

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

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

VEGETARIAN SUSHI (LG, VG) 94
wasabi, pickled ginger, soy

TUNA TART 115
wasabi aioli, chive

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

VEGETARIAN RICE PAPER ROLLS (LG, 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 (V, LGO, VGO) 90
tomato medley, soft cheese, basil

MISO GLAZED EGGPLANT SKEWER (VG, LG) 75
toasted sesame

VEGETARIAN SPRING ROLL (V) 78
sweet chilli

THAI FISH CAKE (LD) 190
nam jim jam

CHICKEN SKEWER (LD, LG) 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 (V) 110
crème patisserie

CHOCOLATE TORTE (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 (VG) 11.5
couscous, pomegranate, chervil, pepitas,

ROARING FORTIES LAMB FLATBREAD 11.5
raita, feta, sumac,

GNOCCHI VERDE (VG) 11.5
pea, spinach,

HOT BUTTERED MINI PRAWN ROLL 11.5
pickled chilli

GRAZING TABLE - 39pp

selection of cheeses, cured meats, 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 (VG, LGO)

chives

MAINS

VEGETABLE BAKE (LG, V)

sugo, mozzarella, house salad

MARKET FISH (LD, LG)

pickled fennel salad

PUMPKIN SALAD (V, VGO)

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 (VG)

raspberry sorbet



MORNING TEA

Standard Package 3 Options | 25PP

Premium Package 4 Options | 30PP

Deluxe Package 5 Options | 35PP

MINI MIXED ASSORTED MUFFINS (LD, V)

BANANA BREAD, FRUIT BREAD (LD, V)

BISTRO MORGANS COOKIES (LD, V)

double chocolate, funfetti, caramel,

MINI WAFFLES (LD, V)

SEASONAL FRUIT PLATTER (LD, LG, VG)

BREAKFAST SALAD (V, VGO)

avocado, pickled onion, quinoa, pepita, poached eggs, spinach

ASSORTED TOASTIES (LDO, LGO, VO)

ham & cheese, reuben, chicken & avocado, cheese & tomato

SMOKED BACON ROLLS

fried egg, ketchup, swiss cheese

AFTERNOON TEA

Standard Package 3 Options | 25PP

Premium Package 4 Options | 30PP

Deluxe Package 5 Options | 35PP

70% VALRHONA CHOCOLATE ECLAIR(V)

fresh cream

FRESH FRUIT TARTLET (V)

crème patisserie,

SEASONAL FRUIT PLATTER (LD, LG, VG)

CAESAR SALAD

bacon, boiled egg, parmesan, cos lettuce

CAPRESSE SALAD (LG, V)

heirloom tomatoes, burrata, basil, pickled onion

ASSORTED QUICHES (V, VG)

HOT BUTTERED MINI PRAWN ROLLS (LGO)

pickled chilli, milk bun

CHARCUTERIE PLATE

prosciutto, mount zero olives, bresaola, brie, sourdough

ROARING FORTIES LAMB FLATBREAD

raita, feta, sumac

GRILLED CHICKEN SANDWICH (LD, LGO)

aioli, bacon, cos lettuce, tomato, wholemeal, white, wraps, sourdough, baguette

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 - *Served on assortment of breads*

OCEAN TROUT (LGO)

cucumber

PASTRAMI (LD, LGO)

mustard, pickled cabbage, cheese

HEIRLOOM TOMATO (LD, LGO, V)

mature cheddar

EGG (LGO, V)

mustard mayonnaise, watercress

SMOKED LEG HAM (LD, LGO)

mature cheddar

GRILLED CHICKEN (LD, LGO)

aioli, bacon, cos lettuce, tomato

Hot Buffet

LAMB KEBAB

raita, flatbread

BAKED OCEAN TROUT (LD, LG)

pickled fennel, orange

THAI RED CHICKEN CURRY (LD, LG)

herbed rice, crispy shallots, poppadums

BRAISED LAMB SHOULDER (LD)

chats, greens

LAMB RAGU PASTA (LGO)

garlic bread

VEGGIE BAKE (LD, LG, V)

WARM PUMPKIN QUINOA SALAD (V, LDO, VGO)

spinach, pepita, haloumi, pomegranate, yoghurt

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.

COFFEE & TEA

STANDARD

2 HOURS \$5 PP

4 HOURS \$9 PP

6 HOURS \$13 PP

INSTANT COFFEE & TEA STATION

Instant Coffee

Instant Decaf Coffee

English Breakfast Tea

Earl Grey Tea

Peppermint Tea

Green Tea

MILKS

Full Cream Milk

Lite Milk

Soy Milk

Almond Milk

Oat Milk

DELUXE

2 HOURS \$7 PP

4 HOURS \$13 PP

6 HOURS \$19 PP

BARISTA MADE COFFEE & TEA

Barista Coffee

Barista Decaf Coffee

English Breakfast Tea

Earl Grey Tea

Peppermint Tea

Green Tea

MILKS

Full Cream Milk

Lite Milk

Soy Milk

Almond Milk

Oat Milk



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