



HUDSON * HOTEL *

& EVENTS CENTRE

- EVENTS GUIDE -

5 QUINN AVENUE, SEVEN HILLS, 2147

HUDSONHOTEL.COM.AU



@HUDSONHOTELANDEVENTS



Bringing people together to create great memories is what we do best at Hudson Hotel.

We cater for all event occasions - corporate, social gatherings & weddings, and deliver exceptional service in comfortable surroundings, where families celebrate and friends meet to catch up.

Our private event spaces include:

- Ample free onsite parking.
- Kid's playground is open to all patrons.
- A skilled event coordinator will work closely with you throughout the planning process, ensuring every detail aligns with your vision.
 - Verandah, Elite & Stella Ballroom can be set with a dance floor.
- Elegant tables and chairs or high tables with stools for cocktail style.
 - High-quality linens, napkins, and exquisite tableware.
 - State-of-the-art sound systems, microphones, and projectors
- Experienced and courteous staff members, including servers, and bartenders
- Wheelchair Accessibility and accommodations to ensure all guests can participate in your joyous occasion.
- Flexible venue rental hours to accommodate your schedule, including setup and breakdown times.
- The freedom to incorporate personalised touches and creative ideas to make the venue truly yours on your event.
 - All event rooms have a private bar available.
 - Multiple layout options for each event space.
- Access to a curated list of trusted vendors, including decorators, photographers and more.

We would love to host your next event! Our experienced event managers will guide you through the planning process, and our professional wait staff will ensure that your event runs smoothly.



STELLA BALLROOM

The Stella Ballroom offers a majestic setting for your event. Its soaring ceiling, adorned with exquisite chandeliers and complemented by expansive mirrors on the walls, creates a truly elegant atmosphere. This spacious room, conveniently accessible via a private lift on the second floor, includes a well appointed bar and private restrooms.

SEATED

300 (No dance floor)
250 (with dance floor)

COCKTAIL

350

Minimum spends apply

ELITE

For your event, the Elite Room at Hudson Hotel boasts a breathtaking marble interior, creating a captivating backdrop. This ground-floor room comes complete with a private bar and access to a charming outdoor space, ensuring a seamless and memorable experience.

SEATED

120

COCKTAIL

150

Minimum spends apply





THE VERANDAH

The Verandah is an ideal space for hosting your wedding, offering floor-to-ceiling windows that open up to a private balcony, allowing for an abundance of natural light to flood the room and create a warm, inviting ambiance. The seamless integration of indoor and outdoor spaces enhances the atmosphere and offers your guests a unique experience they will cherish forever.

SEATED

100

COCKTAIL

130

Minimum spends apply

TERRAZZA

Nestled on The Mezzanine level, The Terrazza provides an intimate setting perfect for your celebration. Bathed in natural light through its expansive full-length windows, this charming space exudes a warm and inviting ambiance, creating the ideal atmosphere for your intimate gathering.

SEATED

60

COCKTAIL

80

Minimum spends apply





DINING ROOM

Are you after a non-exclusive event space but have a large number of guests that you are wishing to cater for? The dining room is one of the newest, ambient event spaces here at Hudson Hotel. With ease of access to the amenities, the main bar and access to AV equipment, this space is suitable for both social and corporate events. With the capacities of this space being 240 seated and up to 300 in a cocktail setting, this is one of the most adaptable event spaces and is within the heart of Hudson where the live music and entertainment is hosted every week.

SEATED
240

COCKTAIL
300

THE MEZZANINE

The Mezzanine is an elevated non exclusive space within the main dining room which can seat up to 85 guests and 100 people cocktail style. Floor to ceiling windows allow natural light to flow through, making this a great event space for all occasions. Given the location - you will experience the ambiance that Hudson has to offer.

