FUNCTION PACK

THE HAWTHORN HOTEL
EST. 1868



Welcome to Hawthorn Hotel

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.

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 30 guests or accommodates 60 standing. Enjoy an exclusive and memorable event with your friends and family.

30	60	Y	N	Y	Y





Lounge

The Lounge 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.

30	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.

30	70	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.

150	250	N	N	N	N

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.

100	400	Y	N	Y	Y





Glenferrie Room

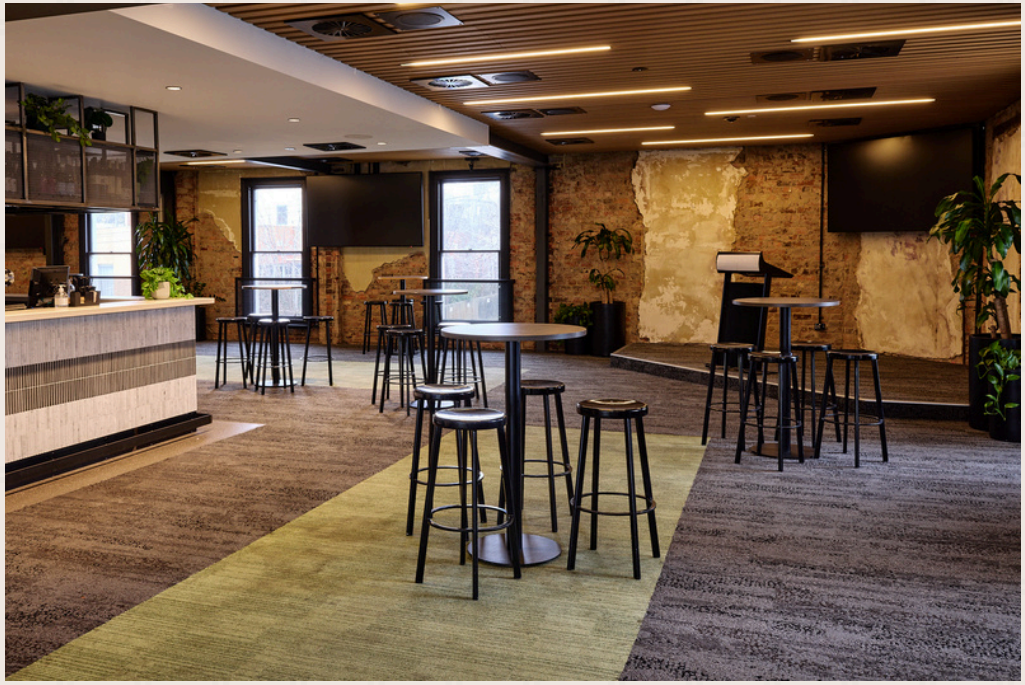
The Glenferrie Room is perfect for corporate workshops, accommodating up to 20 seated guests or 40 standing. Enjoy a professional and versatile space designed to suit any business meetings.

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.

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.

25	80	Y	N	N	N

Canapé Options

25 Piece Platters – see individual prices

COLD

VEGETARIAN SUSHI (LG, VG) 135
wasabi, pickled ginger, soy

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

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

HOT

MINI BEEF PIE 115
tomato sauce, gravy

PORK AND FENNEL SAUSAGE ROLL 115
spiced tomato jam

DUCK SPRING ROLL 115
shredded leeks, hoisin

MUSHROOM ARANCINI (LD, LG, VG) 135
truffle vegan aioli

CRUMBED HALOUMI BITES (V) 112
spiced tomato jam

VEGETARIAN SPRING ROLL (V) 90
sweet chilli

CHICKEN SKEWER (LD, LG) 130
teriyaki

FRIED CHICKEN KARAAGE (LD) 100
soy sauce

SUBSTANTIAL - individual serves

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

BEEF SLIDERS 11.5
pickles, cheese, ketchup, mustard

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 (LD, VG) 11.5
pea, spinach

HOT BUTTERED MINI PRAWN ROLL 11.5
pickled chilli

GRAZING TABLE - 41pp - minimum 30 people

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



Canapé Options

6 Pieces for $37pp | 8 Pieces for $45pp | 10 Pieces for $56pp

COLD

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

BEETROOT TARTARE (V)
tart, beetroot powder, chives

VEGETARIAN RICE PAPER ROLLS (LG, VG)
hoisin, mint

HOT

MINI BEEF PIE
tomato sauce, gravy

PORK AND FENNEL SAUSAGE ROLL
spiced tomato jam

FRIED CHICKEN KARAAGE (LD)
soy sauce, pickled onion

DUCK SPRING ROLL
shredded leeks, hoisin

MUSHROOM ARANCINI (LD, LG, VG)
truffle vegan aioli

CALAMARI (LDO, LGO)
spiced tomato jam

VEGETARIAN SPRING ROLL (V)
sweet chilli

HOT

PRAWN SKEWER (LG, LD)
chimmichuri

LAMB KOFTA (LD, LG)
riata

CHICKEN SKEWER (LD, LG)
teriyaki

MAC & CHEESE CROQUETTES
tomato relish

FISH BITES (LD)
aioli

SWEET

MINI TIRAMISU (V)

BROWNIE (V)
chantilly cream



Shared Sit Down

2 Course | 61PP | Entree & main, or main & dessert
3 Course | 73PP | Shared entrees, shared mains 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, VGO)
sugo, mozzarella, house salad

MARKET FISH (LD, LG)
pickled fennel salad

PUMPKIN SALAD (VG)
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

CHOCOLATE TORTE (VG)
raspberry sorbet



Beverage Options

STANDARD

2 HOURS $48 PP
3 HOURS $61 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 NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

NON-ALCOHOLIC

Soft Drinks
Juices

PREMIUM

2 HOURS $59 PP
3 HOURS $73 PP
4 HOURS $87 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 Rose
Sud Rose
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

NON-ALCOHOLIC

Soft Drinks
Juices

DELUXE

2 HOURS $71 PP
3 HOURS $84PP
4 HOURS $98 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
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Red Hill Estate Cool Climate Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

NON-ALCOHOLIC

Soft Drinks
Juices

Beverage Add Ons

SPIRITS UPGRADE

Add house spirits for the duration of the package for **$29** 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 | 15PP
Espresso Martini, Cosmopolitan, Mojito, Margarita or Aperol Spritz. Min 20 guests

Champagne on arrival | 20PP
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.





CONTACT US

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