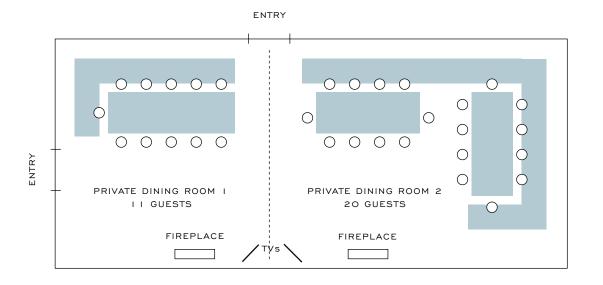


PRIVATE DINING ROOM

Our two private dining rooms offer an intimate dining experience for 10-32 guests, suitable for lunch or dinner. Room 1 seats 11 guests, Room 2 seats 20 guests or combine the rooms to seat 32 guests. Both rooms come with banquette seating, disabled access, air-conditioning, feature lighting, a decorative fireplace, TV & full table service.



CAPACITIES	Y	₩	IJ	<u></u>	<u></u>	†	D	
Private Dining Room 1	N/A	11	×	~	~	~	×	~
Private Dining Room 2	N/A	20	×	~	~	~	×	~
Private Dining Room Exclusive	N/A	32	×	~	~	~	×	~

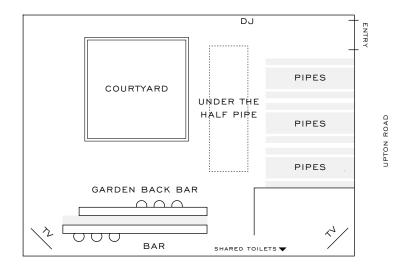


GARDEN BAR

AND SEMI-PRIVATE AREAS

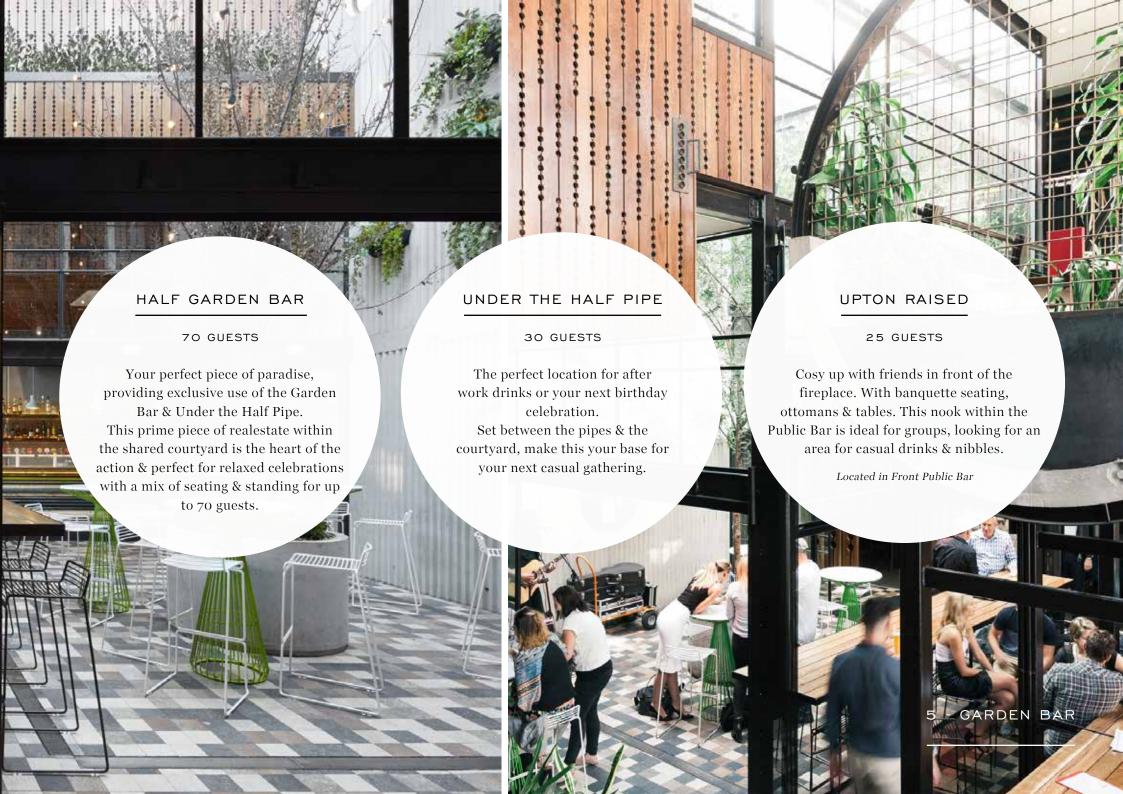
With a perfect mix of indoor & outdoor space, the Garden Bar can be hired for groups of 100-200 guests. It comes with a private bar, courtyard, dance floor & the signature Prahran Hotel pipes.

