

eat drink play
the american way

Function & Event Catering



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We can cater for any group up to 160 people & pride ourselves in providing great food, booze & stellar service for your special event.

We have a vast range of catering options available to suit all your needs & we make it our mission to give you the greatest experience.

We can tailor our packages to your specific requirements to make the event uniquely yours.

Come on down to eat, drink & play . . .
. . . the American way!

Our Areas



The Apartment

lovely, secluded area which is perfect for all occasions, enjoy the luxury of your own private bar, suited for 20 guests for sit down dinners, can fill out to 80 for stand-up cocktail events, easy access to your own toilet space .





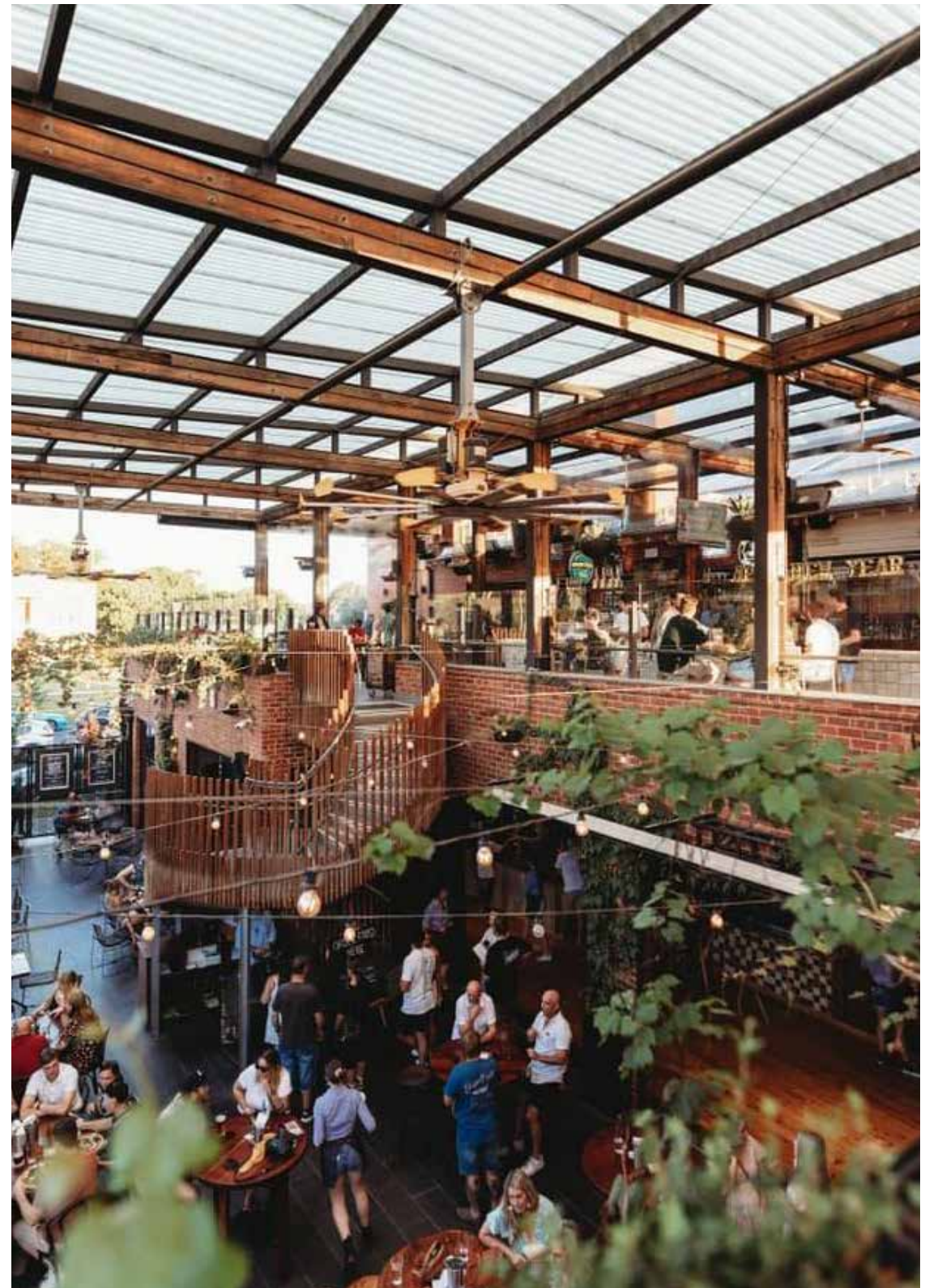
The Dining Room

surround yourself with some classic wine vintages, can cater for up to 38 guests, best for sit down formal occasions, perfect for when you have the company card...



