



FUNCTIONS & EVENTS PACK

## set menu. formal dining.

Option 1. 3 course \$75 p/p

Option 2. 3 course \$85 p/p

### Sample menu

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#### OPTION 1.

##### Sharing style Entrée

*Selection cured meats with pickles*

*Fior di latte, grilled zucchini & olives*

##### Main

*Market fish, baby gem & sea herbs*

*½ Corn fed chicken with Pommes  
Boulangère*

*Three Rivers Salt Bush 'Bunnaloo' Lamb  
With wild mushrooms*

##### Dessert

*Chocolate nemesis, poached pears*

*Tarte au citron, crème Chantilly &  
raspberry sorbet*

*Crème caramel, pineapple, coconut  
sorbet*

#### OPTION 2.

##### Sharing style Entrée

*Selection cured meats with pickles*

*Cauliflower fritters, baba ganoush,  
Moorish spiced almonds*

*Fior di latte, grilled zucchini &  
olives*

##### Main

*Market fish, baby gem & sea herbs*

*½ Corn fed chicken with Pommes  
Boulangère*

*Three Rivers Salt Bush 'Bunnaloo' Lamb  
With wild mushrooms*

*200G Fillet Steak, Cosberg, Buttermilk &  
Horseradish Dressing*

##### Dessert

*Chocolate nemesis, poached pears*

*Tarte au citron, crème Chantilly &  
raspberry sorbet*

*Crème caramel, pineapple, coconut  
sorbet*



## canapés

**Option 1: \$35 p/p**

**Option 2: \$40 p/p**

**Option 3: \$45 p/p**

**1**

Platters of cured meats and pickles  
Pork spring rolls with sweet chilli sauce  
House made potato and spinach samosas  
with raita  
Tomato and mozzarella tarts with salsa verde  
Lamb koftas with raita  
Jamon croquette  
Sausage rolls

**2**

Platters of cured meats and pickles  
Spanner crab with potato crisps  
Cured salmon brioche with horseradish cream  
Cauliflower fritters with , babaganoush and tahini  
yoghurt  
Pork spring rolls with sweet chilli sauce  
Jamon Croquettes  
Sausage rolls

**3**

Platters of cured meats and pickles  
Seared a-grade tuna with cucumber & sesame  
Peking duck pancakes with hoisin and coriander  
Mini beef Wellington  
Spanner crab with potato crisps  
Jamon croquettes  
Lamb koftas with raita  
Sausage rolls





## beverages

We offer drinks on a consumption basis only. Rather than serving unlimited beverages we work to create a beverage list for your function that's within your budget. Listed below are our current wines by the glass (subject to change). If you prefer we can email an extended wine list.

<b>BEERS ON TAP</b>				<b>POT</b>	
	Carlton Draught	Abbotsford, VIC		5.5	
	Hawkers Pilsner	Reservoir, VIC		6	
	Venom Golden Ale	Reservoir, VIC		6	
	Moon Dog Old Mate Pale Ale	Abbotsford, VIC		6	
	Fixation IPA	Byron Bay, NSW		7	
	Moon Dog Mack Daddy	Abbotsford, VIC		6	
<b>SPARKLING</b>				<b>GL</b>	<b>BT</b>
NV	Billecart-Salmon	Brut Reserve	Mareuil-Sur-Ay, France	18	120
NV	Airlie Bank	Brut	Yarra Valley, VIC	9	46
<b>WHITE</b>					
2015	Tai Nui	Sauvignon Blanc	Marlborough, NZ	7	35
2015	Gaelic Cemetary, Celtic Farm	Riesling	Clare Valley, SA	10	49
2015	White Stripes	Pinot Grigio	Alpine Valley, VIC	11	52
2014	Warner Vineyard	Rousanne Marsanne	Beechworth, VIC	14	68
2013	Ros Ritchie	Chardonnay	Mansfield, VIC	9	44
<b>ROSÉ</b>					
2015	Sam Miranda Rosato	Sangiovese Barbera	King Valley, VIC	10	48
<b>RED</b>					
2015	Airlie Bank	Noir	Yarra Valley, VIC	11	52
2015	Tomfoolery Young Blood	Grenache	Barossa Valley, SA	12	56
2013	Domaine de Viranel (Magnum)	Trilogie	Languedoc, France	12	110
2014	Cake	Shiraz	McLaren Vale, SA	10	46
2014	Chateau Beynat	Cabernet Blend	Bordeaux, France	16	76





## function agreement

Company ..... Email .....

Contact name ..... Phone .....

Address ..... Mobile .....

Time of event ..... No of guests .....

Date of event ..... Room .....

Set menu 2 course **please circle either:** 3 course ..... Other .....

.ent/main or main/dess

Canapés \$ ..... p/p Catering budget\$ ..... Duration .....

Beverages Bar Tab\$ ..... Cash Bar.....

Total cost \$ ..... Deposit \$ ..... (\$20p/p sit down or \$500 stand up) Balance owing \$ .....

Deposit payment method Credit Card / Direct Deposit / Cash / EFTPOS

Card type ..... Name on card .....

Card # ..... Expiry ..... / .....

*\*AMEX will incur a 2% surcharge*

### Direct Deposit Details:

BSB Number: 083 347 Account Number: 248 357 038



## the fine print

### Terms & conditions

It is the responsibility of those entering into this contract to inform their guests of the Fitzroy Town Hall Hotel's terms & conditions. Booking your function at Fitzroy Town Hall Hotel you agree to the following terms & conditions.

Please forward us the deposit along with the booking agreement form within 3 days of your booking, or your tentative booking will be cancelled.

Functions are not considered confirmed until deposit & agreement form has been received.

1. Confirmation of final numbers: We require final numbers of guests attending five working days prior to your function. The client will be required to pay according to those final numbers given.
2. Cancellations: All cancellations must be made directly to the Manager. For any cancellations 48 hours prior to your function, you will be required to **pay in full** for each guest not in attendance.
3. Payment: All bills must be paid with cash, credit card or Eftpos on the conclusion of your event. American express cards incurs a 2% surcharge. Cheques are not accepted. Please appreciate that we do not have the ability to run ongoing accounts, all bills must be settled at the end of the function. No split bills.
4. The Fitzroy Town Hal Hotel observes and supports the responsible service of alcohol.

### Declaration:

I have read and accepted the terms & conditions of the Fitzroy Town Hall Hotel.

Authorisation Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Date: \_\_\_\_\_

All Staff at the Fitzroy Town Hall Hotel are trained in the Responsible Service of Alcohol and by law, may refuse to serve alcohol to any person deemed to be intoxicated. We reserve the right to change the pricing, selections and quantity without notice.