

HUMPHREY'S
HOTEL

Events &
Private Dining

HATCH



A REFRESHING DINING EXPERIENCE IN THE HEART OF HURSTVILLE

In November 2023, Humphrey's Hotel unveiled its doors on Forest Road, Hurstville to redefine the concept of local.

The 320 capacity venue offers elevated bistro dining in a sports bar and all-weather terrace, as well as Hatch – a modern-Australian premium dining experience.

The culinary direction of both menus comes from the masterful hands of executive chef Scott Greve, who is no stranger to Sydney's fine-dining scene. Humphrey's exudes a European pizzazz focusing on quality meats and seafood, and provenance, for a refined but approachable selection drawing on Greve's experience at 6HEAD and the Jamie Oliver Group.

Balancing the beverages is sommelier Theo Nguyen, who has curated an impressive 250-strong wine list. The wine list dedication is reflected in the venue's design, courtesy of a premium wine library overlooking the bar. Alongside is a bespoke cocktail menu that features signature, luxury riffs on the classics.

Humphrey's is the place to host your next event. You can hire the whole venue for up to 320 guests or choose to host a more intimate gathering in our private dining room for up to 20 guests.



VENUE HIRE

Our friendly and accommodating team will ensure a flawless experience every step of the way. From our events team who can tailor a package to meet your specific needs, down to the wait staff who are on hand throughout the duration of your event so you can sit back, relax and savour the moment.

HATCH DINING ROOM & TERRACE EXCLUSIVE

SEATED 160 | 260 STANDING

At the Southern corner of Humphrey's Hotel sits Hatch, our charming, premium dining experience. For an unparalleled experience, consider the exclusive hire of Hatch Restaurant. This elegant indoor-outdoor venue offers privacy, flexibility, and is available for both lunch and dinner reservations, catering to any event.

Main Dining - A thoughtfully designed indoor space featuring a diverse range of tables, set against a cosy and inviting ambience. Depending on the season or weather, our bifold doors seamlessly integrate the main dining area with the terrace, enhancing the dining experience with full table service.

Terrace - Our adaptable dining space is equipped with retractable awnings and advanced heating, ensuring comfort throughout the year, come rain or shine. Here, guests can unwind in a casual yet chic setting.



ENTIRE HUMPHREY'S HOTEL

SEATED 240 | 320 STANDING

Elevate your experience with exclusive Humphrey's hire. Experience the best of both worlds in our weather-protected open-air space: the lively pulse of a pub and the joy of alfresco dining.





OTHER SPACES

HUMPHREY'S SPORTS AND TERRACE

SEATED 80 | 150 STANDING

Discover the epitome of sophistication and versatility in our sports room and terrace, designed for corporate celebrations, milestone events, and various special occasions, perfect for canapé events. Inside, you'll find a tastefully appointed space with high-top tables, large TV screens for presentations or entertainment, and seamless bi-fold doors that open into the adjoining terrace, creating a harmonious flow between indoor and outdoor areas. This versatile setting ensures that your event is not only memorable but also a resounding success, offering luxury, functionality, and a seamless blend of indoor and outdoor elements to create a truly unforgettable atmosphere for your guests.



HATCH PRIVATE DINING ROOM

SEATED 18 | 30 STANDING

Nestled away from the hustle and bustle of the main dining area, Hatch's private dining room offers a serene and sophisticated atmosphere, perfect for those seeking a special occasion or a quiet escape. Whether you're celebrating a milestone, hosting a small gathering, or looking for a space for a corporate event, our private dining room is designed to make any occasion truly memorable.



HATCH TERRACE

SEATED 40 | 150 STANDING

Our outdoor weather protected dining area is a delightful extension of a dining establishment that offers patrons the opportunity to dine al fresco while enjoying the natural beauty and ambiance of the surrounding environment.

