



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.

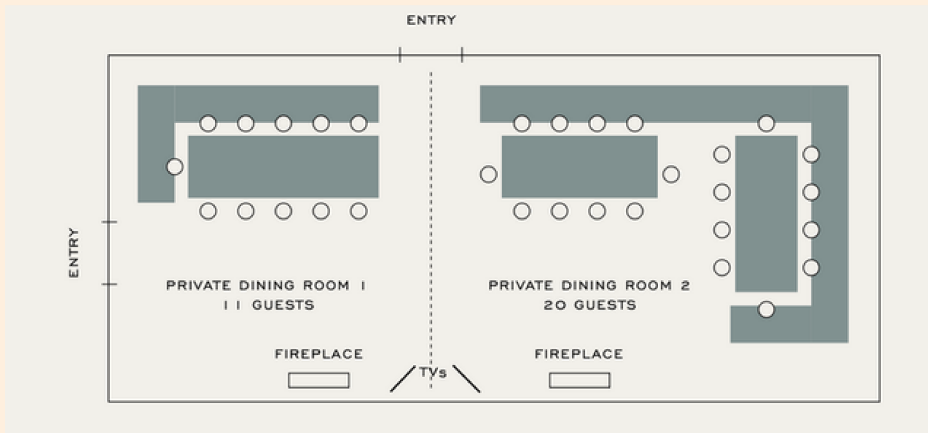
With its groundbreaking design & warm sense of hospitality, Prahran Hotel is the perfect location for celebrating your next special occasion, function or event offering a collection of unique spaces for hire.



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.



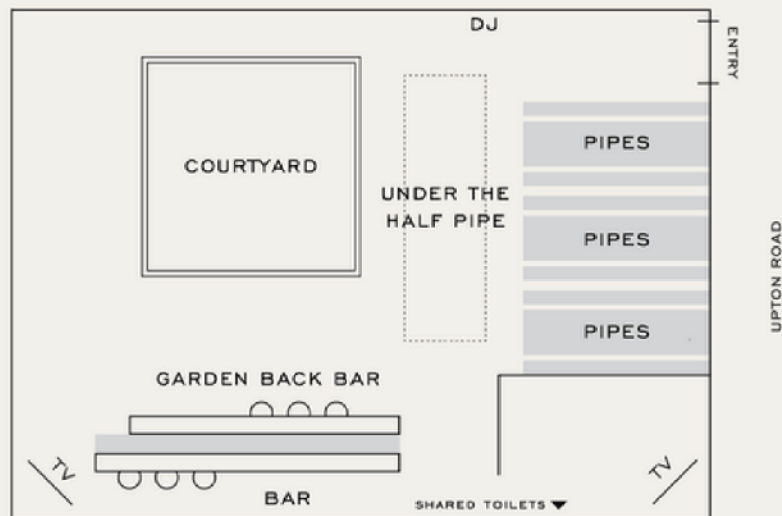
COCKTAIL	✗	WHEELCHAIR	✓
SIT-DOWN	11-32	WEATHER PROTECTION	✓
PRIVATE DJ	✗	PRIVATE BAR	✗
WIFI	✗	AV (TV)	✓



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.

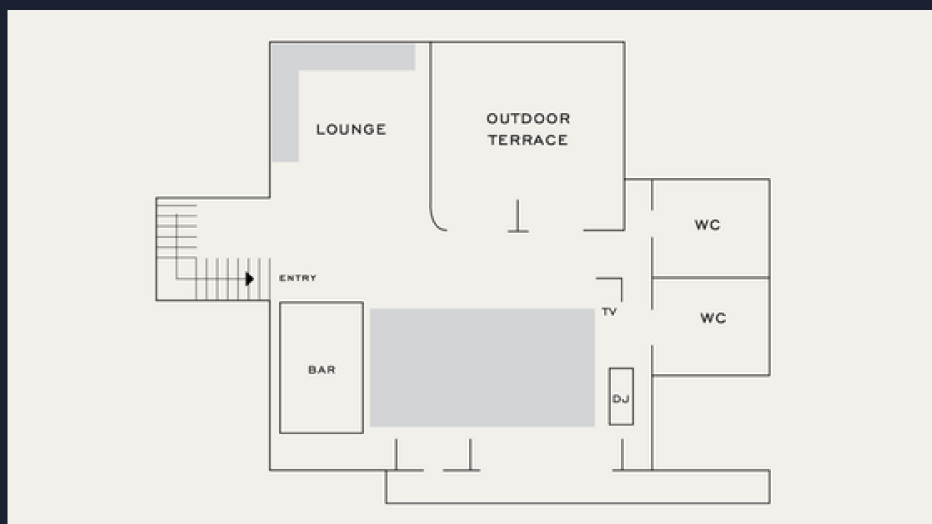
Set between the pipes & the courtyard, make this your base for your next casual gathering for up to 30 guests.

