

REPUBLIC NORWOOD
120 MAGILL ROAD, NORWOOD



REPUBLIC
NORWOOD

FUNCTIONS PACK 2025

PRIVATE & SEMI PRIVATE SPACES

For enquiries please email
functions@republicnorwood.com.au

WELCOME

REPUBLIC NORWOOD: PRIVATE FUNCTIONS

Welcome to The Republic Hotel.

On the corner of Osmond Terrace and Magill Road, the Republic is an inner-city location with plenty of free, private parking and only 4 minutes from the CBD.

We offer a variety of private, semi-private, and open spaces suited to a wide range of events in our heritage-listed hotel. Paired with seasonal menus, the Republic can cater for all events with a range of food, refreshing beverages, and an all-embracing wine list.

Please feel welcome to contact us if you have any questions or would like to arrange a venue tour.

We look forward to speaking with you soon.





EMBASSY

Head downstairs to the Republic Hotel's 140-year-old re-developed wine cellar, the Embassy room. This underground and chic room is ideally suited to cocktail-style functions, engagements, and milestone celebrations.

Located in the heritage-listed section of the hotel, the Embassy room showcases a fully stocked bar and dance floor with ample space making it the perfect space for your upcoming event.

Room Hire - \$250

Minimum Spend

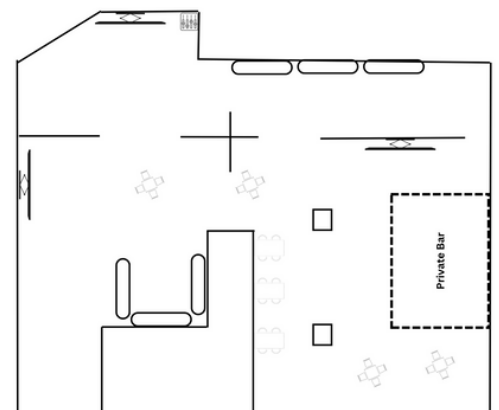
Sun - Thurs \$2500

Fri - Sat \$5000 (\$6000 November - December)

Maximum Capacity: 110

Room inclusions: air-conditioning, wall-mounted TVs, private bar, wireless microphone, and audio facilities.

Please note, we reserve the right to request a non-refundable deposit of \$200 for this space. This is then redeemable as credit during your event.





CABINET

Wander upstairs to the Cabinet room. The Cabinet room is the perfect choice for those who are seeking the exclusivity of a private function space.

With a range of high and low seating, the room is best used for functions of 50-70 and has a wide range of stylistic and configurative options. The Cabinet room is versatile for either cocktail or seated functions – dependent on the numbers.

Fully self-contained, the Cabinet room offers a fully stocked bar and facilities for you and your guests.

Room Hire - \$250

Minimum Spend:

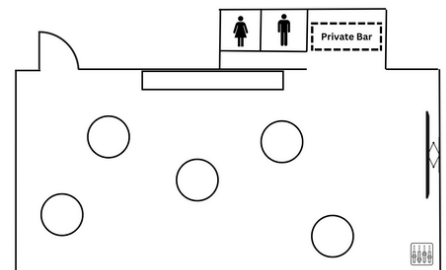
Mon - Thurs \$1500

Fri - Sun \$2500 (\$3000 November - December)

Maximum Capacity: 70

Room inclusions: air conditioning, wall-mounted TV, bathroom facilities and private bar.

Please note, we reserve the right to request a non-refundable deposit of \$200 for this space. This is then redeemable as credit during your event.





THE BEER GARDEN

Welcome to our versatile Beer Garden, the perfect venue for your next event! The outdoor space can be seamlessly divided into three sections, each accommodating up to 40 guests, allowing for a total capacity of 120 people when all sections are combined. Immerse yourself in a relaxed, stylish environment with comfortable seating, ambient lighting, and a vibrant atmosphere perfect for any occasion.

Each of the three sections can be reserved separately or combined to suit your needs. Ideal for intimate gatherings or larger celebrations.

Capacity: Each section comfortably hosts up to 40 people, with a total capacity of 120 people. For larger bookings, we can reserve extra space in our bar area.

