



The Marrickville Ritz

Functions Package



**CHICKEN
& SONS**

EST. IN OUR KITCHEN

Functions at The Ritz

Celebrate your special occasion at The Marrickville Ritz Hotel. Nestled in the heart of Inner West it's the perfect stop for your birthday get together, farewell drinks, office party or special occasion.

Chicken and Sons are now roosting in the kitchen, just 'another reason to cross the road and have your function with us. We have different function areas to suit various event sizes and styles. Whatever your taste or budget is let our functions manager customise a package for you!



Canape's

Package A

\$20 p/p

4 small & 1 substantial

- Caramelized French Onion Tarts w/ gruyere & walnut
 - Mini Truffled Mac & Cheese
- Herb Crumbed Flathead w/ aioli & lemon
- Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- House-made Chorizo & Sage Sausage Roll w/ pedro ximinez onion relish

Additions

\$6 ea | Minimum 12

- Chicken & Sons Buttermilk Fried Chicken Slider w/ American cheese, dill pickles, chipotle aioli & slaw
- Wagyu Beef Sliders w/ American cheese, lettuce & pickles
- Hot Dogs w/ American mustard & ketchup
- Beer Battered Fries w/ sauce

Package B

\$25 p/p

4 small & 2 substantial

- Caramelized French Onion Tarts w/ gruyere & walnut
 - Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- King Prawn & Lime Leaf Skewer w/ nahm jihm sauce
 - Arancini w/ pea, truffle, fontina & aioli
- House-made Chorizo & sage sausage roll w/ pedro ximinez onion relish
- Wagyu Mini Mac Sliders w/ American cheese, dill pickle & secret sauce

Package C

\$35 p/p

5 small & 3 substantial

- Pepered Rare Wagyu Beef Crostini w/ roasted garlic aioli & parmesan
- Freshly Shucked Sydney Oysters served natural or cucumber mignonette
 - Caramelized French Onion Tarts w/ gruyere, truffle & hazelnut
 - Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- King Prawn & Lime Leaf Skewer w/ nahm jihm sauce
 - Mini Truffled Mac & Cheese
- Confit Pork Belly & Sage Sausage Roll w/ maple pickled raisins wagyu
- Chicken & Sons Buttermilk Fried Chicken Slider w/ American cheese, dill pickles, chipotle aioli & slaw

Banquets

For groups of 20 or more

Banquet 1 \$25 p/p

1/4 Chicken Fried, Jerked or Seasoned

And

Choose any 3 sides Hot or Cold

And

House selection of sauce

HOT

CAVIAR TASTE ON A 'BAKED BEAN' BUDGET

Chorizo & Pulled Pork Beans w/ tomato haricot, molasses, thyme & bbq sauce

TRUFFLED MAC 'N' CHEESE

'The Chicken And Sons Classic' w/ three cheese bechamel, macaroni & white truffle oil

ALL MASHED UP

Desiree Mash w/ butter, cream, garlic & giblet gravy

GREENS WITH ENVY

Sauteed Market Greens w/ perorino, salsa verde, lemon & fresh mint

SPROUT ON THE TOWN

Bbq Brussel Sprouts w/ lentils, parsley, bourbon glazed bacon & anchovy mayo

MI-SO HONEY

Caramelized Carrots w/ sweet potato, miso, honey, sumac, pumpkin & sesame seeds

COLD

THE AUSSIE HIPSTER

Quinoa, brown rice, kale, chickpeas, charred broccoli, coffee granola, avocado & vegemite dressing

CAULIFLOWER COLLAPSE

Za'atar Roasted Cauliflower w/ pearl cous cous, caramelized pear, pickled raisins, goats curd & mint

SLAW 'N' ORDER

Kale, Cabbage & Sprout Slaw w/ caper, cornichon, fine herb & mustard vinaigrette

ORANGE IS THE NEW BLACK

Fennel w/ black olives, orange, spinach, black beans, mint & citrus vinaigrette

IT'S FULLY SICK

Smoked Eggplant w/ dates, wholemeal burghul, parsley, chickpeas, pickled green peppers, falafel crumb & tahini dressing