Alternatively, smaller semi-private spaces are available to suit casual birthdays, after work catch ups & relaxed networking.



CAPACITIES	Y	Ħ	IJ	?	<u>E</u>			•
Garden Bar	200	×	~	~	~	~	~	~
Under The Half Pipe	30	18	×	~	~	~	×	House
Upton Raised	25	×	×	~	~	~	×	House

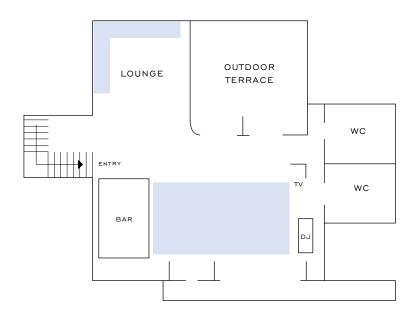




UPTON BAR

Overlooking the striking courtyard below is the glamorous Upton Bar, a premier events room located upstairs at Prahran Hotel. The dazzling bar merges bold architecture with lush hanging greenery & warm pendant lighting to provide the ideal location for special occasions including cocktail weddings, corporate events, private parties for up to 130 guests, or seated celebrations for 40 guests.

The Upton Bar comes equipped with private entrance, bar & bathrooms, adjoining lounge room with booth seating, full AV capabilities for speeches, DJ & presentations, plus a dance floor & courtyard.



CAPACITIES	Y	¥	11	ş	&			•
Upton Bar	130	40	~	~	×	~	~	~



CANAPÉ MENU

PACKAGE 1 - \$32 PER PERSON (5 Canapés + 1 Sweet)

PACKAGE 2- \$42 PER PERSON (6 Canapés + 1 Grazer)

PACKAGE 3- \$52 PER PERSON (6 Canapés + 2 Grazer + 1 Sweet)

ADD ON'S - \$6 CANAPE / \$8 GRAZER

FROM THE SEA

☆ Seasonal oyster, mignonette (gf, df)

☆ Kingfish ceviche, yellow chilli, sweet potato crisp (gf, df)

FROM THE GARDEN

VEGETARIAN

₩ Walnut + mushroom tart (vg, gf)

☼ Black olive pâte, puffed rice cracker (vg, gf)

☆ Grilled haloumi, eggplant, raisins (gf)

FROM THE PADDOCK

☼ Tortilla de patatas, Jamón Serrano, aioli (gf)

& Buffalo popcorn chicken, blue cheese sauce (gf)

& Lamb kabab, spiced yoghurt, salted cucumber + pita

♦ Harissa chicken sausage roll

FROM THE SWEET JAR

 \maltese Chocolate mousse, macerated strawberries, coconut crumb (vg, gf)

* Passion fruit mini pavlova (gf)

GRAZERS

🖒 Chickpea + kale veggie burger (vg)

☆ Fish taco, chipotle, coriander + tomato salsa (df)

Spicy cauliflower taco, green chilli + coriander sauce (vg, gf)

🖒 Shredded pork sandwich, cabbage slaw on ciabatta

& Black Angus mini cheeseburger, McClures pickles

* Seasonal changes apply

* Minimum 20 pieces



PLATTER MENU

CHARCUTERIE

20 PEOPLE | \$170

Selection of 3 cured meats, bread, local olives

CHEESE

20 PEOPLE | \$170

Chef's selection of 3 cheeses, bread, chutney, seasonal fruit

VEGETABLE

20 PEOPLE | \$120

Selection of grilled + marinated seasonal vegetables, bread, dips, local olives



FEASTING MENU

2 COURSES \$45 - PER PERSON (shared entrées, mains + sides)

3 COURSES \$55 - PER PERSON (shared entrées, mains, sides + plated dessert)

TO START

Warm mixed olives (gf, df, v)

