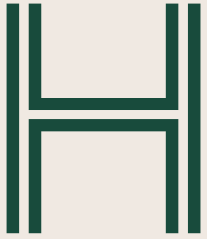


# SWINBURNE FUNCTION PACK

THE  
HAWTHORN  
HOTEL  
EST. 1868





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.





# FULL LEVEL







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						
INDOOR	100	400	Y	N	Y	Y



# GLENFERRIE ROOM







The Glenferrie Room is perfect for corporate workshops, accommodating up to 20 seated guests or 40 standing. Enjoy a professional and versatile space designed to suit any business meetings.

SPACE TYPE						
INDOOR	20	40	Y	N	Y	Y



# ETHEL ROOM







The Ethel Room is ideal for trivia events, featuring a raised stage area. It comfortably seats 40 guests or accommodates 80 standing, offering a dynamic and engaging space for your next gathering.

SPACE TYPE						
INDOOR	40	80	Y	N	Y	Y



# ALUMNI LOUNGE + DECK

The Alumni Lounge + Deck at the Hawthorn Hotel is perfect for corporate workshops, offering a comfortable space for 25 seated guests or 80 standing. Enjoy a professional and stylish environment for your next business event.

SPACE TYPE						
INDOOR	25	80	Y	N	N	N

# CANAPÉ OPTIONS

25 Piece Platters – see individual prices

6 Pieces for \$35pp | 8 Pieces for \$46pp | 10 Pieces for \$58pp

## COLD

**COLD VEGETARIAN SUSHI (V, VGO, LG, LD)** 90

wasabi, pickled ginger, soy

**HIRAMASA KINGFISH CRUDO (LGO, LD)** 110

pickled onion, dill, sourdough croutons

**VEGETARIAN RICE** 110

**PAPER ROLLS (VG, LG, LD)**

hoi sin, mint

**SYDNEY ROCK OYSTERS (LG, LD)** 110

shallot vinaigrette

**POACHED CHICKEN CEVICHE (LD)** 110

tempura avocado, spring onion

## HOT

**MINI BEEF PIE** 90

tomato sauce, gravy

**PORK AND FENNEL SAUSAGE ROLL** 90

spiced tomato jam

**BEETROOT ARANCINI (VG)** 75

smoked beetroot puree

**DUCK SPRING ROLL** 110

shredded leeks, hoi

**CAULIFLOWER CROQUETTES (VG, LD)** 75

hot romesco

**BEEF SLIDERS (LDO)** 120

pickles, cheese, ketchup, mustard

**SMOKED BACON AND  
CHEESE CROQUETTES**

garlic aioli

**SWEET CORN & ZUCCHINI**

**FRITTERS (VG, LDO)**

lemon yoghurt

**VEGETARIAN SPRING ROLL (V)**

sweet chilli

**CHICKEN TERIYAKI SKEWERS (LG, LD)**

teriyaki sauce, spring onion

**FRIED CHICKEN TENDERS (LD)**

chilli glaze, kewpie, pickles

**ROARING FORTIES LAMB RIBS (LG, LDO)** 120

pomegranate, raita

**PRAWN SKEWERS (LG, LD)** 120

chimichurri verde

## SWEET

**MINI STICKY TOFFEE PUDDING** 110

salted caramel, chantilly

**70% VALRHONA CHOCOLATE ÉCLAIR** 110

80 **SUBSTANTIAL** - individual serves

**SALT & PEPPER CALAMARI (LG)** 10PP

garlic aioli, lemon, bronze fennel

**MINI FISH & CHIPS (LG)** 10PP

beer battered murray cod, dill tartar, lemon

**ROOT VEGETABLE SALAD (VG, LG)** 10PP

quinoa, beets, pumpkin, citrus, mount zero olive oil

**RISOTTO PRIMAVERA (VG, LG)** 10PP

peas, broccolini, spinach

# SIT DOWN

**2 COURSE** | 63PP | Shared entrees, choice of main or dessert

**3 COURSE** | 74PP | Shared entrees, choice of main and dessert

## SHARED ENTREES

### LILY DALE FRIED CHICKEN TENDERS (LD)

pickles, jalapeno mayo

### LOCAL SALT & PEPPER SQUID (VG, LD)

fresh lemon, garlic aioli

### BUFFALO CAULIFLOWER WINGS (VG, LD)

maple glaze, chives, aioli

## MAINS - CHOICE OF 3

### THOUSAND GUINEAS

#### 300G PORTERHOUSE (LGO, LDO)

jus, garlic butter, house salad, chips