THE FOREST

BANQUET MENU 105PP

ON ARRIVAL

Honey & Sesame Focaccia | Smoked butter

ENTREES

Grilled Hokkaido Scallops | Nduja butter, garlic pangrattato

Burrata | Green tomato jam, apple molasses, radicchio

Tuna Tartare | Shottsuru, wasabi creme fraiche, house furikake

MAINS

Tajima Rump MB6 + 300G | Umami butter, chive

Ricotta Gnocchi | Sweet peas, asparagus, basil pesto, pecorino

Dry-Aged Murray Cod | Champagne and caviar beurre blanc, grilled leek, mussels

SIDES

Steakcut Chips

Pear and Radicchio Salad | Radicchio, nashi pear, pomelo, fennel seed dressing

DESSERT

Popcorn | Burnt white chocolate mousse, popcorn caramel, salted caramel popcorn



DINE THE HATCH WAY

(ONLY AVAILABLE AT HATCH RESTAURANT)

Our banquet menus have been meticulously curated by Executive Chef Scott Greve, infusing them with a blend of Modern Australian and European pizzazz.

Please note these menus are subject to change at any time due to seasonality. For a seated event at Hatch, guests must dine from one of these menus as well as group bookings with 10 guests and above.



THE WOODVILLE

BANQUET MENU 150PP

ON ARRIVAL

Honey & Sesame Focaccia | Smoked butter

Grilled Hokkaido Scallops | Nduja butter, garlic pangrattato

ENTREES

King Prawn Risoni | Risoni, bisque, XO butter, tomato powder, shellfish oil

Steak Tartare | Wagyu rump, pomme paillisson, condiments, parmesan, cured egg yolk

Burrata | Green tomato jam, apple molasses, radicchio

MAINS

Collinson and Co Dry-aged Tomahawk | Four pepper sauce

Whole John Dory| Shiro miso meuniere, caper, lemon

Ricotta Gnocchi | Sweet peas, asparagus, basil pesto, pecorino

SIDES

Triple-cooked Chips Wagyu Fat Roasties | Wagyu fat, garlic, rosemary, smoked

Tasman sea salt

Panazanella Salad | Basil, tamarin, croutons, goats curd

Sauteed Asparagus | Sauce gribiche

DESSERT

Hatched | White chocolate, mango, passionfruit, coconut ice cream

Tiramisu Parfait | Vanilla & coffee parfait, Khalua dark chocolate ganache, feuilletine, coco nibs



COCKTAIL EVENTS

HATCH & HUMPHREY'S CANAPÉ SELECTION

For stand up celebrations and events, tailor your canapé selection by selecting from the options provided below. Please note this is a sample menu and can change due to seasonality.

SMALLS

Goats cheese and beetroot tartlet (V)

Tomato and ricotta tart (V)

Garlic and herb focaccia, parmesan (V)

Mushroom fritti, aioli (V)

Mushroom arancini, truffle aioli (V)

Black pudding and sausage roll, piccalilli

Wagyu rump tartare, hash brown, parmesan (GF)

Kingfish ceviche, wasabi leaf, habanero and passion fruit dressing (GF)

Wagyu skewers, miso curd (GF)