SEATED
85

COCKTAIL
100



CANAPES

Minimum of 30 people



6 piece \$40pp

8 piece \$50pp

10 piece \$57pp

12 piece \$65pp

HOT CANAPÉS

Salt and Pepper Calamari with Aioli (GF)

Thai Spring Roll with Sweet Chilli Sauce (V)

Vegetable Samosa (V)

Herb Crusted Prawn with Preserved Truffle Lemon Mayo

Black forest Chorizo Skewer (GF)

Chicken Yakitori with Wafu Dressing and Sesame (GF)

Italian Herb Wrapped Haloumi Fingers (V)

Ricotta & spinach kisses (V)

Mushroom Truffle Arancini (V)

Lamb Kofta Skewer with Hummus (GF)

Mini Sausage rolls

Mini meat pie

COLD CANAPÉS

Vegetable Rice Paper Roll with Dipping Sauce (V) (GF)

Roast Duck Rice Paper Roll with Dipping Sauce (GF)

Assorted Sushi (V) (GF)

Tomato, Basil and Bocconcini Skewer with Balsamic Glaze (V) (GF)

Salmon, Dill and Cream Cheese Wrap

Goat cheese and Prosciutto Crostini

Smoked Salmon and Cream Cheese Blini

Prawn Skewers marinated in chilli and herbs (GF)

Tandoori Yoghurt Chicken Tartlet

*Please note: menu
subject to change*



GRAZING TABLES

All Grazing Tables are self serve

Minimum 30 people per grazing table

Enhance your event experience by adding a delicious grazing table to any of our packages, creating a scrumptious array of culinary delights for your guests. Elevate the celebration further by combining packages to craft a comprehensive and indulgent dining experience, ensuring your event is not only memorable but also a feast for the senses.

VEGETARIAN GRAZING \$18PP

All Vegetarian

Olive Wrapped Halloumi Fingers

Ricotta & Spinach Kisses

Caramelised Onion & Feta Tart

Tomato, Basil & Bocconcini Skewer with Balsamic Glaze *GF*

CHEESE GRAZING \$20PP

All Vegetarian

Selection of Cheese

Lavosh & Water Crackers

Variety of nuts

Seasonal fruits

MEZZA GRAZING \$18PP

Cured meats

Selection of cheese

Variety of grilled vegetables

Variety of breads

*Packages are additional options only
and do not cater a full meal*



GRAZING TABLES

All Grazing Tables are self serve

PIZZAS PACK | \$98 PER PACK

Choose a max of 5 pizza flavours per pizza pack

Margherita V

Pepperoni

BBQ Chicken

Supreme

Hawaiin

Meat Lovers

Napolitana

*Upgrade to Pizza Italiana options from our Bistro menu for \$3
per pizza*

GF & VE bases available upon request

KIDS GRAZING

Serves 10 per platter

Chicken tenders and chips platter | \$ 40

Calamari and chips platter | \$ 40 (GF)

Kids Bolognese platter | \$ 40

Kids wedges platter | \$ 40 (V)

PLATTERS

Served per platter

Elevate your event with our customizable platters, thoughtfully curated by our culinary experts, offering a delightful addition to your chosen menu and providing a diverse selection of flavours to suit every palate

SAVOURY PLATTERS

Antipasto platter | Serves 10 guests | \$90

Selection of Italian cured meats, cheese, pickled vegetables and flatbreads

Cheese board | Serves 10 guests | \$80

Selection of local and imported cheese served with a variety of nuts, fresh fruit, lavosh and water crackers

Sliders platter | 15 pieces | \$85 (GF available)

Choice of beef, chicken or pork. Served with cheese, lettuce and burger sauce

Steamed buns platter | 15 pieces | \$85

Choice of either pork belly or chicken katsu served with cucumber, shallots, coriander, hoisin and kewpie mayonnaise

Skewers platter | 25 pieces | \$90 (GF)

Chargrilled skewers of black forest chorizo OR marinated chicken served with dipping sauces

Savoury platter | 30 pieces | \$80 (V)

Selection of Olive wrapped haloumi fingers, Ricotta & spinach kisses, Caramelised onion & feta tart

Wedges Platter - \$40 (V)

Served with Sour cream and sweet chilli sauce

Salt & Pepper Calamari Platter | Serves 10 guests | \$80 (GF)

Flash fried squid, chilli and shallot served with lemon & aioli

Mushroom Arancini Platter | Serves 10 guests | \$90 (V)

Mixed Mushroom, Truffle & Pecorino Arancini with garlic aioli

Aussie Platter | 26 pieces | \$85

Mixed selection of mini meat pies and sausage rolls



PLATTERS

Served per platter

SOMETHING SWEET

Sweets Platter | Serves 10 guests | \$ 80 (GF)

Chef's selection of sweets

Fruit Platter | Serves 20 guests | \$ 80

Selection of freshly cut seasonal fruit

Pastry Platter | Serves 10 guests | \$ 75

Selection of Danish pastries



ITALIAN FEAST GRAZING

All Grazing Tables are self serve

Minimum 30 people per grazing table

\$65 PER PERSON | \$30 PER CHILD UNDER 12

SELECTION OF PASTA

Creamy Basil Pesto Linguine V

Olives, sun dried tomato, cream, pine nuts, basil, baby spinach and parmesan cheese

Beef Ragu Penne

Slow cooked beef ragu with parmesan cheese

SELECTION OF PIZZAS

Choose a max of 5 pizza flavours per pizza pack

Margherita V

Pepperoni

BBQ Chicken

Supreme

Hawaiin

Meat Lovers

Napolitana

GF & VE bases available upon request

SIDES

Caesar Salad

Potato Salad V

THE HUDSON BANQUET

Served as Share on table

Minimum 30 people for banquet menu

\$60 PER PERSON

Mushroom arancini

*Mixed Mushroom, Truffle & Pecorino Arancini V
with garlic aioli*

Avocado and Feta Bruschetta V

*Toasted sourdough, avocado, feta cheese,
cherry tomato, Spanish onion & balsamic glaze*

Ricotta & Spinach Ravioli V

*Tossed with Ligurian olives, confit cherry tomato,
pine nuts & creamy basil pesto*

Crispy Chicken Breast GF

Served with Mushroom Sauce

Caesar Salad

Roast Potatoes Marinated with Garlic and Mixed Herbs V GF

OR Seasonal Greens V VE GF

UPGRADE TO DESSERT

\$10 pp

**Chef selection of sweets served on
platters to the table**

PREMIUM BANQUET

Served as Share on table

Minimum 30 people for banquet menu

\$80 PER PERSON

Salt and Pepper Calamari

*Lightly fried & mixed with szechuan pepper and crispy kale,
served with lemon aioli*

Mushroom arancini

*Mixed Mushroom, Truffle, Pecorino Arancini V
with garlic aioli*

Mezza Plate

*Grilled vegetables, hommus, heirloom tomato,
selection of cured meats & toasted sourdough*

Ricotta & spinach Ravioli

*Tossed with Ligurian olives, confit cherry tomato, pine nuts and
basil pesto (V)*

Crispy Skin Barramundi

Served with bearnaise sauce (GF)

Char Grill Wagyu Rump

Served with Chimichurri and Red wine Jus (GF)

Caesar Salad

Roast Potatoes Marinated with Garlic and Mixed Herbs V GF

OR Seasonal Greens V VE GF

UPGRADE TO DESSERT for \$10pp



HUDSON BUFFET

Menu served to a buffet

Minimum 30 people for banquet menu

\$60 PER PERSON

Freshly Baked Bread Rolls with Butter

HOT SELECTION | Selected 3 items.

Market Fish with Creamy Lemon Butter Sauce (GF)

Punjabi Butter Chicken

Vegetable Stir Fry (V)

Beef Casserole

SIDE DISHES | Selected 2 items.

Roast Root Vegetable (V)

Seasonal Steam Vegetable (V)

Rice Pilaf

SALADS

Baby Gem Caesar Salad with cos lettuce, bacon, egg, croutons, parmesan cheese and Caesar dressing.

Classic Potato Salad with eggs, capers, gherkins, shallots, onion and mustard dressing.

