



FUNCTIONS AND EVENT PACKAGES



OUR SPACES



KIRKHAM BALLROOM

Ideal space for formal gatherings – weddings, presentations, school formals, Christmas parties, corporate dinners and birthday parties.

Room Dimensions: 14m x 20m
Capacity: 230 people for cocktail style and up to 170 people for a sit-down meal



ASCOT ROOM

Ideal space for family gatherings – intimate weddings, presentations, corporate dinners, seminars and birthday parties.

Room Dimensions: 7m x 14m
Capacity: 90 people for cocktail style and up to 60 people for a sit-down meal



HOVELL BAR & GRILL

Enjoy a colourful setting, ideal for small dinner groups with friends and family. Enjoy our Cocktail Bar and outdoor Al Fresco Area.

****Private room hire is available upon request**



Capacity: 40 people in the bar area with cocktail set-up, 40 people in Al Fresco area and 50 people in the restaurant for a sit-down meal

COCKTAIL EVENTS

ONE HOUR CANAPES \$16

One-hour canape service, with up to 6 pieces of food per person.

Select from menu:
- 3 standard canapes

TWO HOUR CANAPES \$24

Two-hour canape service, with up to 10 pieces of food per person.

Select from menu:
- 3 standard canapes
- 2 deluxe canapes
- 1 dessert canape

THREE HOUR CANAPES \$32

Three-hour canape service, with up to 16 pieces of food per person.

Select from menu:
- 3 standard canapes
- 3 deluxe canapes
- 1 dessert canape

FINGER FOOD PLATTERS \$70

Less formal catering option. Finger food platters placed on a catering table. One platter is suitable for a light supper for up to 6 people.

Select from menu:
- 2 standard canapes

STANDARD MENU

COLD

Smoked salmon and dill blinis
Tomato, goats cheese tarts (v)
Tomato, basil and bocconcini skewer (v) (gf)
Pumpkin and fetta tartlet (v)
Assorted sushi (gf)
Tomato bruschetta (v)
Chicken and leek tartlet
Beetroot hummus, crisp leek on cucumber
(vegan, gf)

HOT

Karaage fried chicken (gf)
Thai chicken wontons
Mushroom arancini (v)
Pumpkin and fetta arancini (v)
Spiced crispy calamari with aioli (gf)
Roasted veg and haloumi skewers (v) (gf)
Harissa grilled chicken skewers (gf)
Prawn twister spring rolls
Homemade sausage rolls

DELUXE MENU

COLD

Peking duck pancakes
Salmon and chive mousse on cucumber (gf)
Pork rilette and quince on crostini toast
Scallop ceviche on polenta cracker (gf)

HOT

Sesame ginger fillet beef skewers (gf)
Vegetable gyoza with ginger ponzu (v)
Homemade chunky beef pies
Homemade creamy chicken pies

SUBSTANTIAL

Pea and mushroom risotto (vegan) (gf)
Mushroom, broccoli, potato gnocchi (v) (gf)
Southern chicken and slaw sliders
Crispy pork bao buns with chilli and hoisin
Battered fish and chips with lemon wedge

DESSERT

Cinnamon churros
Cheesecake bites (gf on request)
Chocolate Brownie
Mini Pavlova
Portuguese Tart

*** For cocktail events, we require a minimum of 20 people. Room hire fees apply ***

SIT DOWN EVENTS

TWO COURSE MEAL \$50

Entrée and main, or main and dessert. **Alternate drop.**
Please select two options from each course.

TWO COURSE & CANAPES \$55

Chef canapes AND entrée & main OR main and dessert. **Alternate drop.**
Please select two options from each course.

THREE COURSE MEAL \$60

Choice of entrée, main and dessert. **Alternate drop.**
Please select two options from each course.

THREE COURSE & CANAPES \$65

Chefs selection canapes, entrée, main and dessert. **Alternate drop.**
Two options per course.

ENTRÉE

Pumpkin and feta arancini balls with herb aioli (v, gf)
Twice cooked three cheese souffle, pear and rocket salad (v)
Cauliflower chickpea fritters, mint yoghurt & cucumber salad (v, gf)
Heirloom tomato, goats cheese tart, salsa verde and rocket salad (v)
Grilled haloumi, ancient grain salad, walnuts and pomegranate dressing (v, n)
Rosemary lemon smoked chicken, semi dried tomatoes, rocket and olive salsa (gf)
Crackled pork belly with a petite mint and apple slaw, hot and sour dressing (gf)
White wine poached calamari with tamarind chipotle and corn tomato salad (gf)
Orange and dill cured salmon, avocado, blistered tomatoes and fennel salad (gf)

MAIN

Please select: (1) dish from Menu One & (1) dish from Menu Two

Menu One

Beetroot risotto with goats' cheese and rocket emulsion (v) (gf)
Handmade potato gnocchi, broccoli, mushrooms and chilli basil olive oil (v) (gf)
Roast herb chicken breast, herb crushed potatoes, green beans, fried leek and salsa verde (gf)
Harissa baked chicken breast, sweet potato smash, zucchini ribbons, kale and chimichurri (gf)
Roast beef brisket, Spanish rice pilaf, corn cob, chermoula and tomato salsa (gf)
Crispy skinned salmon fillet, kohlrabi and fennel rémoulade, green beans, lemon and dill (gf)

Menu Two

Eye fillet steak with semolina cake, peperonata, green beans and salsa verde (gf)
Eye fillet steak with spring onion bacon rosti, broccolini, parsnip chips and shiraz jus (gf)
Paprika crusted roast lamb rump peperonata, soft polenta mash and green beans (gf)
Braised lamb shank white wine and saffron, mash potato, peas and gremolata crumb (gf)
Barramundi fillet, herb and garlic baked potato wedges, coleslaw and spring onion aioli (gf)
Honey roasted pork belly, sweet potato, baby carrots, cider jus and apple walnut salad (gf)
Crispy skinned duck leg orange carrot puree, pickled radish and watercress salad (gf)

DESSERT

Baked lemon tart with citrus salad and fresh cream
Chocolate pudding with berry compote and vanilla ice-cream
Sticky date pudding with butterscotch sauce and vanilla ice-cream
Double chocolate parfait, orange anglaise and almond tuile
Vanilla bean & yoghurt panna cotta, honey nut crumble and strawberries (gf) (n)
Bread & butter pudding with brioche, fig, honey and vanilla ice-cream
Salted caramel tart with walnut crumble and vanilla ice-cream (n)
Mini pavlova with roast hazelnuts, strawberries and Frangelico cream (gf) (n)

*** For sit-down banquet events, we require a minimum of 20 people. Room hire fees apply ***

BUFFET EVENTS

MENU ONE \$40 per person

Includes:

Dinner rolls
Chef selection sides
Your choice (3) hot selections
Your choice (2) desserts

Tea and coffee included

MENU TWO \$50 per person

Includes:

Dinner rolls
Choice of (3) sides
Your choice (4) hot selections
Your choice of (2) desserts
Fruit Platter

Tea and coffee included

SIDES

Mediterranean pasta salad (v)
Asian coleslaw with fried onions (gf, v)
Garden salad with horseradish mustard dressing (gf)
Crispy spiced cauliflower salad with yoghurt dressing (gf, v)
Quinoa and chickpea salad with walnuts and fruit (gf, v, n)
Creamy potato, bacon and chive salad (gf)
Roasted potatoes with garlic and rosemary (gf, v)
Cheesy potato bake (gf, v)
Spanish rice pilaf (gf, v)
Roasted root vegetables (gf, v)

MAIN

Slow roasted beef brisket with chermoula (gf)
Roast pork, crackling, fennel and apple gravy (gf)
Beef skewers with sesame, soy and ginger sauce (gf)
Grilled chicken skewers with salsa verde drizzle (gf)
Baked Atlantic salmon with herbs and honey orange (gf)
Baked barramundi with lemon and herb glaze (gf)
Mediterranean pasta bake, roasted veg, herbs and tomatoes (gf, v)
Moroccan chickpea hotpot with tomato and vegetables (gf) (vegan)
Classic lasagne, with beef and pork, béchamel sauce and parmesan

DESSERT

Assorted sweet slices (gf on request)
Chocolate brownie
Individual petite pavlova (gf)
Citrus lemon and lime tart
Orange and almond cake
Poached nectarine and hazelnut torte
Sticky date pudding with butterscotch sauce
Cheese and fruit board **only available on buffet menu 2

*** For buffet events, we require a minimum of 25 people. Room hire fees apply ***

BBQ PARTY

With your very own *personal chef*

Enjoy your meal in our stunning courtyard and views of Hovell Park.

Standard BBQ Package \$45 per person

Menu includes:

Dinner rolls and fresh bread
Condiments

Choice of (2) sides
Choice of (3) hot options
Grilled Onion

Deluxe BBQ Package \$50 per person

Menu includes:

Dinner rolls and fresh bread
Condiments

Choice of (3) sides
Choice of (4) hot options
Grilled Onion

Fruit Platter

BAKERY

Local fresh bread and rolls

SIDES

Mediterranean pasta salad (v)
Garden salad with horseradish mustard dressing (gf)
Crispy spiced cauliflower salad with yoghurt dressing (gf, v)
Creamy potato, bacon and chive salad (gf)
Roasted potatoes with garlic and rosemary (gf, v)
Cheesy potato bake (gf, v)
Baked root vegetables (gf, v)
Grilled corn cobs (gf, v)

BBQ

Beef sausages (gf)
Minute rump steak (gf)
Seasoned homemade rissoles (gf)
Marinated chicken wings (gf)
Harissa spiced chicken skewers (gf)
Grilled Moroccan chicken breast (gf)
Chilli and lime calamari skewer (gf)
Grilled haloumi and veg skewer (gf, v)

*** Minimum 25 people required for private BBQ event. Room hire fees may apply.*

SET MENU BANQUET

Banquet - \$55 per person

Menu includes: entrée, main, sides and dessert

Arabian Nights

Menu includes:

Entree

Falafel (v), crispy cauliflower with cumin yoghurt, hummus, pickled vegetables

Mains

Flamed grilled lamb skewers (gf), chicken tajine with chickpeas and lemon (gf) and roasted vegetable cous cous (v)

Sides

Grilled flat bread and Fattoush salad (gf)

Dessert

Sweet baklava and Lebanese trifle with berries and pistachio

That's Amore

Menu includes:

Entree

Pea and parmesan arancini (v), calamari fritti (gf), tomato caprese bruschetta (v)

Mains

Trio mushroom and garlic cream gnocchi (v), stuffed cannelloni marinara, gourmet prosciutto and rocket pizza

Sides:

Caprese salad, herb and parmesan potatoes (gf)

Dessert

Tiramisu and chocolate and pistachio cannoli (gf)

Viva la Mexico

Menu includes:

Entree

Corn chips with guacamole and salsa (gf), and chicken enchiladas

Mains

Soft fish tacos with slaw and corn salsa, beef brisket with Spanish rice pilaff (gf), chicken chimichangas with guacamole

Sides:

Corn cobs with cheese and lime (v, gf) and Mexican salad (v,gf)

Dessert

Churros with chilli orange chocolate and mango pudding

Taste of Asia

Menu includes:

Entree

Vegetarian rice paper rolls nam jim and assorted sushi

Mains

Miso chicken with pickled plum, fish curry, Nasi goreng fried rice

Sides:

Edamame beans with togarashi (gf) and tempura vegetables with dashi ponzu

Dessert

Coconut sticky rice balls and double layered orange Japanese dessert

**** For share plates events, we require a minimum of 25 people. Room hire fees apply ****

BEVERAGE PACKAGES

Standard

2 Hours: \$30 per person -- 3 Hours: \$39 per person -- 4 Hours: \$48 per person

Package Includes:

Prosecco, Tobacco Road, Regional VIC
Pink Moscato, Beach Hut, South Eastern AUS

Choice of (1) White:

Chardonnay, Joyride, Regional VIC
Sauvignon Blanc, Windridge Regional VIC

Choice of (1) Red:

Shiraz, Joyride, Regional VIC
Cabernet Merlot, Windridge, Regional VIC

Choice of (3) Beers:

Carlton Draught, Carlton Dry, Great Northern, Victorian Bitter, 4X Gold, Cascade Light

Non Alcoholic:

Selection of soft drink, sparkling water and juice

Premium Beverage Package

2 Hours: \$35 per person -- 3 Hours: \$44 per person -- 4 Hours: \$53 per person

Package Includes:

Prosecco, Tobacco Road, Regional VIC
Pink Moscato, Beach Hut, South Eastern AUS

Choice of (2) Whites:

Chardonnay, Joyride, Regional VIC
Sauvignon Blanc, Windridge Regional VIC
Sauvignon Blanc, Working Lunch, Marlborough NZ
Pinot Grigio, Pair of Hearts, Regional VIC

Choice of (2) Reds:

Shiraz, Joyride, Regional VIC
Cabernet Sauvignon, Pocket Watch, Orange, NSW
Pinot Noir, Robert Oatley Signature, Yarra Valley VIC
Merlot, Blue Pyrenees, Pyrenees, VIC
Tempranillo, Mesta, Bodegas, Spain
Rose, Blue Pyrenees, Pyrenees, VIC

Choice of (3) Beers:

Carlton Draught, Carlton Dry, Great Northern, Victorian Bitter, Corona,
Pure Blonde, Coopers Pale Ale, Somersby Apple Cider, Cascade Light

Non Alcoholic:

Tea and coffee, soft drink, sparkling water and juice

*** Beverage packages are available for events with 20 or more people. ***