



PRAHRAN HOTEL

Function Pack

2022/2023





The Perfect Backdrop for Your Next Event

Prahran Hotel offers everything you'd expect from your local pub — a charming public bar to share a beer with your mates, a restaurant, courtyard, private dining areas & dedicated function spaces. The addition of 17 oversized concrete pipes stacked to the skyline has become the defining feature & drawn much attention from around the world.

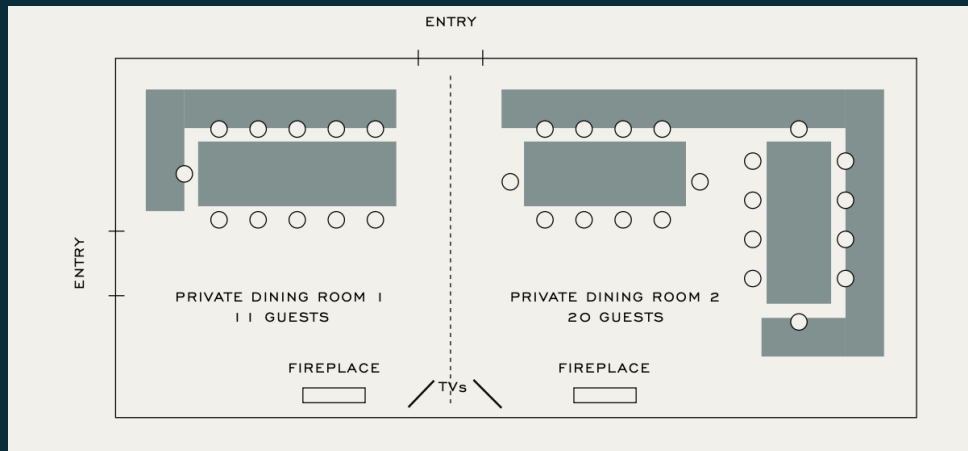
With its groundbreaking design & warm sense of hospitality, Prahran Hotel is the perfect location for celebrating your next special occasion, function or event offering a collection of unique spaces for hire.



PRAHRAN HOTEL

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.



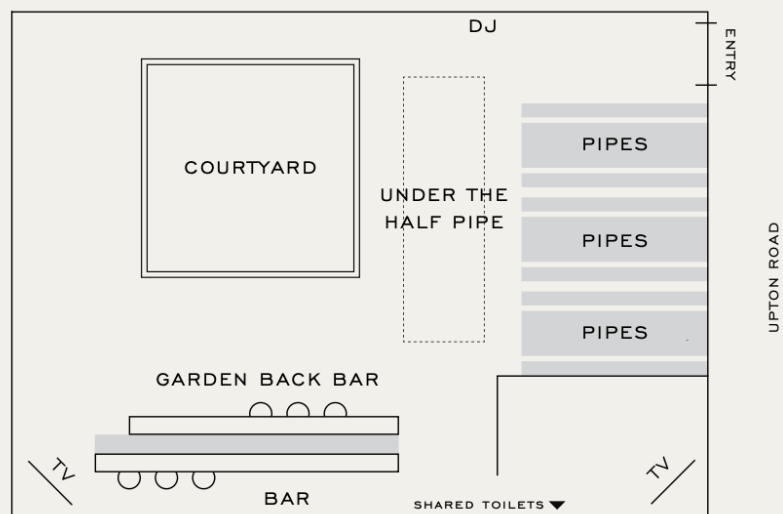
| | | | |
|------------|-------|--------------------|---|
| COCKTAIL | ✗ | WHEELCHAIR | ✓ |
| SIT-DOWN | 11-32 | WEATHER PROTECTION | ✓ |
| PRIVATE DJ | ✗ | PRIVATE BAR | ✗ |
| WIFI | ✗ | AV | ✓ |



Garden bar

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.



| | | | |
|------------|--------------------------|--------------------|---|
| COCKTAIL | 25 (smaller space) - 200 | WHEELCHAIR | ✓ |
| SIT-DOWN | | WEATHER PROTECTION | ✓ |
| PRIVATE DJ | | PRIVATE BAR | ✓ |
| WIFI | | AV | ✓ |





Half garden bar

70 guests

Your perfect piece of paradise, providing exclusive use of the Garden Bar & Under the Half Pipe.

This prime piece of real estate within the shared courtyard is the heart of the action & perfect for relaxed celebrations with a mix of seating & standing for up to 70 guests.



Under the half pipe

30 guests

The perfect location for after work drinks or your next birthday celebration.

Set between the pipes & the courtyard, make this your base for your next casual gathering.



