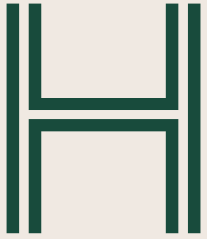


SWINBURNE FUNCTION PACK

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 \$36pp | 8 Pieces for \$43pp | 10 Pieces for \$54pp

COLD

VEGETARIAN SUSHI (LD, LG, VG) 94

wasabi, pickled ginger, soy

HIRAMASA KINGFISH CRUDO (LD, LGO) 115

pickled onion, dill, sourdough croutons

VEGETARIAN RICE PAPER ROLLS (LD, LGO, VG) 115

hoisin, mint

TOMATO BRUSCHETTA (LD, LGO, VG) 90

heriloom tomato, balsamic glaze, basil

HOT

CHICKEN BAO BUNS (LD) 130

gochujang glaze, kimchi, spring onion, corriander

PORK & FENNEL SAUSAGE ROLLS 90

spiced tomato jam

BEETROOT ARANCINI (LD, VG) 78

smoked beetroot puree

DUCK SPRING ROLL 115

shredded leeks, hoisin

CAULIFLOWER CROQUETTES 78

romesco

BEEF SLIDERS 125

pickles, cheese, ketchup, mustard

SMOKED BACON & CHEESE CROQUETTES

pepperberry tomato relish

CHICKEN TERIYAKI SKEWERS (LD, LGO) 95

peanut sauce, toasted macadamias

FRIED CHICKEN TENDERS (LD) 100

chilli glaze, kewpie, pickles

LAMB RIBS (LDO, LG) 125

pomegranate, tzatziki

VEGETARIAN SPRING ROLL (V) 78

sweet chilli

SWEET CORN & ZUCCHINI FRITTERS (V) 78

lemon yoghurt

PRAWN SKEWERS (LD, LG) 125

chimichurri, verde

MINI BEEF PIE 94

tomato sauce, gravy

SWEET

MINI STICKY TOFFEE PUDDING (V) 110

salted caramel, chantilly

CHOCOLATE ÉCLAIR (V) 110

84 SUBSTANTIAL - individual serves

SALT & PEPPER CALAMARI (LD, LGO) 11.5PP

aioli, lemon, bronze fennel

MINI FISH & CHIPS (LD, LGO) 11.5PP

beer battered rockling, dill, tartare, lemon

ROOT VEGETABLE SALAD (LD, VG, LG) 11.5PP

quinoa, beets, pumpkin, citrus, mount zero olives

RISOTTO PRIMAVERA (VG, LG, LD) 11.5PP

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

FRIED CHICKEN TENDERS (LD)

chilli glaze, kewpie, pickles

SALT & PEPPER SQUID (LD, LGO)

fresh lemon, garlic aioli, bronze fennel

BUFFALO CAULIFLOWER WINGS (LD, V, VGO)

maple glaze, chives, aioli

MAINS

250G SOUTHERN RANGES PORTERHOUSE (LDO, LG)

garlic butter, gravy, house salad, chips

PAN SEARED BARRAMUNDI (LDO, LG)

beurre blanc, seasonal greens, paprika oil

RIGATONI (LD, V)

smoked szechuan eggplant ragu, charred zucchini, toasted pepitas

CHICKEN PARMA

house salad, chips

ROOT SALAD (LD, LG, VG)

quinoa, beets, pumpkin, citrus, mount zero olives

DESSERT

RASPBERRY & CHOCOLATE CAKE (LD, LG)

berry compote, raspberry sorbet

STICKY TOFFEE PUDDING (V)

salted caramel, vanilla ice cream



MORNING TEA

Standard Package 3 Options | 25PP

Premium Package 6 Options | 30PP

Deluxe Package Everything | 35PP

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, LG, VGO)

yoghurt, seasonal fruit

SEASONAL FRUIT PLATTER (LD, LG, VG)

BREAKFAST SALAD (LD, LG, V)

beets, roots, kale, broccolini & pumpkin

ASSORTED TOASTIES (LDO, LGO, VGO, VO)

ham & cheese, cheese & tomato

MINI STICKY TOFFEE PUDDING (V)

salted caramel, chantilly

AFTERNOON TEA

Standard Package 3 Options | 25PP

Premium Package 6 Options | 30PP

Deluxe Package Everything | 35PP

FRESH SCONES (V)

berry compote, whipped cream

70% VALRHONA CHOCOLATE ECLAIRS (V)

fresh cream

SEASONAL FRUIT PLATTER (VG, LG, LD)

CHARCUTERIE PLATE (LGO, LDO)

deli meats, mount zero olives, brie, sourdough

ASSORTED QUICHE (VO)

PORK & FENNEL SAUSAGE ROLLS

spiced tomato jam

BEETROOT ARANCINI (VG, LD)

smoked beetroot puree

MINI STICKY TOFFEE PUDDING (V)

salted caramel, chantilly

MILK CHOCOLATE CAKE (LD, V)

raspberry compote

LUNCH STATION

Standard Package Sandwich | 25PP

Premium Package Sandwich Platter + 1 Hot Buffet + 1 Salad | 35PP

Deluxe Package Sandwich Platter + 2 Hot Buffet + 2 Salad | 40PP

Fresh Sandwiches

SALAMI (LGO, LDO)

pickled capsicum, cheese on white slice

CHARRED EGGPLANT (VG, LGO, LD)

hummus, romesco on white slice

EGG (V, LGO, LD)

mustard mayonnaise, watercress, on white slice

CHICKEN PESTO (LGO, LD)

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

BRAISED BRISKET CHILLI CON CARNE (LG, LD)

kidney beans, guacamole, sour cream

EGGPLANT & ZUCCHINI LASAGNA (V)

TOMATO, BASIL TARKA DAAL (LD, VG, LG)

lentils, crispy shallots, rice

BEVERAGE OPTIONS

STANDARD

2 HOURS \$46 PP
3 HOURS \$59 PP
4 HOURS \$72 PP

TAP

Carlton Draught
Furphy Refreshing Ale
Hawthorn Lager
5 Seeds Apple Cider

BOTTLED

James Boags Light

WINE

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

NON-ALCOHOLIC

Soft Drinks
Juices

PREMIUM

2 HOURS \$57 PP
3 HOURS \$70 PP
4 HOURS \$84 PP

TAP

Full range of all tap items

BOTTLED

Your choice of two from
our beverage menu

WINE

Mr. Mason Sparkling Cuvee Brut NV
Alpha Box & Dice 'Tarot' Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rosé
Sud Rosé
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir

NON-ALCOHOLIC

Soft Drinks
Juices

DELUXE

2 HOURS \$68 PP
3 HOURS \$81 PP
4 HOURS \$94 PP

TAP

Full range of all tap items

BOTTLED

Your choice of three from
our beverage menu

WINE

Mr. Mason Sparkling Cuvee Brut NV
Alpha Box & Dice 'Tarot' Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Innocent Bystander Chardonnay
Hearys Will Play Rosé
Sud Rosé
Coldstream Hills Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

NON-ALCOHOLIC

Soft Drinks
Juices

ADD ONS

SPIRITS UPGRADE

Add house spirits for the duration of
the package for **\$28** 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 | 14PP

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.



481 Burwood Road, Hawthorn, VIC 3122
functions@thehawthornhotel.com.au
thehawthornhotel.com.au