DESSERT

Fruit Platters

Assorted Cakes

Add Fresh Seafood | \$17pp

Enhance your dining affair with an exquisite seafood extravaganza

Freshly Shucked Rock Oysters
Fresh Tiger Prawns

Add Carving Station | \$12pp

Indulge in a culinary spectacle as our skilled chefs artfully carve for your guests

Roast Beef
Roast Pork

STANDARD SET MENU

Please choose two from each courses served alternately

Minimum 30 people for banquet menu

\$60 PER PERSON

ENTREE

Avocado and Feta Bruschetta V

Toasted sourdough, avocado, feta cheese, cherry tomato, Spanish onion & balsamic glaze

Mixed Mushroom, Truffle, Pecorino Arancini V

with garlic aioli

Salt and Pepper Calamari

Lightly fried & mixed with szechuan pepper and crispy kale, served with lemon aioli

MAIN

Crispy Skin Chicken Breast GF

Mash potato, broccolini, truss tomato & creamy mushroom sauce

Twice Cooked Pork Belly

Honey glazed Dutch carrot, mash potato & red wine jus

Ricotta & Spinach Ravioli V

Tossed with Ligurian olives, confit cherry tomato, pine nuts & creamy basil pesto

Slow Braised Beef Cheek

Sweet potato mash & red wine jus

UPGRADE TO DESSERT | \$10pp

Chocolate brownie warm chocolate and hazelnut brownie, vanilla gelato and salted caramel (GF)

Ricotta cheesecake served with blueberry compote

Vanilla Panne cotta served with mixed berry coulis and almond biscotti

KIDS SET MENU

2 Course \$30pp | 3 course \$35pp (2-12 years)

ENTREE

Spaghetti Bolognese

MAINS

Chicken Tenders & Chips

DESSERT

Scoop of Vanilla Gelato

PREMIUM SET MENU

Please choose two from each courses served alternately

Minimum 30 people for banquet menu

\$90 PER PERSON

ENTREE

Avocado and Feta Bruschetta V VE GF

Toasted sourdough, avocado, feta cheese, cherry tomato, Spanish onion & balsamic glaze

Mezze Plate V

Grilled Vegetable, Hummus, Heirloom Tomato, Selection of Cured Meat and Toasted Sourdough

Lamb Kofta

Marinated with capsicum and chili, served with tzatziki, pomegranate, za'atar powder and flat bread

Seafood Plate GF

Salt and Pepper Hawkesbury calamari, natural oysters, cooked tiger prawns, served with fresh lemon, garlic aioli & red wine balsamic with lemon aioli

MAIN

Lamb back strap GF

Mash potato, broccolini, truss tomato & creamy mushroom sauce

Crispy Skin Barramundi or Atlantic salmon GF

Served with seasonal green, mash potato, caviar and bearnaise sauce

Ricotta & Spinach Ravioli V

Tossed with Ligurian olives, confit cherry tomato, pine nuts & creamy basil pesto

Slow Braised Beef Cheek GF

Sweet potato mash & red wine jus

DESSERT

Chocolate brownie warm chocolate and hazelnut brownie, vanilla gelato and salted caramel (GF)

Ricotta cheesecake served with blueberry compote

Vanilla Panne cotta served with mixed berry coulis and almond biscotti

Crème Brulee served with Carmel Praline & fresh mixed berries.

BEVERAGE PACKAGES

STANDARD

4 hours \$55pp | 5 hours \$67 | 6 hours \$80pp

Beer

House bottled beer

Sparkling

Brut Cuvée

White Wine

Semillon Sauvignon Blanc

Pinot Grigio

Red Wine

Pinot Noir

Merlot

Soft drinks, juices, sparkling water

PREMIUM

4 hours \$75pp | 5 hours \$90 | 6 hours \$105pp

Beer & Cider

All bottled beer & Cider

Sparkling

Prosecco

White

Sauvignon Blanc

Pinot Grigio

Chardonnay

Rosé

Red Wine

Pinot Noir

Merlot

Soft drinks, juices, sparkling water

NON ALCOHOLIC

4 hours \$35pp | 6 hours \$50pp

Peroni Libera

Great Northern 0%

Amalfi Spritz Mocktail

No-jito Mocktail

Soft drinks, juices, sparkling water

ADD ONS

Tap Cocktail on arrival - \$15pp

The Hills, Pornstar Martini,
Passionfruit Margarita

Limoncello shot - \$7pp

SOFT DRINK & JUICE PACKAGE

4 hours \$12pp

All invited guests must participate in the drink package

You can also select cash bar or bar tab options

Please note: menu subject to change

