



PRAHRAN HOTEL

Function Pack





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.

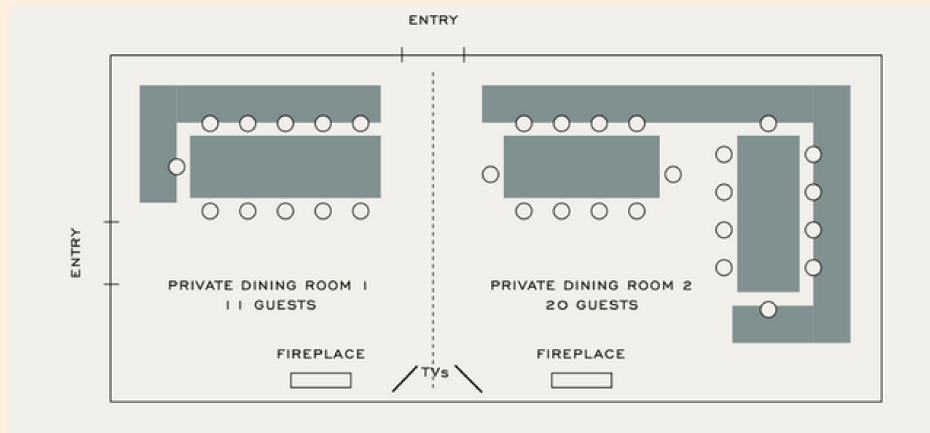
With its groundbreaking design & warm sense of hospitality, Prahran Hotel is the perfect location for celebrating your next special occasion, function or event offering a collection of unique spaces for hire.



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.



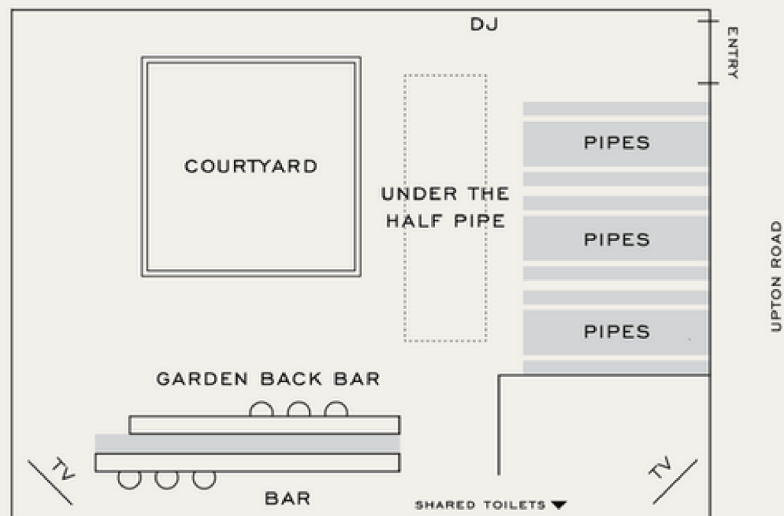
COCKTAIL	✗	WHEELCHAIR	✓
SIT-DOWN	11-32	WEATHER PROTECTION	✓
PRIVATE DJ	✗	PRIVATE BAR	✓
WIFI	✗	AV	✗



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	100-200	WHEELCHAIR	✓
SIT-DOWN	✗	WEATHER PROTECTION	✓
PRIVATE DJ	✓	PRIVATE BAR	✓
WIFI	✗	AV	✓



Half Garden Bar

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.

COCKTAIL	30-70	WHEELCHAIR	✓
SIT-DOWN	✗	WEATHER PROTECTION	✓
PRIVATE DJ	✗	PRIVATE BAR	✓
WIFI	✗	AV	✓



Under the Half Pipe

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

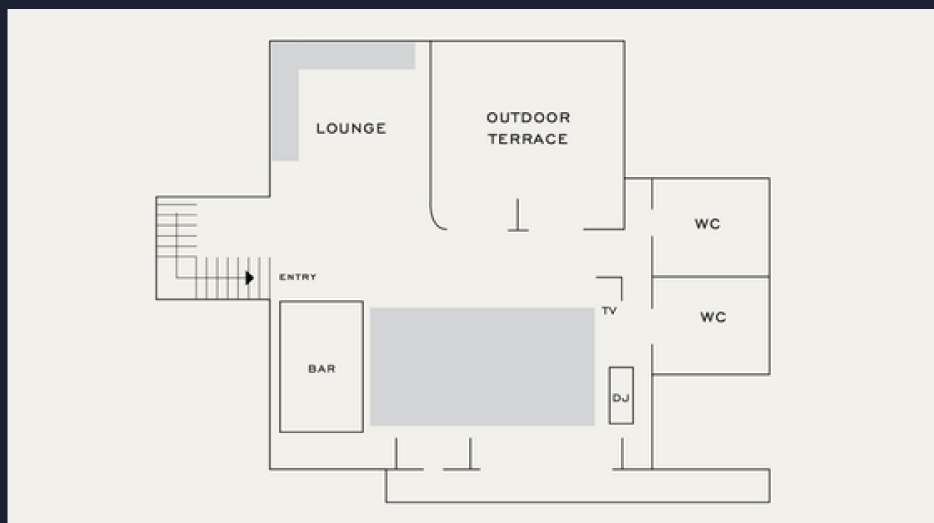
Set between the pipes & the courtyard, make this your base for your next casual gathering for up to 30 guests.

