

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.

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 18 guests.



HUMPHREY'S HOTEL (PUB)

At Humphrey's, we've created a versatile space that combines the energy of a classic pub with the ease of al fresco dining. Whether you are here to catch the game or relax with friends, our laid-back setting is the ideal backdrop for any casual celebration.

Perfect For

Casual events, birthdays, engagements, work functions, sports gatherings, christenings, weddings, Christmas parties, and baby showers and beyond.

Capacity

Event enquiries are welcome for groups of 30 or more, with full capacity for up to 150 guests seated or 250 standing.

Food & Beverage Options

- Canapé Packages: From \$35–\$50 per person (sample menu on page 4)
- Order on Consumption: Available via bar staff or QR code at your table
- Beverages: Bar tab, individual purchases, or 2–3-hour beverage packages available

Minimum Spend: Applies for exclusive venue hire and is determined on a case-by-case basis

Event Add-Ons

- AV equipment (microphone, screen, speakers)
- DJ at additional price per hour (semi -exclusive and exclusive hire only)
- Personalised menus
- Sparkling wine or a cocktail on arrival

Quad

Can be booked from 30 guests up to 100 guests seated, 150 standing

Sports Terrace

Can be booked non – exclusively up to 50 guests





HUMPHREY'S COCKTAIL EVENTS

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

Green pea tart, mint labneh, honey & plum dressing (V)

Caramelised onion, truffle ricotta & parmesan tartine (V)

Garlic & herb focaccia, parmesan (V)

Leek & zucchini quiche pie, whipped ricotta (V)

Ratatouille crumpet & basil (V)(DF)

Steak tartare pani puri with chili bean, tahini & scallion (DF)

Tuna tartare with tomato, onion, caraway, coriander & prawn cracker (GF)

Pork & fennel sausage puff pastry pie, quince paste

Wagyu tsukune, pomegranate molasses, chive (GF)(DF)

SUBSTANTIAL

Beef slider, house sauce, American cheese

BBQ pulled pork wrap, jalapeno aioli, sauerkraut (DF)

Fish finger roll, house tartare, fine herbs

Eggplant fritti, brioche bun, egg mayo

4 SMALL &
2 SUBSTANTIAL
— 35pp —

6 SMALL &
2 SUBSTANTIAL
— 50pp —



HATCH RESTAURANT

Welcome to Hatch, where elevated dining meets genuine hospitality. Led by Executive Chef Scott Greve, our menu showcases the finest local ingredients paired with globally inspired flavours, creating dishes that are both innovative and approachable. Every event at Hatch is a celebration of quality, creativity, and connection.

Capacity

Event enquiries are welcome for groups of 18 or more, with full capacity for up to 100 guests seated or 150 standing.

Private Dining Room capacity 18 guests seated

Perfect For

Milestone celebrations, birthdays, engagements, corporate dinners, Christmas parties, private functions, launch events, EOFY gatherings, christenings, baby showers, and more.

Food Options - Banquet Menus

- The Forest \$105 per person
- The Woodville \$150 per person

Beverage Options

- 2–3 hour beverage packages
- On-consumption
- Pre-ordered selections available

Dietary Requirements

We are pleased to cater to all dietary requirements with advance notice.

Event Add-Ons

- AV equipment (microphone, screen, speakers)
- DJ hire available (hourly rate applies)
- Champagne or cocktail on arrival
- Full table service
- Personalised menus



THE FOREST

105pp

TO START

HOUSE PUMPKIN FOCACCIA
roasted pumpkin butter

SMOKED EGGPLANT SALATA
crumpet, dried tomato, parsley

BLUE SWIMMER CRAB
potato hash, mentaiko

TUNA TARTARE
jalapeño, tobiko, labneh

MAINS

PINK SNAPPER
crab miso butter, blue swimmer crab, yarra valley, salmon roe

TAJIMA WAGYU SHORT RIB (MB4+)
pomegranate molasses, green pea, preserved lemon

SERVED WITH

HOUSE SALAD
baby gem lettuce, market leaf, house dressing

WAGYU FAT CHIPS
house 10 spice seasoning

DESSERT

BERRY & FIG DELICE
fig jam, almond financier, white peach



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

150pp

TO START

HOUSE PUMPKIN FOCACCIA
roasted pumpkin butter

PRAWN RISONI
house xo, coriander

WAGYU STEAK TARTARE
mapo sauce, pine nut milk, fried noodle

FRIED OCTOPUS
saffron butter, pico de gallo

BURRATA
blood orange, radicchio, pepitas, mandarin & salted caramel

MAINS

PIPI & MUSSELS EN PAPILOTE
yamba prawn bisque, pepper, sourdough

DRY AGED WAGYU STRIPLOIN (MBS 6+)
pepper sauce

RICOTTA GNOCCHI
parmesan cream, sugar snap peas, parmesan crisps

SERVED WITH

NECTARINE SALAD
wild rocket, lemon ricotta, almond & golden raisin

TRIPLE-COOKED BURNT RADISH
tahini, black sesame sablé

WAGYU FAT ROASTIES
garlic, rosemary

DESSERT

IRISH WHISKY
smoked whisky caramel, stout ice cream, hazelnut tuile

HATCH
white chocolate, mango, passionfruit, coconut ice cream



BEVERAGE PACKAGES

HUMPHREY'S
(PUB)