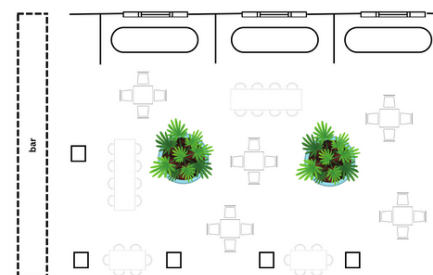
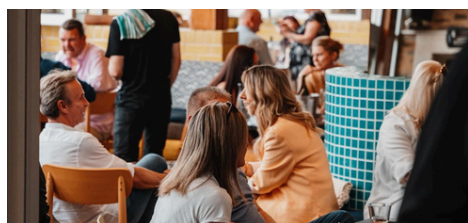
Room Hire - \$250

Minimum Spend

Enjoy exclusive access to one-third of the Beer Garden with a minimum spend of \$2000. For full access to all three sections, the minimum spend is \$6000.

Our Beer Garden includes access to our bar, catering options, and dedicated staff to ensure your event runs smoothly.

Please note, we reserve the right to request a non-refundable deposit of \$400 for this space. This is then redeemable as credit during your event.





THE LOUNGE BAR

Located in the bar area, our comfortable indoor lounge houses booths that are perfectly situated for any group gathering with seating for up to 20 guests. Minimum booking of 12 guests per booth.

Enjoy the lively ambiance of the main level with your favourite DJs, sporting events, and an ideal view of our big screens.

Each booth acts as a discrete space, ideal for smaller gatherings to give you and your guests privacy but also a great atmosphere.

Minimum Spend: \$500 per booth, combined food & beverages

Please note, for all booth bookings we reserve the right to request a non-refundable deposit of \$100 per booth. This is then redeemable as credit during your event.

Please contact the venue when ready to book.



THE RESTAURANT

The Restaurant is the perfect space for a sit-down lunch or dinner, located past the beer garden facing Osmond Terrace. Featuring banquette seating and soft lighting, the restaurant offers you many versatile settings whilst enjoying the character of our venue.

The restaurant is best suited to seated dining functions, perfect for your next work function or momentous celebration. Let us take care of you and your guests whilst you enjoy this stylish and welcoming space.

Room Hire - \$250

Minimum Spend

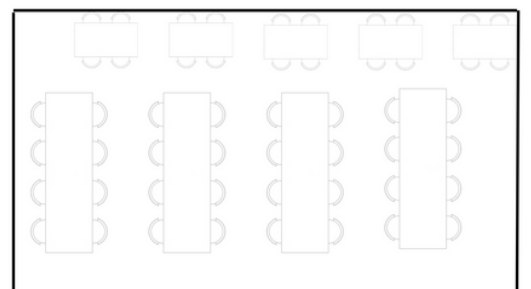
Mon - Thur: \$2000

Fri - Sun \$4000

Minimum spend for entire and exclusive use

Room inclusions: air conditioning, wall-mounted TV, nearby bathroom facilities

Please note, we reserve the right to request a non-refundable deposit of \$400 for this space. This is then redeemable as credit during your event.



PRIVATE DINING

The private dining room, opposite the restaurant – is designed for medium-sized groups to enjoy a smaller private setting. Fitted with full length windows, curtains and soft lighting, the dining room is compatible with versatile setups and can be used for sit-down dinners or canapé functions.

The dining room can be booked for meetings, small functions, or medium group dinners.

Room Hire - \$250

Minimum Spend

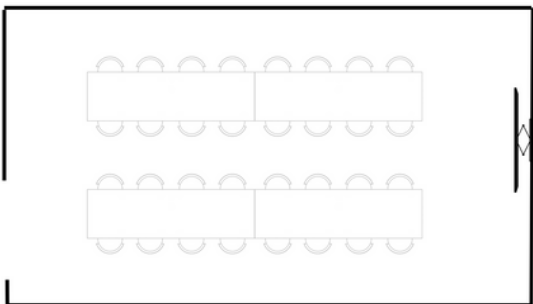
\$40 per person comprised of both food and beverage

Minimum Guests: 12 Patrons

Capacity: 28 Patrons

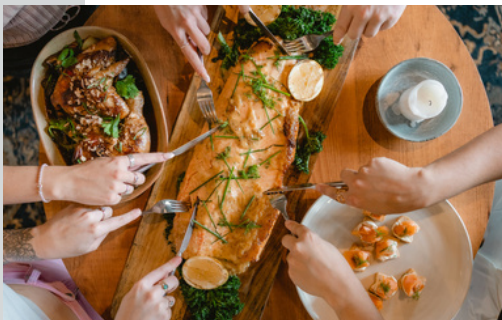
Room inclusions: air-conditioning, wall mounted TV,

Please note, we reserve the right to request a non-refundable deposit of \$100 for this space. This is then redeemable as credit during your event.