The Rooftop Lounge

can seat up to 50 guests, beautiful open space, suits all occasions whether it's sit down or stand-up, includes private lounge bar with 20 taps to choose from, yes... 20!





Harry O's BBQ

if you love all things BBQ, you're in the right place... harry o's offers beautiful wood-cooked smoked meats and a wonderful outdoor space to sit back and enjoy the sunshine!

Canapé Packages



House Canapé Package

Choose 5 Canapés (below)

mac'n'cheese croquettes, smoked aioli
marinated chicken skewers, spiced vinegar sauce
sweet potato, corn & zucchini fritters, sour cream
mini pastry selection – pies, sausage rolls, pasties, served with tomato ketchup
hand-made vegetarian spring rolls, sweet chilli sauce
prawns wrapped in potato, smoked aioli
crispy chicken wings, bourbon bbq sauce

\$25pp

Premium Package

Choose 5 x house canapés, 3 x premium canapés
+ 2 substantial dishes (below)

HOUSE CANAPÉS

mac'n'cheese croquettes, smoked aioli
marinated chicken skewers, spiced vinegar sauce (gf)
sweet potato, corn & zucchini fritters, sour cream (v)
mini pastry selection – pies, sausage rolls, pasties, served with tomato ketchup
hand-made vegetarian spring rolls, sweet chilli sauce (v)
prawns wrapped in potato, smoked aioli
crispy chicken wings, bourbon bbq sauce

PREMIUM CANAPÉS

smoked beef tartare – sourdough toast, horseradish, cured egg yolk (gf)
smoked brisket croquettes, carolina gold sauce
calamari, crispy fried, lemon, aioli
ocean trout tartare on cucumber, miso crème fraiche, brook trout roe (gf)
marinated pork skewers, spiced vinegar (gf)
pork empanada, annatto oil
charred corn, black garlic + lime butter, manchego (v) (gf)
hand rolled duck spring rolls, hoisin bbq dipping sauce
cauliflower fritters, black garlic mayo (v) (gf)
smoked lamb ribs, dill pickles (gf)
soft shell crab, spiced flour, garlic + chilli
dko cheeseburger sliders, pickles, tomato, lettuce
fried chicken, louisiana style, ranch dressing
smoked brisket buns, carolina slaw, pickles
smoked mushroom sliders, lettuce, cheese, pickles (v)

SUBSTANTIAL DISHES

smoked + slow roasted lamb shoulder, eggplant, vine tomatoes (gf)
rigatoncini pasta, short rib ragu, gremolata
adobo – braised filipino chicken, served with rice (gf)
bandicoot beer battered market fish, fries, lemon, aioli
hand rolled potato gnocchi, asparagus, peas, truffle cream, pecorino (v)
twice cooked pork belly, burnt carrot puree, chorizo, watercress (gf)

\$65pp

Grazing Package

NOTE THIS IS A SEASONAL MENU AND MAY NOT BE AVAILABLE AT ALL TIMES OF THE YEAR

Choose 4 x premium canapés, antipasti selection, grazing table (below)

PREMIUM CANAPÉS

smoked beef tartare, sourdough toast, horseradish, cured egg yolk (gf)
smoked brisket croquettes, carolina gold sauce
calamari, crispy fried, lemon, aioli
ocean trout tartare on cucumber, miso crème fraiche, brook trout roe (gf)
marinated pork skewers, spiced vinegar (gf)
pork empanada, annatto oil
charred corn, black garlic + lime butter, manchego (v) (gf)
hand rolled duck spring rolls, hoisin bbq dipping sauce
cauliflower fritters, black garlic mayo (v) (gf)
smoked lamb ribs, dill pickles (gf)
soft shell crab, spiced flour, garlic + chilli
dko cheeseburger sliders, pickles, tomato, lettuce
fried chicken, louisiana style, ranch dressing
prawns wrapped in potato, smoked aioli
smoked brisket buns, carolina slaw, pickles
smoked mushroom sliders, lettuce, cheese, pickles (v)

ANTIPASTO

chef's selection of cured meats, vegetables, terrines, pickles, seafood + salads,
house made breads

GRAZING TABLE

A selection of Harry O's barbeque meats – smoked pure black brisket, pulled pork,
marion bay chicken, Harry O's handmade sausages
wood roasted cauliflower, bbq corn, lime & black garlic butter, carolina slaw,
potato salad & bread rolls