Whipped ricotta, black olives, sumac, pitta bread (v)

Salted cod croquettes, aioli

Jamón Serrano, pickled nashi pears, shaved Manchego (gf)

Charred harissa carrots, white bean hummus, witlof

+ parsley, za`atar (vg, gf)

MAINS

Slow roasted lamb shoulder, mint dressing, spiced yoghurt,

salted cucumber

Chipotle spiced free range 1/2 chicken, brussels sprouts, chickpeas

+ black rice salad (gf, df)

Roasted potatoes, truffle oil, pecorino cheese (gf, v)

Cabbage, fennel + mint salad, orange dressing (gf, df, vg)

DESSERT

Coconut + polenta cake, blood orange sorbet,

spiced rum syrup (vg, gf)

PREMIUM UPGRADES

Seasonal oysters - \$6 ea

Seafood platter - \$18pp

Cheese platter - \$15pp

Add an extra protein to mains - whole fish - \$15pp

* Seasonal changes apply

(vg) vegan (gf) gluten free (df) dairy free



BEVERAGE PACKAGES

BASIC Beer Cascade Light **PACKAGE** Carlton Draught Cider Cider 2HR - \$40 PP Sparkling Ottilie Sparkling Brut NV 3HR - \$50 PP White Heatherlie Semillion Sauvignon Blanc 4HR - \$60 PP Red Henry and Eliza's Shiraz Cabernet Soft Drink Soft drink & juices

PREMIUM Beer Cascade Light
PACKAGE All Tap Beers

Cider Cider

Sparkling The Hare & Tortoise Prosecco NV

White Mandoleto Pinot Grigio IGT 2019

Rosé Eye Spy' Rosé 2020

Red Semprevino 'McLaren Vale' Shiraz 2019

Soft Drink Soft drink & juices

ADD ON'S

BOTTLED BEER

ARRIVAL COCKTAIL \$18pp Seasonal SPIRIT PACKAGE \$20pp House

\$20pp House \$26pp Premium \$10pp Local \$15pp International



^{*} Seasonal changes apply

BOOKING CONFIRMATION

CONTACT DETAILS	PAYMENT OPTIONS
Client Name:	Card Type (please circle):
Company/Occasion:	Amex Visa Mastercard
	Card Number:
Contact number:	Expiry Date:
Contact email:	
Function space:	CCV:
	Deposit amount:
Day/Date of Function:	Credit card holder:
Start/Finish time:	
Minimum Spend:	Signature:
	Today's date:
Number of guests:	
Beverage ideas:	OFFICE USE ONLY:
Food ideas:	Deposit amount & process date:
Theming & decoration requests:	Final payment amount & process date:
Entertaiment requests:	

T&C'S



I confirm that I

have read and understood the below terms and conditions and agree to comply.

Date:
Signed:

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT:

All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 7 working days prior to the event. Please note that this number will form the basis for final prepayment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

ANCELLATIONS:

Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.

COVID POSTPONEMENT OR CANCELLATIONS:

Government restrictions will potentially impact venue capacities and limit our capabilities, we will endeavour to work with all clients. Any government updates outside our control (i.e. closure of venue or changes to times/capacities) will result in a full refund of deposit. If the cancellation or postponement is notified 60 days or more prior to the date of the function, the full deposit shall be refunded. If the

cancellation or postponement is notified less than 60 days but more than 14 days prior to the function, deposit can be transferred to a new date at the same venue, If cancellation is notified less than 14 days prior to the function, food costs will be charged and any balance of deposit can be transferred to a new date at the same venue.

GUEST ENTRY:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

ROOM ALLOCATION:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

SECURITY:

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS:

Any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

THE SAND HILL ROAD FAMILY



GARDENSTATEHOTEL

WATERSIDE HOTEL



11 The Esplanade, St Kilda hotelesplanade.com.au



101 Flinders Lane, Melbourne gardenstatehotel.com.au



508 Flinders St, Melbourne watersidehotel.com.au



605 Victoria Street, Abbotsford theterminushotel.com.au





642 Bridge Road, Richmond thebridgehotel.com.au



100 Swan Street, Richmond richmondclubhotel.com.au



90 Swan Street, Richmond theposty.com.au





36 Swan Street, Richmond holliava.com.au

12 - THE FAMILY