FOOD

All function food is designed to be enjoyed in a shared style. Please consult the venue if you require further information.



PLATTERS

We offer a range of different function platters including both cold and warm food along with dessert platters. We require 10 days' notice for our platter selection.

SHARED

For those larger seated bookings, we offer a range of different shared menus for your group. We require 10 days notice of choices and final numbers for this type of function food.

GROUP PRE ORDERS

For groups larger than 20, we offer either the above shared menu, a reduced menu or a pre-order. We ask for pre-orders at least 4 days in advance to ensure adequate preparation & ordering time.

REDUCED MENU

For groups larger than 30 intending to have a sit-down meal, we require guests to order from our reduced menu. A copy of this can be provided if this suits you.

REPUBLIC FUNCTIONS

COLD PLATTERS:

Charcuterie Board \$120

Three cheese, prosciutto, ham, salami, olives, nuts, dried fruits, toasted sourdough, grissini & crackers [GFO]

Assorted Sushi Platter - \$100

Vegetarian or mixed sushi, soy sauce (35pc)

Coffin Bay Oysters - \$140

Freshly shucked oysters with lemon (48pc) [GF] [DF]

Smoked Salmon Toasts - \$135

Smoked salmon on toasted bread with dill & creme fraiche (35pc)

Trio of Dips - \$80

Seasonal dips, local olives, pickled vegetables, bread [VG]

Antipasto Platter - \$200

Selection of cured meats, fresh cheese, olives, house made pickled vegetables, fresh fruits and grilled bread [GFO]

Cheese Platter - \$150

Selection of three cheeses, dry fruits, fresh fruits and crackers [VG] [GFO]

Vegetarian Tartlet - \$120

Zucchini, pumpkin and ricotta tartlet [VG]

HOT PLATTERS:

Lamb kofta with mint yoghurt & coriander (GF) (25) - \$90

Coconut crumbed prawns with sweet chilli sauce (30) - \$80

Cheeseburger sliders with burger sauce & tasty cheese - \$100

Chicken skewers with satay sauce (GF) (25) - \$100

Chicken skewers with honey soy sauce (GF) (25) - \$100

Lamb skewers with souvlaki seasoning (GF) (25) - \$100

Chicken kofta with moroccan glaze (GF) (30) - \$90

Mini pies, pasties, sausage rolls with tomato & sweet chilli (40) - \$100

Meatlovers pizza platter - \$100

Coffin Bay oysters kilpatrick (GF) (48) - \$140

Scallops with chorizo butter (GF) (30) - \$100

Tempura flatted bites with house made tartare (30) - \$90

Fish croquettes with house made tartare (30) - \$100

Salt & pepper squid with lemon and house made tartare (40) - \$90

VEGETARIAN PLATTERS

Mushroom, ricotta and spinach arancini (25) - \$90

Stuffed jalapeño poppers with kewpie mayo & lime (25) - \$90

Popcorn cauli with sriracha mayo & five spice (25) - \$90

Vegetable poppers with sriracha mayo (25) - \$90

Vegetarian spring rolls & samosas with chill & lime sauce (50) - \$90

Vegetarian pizza platter - \$90

Guacamole with corn chips (GF) - \$70

Orders 14 days in advance
All quantities are subject to
change

GF – gluten free (O) option
DF – dairy free (O) option
VG – vegetarian (O) option

Food selection can be made by the platter price next to the food items or alternatively by the pieces of food per person using the guide below:

BITE: Choose of 4 items from cocktail platters \$ 20 per person.
LIGHT: Choose of 6 items from cocktail platters \$ 30 per person.
CLASSIC: Choose of 8 items from cocktail platters \$ 40 per person.
DELUXE: Choose of 10 Items from cocktail platters \$ 50 per person

REPUBLIC SHARED SET MENU

SHARED STARTERS

Oysters - freshly shucked oysters, lemon, lime (GF) (DF)

Gin Cured Salmon - fennel, cucumber, wasabi emulsion

Prawn Tempura - oriental dressing, wakame salad, yuzu chilli mayo, coriander

Chargrilled Scallops - pea puree, butter squash caponata, honey dijon avocado, lemon salsa verde (GF)

