



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.

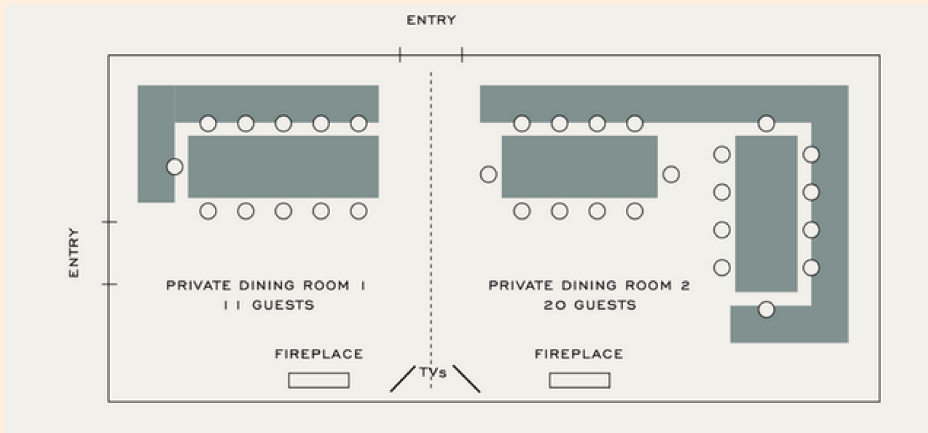
With its groundbreaking design & warm sense of hospitality, Prahran Hotel is the perfect location for celebrating your next special occasion, function or event offering a collection of unique spaces for hire.



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.



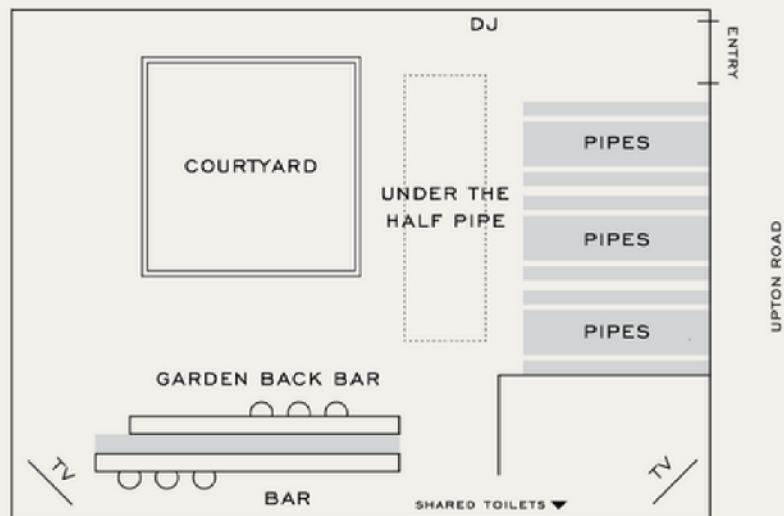
COCKTAIL	✗	WHEELCHAIR	✓
SIT-DOWN	11-32	WEATHER PROTECTION	✓
PRIVATE DJ	✗	PRIVATE BAR	✗
WIFI	✗	AV (TV)	✓



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 (TV)	✓



Under the Half Pipe

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

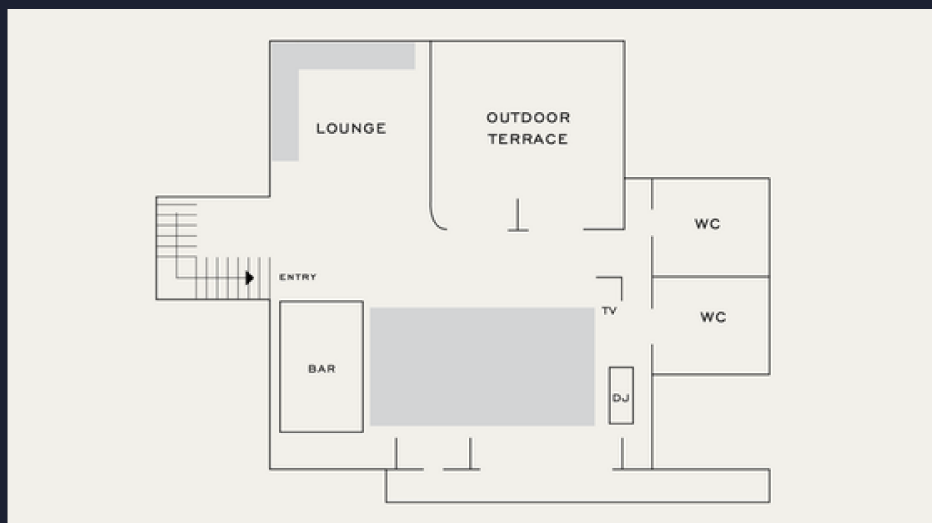
Set between the pipes & the courtyard, make this your base for your next casual gathering for up to 30 guests.

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

\$35 PER PERSON
6 PIECES

PACKAGE 2

\$46 PER PERSON
8 PIECES

PACKAGE 3

\$58 PER PERSON
10 PIECES

Cold

Pork pistachio terrine & pickles on rye (ld, lgo)

Smoked salmon, cream cheese & pickle bagel (lg)

Crab rillette, cucumber & crispy chilli (ld, lg)

Pickled mussel, potato crisp, saffron aioli (ld, lg)

Spinach flan & goat's curd (lg, v)

Sweet

Coconut panna cotta, seasonal fruit compote (ld, lg, vg)

Dark chocolate brownie, caramel popcorn (v)

Hot

Roast beef skewer & chimichurri (ld, lg)

Lamb rosemary sausage roll

Prawn & squid ink dumplings (ld)

Harissa chicken drumette (ld, lg)

Pumpkin arancini (ld, lg, vg)

Onion & tomato tart (ld, lg, vg)

Chickpeas panisse, guindillas pepper & herb aioli (ld, v, vgo)

Add hot grazer \$10 each

Fish & chips cones (ld, lg)

Pulled pork mini burger, Asian slaw (ldo, lgo)

Veggie mini burger (ldo, lgo, v, vgo)

Mini Reuben sandwich

We will provide adaptations or alternatives as required in order to cater for your guests' dietary requirements.

(lg) low gluten, (ld) low dairy, (v) vegetarian, (vg) vegan, (lgo) low gluten option, (ldo) low dairy option, (vo) vegetarian option, (vgo) vegan option
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

*Seasonal changes apply. Minimum 20 people



Platters

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

PLATTERS SERVE APPROX. 25 PEOPLE

Hummus, pomegranate, sumac, Mount Zero olives & pitta bread (vg)	\$50
Vegan roasted vegetables (ld, lg, vg)	\$60
Buffalo harissa mushroom wings & ranch dressing (ld, lg, v, vgo)	\$80
Beef pies, seeded mustard & tomato sauce	\$90
Chorizo & paprika croquettes & aioli	\$80
Crispy calamari, Szechuan spice, lemon & aioli (ld, lg)	\$80
Cheese platter:	\$125
Gorgonzola Picante, Aged Manchego, Truffled Brie, Bay Fire Cheddar, strawberries, muscatels, lavosh (lgo, v)	
Antipasto platter:	\$125
Prosciutto, bresaola, fuet anis, artichokes, grilled eggplant, cornichons, guindillas peppers (ld, lgo)	

With our platters, we do not cater for dietaries - guests choose according to their requirements.

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*Seasonal changes apply. Minimum 25 people



Feasting Menu

2 Courses

\$63 per person

Warmed marinated Mount Zero olives (vg, lg)
Focaccia, artichoke dip, whipped feta, herb oil (v)
Saganaki, kumquat squash marmalade, lemon, evoo (v, lg)
Snapper crudo, pickled cucumber, nam jim dressing (ld, lg)

Chargrilled Southern Ranges Striploin (MB2+) (ldo, lg)
peppercorn sauce, Café de Paris butter
Mushroom Gnocchi (v)
wild mushroom ragu, sorrel, parmesan

Sautéed green beans, crispy chilli, garlic (vg, lg)
Pomme purée (v, lg)

3 Courses

\$74 per person

Warmed marinated Mount Zero olives (vg, lg)
Focaccia, artichoke dip, whipped feta, herb oil (v)
Saganaki, kumquat squash marmalade, lemon, evoo (v, lg)
Snapper crudo, pickled cucumber, nam jim dressing (ld, lg)

Chargrilled Southern Ranges Striploin (MB2+) (ldo, lg)
peppercorn sauce, Café de Paris butter
Mushroom Gnocchi (v)
wild mushroom ragu, sorrel, parmesan

Sautéed green beans, crispy chilli, garlic (vg, lg)
Pomme purée (v, lg)

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

Add extra protein to shared mains:

Red wine braised Lamb Shank
pomme purée, crushed minted peas, jus

+\$15pp

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*Seasonal changes apply. Minimum 25 people



Beverage Packages

BASIC PACKAGE

2hr	3hr	4hr
\$44 pp	\$57pp	\$69 pp

Beer	Carlton Draught Morrows Iron Lager Hahn Premium Light (btl)
Cider	Little Creatures Apple Cider
Sparkling	Mr Mason Sparkling Cuvee Brut NV
White	Dottie Lane Sauvignon Blanc
Red	Henry & Hunter Shiraz Cabernet
Soft Drink	Soft drinks & juices

PREMIUM PACKAGE

2hr	3hr	4hr
\$55 pp	\$67 pp	\$80 pp

Beer	All Tap Beers Hahn Premium Light (btl)
Cider	Little Creatures Apple Cider
Sparkling	Hare & Tortoise Prosecco NV Mr Mason Sparkling Cuvee Brut NV
White	Ca'Di Alte Pinot Grigio IGT Dottie Lane Sauvignon Blanc
Rosé	Hearts Will Play Rose
Red	Tellurian Redline Shiraz Henry & Hunter Shiraz Cabernet
	Soft drinks & juices
Soft Drink	

Beverage Package Add-Ons

Arrival Cocktail
\$16 per cocktail

Spirit Package
\$27pp House

