



# Functions

Provincial

Functions at  
*Provincial*

299 BRUNSWICK STREET  
FITZROY 3065

03 9810 0042



INFO@PROVINCIALHOTEL.COM.AU



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#THEPROVINCIALHOTEL

*Provincial*



## WHOLE VENUE

360	360	Y	Y	Y	Y

Spaces



## THE PARLOUR

25	40	-	-	-	-



## CHAMELEON BAR

40	80	-	Y	Y	Y



## THE SALON

80	150	-	Y	Y	Y



## THE COURTYARD

50	90	-	-	-	-

Rooftop



## Provincial Rooftop

Fitzroy's newest rooftop space is available for exclusive hire, complete with private bar, lush greenery and vines and stunning views over Brunswick Street.

SEATED CAPACITY  
80

STANDING CAPACITY  
180

# Canapés

30 PIECES PER PLATTER

ROASTED PURPLE POTATOS .....	\$70
truffled egg (V,CBGF)	
MINI BEEF PIES.....	\$75
tomato sauce	
CHICKEN CROUTON .....	\$75
apricot & tarragon (CBGF)	
WHIPPED GOATS CHEESE .....	\$75
balsamic (V,CGF)	
TOMATO & ONION BRUSCHETTA .....	\$75
mozzarella (V,CBGF)	
SMOKED SALMON TARTARE.....	\$85
baked brioche	
RARE ROAST BEEF .....	\$85
horseradish, Yorkshire pudding	
PORK & APPLE SAUSAGE ROLLS .....	\$80
house made chutney	
SWEET POTATO & SPINACH PAKORAS.....	\$70
minted yoghurt (V)	
CAULIFLOWER BAHJI.....	\$70
curried cream (V)	
GOATS CHEESE & SPINACH PARCELS .....	\$75
sweet chilli (V)	
CHICKEN SATAY SKEWERS.....	\$90
curried peanut emulsion (GF)	
SALT & PEPPER CALAMARI .....	\$90
garlic aioli (CBGF)	
STEAMED BEEF SLIDERS .....	\$120
cheese, burger sauce	
PULLED PORK SLIDER .....	\$120
cheese, BBQ sauce	
WILD MUSHROOM & SPINACH SLIDERS.....	\$120
cheese, burger sauce (V)	
MINI FISH & CHIPS.....	\$120
tartare	
CONFIT PORK BELLY .....	\$120
apple puree (GF)	
TRIPLE CHOCOLATE BROWNIES.....	\$75
MINI PAVLOVA .....	\$75
fresh fruit, Chantilly cream	
SEASONAL FRUIT PLATTER .....	\$75
Pimms (GF)	

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# Set

2 COURSES \$55PP

3 COURSES \$70PP

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 up to three dishes per course to 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.

## Entrees – please select your chosen dish/s

### CONFIT CHICKEN

wild mushroom terrine, apricot & vanilla chutney, toasted brioche

### GOATS CHEESE CROTTIN

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

### PAN SEARED SCALLOPS

cauliflower bhaji, curried cream

### SAFFRON POACHED PEAR

blue cheese, braised chicory (V, GF)

### SALT CURED DUCK

celeriac remoulade, pomegranate (GF)

## Mains – please select your chosen dish/s

### FILLET OF FLINDERS ISLAND BEEF

potato fondant, parsnip puree, red wine jus (GF)

### WILD MUSHROOM & TRUFFLE RISOTTO

parmesan crisps (V)

### SEARED MARKET FISH

pomme noisette, pesto potatoes, pearl onions (GF)

### ROAST CHICKEN BREAST

potato gratin, petit peas & spinach, white wine reduction (GF)

### PORK BELLY

roasted potatoes, apple puree (GF)

## Desserts – please select your chosen dish/s

### CREME BRULEE

shortbread

### TRIPLE CHOCOLATE BROWNIE

vanilla ice cream

### TOFFEE APPLE CRUMBLE

clotted cream ice cream

### SMASHED PAVLOVA

mixed berries, Chantilly cream (GF)

### CITRIC SET CREAM

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

# Shared Set Menu \$40PP

Our shared set menu is designed to be served in the centre of the table with accompanying sides.

## Select One Option

ROASTED TOPSIDE OF BEEF (SERVED PINK)

PRESSED PORK BELLY

SMOKED LEG OF LAMB (SERVED PINK)

TRUFFLED MUSHROOM NUT ROAST

## Served with Sides

HONEY ROASTED CARROTS

PALM SUGAR PARSNIPS

GARLIC ROASTED POTATOES

CONFIT SWEET POTATOES

BROCCOLI & CAULIFLOWER GRATIN

BUTTERED GREENS

PARSNIP CRISPS

LASHINGS OF GRAVY

YORKSHIRE PUDDINGS

HORSERADISH

MUSTARDS

CHUTNEYS

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# Beverage Options

## Beverage Packages

### PREMIUM PACKAGE

- o 2 Hours \$38pp
- o 3 Hours \$48pp
- o 4 Hours \$58pp

1 sparkling wine, 1 white wine, 1 red wine, 1 draught beer, 1 cider on tap and all soft drink and juice

### DELUXE PACKAGE

- o 2 Hours \$55pp
- o 3 Hours \$66pp
- o 4 Hours \$77pp

1 sparkling wine, 3 white wines, 3 red wines, 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 for \$12 per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

## Bar Tab on Consumption

A bar tab can be set up for the duration of your event with your preferred selection of beverages and specified limit. Our staff will keep you informed of the balance throughout the event.

## 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.



# Corporate Menu

## Premium Package \$55pp

### MORNING TEA

Assorted Pastries, fruit platter

Coffee, selections of tea, mineral water & juices

### LUNCH

Selection of sandwiches:

- Provincial savoury cheese (V)
- Ham, cheese & tomato
- Chicken & tarragon
- Cucumber, egg & mayonnaise (V)

### AFTERNOON

Scones with jam & cream, triple chocolate brownies & set lemon cream pots

Coffee, selection of teas, mineral water & juices

## Executive Package \$65pp

### MORNING TEA

Assorted Pastries, fruit platter

Coffee, selections of tea, mineral water & juices

### LUNCH

Select a main course from our a la carte menu

### AFTERNOON

Scones with jam & cream, triple chocolate brownies & set lemon cream pots

Coffee, selection of teas, mineral water & juices

## Morning or Afternoon Tea \$20pp

Assorted pastries & a fruit platter

Coffee, selections of tea, mineral water & juices

or

Scones with jam & cream, triple chocolate brownies & set lemon cream pots

Coffee, selection of teas, mineral water & juices