

THE
HAWTHORN
HOTEL
EST. 1868

Function Pack



Level 1 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

DESCRIPTION	SEATED	STANDING	AV
FULL LEVEL	100	400	TV, Mic, Music
Ethel Room	50	120	TV, Mic, Music
Glenferrie Room	25	60	TV, Mic, Music
Alumni Lounge + Deck	25	100	TV, Mic, Music
Ethel Room + Alumni Lounge + Deck	75	200	TV, Mic, Music
Ethel Room + Glenferrie Room	75	180	TV, Mic, Music

Drinks Packages

Welcome Drinks

Cocktail on arrival | 12pp

Cosmopolitan, Mojito, Margarita or Aperol Spritz

Champagne on arrival | 15pp

Piper Heidsieck

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

Hawthorn Lager

Carlton

James Boags Light

Soft Drinks



Premium Package

2-hour 50pp | 3-hour 60pp | 4-hour 70pp

Standard package plus inclusion of full range of tap beers, Prosecco plus your choice of one extra white wine, one extra red wine, and two bottled beers or cider.

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

Hawthorn Lager

5 Seeds Cider





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

Hawthorn Lager

Carlton

Furphy

5 Seeds Cider

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

Cauliflower Croquettes (VG) | 70
Romesco

Vegetarian Spring Rolls (V) | 70
Sweet Chilli

Beetroot Arancini (VG) (GF) | 70
Smoked Beetroot Puree

Miso Glazed Eggplant Skewers (VG) (GF) | 75
Toasted Sesame

Beetroot TarTar (GF) | 75
Rice Cracker, Beetroot Powder, Chives

Duck Spring Rolls | 75
Hoisin, Shredded Leaks

Chicken Satay Skewers (GF) | 80
Peanut Sauce, Toasted Macadamias

Vegetarian Sushi (VG) (GF) | 80
Wasabi, Pickled Ginger, Soy

Pork & Fennel Sausage Rolls | 80
Spiced Tomato Jam

Smoked Bacon & Cheese Croquettes | 80
Pepperberry Tomato Relish

Fried Chicken Tenders | 85
Chilli Glaze, Kewpie, Pickles

Mini Beef Pies | 85
Ketchup, Gravy

Thai Fish Cakes (GF) | 100
Nam Jim Jam

Beef Sliders Pickles | 100
Cheese, Ketchup, Mustard

Roaring Forties Lamb Ribs (GF) | 100
Pomegranate, Raita

Fried Murray Cod Tacos | 110
Pickled Cabbage, Chipotle Aioli

Sydney Rock Oysters (GF) | 110
Salmon Roe, Four Pillars Gin Vinaigrette

Blue Swimmer Crab Buns | 110
Cucumber, Kewpie, Chives

Wagyu Beef Carpaccio | 110
Parmesan, Lavosh

Hiramasa Kingfish Crudo (CBGF) | 110
Sourdough Croutons

Ora King Salmon Ceviche (GF) | 110
Mandarin, Sesame, Cos

Hot Buttered Mini Prawn Rolls | 110
Pickled Chilli, Milk Bun

Substantial

Salt & Pepper Calamari (CBGF) | 7pp
Garlic Aioli, Lemon, Bronze Fennel

Mini Fish & Chips (CBGF) | 7pp
Beer Battered Murray Cod, Dill Tartar, Lemon

Root Vegetable Salad (VG) (GF) | 7pp
Quinoa, Beets, Pumpkin, Citrus, Mount Zero Olive Oil

Risotto Primavera (VG) (GF) | 7pp
Peas, Broccolini, Spinach

Pumpkin Salad (VG) (GF) | 7pp
Couscous, Puy Lentils, Pomegranate, Chervil, Pepitas

Roaring Forties Lamb Flatbread | 7pp
Raita, Feta, Sumac

Canape Packages

6 Canape Options | 27pp

8 Canape Options | 36pp

10 Canape Options | 45pp

Hot Canapés

Mini Beef Pie
Tomato Sauce, Gravy

Pork and Fennel Sausage Roll
Spiced Tomato Jam

Beetroot Arancini (VG) (GF)
Smoked Beetroot Puree

Duck Spring Roll
Shredded Leeks, Hoi

Cauliflower Croquettes (VG)
Romesco

Beef Sliders
Pickles, Cheese, Ketchup, Mustard

Smoke Bacon and Cheese Croquettes
Pepperberry Tomato Relish

Miso Glazed Eggplant Skewers (VG) (GF)
Toasted Sesame

Vegetarian Spring Roll (V)
Sweet Chilli

Thai Fish Cake (GF)
Nam Jim Jam

Chicken Satay Skewers (GF)
Peanut Sauce, Toasted Macadamias

Fried Chicken Tenders
Chilli Glaze, Kewpie, Pickles

Crumbed Roaring Forties Lamb Tomahawk
Intense Mint, Garlic Butter

Hot Buttered Mini Prawn Roll
Pickled Chilli

Fried Murray Cod Taco
Pickled Cabbage, Chipotle Aioli

Cold Canapés

Sydney Rock Oysters (GF)
Salmon Roe, Four pillars gin vinaigrette

Vegetarian Sushi (GF) (VG)
Wasabi, Pickled Ginger, Soy

Blue Swimmer Crab Bun
Cucumber, Kewpie, Chives

Wagyu Beef Carpaccio (CBGF)
Lavosh, Parmesan

Hiramasa Kingfish Crudo (CBGF)
Sourdough Croutons

Ora King Salmon Ceviche (GF)
Mandarin, Sesame, Cos

Beetroot Tartare (V) (GF)
Rice Cracker, Beetroot Powder, Chives

Sweet Canapés

Mini Sticky Toffee Pudding
Salted Caramel, Chantilly

Fresh Fruit Tartlet
Crème Pâtisserie

Dark Chocolate Cake (VG)
Raspberry Compote

70% Valrhona Chocolate Eclair

Sit Down

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

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

All courses shared alternate drop, dietaries and allergies. Available upon request.



Shared Entrees

Beetroot Arancini (VG)
Smoked Beetroot Puree

Smoked Bacon and Cheese Croquettes
Pepperberry Tomato Relish

Salt and Pepper Calamari (CBGF)
Garlic Aioli

Mains

Risotto Primavera (VG) (GF)
Peas, Broccolini, Spinach

Ora King Salmon (GF)
Pickled Fennel, Orange, Lemon

300g 1000 Guineas Porterhouse (CBGF)
House Salad, Beer Battered Chips, Garlic Butter

Warm Root Vegetable Salad (VG) (CBGF)
Beets, Pumpkin, Carrots, Spinach, Quinoa

Deserts

Sticky Date Pudding, Butterscotch
Vanilla Ice Cream

Date and Cashew Cheesecake (VG)
Ginger Nut, Lime Sorbet

70% Valrhona Chocolate Mousse
Macerated Strawberries

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