1HR	2HR	3HR
35pp	45pp	65pp

HOUSE BEERS

VB

CARLTON

HAHN SUPER DRY

HOUSE SPIRITS

VODKA / TEQUILA / GIN / RUM / WHISKY

HOUSE WINE

SPARKLING / WHITE / RED

ADD ONS

CLASSIC COCKTAILS (\$20pp PER HOUR)

COSMOPOLITAN

MARGARITA

NEGRONI

ESPRESSO MARTINI

FRENCH MARTINI

APEROL SPRITZ

HATCH
RESTAURANT

STARTING FROM 55pp

Our experienced sommelier is delighted to customise beverage packages upon request, tailoring them to your personal preferences from our current beverage list. Simply share your preferences with us, and we will create the ultimate option for your event.



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

THURSDAY - SATURDAY

10am - 2am

SUNDAY

10am - 12am

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

Confirmation

Some of event bookings require a non-refundable deposit. If a second party expresses interest in the same date after your tentative booking time has expired Humphrey's Hotel will not advise you of a new booking taking place on your enquiry date. Upon payment of the deposit, clients acknowledge & agree to comply with the terms and conditions set out by Humphrey's Hotel & relevant parties.

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

Confirmation of Final Arrangements

Minimum 7 days prior to your event final details, including menu choices, beverage selections, arrival time & total and final numbers and full food payment need to be supplied to the events coordinator. 7 days prior to your event the exact attendance numbers must be advised. At this time, your final account will need to be finalised.

Payment

Unless authorised by Management, all events must be paid in full 7 days prior to the event. Any incidental charges are to be paid for at the conclusion of the event & will include any charges not authorised in the original contract.

Credit Card Charges

Apply to all processed payments. In line with the current Reserve Bank of Australia rules, Surcharges will be applied for card purchases at the current cost of acceptance as incurred by the business. A 1.5% Credit Card surcharge applies- bills can be split over maximum of 2 cards only. A 15% surcharge applies on Public Holiday. A 10% service charge applies to all groups of 8 guests and above at Hatch Restaurant. A 10% service charge applies to food bill to all groups at Humphrey's (pub side) with food preorder or a canape service.

Price Variations

Every endeavour is made to ensure our prices quoted are correct & current. If any changes occur due to circumstances outside our control, you will be notified immediately if you have a confirmed booking with us.

Damage & Insurance

All property of the client or any other person brought to Humphrey's Hotel shall be at the owner's risk and Humphrey's Hotel will not be liable for any loss or damage caused. This includes any item left after the event. The organiser of the event will be held responsible & charged for any damages caused to Humphrey's Hotel property during the event by attendees, delegates, or guests.

Menu

Menus are subject to change due to seasonal availability of some products. If a menu is changed the client will be notified & an alternative will be confirmed. Groups of 10 guests at and more booked for Hatch Restaurant will require to dine from one of our banquet menus or a la carte menu with \$105 per person minimum spend on food only.

BYO

BYO beverages are strictly prohibited. If you opt to bring your own cake, a \$5 per person or flat rate cakeage fee applies.

Conduct

The client must conduct the event in an orderly manner, in full compliance with the above terms & conditions and ensure the compliance of guests attending is the same. The client must ensure no disturbance or nuisance will be caused to Humphrey's Hotel or any of its guests' visitors or neighbours.

Minors

Minors are allowed on the premises until 10pm unless otherwise arranged with management. The client agrees to ensure that minors will be kept under strict supervision. Any minor found consuming alcohol will be removed from the premises & the remainder of the event will be cancelled & not refunded.

Goods & Services Organised by the Client

Delivery of hired equipment supplied by the client to Humphrey's Hotel - must be advised to the Events Manager prior to delivery & must be delivered to the designated area at the correct time. Humphrey's Hotel will not accept responsibility for the security, set up, transportation, loss of or damage to this equipment.

Minimum Spend

Events being held at Humphrey's Hotel venues must achieve the required minimum spend as set out in the event or quote provided. If this amount is not met Humphrey's Hotel will charge you the amount to achieve your minimum spend as a room hire fee.