

Functions

GUIDE



An Albury

ICON

ALBURY'S ICONIC VENUE FOR UNFORGETTABLE CELEBRATIONS

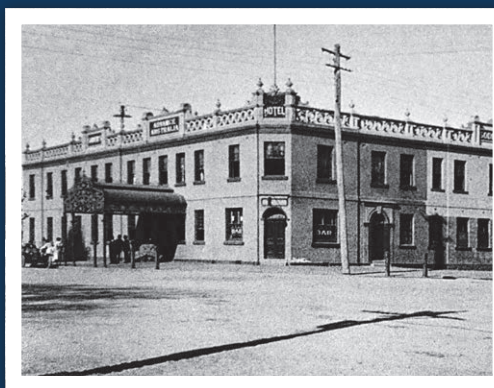
An Albury icon for over 165 years, Sodens Hotel offers your next special occasion an historic feel. We have a number of areas ideal for private functions, and we can tailor our service to suit any form of celebration

Offering a range of private and semi-private function spaces for hire in the heart of Albury, Sodens Hotel is the ideal venue to host your next event or party.

Sodens Hotel, a historic landmark in Albury since 1857, has evolved from its origins as the Advance Australia Hotel into a modern, family-friendly venue. Once serving as Police Barracks and even hosting the legendary Phar Lap in its stables, Sodens blends rich history with contemporary charm.

Behind its heritage-listed facade, the hotel offers a renovated dining area, spacious beer garden, and a dedicated kids' playroom.

Whether you're hosting a family gathering, Christmas party, or work event, Sodens Hotel provides the perfect mix of historic ambiance and modern comfort.



Our Spaces

THE BIRDCAGE

This sleek, modern space offers a private bar, and both dining and cocktail style seating.

FEATURES

- Seating Capacity: 50
- Standing Capacity: 70
- Indoor / Private

COST

- No room-hire fee
- Refundable \$200 security deposit
- Minimum room spend \$1,500 on Friday and Saturday evenings



THE BISTRO

Overlooking the Beer Garden, the Bistro is in the heart of the venue. This family friendly space is perfect for relaxed get-togethers, and includes an indoor play area for the kids.

FEATURES

- Seating Capacity: 200
- Standing Capacity: 300
- Indoor / Private

COST

- Price on Application

WANT TO DISCUSS YOUR OPTIONS?

Reach out to our
friendly events team,
and we'll gladly create
a package tailored to
your event.



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THE LOUNGE

This sophisticated space is perfect for intimate private dining, birthday celebrations, cocktail parties and business events.

FEATURES

- Seating Capacity: 50
- Standing Capacity: 70
- Indoor / Private

COST

- No room-hire fee
- Refundable \$200 security deposit
- Minimum room spend \$1,500 on Friday and Saturday evenings

THE STABLE BAR

The Stable Bar pays tribute to the hotel's rich racing history, having housed champions like Phar Lap and 15 Melbourne Cup winners. Refurbished in 2010, the Stable Bar features a private bar and beer garden and is suited to corporate functions, conferences, weddings and birthday celebrations.

FEATURES

Seating Capacity: 100
Standing Capacity: 150
Indoor / Outdoor / Private

COST

- No room-hire fee
- Refundable \$500 security deposit
- Minimum room spend \$4,000 on Friday and Saturday evenings



Your Place TO PARTY

Our versatile spaces are perfect for functions, and we can customise our services to suit any celebration, business gathering, or fundraising event.

No matter the occasion, style, or size, our team is dedicated to making your party or event a resounding success!

Our competitive food packages feature the traditional Sodens hospitality you know and love.

Function

MENU

SHARED IN STYLE!

MINIMUM ORDER REQUIREMENT \$20 PP



DELI PLATTER *Serves 20* \$135

Assorted meats, cheeses, dips, olives, gherkins, sun-dried tomatoes and crackers (GFO)

CHICKEN SKEWER PLATTER *40 Pieces* \$140

Satay and honey soy chicken skewers (GFO, DFO)

PASTRY PLATTER *60 Pieces* \$200

Party pies, sausage rolls and vegetarian spring rolls, served with tomato and sweet chilli sauce (GFO)

MIXED ASIAN PLATTER *60 Pieces* \$120

Mini dim sims, mini spring rolls and vegetable samosas

SEAFOOD PLATTER *60 Pieces* \$210

Tempura prawns, lemon pepper calamari and fish bites served with tartare sauce

CHEESE AND BACON ARANCINI *40 Pieces* \$200

House-made served with garlic aioli (GFO)

PORK BELLY BITES *40 Pieces* \$160

Served with sticky barbecue sauce (GFO, DFO)

CHICKEN PLATTER *40 Pieces* \$130

Crumbed chicken tenders and garlic balls served with sweet chilli mayo

PIZZA PLATTER *4 Large Pizzas* \$110

Margherita, Hawaiian, Supreme and BBQ Meat Lovers (GFO)

PULLED PORK & SLAW SOFT TACOS *40 Pieces* \$200

Served with garlic aioli

MUSHROOM & CHEESE ARANCINI *40 Pieces* \$180

House-made served with basil pesto mayo (V, GFO)

CONTINUED OVER →

GFO: Gluten Free-Option, DFO: Dairy-Free Option, V: Vegetarian.