SUBSTANTIAL

Beef slider, house sauce, potato bun

Cheese steak sambo

Seafood fregola, octopus, mussels, clams, soft herbs

Cacio-e-Pepe

4 SMALL &
2 SUBSTANTIAL
— 35pp —

6 SMALL &
2 SUBSTANTIAL
— 50pp —

BEVERAGE PACKAGES

HATCH
BEVERAGE PACKAGE

2HR
65PP

3HR
95PP

BELLUSSI PROSECCO EXTRA DRY DOCG | *VALDOBBIADENE, ITA*

QUEALY “MUSK CREEK” PINOT GRIS | *MORNINGTON PENINSULA, VIC*

CLOUDY BAY SAUVIGNON BLANC | *MARLBOROUGH, NZ*

MULLINE ROSÉ | *GEELONG, VIC*

SOKOL BLOSSER "EVOLUTION" PINOT NOIR | *OREGON, USA*

TONIC WINE SHIRAZ | *BAROSSA VALLEY, SA*

GREAT NORTHERN SUPER CRISP

4 PINES PACIFIC ALE

CARLTON

VB

SOFT DRINKS AND JUICES

PUREZZA STILL & SPARKLING WATER

HUMPHREY'S
STANDARD PACKAGE

2HR
45PP

3HR
65PP

CHAIN OF FIRE BRUT SPARKLING

CHAIN OF FIRE PINOT NOIR

CHAIN OF FIRE PINOT GRIS

GREAT NORTHERN SUPER CRISP

MIMOSA

SOFT DRINKS AND JUICES

PUREZZA STILL & SPARKLING WATER

HUMPHREY'S
PREMIUM PACKAGE

2HR
65PP

3HR
95PP

BELLUSSI PROSECCO EXTRA DRY DOCG | *VALDOBBIADENE, ITA*

WEST CAPE HOWE “WINDY HILL” SAUVIGNON BLANC | *MOUNT BARKER, SA*

MT. DIFFICULTY “ROARING MEG” PINOT GRIS | *CENTRAL OTAGO, NZ*

TEUSNER “SALSA” | *BAROSSA VALLEY, SA*

NICK O'LEARY SHIRAZ | *CANBERRA DISTRICT, ACT*

GREAT NORTHERN SUPER CRISP

4 PINES PACIFIC ALE

CARLTON

VB

MIMOSA

SOFT DRINKS AND JUICES

PUREZZA STILL & SPARKLING WATER

OPENING HOURS

Functions and events can be held any time during our licence trading hours.

HUMPHREY'S HOTEL

MONDAY - SATURDAY

10am - 2am

SUNDAY

10am - 12am

HATCH RESTAURANT

WEDNESDAY, THURSDAY

5:30pm - 10pm

FRIDAY, SATURDAY

12pm - 10:30pm

SUNDAY

12pm - 9:30pm

ENQUIRIES

To begin planning your event,
please get in touch by contacting our events team:

02 9807 7333
events@humphreysotel.com.au

One Hurstville Plaza
288 Forest Rd. Hurstville NSW 2220



TERMS & CONDITIONS

FUNCTION & EVENTS BOOKING GUARANTEE

Your reservation will be officially confirmed once we receive the completed booking form, including credit card details, indicating your acceptance of our terms and conditions. To secure your reservation, it is essential to provide your credit card details. We will retain your card details until the final payment is made. The final payment must be made no later than 7 days prior the event. For all events hosted at Hatch, you must choose either a set menu or a canapé menu. For events at Humphrey's, we only offer a canape menu. The final number of guests attending must be notified to the reservations team no less than 7 days prior to the booking, this is the number of guests for which you will be charged.

CANCELLATIONS

For group bookings in the private dining room any cancellations/amendments in the number of guests with less than 48 hours' notice will incur a \$50pp fee. Please contact our team to make any amendments. For exclusive venue hire bookings, any cancellations/amendments within less than 72 hours' notice, or a fee of the deposit amount will incur. Please note, we require a written notice to be send to our reservation team:

events@humphreyshotel.com.au

FOOD AND BEVERAGE

Hatch diners of 10 guests and above required to dine from one of our banquet menus. Please note that the menu is seasonal and is subject to change. Beverage packages must be pre-ordered with our reservations team one week prior to the reservation, to ensure we have sufficient stock for your event. Alternatively, beverages can be charged on the consumption basis.

As we are a fully licensed venue, we do not offer BYO.

MINIMUM SPEND

A minimum spend applies to all exclusive functions and events and will vary depending on the date, time and season. A minimum spend will be confirmed with you on a case-by-case basis.

DIETARY REQUIREMENTS AND ALLERGIES

Any dietary requirements/allergies must be confirmed with our events team at least 72 hours prior to the reservation to ensure all your guests are properly catered for. All our menus contain allergens and are prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

REQUESTED SEATING AND CAPACITY

All requests for specific seating preferences are taken into consideration but are not guaranteed. Please be aware that groups over 12 guests may be seated over two or more tables in close proximity to each other.

SERVICE CHARGE AND SURCHARGE

A service charge of 10% will be added for all groups of 8 or more guests which is passed directly to the wait staff as a gratuity. All card transactions incur a surcharge which will vary depending on payment type.

CAKEAGE

A cakeage fee of \$5 per person applies if you choose to bring your own cake.

MINORS

Children of all ages are more than welcome to stay at Hatch and Humphrey's Hotel until 9.30pm. Please ensure that minors will always be kept under strict supervision. Any minor found consuming alcohol will be removed from the premises.