puree, tomato dill & lime salsa (gf)

## Hot Canapes

Braised pork belly nuggets, sriracha honey glaze, asian herb (gf)

Classic cheeseburger sliders, Monterey Jack, pickles, house ketchup, fresh milk buns

Vegan plant-based cheeseburger sliders, vegan cheddar, house ketchup, pickles (v)

Vegan spring rolls, pastry wrapped rainbow vegetables, lime peanut sauce (v)

Lemon pepper calamari, lemon aioli (gf)

Gourmet lamb & rosemary pies

## Dessert Canapes

Blueberry & lemon tartlets, Italian chocolate meringue

Caramel brownie, black berry glaze (gf)

Mini pavlova, salted caramel cream, pistachio dust (gf)

**gf** (gluten free) **gfo** (gluten free option) **vg** (vegetarian) **v** (vegan) **vgo** (vegetarian option)





# Platters

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## Hot Seafood | \$120

40 Pieces

Chorizo Kilpatrick oysters, scallops, crumbed prawns, fish goujons (gfo)

## Slider Platter | \$80

20 Pieces

Classic cheeseburger sliders (vegan available)  
Panko crumbed chicken, sriracha mayo, iceberg lettuce (Vegan available)

## Gourmet Rustic Pies | \$85

30 Pieces

Chicken & leek  
Lamb & rosemary

## Spring Rolls | \$75

30 Pieces

Duck spring rolls  
Vegetable spring rolls with dipping sauce

## Gourmet Platter | \$100

Cheese, charcuterie, dips, fruit, nuts, bread, and crackers

## Pizza Platter | \$90

1 Flavour per platter - 20 Pieces (gf bases available)

Margherita | tomato, mozzarella, basil (v)

Prawn and Spicy Chorizo Sugo | mozzarella, prawns, chorizo, red onion

Roast Pumpkin & Feta Cheese Sugo | mozzarella, pumpkin, feta, rocket, balsamic glaze (v)

Vegan Sugo | red onion, pineapple, jalapeno, BBQ eggplant (vg)

## Kids Platter | \$15pp

Minimum 5 children

Party pies, mini cheeseburgers, calamari & fries

## Dessert Platter | \$100

2 Flavours per platter - 30 Pieces

Mini chocolate mudcakes  
Blueberry & lemon Tarts  
Chocolate caramel brownies with white chocolate sauce

## Fruit Platter | \$80

A selection of seasonal fruit

**gf** (gluten free) **gfo** (gluten free option) **vg** (vegetarian) **v** (vegan) **vgv** (vegetarian option)



# Sit Down Menu Alternate Drop

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## SET MENUS

**2 Courses - \$35pp | 3 Courses - \$45pp | 4 Courses - \$56pp**

### Canapes - Select two

Rare beef on croute with mustard cream

Gourmet lamb & rosemary pies

Braised pork belly nuggets, sriracha honey glaze, asian herb

Cajun chicken skewers, basil pesto (gf)

### Entree - Select two

Bruschetta | marinated cherry tomatoes, garden basil, mozzarella & balsamic (vgo, gfo)

Fried Calamari | chipotle sauce (gf)

Chilled Prawns | avocado puree, tomato, dill and citrus (gf)

Crispy Skin Pork Belly | grilled pear, pickled cabbage & cress (gf)

### Main - Select two

Grilled Rib Fillet | cooked medium, potato rosti, honey carrots, kale & red wine jus (gf)

Butternut Squash Linguini | parmesan, fried sage and cracked black pepper (vg, gfo)

Chicken Supreme | pumpkin & potato gratin, pumpkin puree, broccolini, red wine jus (gf)

Crispy Barramundi | kipfler potatoes, steamed greens, caper, lemon, & chilli butter sauce (gf)

### Dessert - Select two

Warm Chocolate Brownie | chocolate sauce, vanilla ice cream (gf)

Pavlova | fresh seasonal fruits, cream Chantilly (gf)

Sticky Date Pudding | butterscotch sauce, vanilla bean ice cream

**gf** (gluten free) **gfo** (gluten free option) **vg** (vegetarian) **v** (vegan) **vgo** (vegetarian option)





# Sit Down Menu Alternate Drop

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## CHRISTMAS MENU

2 Courses - \$32pp | 3 Courses - \$40pp

### Entree - Select two

Prawn Cocktail | local prawns, thousand island dressing, cos lettuce, cherry tomato & lemon salsa (gf)  
Lemon Pepper Crumbed Calamari | lime and smoked paprika aioli, lemon

### Main - Select two

Roast Turkey | kipfler potato, pumpkin, honey carrots, minted peas, cranberry sauce  
Honey Baked Ham | potato, pumpkin, honey carrots, broccolini, orange brandy sauce  
Grilled Salmon fillet | crushed chat potato, greens, lemon beurre blanc

### Dessert - Select two

Plum Pudding | served with brandied custard  
Pavlova | fresh berries, Chantilly cream, passionfruit  
Tropical Fruit Salad | fresh seasonal fruits, mint and passionfruit syrup, vanilla bean ice cream

**gf** (gluten free) **gfo** (gluten free option) **vg** (vegetarian) **v** (vegan) **vgo** (vegetarian option)





# Beverage Packages

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## STANDARD

**\$30pp (1 hour) | \$10pp each additional hour**

### Beers

Great Northern Original | Great Northern Super Crisp | XXXX Gold

### Wines

Grant Burge Rosé | Grant Burge Pinot Grigio | Grant Burge Sauvignon Blanc  
Grant Burge Chardonnay

### Tap Soft Drinks

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## PREMIUM

**\$45pp | \$15pp each additional hour**

### Beers

Great Northern Original | Great Northern Super Crisp | XXXX Gold | Rusty Yak | VB  
Canadian Club | Premium Bottled Beers

### Wines

Grant Burge Rosé | Grant Burge Pinot Grigio | Grant Burge Sauvignon Blanc | Grant Burge  
Chardonnay | Brown Brothers Moscato | Tatachilla Rose | Pentaluma Pinot Gris | Mud House  
Sauvignon Blanc (NZ) | Grant Burge Kraft Sauvignon Blanc

**Spirits:** House Basic Spirits

### Can Soft Drinks

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## On Consumption

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption based tab as an alternative to the above packages.  
Minimum spend applies.

## Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

