# FUNCTION PACK







Whether you're celebrating a birthday, hosting a special event, or organising a corporate function, our friendly functions team can help you create the perfect event to suit any occasion.

Boasting a huge outdoor beer garden with retractable roof plus a number of indoor spaces, the Hawthorn Hotel is the ultimate function venue for your next event.





# DINING

The Dining area at Hawthorn Hotel is ideal for a work lunch, seating 80 guests or accommodating 250 standing. While not private, it provides a vibrant and spacious setting for your corporate meal.

SPACE TYPE	D F	Ŷ	Ţ	00 	( <mark>@</mark> )	Ĵ
INDOOR	80	250	Y	N	N	Y



# **FUNCTION ROOM**

The Function Room at the Hawthorn Hotel is perfect for celebrating your next event, offering a private space that seats 40 guests or accommodates 80 standing. Enjoy an exclusive and memorable event with your friends and family.

SPACE TYPE	D F	Ŷ	k	00 	( <u>©</u> ))	Ĵ
INDOOR	40	80	Y	N	Y	Y



# **SPORTS BAR**

The Sports Bar at the Hawthorn Hotel is perfect for farewell drinks, featuring high-top tables. While not private, it seats 20 guests or accommodates 50 standing, providing a lively and casual atmosphere.

SPACE TYPE	D F	Ŷ	Ţ	°O D	(©)	Ĵ
INDOOR	20	50	N	N	N	N



# LOWER DECK

The Lower Deck at Hawthorn Hotel is ideal for watching the AFL, featuring a retractable cover. It seats 40 guests or accommodates 80 standing, providing a comfortable and versatile outdoor space.

SPACE TYPE	P F	Ŷ	Ţ	°O D	( <u>©</u> ))	, M
OUTDOOR	40	80	N	N	N	Ν



# THE DECK

The Deck at Hawthorn Hotel is an inviting outdoor space, perfect for any occasion. Accommodating up to 150 seated guests or 250 standing, it features stylish seating, lush greenery, and ambient lighting for a vibrant, memorable experience.

SPACE TYPE	D F	Ŷ	Ţ	°O D	(©)	Ĵ
OUTDOOR	150	250	N	N	N	Ν



LEVEL 1

Level 1 is the perfect space for any private event. With a fully serviced bar, toilets, raised stage, outdoor deck and a range of furniture to suit a relaxed seated event or standing cocktail affair.

SPACE TYPE	D F	Ŷ	Ž		( <u>©</u> ))	Ĵ
INDOOR	100	400	Y	N	Y	Y

# **CANAPÉ OPTIONS**

25 Piece Platters – see individual prices 6 Pieces for \$35pp | 8 Pieces for \$46pp | 10 Pieces for \$58pp

Grazing station avalible at \$35pp, min 25 pax. Includes a section of cheeses, dips, meats, fruit, bread & pickled vegetables

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<b>VEGETARIAN SUSHI (LD, LG, V, VGO)</b> Wasabi, Pickled Ginger, Soy	90
HIRAMASA KINGFISH CRUDO (LD, LGO) Pickled Onion, Dill, Sourdough Croutons	110
VEGETARIAN RICE PAPER ROLLS (LD, LG, VG)	110
Hoi Sin, Mint SYDNEY ROCK OYSTERS (LD, LG)	110
Shallot Vinaigrette <b>POACHED CHICKEN CEVICHE (LD)</b> Tempura Avocado, Spring Onion	110

# HOT

MINI BEEF PIE	90
tomato sauce, gravy PORK AND FENNEL SAUSAGE ROLL spiced tomato jam	90
BEETROOT ARANCINI (VG) smoked beetroot puree	75
DUCK SPRING ROLL shredded leeks, hoi	110
CAULIFLOWER CROQUETTES (LD, VG)	75
romesco BEEF SLIDERS (LDO) pickles, cheese, ketchup, mustard	120

	SMOKE BACON	80
	AND CHEESE CROQUETTES (LDO, VG)	
0	pepperberry tomato relish	
	SWEET CORN & ZUCCHINI FRITTERS (V)	75
10	lemon yoghurt	
	VEGETARIAN SPRING ROLL (V)	75
10		~ -
	CHICKEN TERIYAKI SKEWERS (LD, LG) peanut sauce, toasted macadamias	85
10	FRIED CHICKEN TENDERS (LD)	95
10	chilli glaze, kewpie, pickles	
40	ROARING FORTIES LAMB RIBS (LG)	120
10	pomegranate, raita	
	PRAWN SKEWERS (LD, LG) chimichurri verde	120

