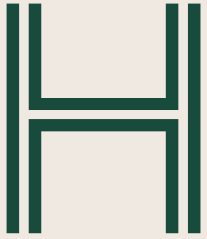


FUNCTION PACK

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.





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						
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						
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						
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						
OUTDOOR	40	80	N	N	N	N



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						
OUTDOOR	150	250	N	N	N	N



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						
INDOOR	100	400	Y	N	Y	Y

CANAPÉ OPTIONS

25 Piece Platters – see individual prices

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

COLD

SYDNEY ROCK OYSTERS (LD, LG) 190
four pillars gin mignonette, lemon

VEGETARIAN SUSHI (LD, LGO, V, VGO) 94
wasabi, pickled ginger, soy

TUNA TART (LD) 115
wasabi aioli, chive

BEETROOT TARTARE (LD, V, VG) 78
tart, beetroot powder, chives

VEGETARIAN RICE PAPER ROLLS (LD, LG, V, VG) 115
hoisin, mint

HOT

MINI BEEF PIE 94
tomato sauce, gravy

PORK AND FENNEL SAUSAGE ROLL 90
spiced tomato jam

CHORIZO MANCHEGO CROQUETTES 145
aioli, chive

DUCK SPRING ROLL 115
shredded leeks, hoisin

MUSHROOM ARANCINI (LD, LG) 80
truffle vegan aioli

BEEF SLIDERS 125
pickles, cheese, ketchup, mustard

CRUMBED HALOUMI BITES (V) 112
spiced tomato jam

CAPRESSE BRUSCHETTA (LGO, V) 90
tomato medley, soft cheese, basil

MISO GLAZED EGGPLANT SKEWER (LD, V) 75
toasted sesame

VEGETARIAN SPRING ROLL (V) 78
sweet chilli

THAI FISH CAKE (LD) 190
nam jim jam

CHICKEN SKEWER (LD, LGO) 130
teriyaki

FRIED CHICKEN TENDER (LD) 100
chilli glaze, kewpie, pickles

HARRISA LAMB SKEWERS (LG) 196
riata

FRIED MURRAY COD TACO (LD) 130
pickled cabbage, chipotle aioli

SWEET

MINI TIRAMISU (V) 110

FRESH FRUIT TARTLET (LG, V) 110
crème patisserie

CHOCOLATE TORTE (LD, V, VG) 110

70% VALRHONA CHOCOLATE ECLAIR (V) 110
fresh cream

BROWNIE (V) 110
chantilly cream

SUBSTANTIAL - individual serves

SALT & PEPPER CALAMARI (LD, LGO) 11.5
garlic aioli, lemon, bronze fennel,

MINI FISH & CHIPS (LD, LGO) 11.5
battered murray cod, dill tartare, lemon,

PUMPKIN SALAD (LDO, V, VGO) 11.5
couscous, pomegranate, chervil, pepitas,

ROARING FORTIES LAMB FLATBREAD 11.5
raita, feta, sumac,

GNOCCHI VERDE (LD, V) 11.5
pea, spinach,

HOT BUTTERED MINI PRAWN ROLL (LGO) 11.5
pickled chilli

GRAZING TABLE - 39pp

selection of cheeses, crackers, bread, olives,
dried fruits

SIT DOWN

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

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

SHARED ENTREES

BARRA TARTARE (LD, LGO)

apple, cucumber, chive, barossa bark

HALOUMI (LG, V)

compressed apple, honey thyme

CHORIZO CROQUETTES

aioli, chive

FRIED CALAMARI (LD)

aioli, lemon

BEETROOT TARTARE (LD, LG, V, VG)

chives

MAINS

VEGETABLE BAKE (LG, V)

sugo, mozzarella, house salad

MARKET FISH (LD, LG)

pickled fennel salad

PUMPKIN SALAD (LDO, LG, VGO, V)

spinach, pepita, goat's cheese, pomegranate

LAMB BACKSTRAP (LD, LG)

pea purée, fricassee, jus

WOODFIRED CHICKEN (LDO)

chimichurri, couscous, soft herbs, pickled onion, goat's cheese

DESSERT

APPLE CRUMBLE (V)

caramel, vanilla ice cream

STICKY TOFFEE PUDDING (V)

caramel, vanilla ice cream

BROWNIE (V)

vanilla ice cream

BISCOFF CHEESECAKE (V)

biscoff, biscoff cream cheese

PAVLOVA (LG, V)

berries, chantilly cream

CHOCOLATE TORTE (LD, V, VGO)

raspberry sorbet



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.



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