

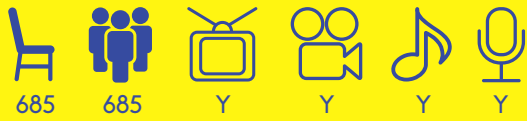
FUNCTION PACK

Provincial

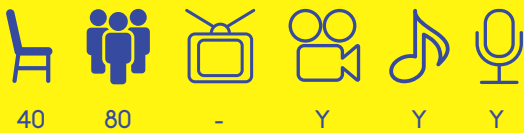


SPACES

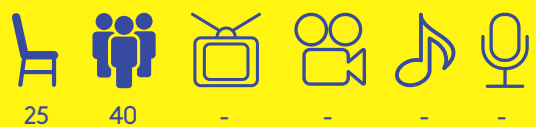
WHOLE VENUE



CHAMELEON BAR









THE PARLOUR



SPACES






ROOFTOP

					
80	200	Y	Y	Y	Y

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







THE SALON

					
80	150	-	Y	Y	Y



THE COURTYARD

					
80	150	-	Y	Y	Y

CANAPÉS

6 SNACKS | \$24PP

8 SNACKS | \$32PP

8 SNACKS + 2 SUBSTANTIALS | \$45PP

10 SNACKS + 2 SUBSTANTIALS | \$55PP

HOT SNACKS

GOOD OLD SAUSAGE ROLL, tomato relish

SLOW COOKED VEGETABLE ROLL, tomato relish (v)

CAULIFLOWER, LEEK AND CHEESE PIE (v)

BRAISED BEEF, CHEDDAR AND PEPPER PIE

MINI CHICKEN KIEV, sugo

PUMPKIN ARANCINI, parmesan mayo (v, ve*, gf)

CHEESEBURGER SPRING ROLL, special sauce, pickles salt & pepper tofu, chilli jam (ve, gf)

MAC & CHEESE CROQUETTES, roasted garlic mayo (v) crispy sweet potato balls, onion gravy (v)

COLD SNACKS

TUNA TOSTADA, avocado, salsa

SMOKED SALMON, crème fraiche, caviar, blini

SEARED BEEF, horseradish, onion, blini

FRIED CHICKEN AND AVOCADO OR VEGETABLE SUSHI, soy mayo (v, ve*, gf)

ROASTED DUCK OR VEGETABLE RICE PAPER ROLL, plum sauce (v, gf, df)

CARAMELISED ONION & WHIPPED GOATS CHEESE TARTLET (v)

LOCAL OYSTERS, pink pepper mignonette (gf,df)

MOZZARELLA, HEIRLOOM TOMATO, BASIL TARTLET (v)

CHOC DIPPED MINI GELATO CONES (v)

ROCKY ROAD SLICE, hot chocolate sauce (v)

SUBSTANTIAL

FRIED CHICKEN, hot sauce, blue cheese mayo

LOADED FRIES, american cheese sauce, crispy bacon

SALT & PEPPER SQUID, roasted garlic mayo, lemon

BEER BATTERED FISH & FRIES, yogurt tartare

CRISPY EGGPLANT, mozzarella, sugo, basil (v)

MINI CHEESE BURGER, mustard, pickles, ketchup

CRISPY HALLOUMI SLIDER, mango relish, curry mayo (v)

GRAZING BOARDS

PROSCUTTIO, SALAMI, TERRINE, SMOKED HAM, PICKLED VEGETABLES, OLIVES, MUSTARDS, MANGO RELISH, GRILLED FLAT BREAD (\$95 PER BOARD)

BRIE, AGED CHEDDAR, BLUE, CARAMELISED ONION, DRIED FRUIT, GRAPES, QUINCE PASTE, LAVOSH, CRACKERS (\$95 PER BOARD)



SET MENU

2 COURSE \$40PP

3 COURSE \$50PP

STARTERS (SHARED)

GRILLED HERB BREAD, green hummus, toasted nuts & seeds (VE, GF)

CRISPY HALLOUMI, honey, lemon, thyme (V, GF)

CHEESEBURGER SPRING ROLLS, secret sauce, pickles

GRILLED LAMB KOFTA, mint yoghurt, pomegranate, grilled pita (GF)

GRAZING MAINS

CLASSIC PIZZA, tomato, mozza

PROSCIUTTO PIZZA, pear, balsamic, rocket

TOMATO SALAD, Yarra tomatoes, capers, chilli, basil

ROCKET & PEAR SALAD

CAESAR SALAD

FRIES

SHARED DESSERT

CANNOLI, ricotta, orange, Cointreau syrup

CHURROS, melted chocolate, strawberries, salted caramel

STICK DATE BITES, miso caramel, whipped cream



BEVERAGE PACKAGES

PREMIUM PACKAGE

2 HOURS \$30PP | 3 HOURS \$40PP | 4 HOURS \$50PP

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

DELUXE PACKAGE

2 HOURS \$40PP | 3 HOURS \$50PP | 4 HOURS \$60PP

1 sparkling wine
3 white wines
3 red wines
2 craft beers
1 craft cider on tap
selection of Australian and international bottled beers
and all soft drinks and juices

SPIRITS

ADD OUR SPIRIT PACKAGE TO ANY BEVERAGE PACKAGE + \$20PP

SPIRIT PACKAGE INCLUDES

Vodka | Gin | Bourbon | Whiskey | Rum

COCKTAILS

Treat your guests to a cocktail on arrival. \$12 per cocktail when you order 40+
Please speak to a member of our functions team for further information.

BAR TAB ON CONSUMPTION

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



CORPORATE PACKAGES

BREAKFAST PACKAGE

SEATED BREAKFAST \$20PP includes tea & coffee station & bottomless juices

CHOICE OF:

POACHED FREE RANGE EGGS smoked NZ salmon, Arabic pesto

SCRAMBLED EGGS Persian feta, corn and garden pea pancake

BRIÔCHE kaiserflesh, mushroom, béarnaise sauce

THE DELUXE CLASSIC BIG BREAKFAST

CRUNCHY GRANOLA fresh yoghurt, peaches, honey

PREMIUM PACKAGE \$35PP

MORNING TEA

Assorted pastries, fruit platter, coffee, selections of tea, mineral water & juices

LUNCH

Selection of sandwiches, afternoon scones, jam & cream, triple chocolate brownies, set lemon cream pots, coffee, selection of teas, mineral water & juices

EXECUTIVE PACKAGE \$45PP

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 TEA

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 & 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



299 BRUNSWICK STREET, FITZROY, 3065

03 9810 0042 | info@provincialhotel.com.au

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FUNCTION PACK