Mushroom, Spinach, Ricotta Arancini - rocket, arrabbiata, fresh parmesan

Popcorn Cauliflower - Japanese panko crumb, sriracha mayo, five spice seasoning

Tandoori Lamb Cutlet - freshly made raita, minted salsa (GF)

Braised Pork Belly - apple puree, chorizo crumbs, palm glaze (GF)

SHARED MAINS

Lamb Backstrap - sweet potato puree, green beans, creamy red wine sauce (GF)

Marinated Beef Fillet - roasted chat potatoes, mixed mushroom, honey glazed heirloom carrot, red wine jus

Pork Ballotine - chorizo, mushroom, spinach, cheese, roasted vegetables, apple puree, blue cheese sauce

Oven Baked Capsicum - stuffed with mushroom, pumpkin, spinach, arrabbiata, mozzarella, rocket, pear salad.

Creamy Garlic Prawns - coconut ginger rice, bok choy (GF)

Portuguese Chicken - roasted herb vegetables, creamy seeded mustard sauce

Pork & Fennel Meat Balls - fettuccine, creamy primavera sauce, spinach, ricotta, arugula, fresh parmesan

Cashew Nut Stirfry - [choice of chicken, lamb, beef or tofu] green beans, onion, capsicum, carrot, zucchini, sesame seeds & bokchoy in a sweet and tangy soy sauce with basmati rice

SIDES - SERVED WITH MAINS

Charred broccolini - kalamata olives, flaked almonds, olive oil (GF) (V) (NFO)

Crispy chat potato - honey mustard dressing (V)

Fresh garden salad - honey seeded mustard dressing (GF) (V)

Rocket, pear, parmesan salad - balsamic glaze (GF)

Chilli garlic sauteed green beans - fried shallots, lemon (GF)

SHARED DESSERTS

Strawberry cheesecake - vanilla whipped cream, berry compote

Cheese platter - selection of cheese, dried fruit, crackers

House made pavlova - whipped cream, kiwi fruit, passionfruit coulis

Pistachio crusted tiramisu - whipped cream, berry compote

PRICING

\$65 (2 Starters + 2 mains + 2 sides + 1 desserts)

\$75 (3 Starters + 2 mains + 3 sides + 2 desserts)

\$80 (2 Starters + 3 mains + 3 sides + 2 desserts)

Option 1 \$60 per person
2 starters + 2 mains + 1 side

Option 2 \$70 per person
2 starters + 2 mains + 2 sides + 1 dessert

Option 3 \$80 per person
2 starters + 2 mains + 2 sides + 2 desserts

REPUBLIC SET MENU

ENTREES:

Gin cured salmon with fennel, cucumber, wasabi emulsion

Prawn tempura with oriental dressing, wakame salad, yuzu chilli mayo, coriander

Scallops with pea puree, squash caponata, pickled vegetables, honey dijon, avocado, salsa verde (GF)

Tandoori lamb cutlet, freshly made raita, minted salsa (GF)

Braised pork belly with apple puree, chorizo crumb, palm glaze (GF)

Chicken ballotine with chorizo, ricotta, spinach, sage, sweet potato puree & blue cheese sauce

Spinach and ricotta ravioli with crispy bacon, sage, creamy sun-dried tomato sauce, and fresh parmesan

Quinoa, avocado & sweet potato stack, grilled pineapple, buffalo mozzarella & bettors puree (V)

MAIN:

Pork Roulade

ricotta, mushroom, chorizo, spinach, apple, roasted vegetables, carrot and parsnip puree, creme leek dill sauce, broccolini (GFO)

Pan Fried Barramundi or Salmon

honey mustard chat potato, grilled asparagus, olive cherry tomato salsa, creamy roasted pepper sauce

Creamy Garlic Prawns

coconut ginger rice & bok choy. (GF).

Herb Marinated Lamb Backstrap

roasted chat potato, roast veggies, green beans, pumpkin puree with creamy red wine sauce. (GF).

Grilled Chicken Breast

stuffed with pecorino romano, salami, spinach, apple, apricot, sweet potato mash and creme peppercorn and leek sauce and broccolini. (GF).

Pan Seared Duck Breast

basil pesto smashed potatoes. steamed broccoli, parsnip puree, heirloom carrot and orange sauce. (GF).

250GM Angus Beef Sirloin

creamy mash potato, broccolini and creamy and red wine jus. (GF).

200GM Angus Beef Eye fillet

roasted chat potato, mixed mushrooms, grilled cherry tomato, green beans and red wine jus. (GF).

