



FUNCTION PACK 2023



Established in 1854 and located in the heart of South Melbourne. Our focus is to create a community environment, showcasing refined pub fare and pouring beers freshly brewed at our Brewery.

Hotel South Melbourne offers a range of spaces and catering packages perfect for your next celebration!

Whether you're looking to celebrate a special occasion, host a dinner party or organising a corporate event, our team are here to help you create the perfect experience for you and your guests.

Contact (03) 9056 5569

info@hotelsouthmelbourne.com

160 Clarendon Street South Melbourne

VIC 3205

OUR SPACES

PRIVATE DINING

Our unique Private Dining spaces have the capacity to seat up to eight and twelve people. These spaces are perfect for your next intimate dinner party with friends and family, a business lunch with clients or a cocktail party to remember.

PRIVATE DINING ROOM 1

seated: 8

standing: N/A

PRIVATE DINING ROOM 2

seated: 12

standing: N/A





FUNCTION ROOM

Whether you're looking to celebrate your next milestone birthday, a recent engagement or host an end of year function, we have the perfect space for you! Our intimate function room, awesome team and delicious catering menu offer everything you need to create one memorable event.

FUNCTION ROOM

seated: 44

standing: N/A

UPSTAIRS BAR

Hosting a larger event? An end of financial year party, networking event or large corporate christmas party. Our Upstairs Bar has the whole package, private bar, bar style seating and AV available. The team will create the ultimate setting to ensure that your next corporate event is a success.

seated: 40
standing: 80

THE COURTYARD

Escape the hustle and bustle of South Melbourne and retreat to our hidden gem. The Courtyard is the perfect place to soak up the sun, share a drink with friends and host your engagement party, hens night or a milestone birthday.

seated: 40
standing: 80

THE UPSTAIRS BAR AND THE COURTYARD ARE AVAILABLE TO BE BOOKED TOGETHER

seated: 80
standing: 160

Upstairs accessible by wheel chair



FEED ME MENU

The feed me menu offers a selection of our chef, Lewis Bryce, favourite dishes.

\$70pp
A SELECTION OF OUR FAVOURITE DISHES

\$80pp
INCLUDING DESSERT





SNACKS

A selection of snacks to choose from, perfect for small functions, when you need small tasty foods to go with your drinks or even just some treats to snack on.

We recommend choosing 6-8 items.

FRIED SHIITAKE MUSHROOMS <i>with rosemary salt & sour cream</i>	3	PRAWN ROLL <i>local prawns in a brioche bun</i>	11
RAW TUNA CRACKER <i>topped with chilli mayo and chives</i>	4	PORK AND FENNEL SAUSAGE ROLL	4
FRIED CHICKEN <i>with kimchi mayo</i>	4	AVOCADO TOAST <i>served with fingerlime</i>	4
MAC & CHEESE CROQUETTES <i>with chipotle mayo and pickles</i>	3	CRAB TOAST <i>dressed spanner crab, citrus and chives</i>	12
BEEF SLIDERS <i>with cheese, burger sauce and pickles</i>	6	TEMPURA CORN BALLS <i>with smoked corn mayonnaise and togaroshi</i>	4
STRACCIATELLA <i>with flatbread and herb oil</i>	3	BBQ CHICKEN SKEWERS	7
GRILLED SCALLOPS <i>with preserved lemon butter</i>	6	SALT AND PEPPER SQUID <i>citrus mayo</i>	6
SMOKED EGGPLANT DIP <i>with grilled flatbread</i>	3	CHOCOLATE BROWNIE <i>served with salted caramel and honeycomb</i>	3
		BROWN SUGAR PAVLOVA	3
		SEASONAL CHEESECAKE	3

SLICES

Perfect for sharing & an easy going party.

Minimum 20 people

Unlimited Pizza \$25pp

Unlimited Pizza + Chips & Salad \$35pp

MARGARITA *napoli sauce, fior di latte & basil*
(V, VEO, GFO, DFO)

SALAMI *napoli sauce, fior di latte, salami and chilli*
(GFO*)

THREE CHEESE *white sauce, mozzarella, ricotta, brie, zucchini and rosemary* (V, VEO, GFO*)





FEASTING

A feast fit for everyone, with small sharing plates to start and mains & desserts to enjoy by yourself. Choose what you feel on the day & enjoy!

Designed to share between 4 people minimum.

\$50pp

SMALL PLATES

OLIVES *marinated mount zero olives*

SMOKED EGGPLANT DIP *with grilled flatbread*

MAC & CHEESE CROQUETTES *with chipotle mayo and pickles*

SPANNER CRAB TOAST *dressed spanner crab, citrus and chives*

MAINS

CHICKEN PARMA & CHIPS

FISH & CHIPS *house made beer battered barramundi, tartare sauce and lemon*

OVEN BAKED POTATO GNOCCHI *tomato, basil and parmesan*

SERVED WITH:

COS LEAF SALAD *ranch dressing and soft herbs*

ROAST CAULIFLOWER AND GRAINS *with tahini yoghurt*

DESSERT

CHOCOLATE BROWNIE *served with chocolate mousse and honeycomb*

VANILLA PANNA COTTA *served with seasonal garnish*

BANQUET

A banquet for a premium sit down feel. Shared small plates and mains to ensure you get a taste of everything with individual desserts to indulge yourself.

Designed to share between 4 people minimum.

\$60pp

SMALL PLATES

OLIVES *marinated mount zero olives*

SMOKED EGGPLANT DIP *with grilled flatbread*

MAC & CHEESE CROQUETTES *with chipotle mayo and pickles*

SPANNER CRAB TOAST *dressed spanner crab, citrus and chives*

PREMIUM MAINS

PORTERHOUSE STEAK *cooked medium rare with condiments*

SLOW ROASTED LAMB SHOULDER *with mint and romesco sauce*

SERVED WITH:

MIXED LEAF SALAD *sesame dressing*

ROASTED KIPFLER POTATOES *with garlic and hazlenuts*

CHIPS

DESSERT

CHOCOLATE BROWNIE *served with chocolate mousse and honeycomb*

VANILLA PANNA COTTA *served with seasonal garnish*





DRINKS

CLASSIC

House Wine, Golden Hills Core Range & Soft Drinks

2 HOURS | \$45pp

3 HOURS | \$60pp

PREMIUM

All wines by the glass, All Tap Beer and Cider & Soft Drinks

2 HOURS | \$55pp

3 HOURS | \$70pp

ADD ONS

Cocktail on arrival, House Spirits

+\$10pp

**bar tab option available on request*





TO ENQUIRE

BOOK YOUR FUNCTION TODAY

Spaces are subject to minimum spends based on the day of the week, speak to our events team to enquire.

Menu subject to change.

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