### FISH OF THE DAY (LG, LD)

warm fennel and orange salad,  
pickled onion, garlic miso, lemon

### FREE RANGE HALF ROAST CHICKEN (LG)

dauphinoise, pan jus, lemon

### WILD MUSHROOM RISOTTO (V, VGO, LG, LDO)

roasted mushrooms, spinach, parmesan

### RIGATONI (VG, LD)

smoked szechuan eggplant ragu,  
charred zucchini, toasted pepita's

## DESSERT - CHOICE OF 3

### 53% CALLEBAUT

#### CHOCOLATE MOUSSE (V, LG)

macerated strawberries

### PASSIONFRUIT & VANILLA PANNACOTTA (V, LG)

sorbet

### STICKY DATE PUDDING (V)

butterscotch, vanilla ice cream

### RASPBERRY AND

#### CHOCOLATE CAKE (VG)

berries compote, sorbet



# MORNING TEA

Standard Package 3 Options | 24PP

Premium Package 6 Options | 29PP

Deluxe Package Everything | 34PP

## ASSORTED MINI MUFFINS (V)

poppy seed, mixed berry & chocolate

## ASSORTED DANISHES (V)

## CHIA POTS (VG, LG, LD)

almond cream & toasted coconut

## ASSORTED MINI WAFFLES (V)

## GRANOLA POTS (V, LDO)

yoghurt seasonal fruit

## SEASONAL FRUIT PLATTER (V, VG)

## BREAKFAST SALAD (VG)

beets, roots, kale, broccolini & pumpkin

## ASSORTED TOASTIES

ham & cheese

cheese & tomato

## MINI STICKY TOFFEE PUDDING

salted caramel, chantilly

# AFTERNOON TEA

Standard Package 3 Options | 24PP

Premium Package 6 Options | 29PP

Deluxe Package Everything | 34PP

## FRESH SCONES

berry compote & whipped cream

## MINI STICKY TOFFEE PUDDING

salted caramel, chantilly

## MILK CHOCOLATE CAKE (V)

raspberry compote

## 70% VALRHONA CHOCOLATE ECLAIRS

fresh cream

## SEASONAL FRUIT PLATTER (VG, LG)

## CHARCUTERIE PLATE

deli meats, mount zero olives, brie & sourdough

## BEETROOT ARANCINI (VG)

smoked beetroot puree

## ASSORTED QUICHE (VO)

## PORK & FENNEL SAUSAGE ROLLS

spiced tomato jam

# LUNCH STATION

**Standard Package** Sandwich | 24PP

**Premium Package** Sandwich Platter + 1 Hot Buffet + 1 Salad | 34PP

**Deluxe Package** Sandwich Platter + 2 Hot Buffet + 2 Salad | 39PP

## Fresh Sandwiches

### **SALAMI (LGO)**

Pickled capsicum, cheese on white slice

### **CHARRED EGGPLANT (VG, LGO)**

Hummus, romesco on white slice

### **EGG (V, LGO)**

Mustard mayonnaise, watercress, on white slice

### **CHICKEN PESTO (LGO)**

Spinach on white slice

## Salads

### **CAESAR SALAD COS (LGO)**

Anchovies, parmesan, soft-boiled egg

### **HOUSE SALAD (VG, LG)**

Radish, pickled onion, cos, dill

### **WARM ROOT VEGETABLE SALAD (V, LG)**

Beets, pumpkin, carrots, spinach, quinoa

## Hot Buffet

### **BUTTER CHICKEN (LG)**

Tomato, rice, poppadoms

### **BRAISE BRISKET CHILLI CON CARNE (LG)**

Kidney beans, guacamole, sour cream

### **EGGPLANT & ZUCCHINI LASAGNE (VG)**

### **TOMATO, BASIL TARKA DAAL (VG, LG)**

Lentils, crispy shallots, rice

# BEVERAGE OPTIONS

## BASIC

2 HOURS \$49 PP  
3 HOURS \$62 PP  
4 HOURS \$75 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 \$60 PP  
3 HOURS \$72 PP  
4 HOURS \$85 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  
Mandoletto 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 \$70 PP  
3 HOURS \$83 PP  
4 HOURS \$96 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 per hour.

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

#### 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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