CONTINUED

CHEESE, BACON & ONION STUFFED MUSHROOMS 40 Pieces	\$180
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A savoury blend of bacon, onion and melted cheese (GFO)

CHEESEBURGER SLIDERS 40 Pieces	\$200
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Mini beef pattie, cheese, pickles and tomato sauce on a brioche bun

ASSORTED SANDWICH PLATTER 32 Pieces	\$95
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Assortment of meat, salad and egg sandwiches

HOUSE-MADE SCONES 40 Pieces	\$80
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Served with jam and fresh cream

ASSORTED CAKES 30 Pieces	\$80
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Chocolate, banana and carrot cakes

GFO: Gluten Free-Option, DFO: Dairy-Free Option, V: Vegetarian.



Set MENU

ENTRÉE

TWO COURSES - \$55PP

THREE COURSES - \$68PP

TURKISH BRUSCHETTA

Tomato, Spanish onion, basil, parmesan and balsamic glaze (V, GFO, DFO)

GARLIC PRAWNS

Served with turmeric rice (GFO)

CHICKEN SKEWERS

Served with house-made satay sauce with turmeric rice (GFO, DFO)

BUTTER CHICKEN

Served with basmati rice and pappadum (GFO)

ASIAN VEGETABLE SPRING ROLLS

Served with Thai dipping sauce (V, GFO, DFO)

CHEESE AND BACON ARANCINI

Served with garlic aioli (GFO)

MAIN

CHICKEN BREAST

Filled with garlic butter, spinach and camembert and wrapped in bacon served with potato and seasonal vegetables (GFO, DFO)

PORTERHOUSE

Cooked medium, served with mushroom sauce, potato and seasonal vegetables (GFO, DFO)

BAKED SALMON FILLET

Topped with bearnaise sauce, served with potato and seasonal vegetables (GFO, DFO)

PORK CUTLET

Served with plum and ginger jus, served with potato and seasonal vegetables (GFO, DFO)

CRUMBED LAMB CUTLETS

Served with mint jus, served with potato and seasonal vegetables (GFO, DFO)

CHICKEN AND MUSHROOM FILO PARCEL

House-made, served with potato and seasonal vegetables



DESSERT

STICKY DATE PUDDING

House-made, served with butterscotch sauce and ice cream (GFO)

TOASTED BELGIAN WAFFLE

Drizzled with raspberry coulis, chocolate sauce, toasted almonds and ice cream

APPLE CRUMBLE TART

Served with ice cream

Booking AGREEMENT

TERMS AND CONDITIONS

Need to be signed
when making a
function booking.

CATERING AND GUEST NUMBERS

Food orders and the confirmed number of guests must be provided 14 days prior to the function date. Food is not to be brought into the venue (a cake being the only exception).

MINIMUM SPENDS AND ROOM HIRE CHARGES

There is a room minimum spend in the Stable Bar of \$4,000. The Lounge and Birdcage have a room minimum spend of \$1,500. Should the minimum spend not be achieved, the deposit will be retained by the venue.

PAYMENT

All finger food must be paid for 48 hours prior to the event. Beverages are to be paid for at point of sale. In the event of cancellation or postponement within 21 days of the booked event, the deposit will be retained by the venue (100%).

DAMAGE

The customer will be responsible for any damage or loss sustained to the venue's premises including any equipment or fittings in the premises, however caused, by the customer, its employees, officers, contractors, guests, members, patrons, invitees, or any other persons associated with them, and will be charged for any repairs or replacement as deemed necessary by the venue.

RESPONSIBLE SERVICE OF ALCOHOL

The venue is committed to the responsible service of alcohol. The customer acknowledges and agrees that the venue may, at its sole discretion;

1. Refuse entry to any person whom the venue believes to be intoxicated;
2. Minors are only permitted on the premises in the company of their legal or parental guardian and will not consume alcohol during the function. All minors must leave the venue by 10pm.
3. The venue may stop the supply of alcohol to any guest at its sole discretion (even prior to the scheduled finish) if it believes that the function guest is intoxicated or ask them to leave the premises.

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Booking AGREEMENT

DECORATIONS

The use of confetti, glitter, or scatters is prohibited. Should they be used without notification, an additional cleaning fee of \$100 will be charged. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, ceiling or fixture of the premises. Smoke machines or candles may not be used in any area of the premises.

SMOKING

Any costs arising from the setting off of smoke detectors, whether by unauthorised smoking, or as a direct result of activity generated by the function, will be borne by the customer unless caused by the actions of the venue or staff.

DELIVERY OF ALL EQUIPMENT AND DECORATIONS

All deliveries must be arranged with the venue. There is no storage available for equipment on the premises and collection of goods must occur before 11.30am the day following the function. The venue will not take responsibility for any goods left on the premises.

ENTERTAINMENT

Please note that the venue has live music from 9pm onwards on Friday and Saturday evenings in the main bar.

TERMINATION

The venue shall be entitled to immediately terminate the function if the customer is in breach of these terms and conditions.

PERSON RESPONSIBLE FOR THE EVENT

I,

and acknowledge the above information and understand these terms and conditions.

Signature:

Date:



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CONTACT

For more information or to arrange an on-site preview contact us.

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FROM THE TEAM AT SODENS.