Slow Cooked Lamb Shank

red wine primavera sauce on mashed potato, heirloom carrot and house made gremolata. (GF)

SIDES:

Charred broccolini & kalamata olives, flaked almonds & olive oil (GF) (V) (NFO)

Crispy chat potato with honey mustard dressing (V)

Fresh garden salad, honey seeded mustard dressing (GF) (V)

Rocket, pear, and parmesan salad with balsamic glaze (GF)

Chilli and garlic sauteed green beans with fried shallots and lemon (GF)

DESSERT:

Strawberry cheesecake - *vanilla whipped cream, berry compote*

Cheese platter - *selection of cheese, dried fruit, crackers*

Sticky date pudding - *butterscotch sauce, strawberries, vanilla bean ice cream*

House made pavlova - *whipped cream, kiwi fruit, passionfruit coulis*

Pistachio crusted tiramisu - *whipped cream, berry compote*

BEVERAGES

For larger groups who would prefer a select beverage menu to be used in conjunction with a tab we offer the following beverage options.



ON CONSUMPTION

A consumption bar tab allows you the freedom to choose which beverages you would like us to stock your function with! Simply choose from our wine and packaged drinks list.

SUBSIDISED

We do offer a mode of subsidised purchases for drinks within our private function spaces which can be discussed upon request. T&C's apply.





Tap Beers

Hahn Superdry	\$11
Great Northern	\$10.5
Stone & Wood	\$12.5
Bulmers Apple Cider	\$12
Heineken	\$13
Coopers Pale Ale	\$10.5



Tap Beers

Hahn Superdry	\$11
Bulmers Apple Cider	\$12
Stone & Wood	\$12.5
Coopers Pale	\$10.5

Additional canned and bottled beverages available on request.
For any other specific beverages and pricing, please enquire with our functions manager at functions@republicnorwood.com.au

THANK YOU

REPUBLIC NORWOOD: PRIVATE FUNCTIONS

Thank you for taking the time to consider Republic Norwood as venue to host your next private function.

We hold tentative bookings for up to 7 days before we require a deposit to book in.

To find out more, or go ahead making a booking, please email functions@republicnorwood.com.au

We look forward to hosting your next event!



1. MINIMUM CHARGES

A minimum charge on food and beverage is applicable to all private events. The full minimum charge is payable in advance.

2. CLEANING & BREAKAGES

Confetti, glitter cannons, smoke machines and dry ice are not permitted in our venue. Flower petals and ice are permitted but must first be confirmed by the functions manager. The client will be held responsible for any breakages, damages to the property or excessive cleaning and will be charged accordingly.

3. EQUIPMENT HIRE

All equipment hire provided by The Republic Hotel is an additional cost. If providing your own entertainment such as an DJ or band, you are required to supply all necessary cords, speakers and associated equipment.

4. NOISE & ALCOHOL CONSUMPTION OUTSIDE

From 2am, no patron is to be outside, this includes for smoking. External doors must be closed from 2am. Security and staff have the right to refuse service to intoxicated and underage patrons. Intoxicated patrons will be asked to leave the premises. All functions have a concluding time of 12am.

5. AVAILABILITY

The availability of any space is not confirmed until the room deposit has been received. Bookings without deposits are considered tentative only and can be removed by The Republic

6. CANCELLATIONS

We understand that things change and endeavour to work with you to find an alternate date for your event if your original date can no longer go ahead. In the event of cancellations, deposits are non refundable. If cancelled within 7 days of the event full minimum spend charges will apply.

7. ROOM HIRE

Room hire is charged depending on the space chosen and is an additional charge which does not contribute to the minimum spend.

8. PAYMENT

Full payment is due 7 days prior to your event.

9. MENU & BEVERAGES

Menu and beverage selection must be finalised at least 14 days prior to your event date. This needs to include any special dietary requirements (i.e. vegetarian, gluten free, etc). All food must be served before 9:30pm. Menu and prices are subject to change. No outside catering is allowed to be brought onto the property (the only exemption to this is a cake where a cakeage fee applies).

10. SECURITY

Security guards are available at \$50 per hour (4 hour minimum). Hiring of security is down to the discretion of the hotel with the cost not being included in the guest's minimum spend. Security and staff have the right to refuse service to intoxicated and underage patrons. Intoxicated patrons will be asked to leave the premises.

Security is mandatory for all 18th and 21st birthday celebrations