

THE
HAWTHORN
HOTEL

EST. 1868

Function Pack



Spaces

DESCRIPTION	SEATED	STANDING	AV
Dining	90	250	TV, Mic, Music
Function Room	40	60	TV, Mic, Music
Lower Beer Garden	40	100	TV
Upper Beer Garden	150	300	Music
Sports Bar	20	50	TV, Mic, Music



Drinks Packages

Welcome Drinks

Cocktail on arrival | 10pp
Cosmopolitan, Mojito, Margarita or Aperol Spritz

Bubbles on arrival | 10pp
Madame Coco Brut

Standard Package

2 Hour 40pp | 3 Hour 50pp | 4 Hour 60pp

Edge Of the World Sauvignon Blanc
Edge Of the World Rose
Edge Of the World Cab Shiraz
Edge Of the World Sparking
Furphy
5 Seeds Apple Cider
James Boags Light
Soft Drinks



Premium Package

2-hour 45pp | 3-hour 55pp | 4-hour 65pp

Standard package plus additional choice of one extra sparkling, one white wine, one red wine, three tap beers, and two bottled beer/ciders.

Aurelia Prosecco
821 South Sauvignon Blanc
Chain of Fire Pinot Grigio
Tempus Two Series Pinot Gris
Circa Chardonnay
Road to Enlightenment Riesling
T'Gallant Moscato
Seppelt Drives Shiraz
T'Gallant Juliet Pinot Noir
Tempus Two Series Cabernet Sauvignon
Stone and Wood
Asahi
Pirate Life Pale Ale
James Squire Orchard Crush
Somersby Pear Cider
Carlton
Furphy
XXXX Gold
Hahn Super Dry
5 Seeds Cider
Kosciusko Pale Ale





Deluxe Package

2-hour 55pp | 3-hour 65pp | 4-hour 75pp

Standard package plus additional choice of 1 sparkling, 1 rose, 3 white and 3 red, full range of tap beer, choice of 5 bottled beers/ciders.

Madame Coco

Aurelia Prosecco

821 South Sauvignon Blanc

Chain of Fire Pinot Grigio

Tempus Two Series Pinot Gris

Circa Chardonnay

Road to Enlightenment Riesling

T'Gallant Moscato

Seppelt Drives Shiraz

T'Gallant Juliet Pinot Noir

Tempus Two Series Cabernet Sauvignon

T' Gallant Cape Schank Pinot Noir

Chain of Fire Merlot

Marquis French Rose

Beer tap choice from full range

Bottled choice from full range

Spirits

Add house spirits for the duration of the package for 20pp.

House spirits, Smirnoff Vodka, Captain Morgans Spiced Rum, Gordons Gin, Jim Beam Bourbon, Johnnie Walker Red Whiskey

Bar tab on consumption

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests.



30 Piece Platter

Small Bites

Fried Chicken Tenders | 90

Mini Lamb Flatbread (CBGF) | 100

Compressed cucumber, tomatoes, onion

Beef Sliders | 100

Mustard, ketchup, milk bun, cheese

Fried Haloumi | 90

Chilli jam

Mac & Cheese Bites | 70

Smoked BBQ

Pumpkin Arancini | 70

Tomato relish

Vegetarian Spring Rolls | 70

Sweet chilli

Chicken Satay Skewers (GF) | 90

Satay sauce, curried cashews, coriander

Steak & Chips (GF) | 85

Bearnaise, fondant, wagyu

Mini Plant Based Slider (VG) | 110

Ketchup, mustard, pumpkin bun

Pork & Fennel Sausage Rolls | 75

Smoked tomato ketchup

Tempura Prawns | 100

Lime & chilli jam

Prawn Gyoza | 85

Sweet soy reduction

Mixed Sushi (GF, CBVG) 80

Wasabi mayo

Duck Pancakes | 100

Hoisin, spring onion, cucumber

Twice Cooked Lamb Ribs (GF) | 110

Pomegranate, yoghurt, sumac

Popcorn Chicken Bites | 70

Spiced mayo

Wagyu Beef Skewers (GF) | 90

Sweet soy & sesame glaze, sesame

Vegetarian Rice Paper Rolls (VG) | 70

Miso Glazed Glazed Eggplant Skewers (VG, GF) | 90

Substantial

Tomato Bruschetta (VG, CBGF) | 5pp

Onion, balsamic

Root Salad Bowl (VG, GF) | 5pp

Pumpkin, beetroot, quinoa, carrot

Mini Lamb Flatbread | 5pp

Hung yoghurt, onion, tomato, cucumber

Meatballs On Toast (CBGF) | 5pp

Sugo, pickled onion, parmesan

Mini Katsu Sanga | 5pp

Kewpie, pickled cabbage

Calamari Bowl (CBGF) | 5pp

Aioli, bronze fennel, lemon

Pizza (From Menu)

Charcuterie Selection | 80

Pickles, prosciutto



Sit Down

2 courses | 40pp | Shared entrees and one main or one main and dessert

3 courses | 50pp | Shared entrees, one main and dessert



Shared Entrees

Twice Cooked Lamb Ribs (GF)
Pomegranate, yoghurt, chervil

Fried Haloumi (CBGF)
Chilli jam

Chicken Satay Skewers (GF)
Satay sauce, curried cashews, coriander

Salt and Pepper Squid (CBGF)
Garlic aioli, lemon

Pumpkin Arancini (VG)
Tomato relish

Mains (Pick 1)

250g Great Southern Striploin (CBGF)
Fries, salad, jus, garlic butter

Pan Roasted Ora King Salmon (GF)
Capsicum relish, roast zucchini

Pumpkin Risotto (VG)
Pumpkin puree, charred pumpkin, spinach, pinenuts

Hand Crumbed Chicken Parma
Napoli, ham, cheese, slaw, fries

Sausage & Mash
Peas, onion, gravy

Sweet (Pick 1)

Chocolate Brownie
Hazelnut praline, vanilla ice cream

Dark Chocolate Delice (VG, GF)
Berry compote, berry sorbet

Pear & Apple Crumble
Custard, praline

Corporate Packages

Available for groups of 8-30 only | 50pp

Arrival

Coffee/espresso & tea selection
Soft drinks

Morning Tea

Assorted muffins & banana bread
Coffee & tea selection
Soft drinks

Lunch

Main course from main menu

Afternoon Tea

Scones with cream and jam
Fruit platter
Coffee & tea selection
Soft drinks

**For more details and enquiries,
scan the QR code below.**

