

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 |
| The Governor                      | 10     | N/A      | TV, Mic, Music |
| The Grace                         | 6      | N/A      | 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 Leeks*

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  
*Creme Patisserie*

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*

## Desserts

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.**