'JUAN' IN A MILLION

Brown Rice w/ avocado, black beans, cjarred corn, coriander, tortilla chips & chipotle aioli

Add Extra Protein
\$10 p/p

BBQ Beef Brisket | Smoked Pork Butt | Slow Roasted Lamb Shoulder

Banquets

For groups of 20 or more

Banquet 2

\$33 p/p

Assorted dips and pita bread starter

Select One Protein

House Brined Chicken - Jerked or Seasoned

Charred Flank Steak w/ chimichurri

Smoked Pork Butt w/ maple glaze

Slow Roasted Lamb Shoulder w/ garlic & rosemary

Braised Beef Cheek w/ red wine jus & thyme

HOT

STOP MACKING AROUND

Macaroni w/ three cheese bechamel & truffle oil

RICE 'N' PEAS

Brown Basmati Rice w/ scotch bonnet pepper, red kidney beans,
thyme, garlic, scallions, chicken stock & coconut cream

GREEN SLEAVES

Market greens w/ pecorino & salsa verde

CANADIAN CARROTS

Maple Roasted Carrots w/ bacon, toasted pumpkin seeds &
waffle croutons

SWEET CHICK

Pumpkin, Sweet Potato & Chickpea Tagine w/ dates, green olives,
manuka honey, Arabic 7 spices & minted yoghurt

GRATIN DU POMMIE

Sebago Potato w/ garlic, cream, confit garlic & onion

COLD

CAULIFLOWER COLLAPSE

Za'atar Roasted Cauliflower w/ pearl cous cous, caramelized pear,
pickled raisins, goats curd & mint

THE BEARDED BARISTA

Quinoa & Brown Rice w/ roasted sweet potato, broccoli, pepitas,
walnuts, baby spinach & coffee cumin dressing

BLUE'S N BEETS

Roasted New Season Beetroots w/ red apple, celery, walnuts, blue
cheese, fine herbs & buttermilk dressing

'JUAN' IN A MILLION

Brown Rice w/ avocado, black beans, jarred corn, coriander,
tortilla chips & chipotle aioli

ITS FULLY SICK

Smoked Eggplant w/ dates, wholemeal burghul, parsley, chickpeas,
pickled green peppers, falafel crumb & tahini dressing

Add Extra Protein

\$5 p/p

Banquets

For groups of 20 or more

Burger Banquet

\$26 p/p

Includes

Fried Chicken Wing Starter

Fries

Selection of housemade sauces

SIGNATURE BUTTERMILK FRIED

Buttermilk Breast w/ red cabbage slaw, chipotle aioli, American cheese & house pickles

THE ROYALE WITH CHEESE

Hand Ground Brisket & Chuck Pattie w/ double American cheese, glazed double bacon, house pickles & secret burger sauce

THE MOTHERCLUCKER

Spiced Breast w/ lettuce, bacon, tomato, Chicken & Sons motherclucker hot sauce & tortilla

Christmas Banquet

\$50 p/p

Starter

Select One Starter

CHEESE & CHARCUTERIE | DIPS & TOASTED FLAT BREAD
ANTIPASTO

Main

Select Two Proteins

SMOKED TURKEY | JERK CHICKEN
JERKOLA GLAZED HAM | BRAISED BEEF BRISKET
WHOLE ROASTED SALMON

Sides

Select Three Sides

MAPLE GLAZED ROOTS | SAUTED GREENS & BACON
TRUFFLED MAC 'N' CHEESE | NEW POTATO SALAD
CHARRED CORN W/ chipotle dressing | ROAST POTATOES
BEETROOT SALAD W/ goats cheese, hazelnut & baby spinach

Dessert

Select One Dessert

VANILLA RICE PUDDING
NUTELLA BREAD & BUTTER PUDDING

Platters

Serves 10 - 15 people

Mexican Nachos

\$60

Tortilla, guacamole, pulled pork, refried beans, sour cream & salsa
Vegetarian option available

Pulled Meat & Charcuterie

\$100

Smoked pulled pork, braised brisket, jerk chicken, flat bread, pickles & sauces

Chicken & Sons

\$60

Buttermilk fried wings, peri peri ribs, fennel & chili arancini & popcorn chicken tenders