# SWEET

MINI STICKY TOFFEE PUDDING	110
salted caramel, chantilly	
70% VALRHONA CHOCOLATE ÉCLAIR	110

SUBSTANTIAL - individual ser	ves
SALT & PEPPER CALAMARI (CBGF) garlic aioli, lemon, bronze fennel	10PF
MINI FISH & CHIPS (CBGF) beer battered murray cod, dill tartar, lemon	10PP
<b>ROOT VEGETABLE SALAD (VG, LG)</b> quinoa, beets, pumpkin, citrus, mount zero olive oil	10PP
RISOTTO PRIMAVERA (VG, LG)1 peas, brocollini, spinach	10PP

# **SIT DOWN**

**2 COURSES** | 63PP | Shared style entrees, choice of main or dessert **3 COURSES** | 74PP | Shared style entrees, main and dessert

## SHARED ENTREES

LILYDALE FRIED CHICKEN TENDERS (LD) pickles, jalapeno mayo

SALT & PEPPER SQUID (LD, VG)

fresh lemon, garlic aioli

BUFFALO CAULIFLOWER WINGS (LD, VG) maple glaze, chives, aioli

## **MAINS - CHOICE OF 3**

### **THOUSAND GUINEAS 300G**

PORTERHOUSE (LDO, LGO)

jus, garlic butter, house salad, chips

FISH OF THE DAY (LD, LG) warm fennel and orange salad, pickled onion, garlic miso, lemon

# FREE RANGE HALF ROAST CHICKEN (LG) dauphinoise, pan jus, lemon

WILD MUSHROOM RISOTTO (LDO, LG, V, VGO) roasted mushrooms, spinach, parmesan

**RIGATONI (LD, VG)** smoked szechuan eggplant ragu, charred zucchini, toasted pepita's

## **DESSERT - CHOICE OF 3**

RASPBERRY AND CHOCOLATE CAKE (LD, LG, VG) berries compote, sorbet 53% CALLEBAUT CHOCOLATE MOUSSE (LG, V) macerated strawberries PASSIONFRUIT & VANILLA PANNACOTTA (LG, V) berries compote, sorbet STICKY DATE PUDDING (V) butterscotch, vanilla ice cream



# **BEVERAGE OPTIONS**

# **STANDARD**

2 HOURS \$44 PP 3 HOURS \$57 PP 4 HOURS \$69 PP

## TAP

Carlton Draught Furphy Refreshing Ale Hawthorn Lager 5 Seeds Apple Cider

#### BOTTLED

James Boags Light

### WINE

Mr. Mason Sparkling Cuvee Brut Dottie Lane Sauvignon Blanc Hearts Will Play Rosé Henry & Hunter Shiraz Cabernet

### NON-ALCOHOLIC

Soft Drinks Juices

# PREMIUM

2 HOURS \$55 PP 3 HOURS \$67 PP 4 HOURS \$80 PP

## TAP

Full range of all tap items

### BOTTLED

Your choice of two from our beverage menu

#### WINE

Mr. Mason Sparkling Cuvee Brut Dottie Lane Sauvignon Blanc Mandoleto Pinot Grigio Pebble Point Chardonnay Hearts Will Play Rosé Henry & Hunter Shiraz Cabernet Point of Departure Pinot Noir South Rock Shiraz

### **NON-ALCOHOLIC**

Soft Drinks Juices

# DELUXE

2 HOURS \$65 PP 3 HOURS \$78 PP 4 HOURS \$90 PP

**TAP** Full range of all tap items

**BOTTLED** Your choice of three from our beverage menu

## WINE

Alpha Box & Dice 'Tarot' Prosecco Chandon Brut Rose 821 South Sauvignon Blanc Ant Moore Pinot Gris Paloma Riesling Innocent Bystander Chardonnay Sud Rosé Coldstream Hills Pinot Noir Marques de Tezona Tempranillo South Rock Shiraz

### NON-ALCOHOLIC

Soft Drinks Juices

## ADD ONS

## SPIRITS UPGRADE

Add house spirits for the duration of the package for **\$27** per person. Min 20 guests.

Smirnoff Vodka, Gordon's Gin, Captain Morgans Spiced Rum, Jim Beam Bourbon, and Johnnie Walker Red Whiskey

## WELCOME DRINKS

#### Cocktail on arrival | 13PP

Espresso Martini, Cosmopolitan, Mojito, Margarita or Aperol Spritz. Min 20 guests

**Champagne on arrival | 15PP** Moet & Chandon Imperial Brut

## **BAR TAB ON CONSUMPTION**

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending.

Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.



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