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	✓

Add Karaoke to your function for \$400



Canapé Menu

PACKAGE 1

\$36 PER PERSON
6 PIECES

PACKAGE 2

\$43 PER PERSON
8 PIECES

PACKAGE 3

\$54 PER PERSON
10 PIECES

Cold

Pork pistachio terrine & pickles on rye (ld)

Smoked salmon, cream cheese & pickle bagel

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

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

Sweet

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

Dark chocolate brownie, caramel (v)

Hot

Roast beef skewer & chimichurri (ld, lg)

Prawn & squid ink dumplings, soy sauce, crispy chilli (ld)

Harissa chicken drumette (ld, lg)

Pumpkin arancini (ld, lg, vg)

Caramelized onion & sundried tomato tart (ld, lg, vg)

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

Spiced corn empanada (lg, v)

Add hot grazer \$11.5 each

Mini fish & chips, tartare sauce (ld)

Pulled pork slider, Asian slaw (ldo, lgo)

Vegetarian slider (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, sumac, Mount Zero olives & pitta bread (vg)	\$55
Vegan roasted vegetables (ld, lg, vg)	\$65
Buffalo harissa mushroom bites & 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)	\$85
Cheese platter:	\$125
Blue cheese, Aged Manchego, Brie, Irish aged Cheddar, strawberries, muscatels, lavosh (lgo, v)	
Antipasto platter:	\$125
Prosciutto, bresaola, fuet anis, artichokes, sundried tomato, 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



Grazing Table

A spread of fine cheeses, cured meats, and seasonal accompaniments.

Includes blue cheese, aged cheddar, Brie, Manchego, prosciutto, bresaola, salami, figs, grapes, berries, oranges, walnuts, quince paste, hummus & lavosh

(25-30 serves)	\$1,000
(50-60 serves)	\$2,000

Feasting Menu

2 Courses

\$58 per person

Chilled marinated Mount Zero olives (vg, lg)

Focaccia, whipped ricotta and goat cheese, sumac (v)

Pan fried saganaki, fig jam, honey (v, lg)

Calamari, Spanish pepper, lime mayo (ld, lg)

Chargrilled Southern Ranges Striploin (MB2+) (ld, lg)
red wine jus

Ricotta Gnocchi (v)
baby burrata, housemade red pesto

Seasonal Greens, pesto (lg, v)

Pomme purée (v, lg)

3 Courses

\$69 per person

Chilled marinated Mount Zero olives (vg, lg)

Focaccia, whipped ricotta and goat cheese, sumac (v)

Pan fried saganaki, fig jam, honey (v, lg)

Calamari, Spanish pepper, lime mayo (ld, lg)

Chargrilled Southern Ranges Striploin (MB2+) (ld, lg)
red wine jus

Ricotta Gnocchi (v)
baby burrata, housemade red pesto

Seasonal Greens, pesto (lg, v)

Pomme purée (v, lg)

Dark chocolate & salted caramel brownie, vanilla ice

Add extra protein to shared mains:

Red wine braised Lamb Shank
with crushed minted peas & jus

+\$15pp

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*Seasonal changes apply. Minimum 25 people



Beverage Packages

BASIC PACKAGE

2hr	3hr	4hr
\$46 pp	\$59 pp	\$72 pp

Beer

Carlton Draught
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
\$57 pp	\$70 pp	\$84 pp

Beer

All Tap Beers
Hahn Premium Light (btl)

Cider

Little Creatures Apple Cider

Sparkling

Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV

White

Gabbiano Pinot Grigio
Dottie Lane Sauvignon Blanc

Rosé

Hearts Will Play Rose

Red

Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet

Soft Drink

Soft drinks & juices

Beverage Package Add-Ons

Arrival Cocktail

\$14 per cocktail

Spirit Package

\$28 pp House

T&C's Apply

