

# FUNCTION PACK

*Provincial*



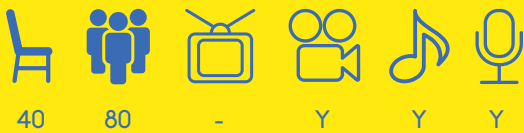


# SPACES

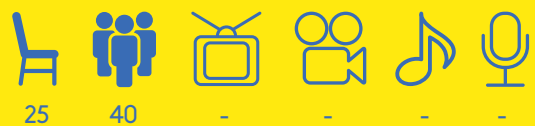
## WHOLE VENUE



## CHAMELEON BAR

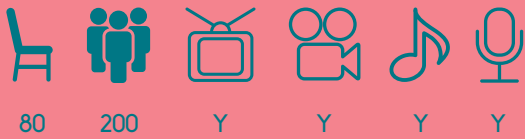


## THE PARLOUR



# SPACES

## ROOFTOP



80

200

Y

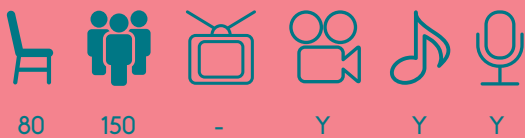
Y

Y

Y



## THE SALON



80

150

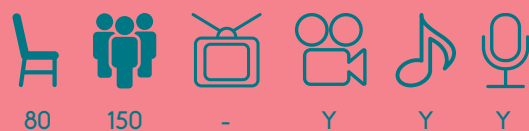
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Y

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**, tomato relish

**MINI CHICKEN KIEV**, sugo

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

**CHEESEBURGER SPRING ROLL**, special sauce, pickles

**SALT & PEPPER TOFU**, chilli jam (vg, gf)

**MAC & CHEESE CROQUETTES**, roasted garlic mayo (v)

**CRISPY SWEET POTATO BALLS**, onion gravy (vg)

## COLD SNACKS

**TUNA TOSTADA**, avocado, salsa (gf)

**SMOKED SALMON**, crème fraiche, caviar, blini

**SEARED BEEF**, horseradish, onion, blini

**FRIED CHICKEN AND AVOCADO SUSHI**, soy mayo (gf)

**VEGETABLE SUSHI**, soy mayo (v, vg, gf)

**ROASTED DUCK RICE PAPER ROLL**, plum sauce (gf)

**VEGETABLE RICE PAPER ROLL**, plum sauce (v, vg, gf)

**CARAMELISED ONION & WHIPPED GOATS CHEESE TARTLET** (v)

**LOCAL OYSTERS**, pink pepper mignonette (gf)

**MOZZARELLA, HEIRLOOM TOMATO, BASIL TARTLET** (v)

**CHOC DIPPED MINI GELATO CONES** (v)

**ROCKY ROAD SLICE** (v, gf, df)

## SUBSTANTIAL

**FRIED CHICKEN**, hot sauce, blue cheese mayo (gf)

**LOADED FRIES**, American cheese sauce, crispy bacon

**SALT & PEPPER SQUID**, roasted garlic mayo, lemon (gf)

**BEER BATTERED FISH & FRIES**, yogurt tartare (gf)

**CRISPY EGGPLANT**, mozzarella, sugo, basil (v, vg)

**MINI CHEESEBURGER**, mustard, pickles, ketchup (gf)

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

## GRAZING BOARDS \$95EA

**CHARCUTERIE BOARD**, prosciutto, salami, terrine, smoked ham, pickled vegetables,

olives, mustards, mango relish, grilled flat bread

**PLATEAU DE FROMAGE**, brie, aged cheddar, blue cheese, cara-melised onion, dried

fruit, grapes, quince paste, lavosh, crackers (v)

\*minimum of 20 people



# SET MENU

2 COURSE \$40PP

3 COURSE \$50PP

## SHARED STARTERS

**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

**STICKY DATE BITES**, miso caramel, whipped cream

\*minimum of 20 people



# BEVERAGE PACKAGES

## STANDARD PACKAGE\*

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

Edge of the World Sparkling

Edge of the World Sauvignon Blanc

Edge of the World Rose

Edge of the World Cabernet Shiraz

beer on tap

cider on tap

all soft drink and juice

## PREMIUM PACKAGE\*

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

Edge of the World Sparkling

Aurelia Prosecco NV

Edge of the World Sauvignon Blanc

Morgans Bay Reserve Collection Chardonnay

Edge of the World Rose

Marquis de Pennautier Rose

Edge of the World Cabernet Shiraz

Guilty by Association Pinot Noir

beer on tap

cider on tap

3 selections from our range of Australian and international bottled beers

all soft drinks and juices

## SPIRITS

**ADD TO ANY BEVERAGE PACKAGE + \$20PP**

Smirnoff vodka | Gordon's gin | Jim Beam | Johnnie Walker Red | Bundaberg 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.

\*minimum of 20 people



# ADDITIONAL PACKAGES

## **PRIVATE BRUNCH, MINIMUM 25 PEOPLE**

**2 HOURS \$70PP | 3 HOURS \$80PP**

**NON-ALCOHOLIC | 2 HOURS \$30PP | 3 HOURS \$35PP**

ask our functions team for more information on the current season's menu

## **CHAMPAGNE UPGRADE | \$10PP**

looking for something a little fancier? Upgrade your brunch bubbles to one of our premium sparkling wines

## **MORNING OR AFTERNOON TEA \$20PP**

assorted pastries & fruit platter or scones with jam & cream, triple chocolate brownies & set lemon cream pots coffee, selections of tea, mineral water & juices



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