Upton raised

25 guests

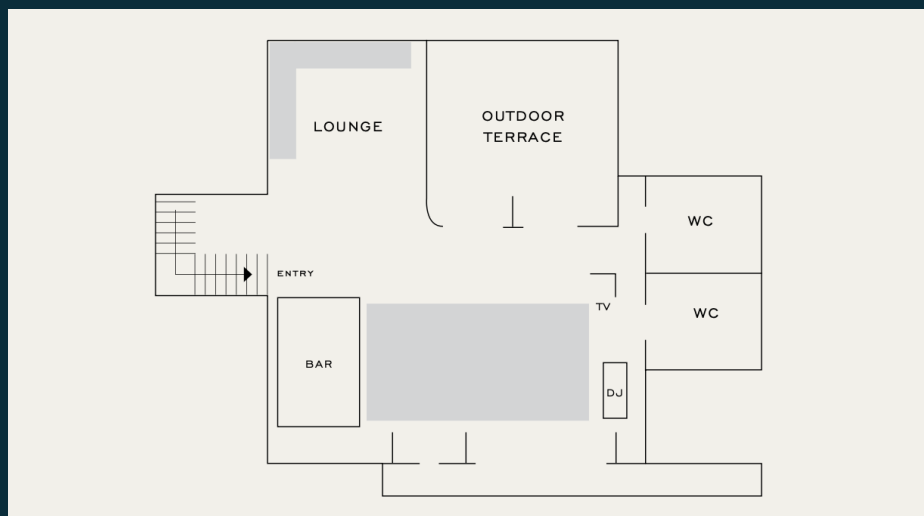
Cosy up with friends in front of the fireplace. With banquette seating, ottomans & tables. This nook within the Public Bar is ideal for groups, looking for an area for casual drinks & nibbles.

Located in front public bar

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.



| | | | |
|------------|-----|--------------------|---|
| COCKTAIL | 130 | WHEELCHAIR | ✗ |
| SIT-DOWN | 40 | WEATHER PROTECTION | ✓ |
| PRIVATE DJ | ✓ | PRIVATE BAR | ✓ |
| WIFI | ✗ | AV | ✓ |

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 ONS

\$6 Canapés
\$8 Grazers

From The Sea

- ❄ Seasonal oyster, mignonette dressing (gf, df)
- ❄ Smoked salmon, cream cheese + pickle bagel
- ❄ Crab rillette, crème fraîche, chives, caviar, baby cucumber (gf)
- 🔥 1/2 shell scallop, smoked potato cream, bottarga (gf, df)

From The Paddock

- ❄ Beef tartare, egg yolk, chives, pickled shallots, rye (df)
- 🔥 Duck + quince pie (gf)
- 🔥 Lamb, harissa + feta sausage roll
- 🔥 Fried chicken, herb aioli

From The Garden

- 🔥 Corn, yellow pepper + smoked mozzarella croquette (v)
- 🔥 Three cheese empanada, tomato chimichurri (v)
- 🔥 Moroccan sweet potato pastie, baba ghanoush (vg, gf)
- 🔥 Halloumi + spinach spring roll (v)

From The Sweet Jar

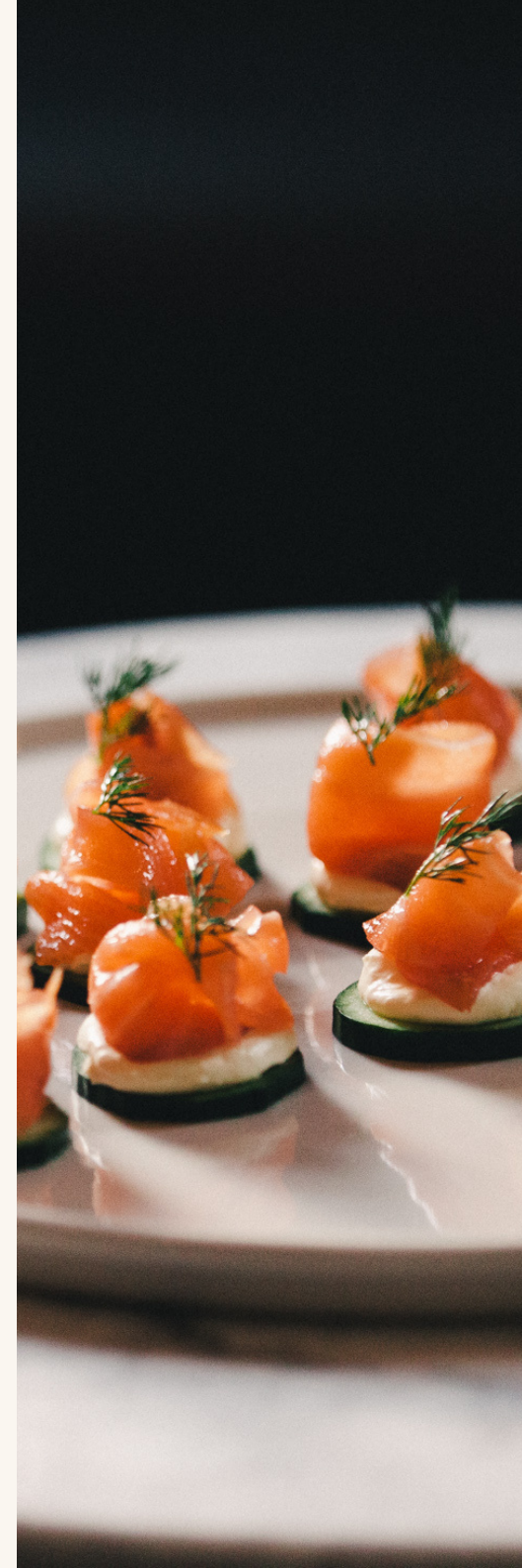
- ❄ Lemon curd tart, raspberries (gf)
- ❄ Chocolate mousse, lime + coconut cream, berries (vg, df)

Grazers

- ❄ Prawn + lobster roll, salt + vinegar chips
- 🔥 Black Angus mini cheeseburger, burger sauce, pickles
- 🔥 Chipotle pork taco, guacamole, chimichurri (gf)
- 🔥 Roast pumpkin salad, quinoa, tahini yoghurt, pickled red onions (v, vgo, gf, df)

❄ Cold canapé 🔥 Hot canapé (vg) vegan (v) vegetarian (gf) gluten free (df) dairy free

*Seasonal changes apply. Minimum 20 people



Platter menu

Platters are the ultimate crowd pleaser,
perfect for any type of function or event.

platters serve approx. 20 people

Hummus, Mount Zero olives + grilled bread (vg, df) \$45

Buttermilk fried chicken, house-made BBQ sauce \$80

Braised beef pies, ketchup \$90

Salt + pepper calamari, chili, parsley w. aioli + lemon (gf, df) \$70

Cheese platter: \$125

Gorgonzola picante, Manchego, Taleggio, truffle Pecorino,
muscatels, fig relish, grissini + lavosh

Antipasto platter: \$125

San Danielle prosciutto, Wagyu bresaola , gorgonzola picante,
marinated eggplant, Mount Zero olives, artichokes + baguette

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

*Seasonal changes apply.



Feasting menu

2 COURSES

\$45 per person

Shared starters, mains + sides

3 COURSES

\$55 per person

Shared starters, mains, sides + plated dessert

To Start

Warm Mount Zero olives (v, gf, df)

Smoked eggplant dip, pickled cucumbers, pomegranate, charred pitta (v, df)

Beef tartare, egg yolk, chives, pickled shallots, sourdough (df)

San Danielle prosciutto, buffalo mozzarella + grissini

Dessert

Chocolate mousse, lime + coconut cream, berries (vg, gf, df)

(plated individually)

Main Course

Slow-roasted lamb shoulder w fregola, spiced cauliflower + saffron

Sides

Charred broccolini, smoked almonds + black garlic dressing (vg, gf, df)

Baby gem lettuce, goat's curd, grapes + walnut (v, gf)

Add extra protein to mains:

Wagyu flank steak; parsley, caper + shallot salad, red wine jus - \$15pp

Whole fish, burnt butter, lemon + dill - \$15pp

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

*Seasonal changes apply.



Beverage packages

BASIC PACKAGE

2hr

\$40 per person

3hr

\$50 per person

4hr

\$60 per person

PREMIUM PACKAGE

2hr

\$50 per person

3hr

\$60 per person

4hr

\$70 per person

| | |
|------------|--------------------------------------|
| Beer | Cascade Light Carlton Draught |
| Cider | Cider |
| Sparkling | Ottillie Sparkling Brut NV |
| White | Heatherlie Semillion Sauvignon Blanc |
| Red | Henry and Eliza's Shiraz Cabernet |
| Soft Drink | Soft drinks & juices |

| | |
|------------|---------------------------------|
| Beer | Cascade Light All Tap Beers |
| Cider | Cider |
| Sparkling | The Hare & Tortoise Prosecco NV |
| White | Ca'di Alte Pinot Grigio 2020 |
| Rosé | Eye Spy Rosé 2020 |
| Red | Pirathon Blue Label Shiraz 2020 |
| Soft Drink | Soft drinks & juices |

Add Ons

Arrival Cocktail

\$18pp Seasonal

Spirit Package

\$20pp House
\$26pp Premium

Bottled Beer

\$10pp Local
\$15pp International

*Seasonal changes apply... Minimum 20 pieces