COCKTAIL	UP TO 30	WHEELCHAIR	✓
SIT-DOWN	✗	WEATHER PROTECTION	✓
PRIVATE DJ	✗	PRIVATE BAR	✗
WIFI	✗	AV	✗

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 GRAZERS + 1 SWEET

Cold

Pork terrine & pickles on rye (df, gfo)

Smoked salmon, cream cheese & pickle bagel

Crab rillette, cucumber & crispy chilli (gf, df)

Tuna tartare, potato crisps (gf, df)

Spinach flan & goat's curd (v)

Sweet

Coconut panna cotta, seasonal fruit compote (vg)

Dark chocolate brownie, caramel popcorn

Cold Grazers

Veggie mini burger (vgo)

Package Add-Ons

\$6 Canapés

\$8 Grazers

Hot

Baked mussel, Napoli, parmesan & basil (gf, dfo)

Roast beef skewer & cimichurri (gf, df)

Lamb rosemary sausage roll

Harissa chicken drumette (gf, df)

Pumpkin arancini (vg, gf)

Tomato & onion tart (vg, df)

Chickpeas panisse, guindillas pepper & herb aoili (v, gf, vgo)

Hot Grazers

Prawn taco, pineapple salsa (gf)

Pulled pork mini burger, Asian slaw (gfo)

Mini Reuben sandwich (gfo)

We will provide adaptations or alternatives as required in order to cater for your guests' dietary requirements.
(vg) vegan (v) vegetarian (gf) gluten friendly (df) dairy friendly

*Seasonal changes apply. Minimum 20 people



Platters

PLATTERS ARE THE ULTIMATE CROWD PLEASER,
PERFECT FOR ANY TYPE OF FUNCTION OR EVENT.

PLATTERS SERVE APPROX. 20 PEOPLE

Hummus, sumac, Mount Zero olives & pitta bread (vg, gfo)	\$45
Vegan roasted vegetables (vg, gf)	\$60
Buffalo mushroom wings & ranch dressing (v, gf, vgo)	\$80
Beef pies, seeded mustard & tomato sauce	\$90
Chorizo croquettes & aioli	\$70
Salt & pepper calamari, togarashi spices, lemon & aioli (gf)	\$80
Cheese platter:	\$125
Gorgonzola picante, aged Manchego, truffled brie, Bay Fire cheddar, muscatels, fig jam, lavosh (v, gfo)	
Antipasto platter:	\$125
Prosciutto, bresaola, salami, artichokes, grilled eggplant, cornichon, guindillas peppers (gfo)	

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*Seasonal changes apply. Minimum 20 people



Feasting Menu

3 COURSES SHARING STYLE

\$49 per person

Warmed marinated Mount Zero olives (vg, gf)

Smoked eggplant dip, compressed cucumber, pomegranate & sumac (vg) Served with charred pitta bread

7h Slow-roasted Gippsland lamb shoulder, spiced cauliflower & pearl couscous

Baby gem lettuce, parmesan dressing & soft herbs (v, gf)

Sauteed green beans, crispy chilli & garlic (vg, gf)

Dark chocolate & salted caramel popcorn brownie, vanilla ice cream (v)

Add extra protein to shared mains:

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

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

4 COURSES SHARING STYLE

\$59 per person

Warmed marinated Mount Zero olives (vg, gf)

Smoked eggplant dip, compressed cucumber, pomegranate & sumac (vg) Served with charred pitta bread

Pork terrine, pickles, seeded mustard & grilled rye sourdough

Seared tuna loin, confit fennel, orange, chardonnay vinaigrette & tarragon (gf,df)

7h Slow-roasted Gippsland lamb shoulder, spiced cauliflower & pearl couscous

Baby gem lettuce, parmesan dressing & soft herbs (v, gf)

Sauteed green beans, crispy chilli & garlic (vg, gf)

Dark chocolate & salted caramel popcorn brownie, vanilla ice cream (v)

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Beverage Packages

BASIC PACKAGE

2hr	3hr	4hr
\$40 pp	\$50 pp	\$60 pp

Beer	Cascade Light Carlton Draught Furphy Crisp Lager
Cider	Little Creatures Apple Cider
Sparkling	Ottillie Sparkling Brut NV
White	Edge of the World Sauvignon Blanc
Red	Henry and Eliza's Shiraz Cabernet
Soft Drink	Soft drinks & juices

PREMIUM PACKAGE

2hr	3hr	4hr
\$50 pp	\$60 pp	\$70 pp

Beer	Cascade Light All Tap Beers
Cider	Little Creatures Apple Cider
Sparkling	Alpha Box & Dice 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

Beverage Package Add-Ons

Arrival Cocktail

\$18pp Seasonal

Spirit Package

\$20pp House

\$26pp Premium

