



THE PROVINCIAL HOTEL

FUNCTIONS AT



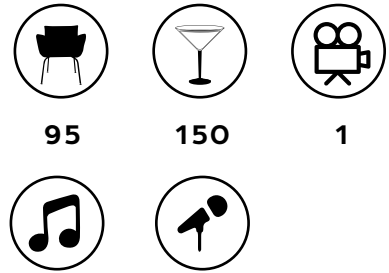
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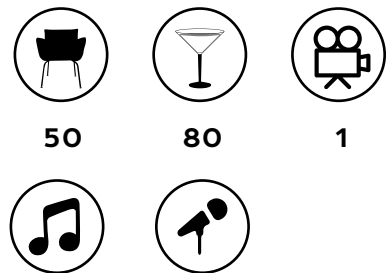
THE SALON



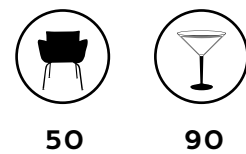
THE PARLOUR



CHAMELEON BAR



COURTYARD



The Provincial Hotel

BEVERAGE PACKAGE

| DURATION | PREMIUM | DELUXE |
|----------|---------|--------|
| 3 hours | 52pp | 66pp |
| 4 hours | 61pp | 77pp |
| 5 hours | 70pp | 88pp |

Premium Package

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

SPARKLING

Morgan's Bay Sparkling Cuvée - SE Australia

WHITE

Morgan's Bay Sauvignon Blanc - SE Australia
Morgan's Bay Chardonnay - SE Australia

RED

Morgan's Bay Shiraz Cabernet - SE Australia

DRAUGHT BEER

James Boag's Draught

CIDER

James Squire Orchard Crush Apple Cider

Deluxe Package

1 sparkling, 3 white, 3 red, 2 boutique beers or cider on tap and all soft drink and juice

SPARKLING

Domaine Chandon Brut - Yarra Valley, VIC

WHITE

Mount Fishtail Pinot Gris - Marlborough, NZ
Angel Cove Sauvignon Blanc - Marlborough, NZ
Seppelt 'The Drives' Chardonnay - Heathcote, VIC

RED

Mount Fishtail Pinot Noir - Marlborough, NZ
Seppelt 'The Drives' Shiraz - Heathcote, VIC
Brands 'The Laira' Cabernet Sauvignon, Coonawarra SA

BOUTIQUE TAP BEER & CIDER

James Boag's Draught
Little Creatures Bright Ale
Little Creatures IPA
White Rabbit White Ale
White Rabbit Dark Ale
Heineken
James Squire 150 Lashes
James Squire Hop Thief
Kosciuszko Pale Ale
Guinness
James Squire Orchard Crush Apple Cider
5 Seeds

BOTTLED BEER

Corona
Heineken
Becks
James Boags Premium Light
James Boags Premium Lager
Boags Draught
5 Seeds Cloudy Apple Cider
5 Seeds Crisp Apple Cider
James Squire Pale Ale
James Squire Pilsener
James Squire Golden Ale
James Squire Amber Ale
James Squire Porter



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.

CANAPÉ MENU

30 PIECES PER PLATTER

COLD

| | |
|---|-----|
| Ocean trout ceviche (GF) | 120 |
| Stuffed red peppers, quinoa, goats cheese (V) | 85 |
| Tuna Tataki, cucumber disc, wasabi avocado (GF) | 120 |
| Chimmichurri beef cube on lettuce (GF) | 85 |

HOT

| | |
|--|-----|
| Lamb Kofta, Tzatziki | 85 |
| Braised meatballs, tomato, white wine | 85 |
| Pumpkin fetta arancini balls (V) | 75 |
| Potato, bacon and leek croquettes | 75 |
| Thai fish cakes, Nam Jim (GF) | 85 |
| Buffalo wings, Chipotle (GF) | 85 |
| Spinach and ricotta triangles (V) | 85 |
| Salt and pepper calamari, roasted garlic aioli | 120 |
| Roast vegetable, goats cheese tartlet (V) | 75 |
| Fingers vegetarian pizza (V) | 75 |

CLASSICS

| | |
|------------------------------|----|
| Mini chicken pie | 75 |
| Mini beef pie | 75 |
| Mini lamb pie | 75 |
| Mini sausage rolls | 75 |
| Mini chicken dim sim | 75 |
| Mini beef dim sim | 75 |
| Mini spring rolls (V Option) | 75 |

GRAZING BOWLS

| | |
|--|--------|
| Indonesian chicken satay, soy peanut sauce | 5 EACH |
| Mini beef sliders, cheese and tomato chutney | 5 EACH |
| Salmon sesame stick, Teriyaki | 5 EACH |
| Turkish beef kebab skewers (GF) | 5 EACH |

DESSERT

| | |
|---------------------------|----|
| White chocolate raspberry | 75 |
| Chocolate cake | 75 |
| Carrot cake | 75 |
| Lemon cake | 75 |

SET MENU

2 COURSES - 45

3 COURSES - 55

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests.

For each course we ask that you select your preference of three dishes from the options below.

ENTRÉE - Choose 3 of the following:

Chicha braised mussels, coriander, chilli, garlic (GF)
Chimichurri marinated beef skewers, lettuce cups, chilli, mint and beanshoots (GF)
Minced pork Salteñas, garlic sauce
1/2 shell scallops, fermented chilli, corn, avocado, tomato
Stuffed red peppers, quinoa, goats cheese (V)
Adobo spiced fried chicken ribs, paprika mayonnaise

MAINS - Choose 3 of the following:

Mini pork schnitzels, red cabbage, chilli slaw
Seared tuna, braised white beans, fennel, celery (GF)
Eggplant Parma, thyme, tomatoes, Parmesan (V)
Braised lamb shanks, pearl barley, parsley, red wine sauce (GF)
Roasted Porterhouse, thyme roasted chat potatoes, Lljua sauce (GF)
Whole roast chicken, chorizo, eggplant chips (GF)

DESSERTS - Choose 3 of the following:

Churros, chocolate sauce, chilli raspberry sorbet
Spiced apple and pear crumble, vanilla bean ice cream
Warm chocolate brownie, cinnamon ice cream
Cheese plate, quince paste, fresh fruit, crackers (GF Option)
Chilli chocolate crepes, caramel bananas lemon meringue tart, Chantilly cream

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

CORPORATE MENU

PREMIUM PACKAGE - 50 PP

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches, baguettes and wraps
Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE - 60PP

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas mineral water and juice

LUNCH

Select a main course from our à la carte menu
Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA - 20PP

Assorted muffins OR freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

LUNCH - 30PP

Assorted sandwiches, baguettes and wraps
Fresh seasonal fruit platter
Coffee, a selection of teas, mineral water and juice

PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE