



THE PROVINCIAL HOTEL

FUNCTIONS AT

Provincial

299 Brunswick Street
Fitzroy 3065

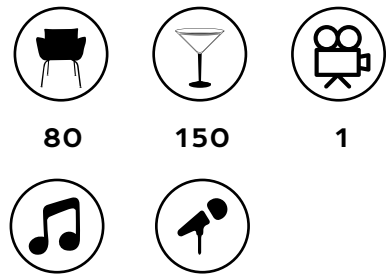
9810 0042

info@provincialhotel.com.au

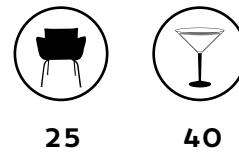
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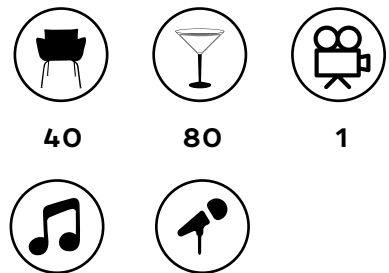
THE SALON



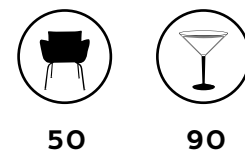
THE PARLOUR



CHAMELEON BAR



COURTYARD



CANAPÉ MENU

CANAPÉS - 30 pieces per platter

Purple potato, truffled egg (V, GF)	70
Chicken, apricot and tarragon crouton (CGF)	75
Goats cheese mousse, balsamic caviar, biscuit (V, CGF)	75
Mini tomato, onion and mozzarella bruschetta (V)	70
Deville scallops wrapped in bacon and skewered (GF)	85
Smoked salmon tartare, house made crouton	85
Crab and avocado tian (CGF)	85
Rare roast beef, horseradish, Yorkshire pudding	75
Vegetarian spring rolls, sweet chili (V)	60
Mini beef pies, tomato sauce	60
Pork and apple sausage rolls, house made chutney	70
Sweet potato and spinach pakoras, raita (V)	75
Cauliflower Bahji, curried cream (V)	75
Goats cheese filo parcels (V)	75
Chicken satay skewers (GF)	80
Salt and pepper calamari, ailoi	90
Tempura prawns, spiced Romesco	90

PETITE FOURS - 30 pieces per platter

Triple chocolate brownies	75
Mini pavlova, cream, berries	75
Seasonal fruit platter	75

PROVINCIAL BITES

Beef sliders, cheese, house made tomato chutney	5EA
Pulled pork slider, cheese, house made burger sauce	5EA
Truffled mushroom sliders, cheese, house made burger sauce (V)	5EA
Tempura fish and chips served in cones	5EA
Chicken terrine, toasted brioche	5EA
Confit crispy pork belly, apple puree (GF)	5EA

SET MENU

2 COURSES - 45

3 COURSES - 55

Our set menu is designed to be served as a traditional seated meal, your guests will receive an individual meal for each course. We ask you to select one, two or three dishes per course, multiple dishes will then be served alternately.

If preferred your guests may order one of your chosen dishes on the night for an additional \$5 per guest, per course.

ENTRÉE - *Please select your chosen dish(s):*

Confit chicken, wild mushroom terrine, apricot and vanilla chutney, toasted brioche

Goats cheese crottin, beets, semi-dried tomatoes, micro celery (V, GF)

Pan seared scallops, cauliflower bhaji, curried cream (GF)

Saffron poached pear, blue cheese, braised chicory, endives (V, GF)

Salt cured duck, celeriac remoulade, pomegranate (GF)

MAINS - *Please select your chosen dish(s):*

Fillet of beef, potato fondant, red wine jus, parsnip puree (GF)

Wild mushroom and truffle risotto, parmesan crisps (V)

Seared Market Fish, green vegetable garden, pomme noisette (GF)

Roast chicken breast, potato dauphinoise, peas, spinach served with creamy white wine reduction (GF)

Pork belly, apple and vanilla puree, garlic roasted potatoes (GF)

DESSERTS - *Please select your chosen dish(s):*

Crème brulee, shortbread

Triple chocolate brownie, vanilla bean ice cream

Toffee apple crumble, vanilla bean ice cream

Smashed pavlova, mixed berries, Chantilly cream (GF)

Lemon posset, ginger biscuits

*All dietary requirements will be catered for separately, please advise our functions manager of any dietary requirements 7 days prior to your function .

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
2 hours	38pp	55pp
3 hours	48pp	66pp
4 hours	58pp	77pp

Premium Package

1 sparkling, 2 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

Deluxe Package

1 sparkling, 3 whites, 3 reds, 2 craft beers and 1 craft cider on tap, selection of Australian and International bottled beers and all soft drinks and juices



Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES:

Vodka

Gin

Bourbon

Whisky

Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

CORPORATE MENU

PREMIUM PACKAGE - 50 PP

MORNING TEA

Assorted Pastries, fruit platter, coffee, selections of tea, mineral water and juices

LUNCH

Selection of sandwiches

Provincial savoury cheese (V)

Toasted ham, cheese and tomato

Chicken, mayonnaise, tarragon and greens

Diced egg, cucumber, onion and aioli (V)

AFTERNOON TEA

Scones with jam and cream and brownies served with lemon posset

Coffee, selection of teas, mineral water and juices

EXECUTIVE PACKAGE - 60PP

MORNING TEA

Assorted Pastries, fruit platter, coffee, selections of tea, mineral water and juices

LUNCH

Select a main course from our a la carte menu

AFTERNOON TEA

Scones with jam and cream and brownies served with lemon posset

Coffee, selection of teas, mineral water and juices

MORNING OR AFTERNOON TEA - 20PP

Assorted Pastries and a fruit platter, coffee, selections of tea, mineral water and juices

or

Scones with jam and cream and brownies served with lemon posset

Coffee, selection of teas, mineral water and juices

LUNCH - 30PP

Selection of sandwiches

Provincial savoury cheese (V)

Toasted ham, cheese and tomato

Chicken, mayonnaise, tarragon and greens

Diced egg, cucumber, onion and aioli (V)

Coffee, selection of teas, mineral water and juices

PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE