

SWINBURNE 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.



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

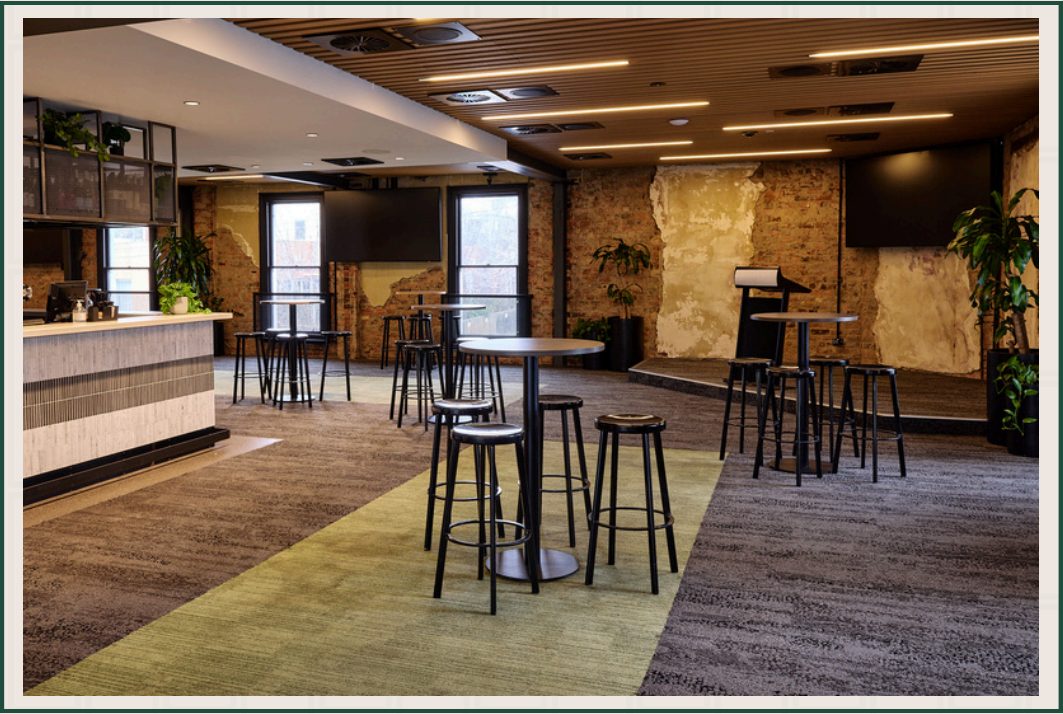
The Glenferrie Room is perfect for corporate workshops, accommodating up to 20 seated guests or 40 standing. Enjoy a professional and versatile space designed to suit any business meetings.

					
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 Platter Options

25 Piece Platters

COLD

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

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

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

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

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

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

BEEF SLIDERS 11.5
pickles, cheese, ketchup, mustard

GRAZING TABLE - 41pp

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



Canapé Package 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

DUCK SPRING ROLL
shredded leeks, hoisin

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

CALAMARI (LDO, LGO)
fried calamari, lemon, aioli

SPINACH & FETA PASTRY (V)
tzatziki

VEGETARIAN SPRING ROLLS (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



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, 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

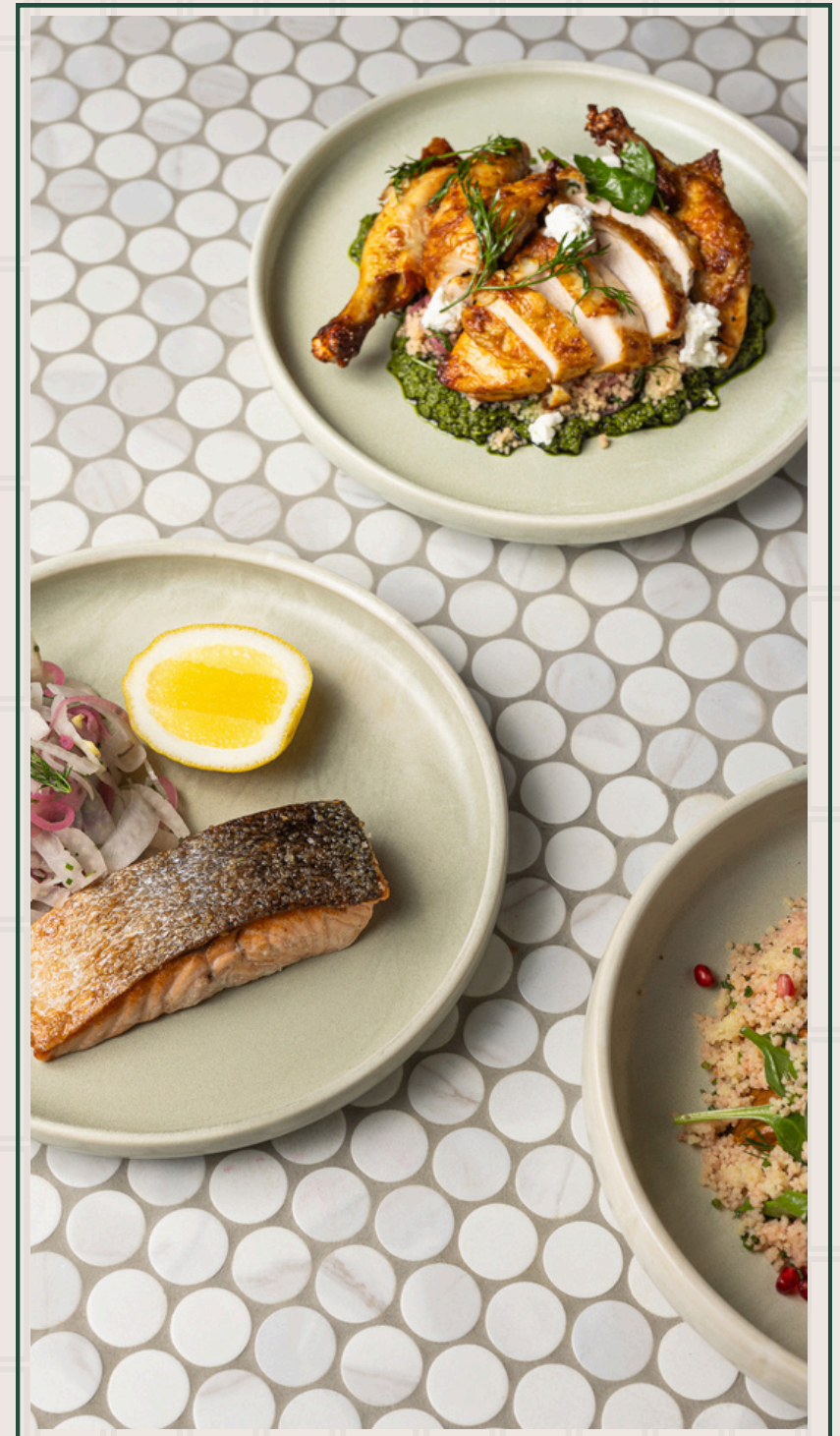
DESSERT

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



Morning Tea

Standard Package 3 Options | 28pp

Premium Package 4 Options | 33pp

Deluxe Package 5 Options | 38pp

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 | 28pp

Premium Package 4 Options | 33pp

Deluxe Package 5 Options | 38pp

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 | 28PP

Premium Package Sandwich Platter +
1 Hot Buffet + 1 Side Salad | 38PP

Deluxe Package Sandwich Platter
+ 2 Hot Buffet + 1 Side Salad | 43PP

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 (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 \$47 PP
3 HOURS \$60 PP
4 HOURS \$73 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 \$58 PP
3 HOURS \$71 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 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 \$69 PP
3 HOURS \$82PP
4 HOURS \$95 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

Beverage 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 | 15PP

Espresso Martini, Cosmopolitan, Whisky Amaretto Sour, Margarita or Aperol Spritz. Min 20 guests

Champagne on arrival | 20PP

Moët & 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



CONTACT US

(03) 9810 0022

481 Burwood Road, Hawthorn, VIC 3122

functions@thehawthornhotel.com.au

thehawthornhotel.com.au