

THE  
HAWTHORN  
HOTEL  

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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 | 12pp  
*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 50pp | 3-hour 60pp | 4-hour 70pp

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 60pp | 3-hour 70pp | 4-hour 80pp

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 15pp.

*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) | 7pp

*Onion, balsamic*

Root Salad Bowl (VG, GF) | 7pp

*Pumpkin, beetroot, quinoa, carrot*

Mini Lamb Flatbread | 7pp

*Hung yoghurt, onion, tomato, cucumber*

Meatballs On Toast (CBGF) | 7pp

*Sugo, pickled onion, parmesan*

Mini Katsu Sanga | 7pp

*Kewpie, pickled cabbage*

Calamari Bowl (CBGF) | 7pp

*Aioli, bronze fennel, lemon*

Pizza (From Menu)

Charcuterie Selection | 80

*Pickles, prosciutto*





# Sit Down

2 courses | 45pp | Shared entrees and one main or one main and dessert

3 courses | 60pp | 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.**