\$95pp

Additional
Items

\$17.5
pp

Oyster & Prawn Station

premium pacific oysters & Australian tiger prawns,
citrus, dressing & condiments

\$12.5
pp

Cheese Selection

hand selected local + imported cheese,
seasonal fruit, lavosh, breads + crackers

\$9.5
pp

Sweet Selection

a selection of cakes, tarts, slices, pastries
& maracons

Harry O's Menu

Harry O's Sharing Menu

NOTE THIS IS A SEASONAL MENU AND MAY NOT BE AVAILABLE AT ALL TIMES OF THE YEAR

\$56pp

TO START:

drumettes – smoked chicken drumettes, buffalo sauce, blue cheese ranch
skillet cornbread – schmaltz – rosemary
mozzarella sticks – romesco sauce
charred corn – black garlic + lime mayo – queso fresca
sausage – beef, cheddar + jalapeno – house made + hot smoked – milawa mustard

MAIN COURSE:

grass-fed brisket – 17 hour smoked – pastrami rub
free-range chicken – pickle brined + hot smoked
pulled murray valley pork shoulder – carolina sauce
mac'n'cheese
potato salad – patti labelle style
slaw – carolina dressing
fat fries

Harry O's Platters Menu

each platter contains 20 pieces:

drumettes – smoked chicken drumettes, buffalo sauce, blue cheese ranch
mac'n'cheese croquettes
prawn tacos – cos lettuce, chipotle mayo, avocado-corn salsa, lime
smoked brisket sliders – bourbon bbq sauce
pulled lamb buns, pickles, lettuce, harry o's bourbon bbq sauce
grilled corn – black garlic + lime butter – manchego
house made sausage, hot smoked – American mustard- pickles

\$35
/platter

Seated/Group Menus

Guest's Choice Of:

free range chicken schnitzel – salad, fat fries
chicken parma – free range chicken schnitzel, house made tomato sugo,
smoked ham, mozzarella, salad, fat fries
house made potato gnocchi, peas, asparagus, truffle cream, pecorino (v)
salt & pepper calamari, crispy fried, mizuna salad, lemon, aioli
bandicoot battered fish & chips, salad, fries, proper tartar sauce
twice cooked pork belly – burnt carrot puree, chorizo crumb, watercress & pickled shallot
salad (gf)

\$33pp

For seated dinners: be sure to discuss alternative options including alternate drop,
multi-course dining and shared dining options.

Group Breakfast Menus

Continental Buffet Breakfast

banana bread
maple pecan granola, organic yoghurt
seasonal fruit cups, coconut yoghurt

\$28pp

Hot Breakfast Buffet Style

scrambled eggs
sourdough toast

select 3 of the following sides to accompany:

smoked bacon
hash browns
wood roasted tomatoes
roasted mushrooms, thyme
baked beans
sausages



Wedding Recovery Menu

House Canape Package

Choose 5 canapes

mac'n'cheese croquettes, smoked aioli (v)
marinated chicken skewers, spiced vinegar sauce (gf)
sweet potato, corn & zucchini fritters, sour cream (v)
mini pastry selection – pies, sausage rolls, pasties, served with tomato ketchup
hand-made vegetarian spring rolls, sweet chilli sauce (v)
cacio e pepe arancini, romanesco sauce (v)
bruschetta- tomato, red onion & basil, buffalo mozzarella (v)
crispy chicken wings, bourbon bbq sauce

\$25pp

Buffet Brunch

fresh fruit
selection of mini pastries
avocado bruschetta, goat's feta, lime
smoked salmon tartlets, salmon roe

scrambled eggs
echuca meats smoked bacon
baked beans
hash browns
roasted field mushrooms, garlic, thyme

\$28pp

BBQ Lunch

bbq sausages
house made brisket burgers
marinated skewers – lamb, chicken or beef

green salad
ancient grain salad, wood roasted beetroot, broccoli, pomegranate
heirloom tomato salad, red onion, basil, mozzarella

fresh white rolls
sauces & condiments

\$35pp

End of Year Menu

2 Course \$45pp. 3 Course \$56pp.

For the table to share:

parmesan, pecorino & black pepper arancini, romanesco sauce
fremantle octopus skewers, n'djua butter, green olives
house made hummus, crispy chickpeas, grilled bread

Guest's choice of:

roasted turkey breast, cranberry sauce
roasted grass fed sirloin, green peppercorn sauce
served with potato gratin & green beans

Served alternately:

hot chocolate fondant, bitter chocolate sauce, double cream
basque cheesecake, blueberry compote

2 Course
\$45pp

3 Course
\$56pp

Live Entertainment

If you are interested in booking a live entertainer for your event, please enquire through functions@americanhotelechuca.com.au and we can organise a quote for you.

For clarity regarding our catering options or if you wish to book now, please do not hesitate to contact our events manager at functions@americanhotelechuca.com.au or contact us at **5480 0969**.

Our friendly staff at the American Hotel make it their mission to ensure your needs are met.

Thanks again for thinking of us & trusting us to deliver your event.

Regards,

The American Hotel Team

Request
Quote



