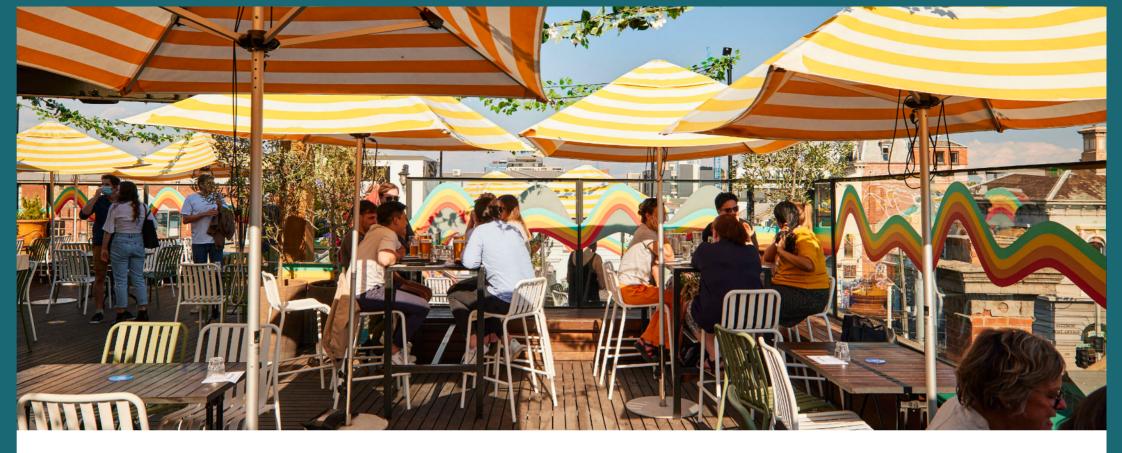




ROOFTOP COURTYARD THE SALON CHAMELEON BAR WHOLE VENUE Whether it's a birthday, wedding reception or corporate event, the Provincial has a function space & option suited to you.

Provincial



ROOFTOP

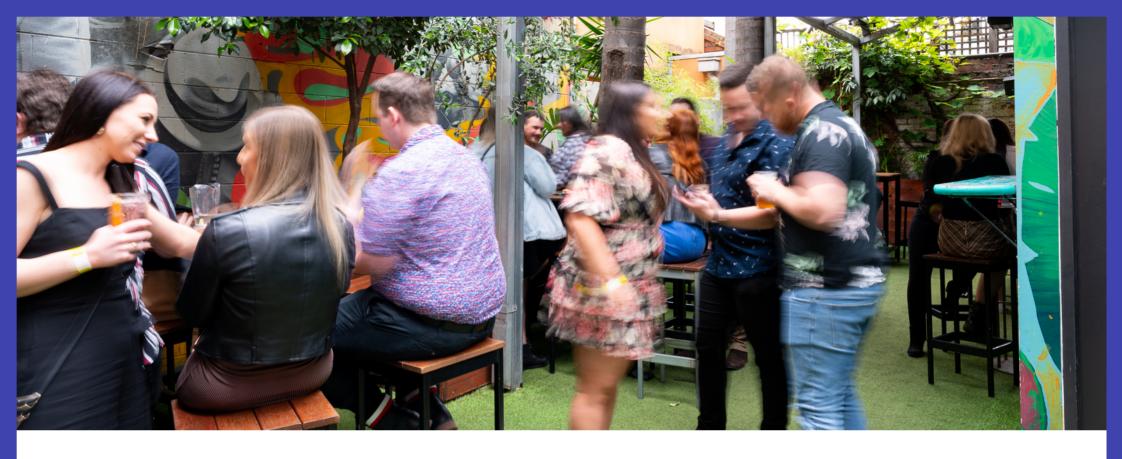
\vdash	Q		8	^	P
80	184	Ν	Ν	N	N

Relaxed but electric, the rooftop boasts stunning sunset views of vibrant Brunswick St below.

Surrounded by lush greenery and chic decor, guests can sip on creative cocktails and nibble on our signature menu.

Perfect for wedding celebrations, birthdays and corporate events. Smaller areas are also available for groups up to 70.





COURTYARD

\vdash	Q		20	1	P
-	80	Y	N	N	N

Host an unforgettable al fresco event in the Provincial's Courtyard. The partially-covered outdoor space oozes character with its colourful murals and laidback atmosphere.

This space is perfect for hosting a relaxed cocktail-style event such as birthday parties, engagement drinks and casual gatherings with colleagues.





THE SALON

\vdash	Q		80	1	<u></u>
40-80	180	Y	N	N	Y

Located upstairs, The Salon will take your breath away with its old world Parisian charm and superb outlook over Brunswick Street.

This large, split-level space has its own private bar, two fireplaces and beautiful chandeliers.

This room is perfect for sit-down dinners, wedding receptions, cocktail parties and conferences, and has even hosted fashion parades and art shows!





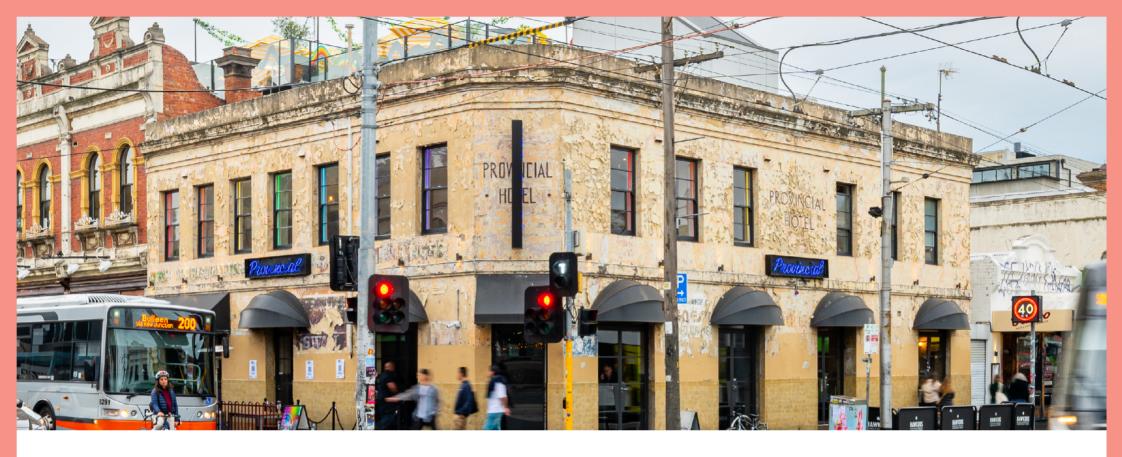
CHAMELEON BAR

\vdash	2		20	1	<u></u>
40	80	Υ	N	Υ	Υ

The Chameleon Bar is ideal for smaller events such as birthdays and cocktail parties.

The timber floors and terrazzo murals create a warm and rustic charm, whilst the large windows opening out onto Johnston Street allow your guests to soak up the atmosphere of the vibrant Fitzroy precinct.





WHOLE VENUE

\vdash	Q		20		P
300	685	Y	Υ	Y	Y

The Provincial Hotel is also available for whole venue hire for large functions and events.



CANAPÉ PACKAGES

6 SNACKS | SILVER SELECTIONS ONLY | \$35PP 8 SNACKS | SILVER & GOLD SELECTIONS | \$45PP 10 SNACKS | SILVER & GOLD SELECTIONS | \$55PP + SUBSTANTIALS \$8PP/ \$8 PER ITEM

SILVER (25 PIECES, \$85)

vegetable samosas, tzatziki (v)
vegetable spring rolls, sweet & sour sauce (v)
mushroom arancini, aioli (vg, lg)
cauliflower croquettes, aioli, grana padano (v)
chicken kiev balls, aioli, parsley
prawn gyoza, yuzu, spring onion
beef & burgundy pie, smoked tomato ketchup

GOLD (25 PIECES, \$110)

butter chicken skewers, mint yoghurt, curry leaves (lg) pork & fennel sausage roll, chilli tomato relish smoked salmon tacos, pico de gallo, guacamole onion & blue cheese tarts, marmalade, caramelised onion lamb skewers, mint yoghurt, sumac (lg) assorted rice paper rolls, bang bang dressing (vgo, lg) assorted sushi rolls, wasabi, pickled ginger, kewpie (vo, lg)

SUBSTANTIAL

beef sliders, burger sauce, pickles, cheese plant based sliders, burger sauce, pickles fried chicken sliders, burger sauce, pickles, cheese mini fish & chips, tartare, fries chips poutine, bocconcini, gravy

SWEET TREATS

mini assorted doughnuts \$95 mini churros \$95 chocolate brownies \$110



SET MENU

2 COURSE | 48PP 3 COURSE | 63PP 4 COURSE | 74PP

ENTRÉES (SHARED)

herb flat bread & dips, beetroot dip, whipped ricotta (v) salt & pepper calamari, aioli, lemon, rocket mushroom arancini, vegan mayo (vg) fried chicken, chilli dressing, guindillas, mayo

MAINS (ALTERNATE DROP)

chicken schnitzel, chips, mixed leaf salad, lemon (vgo)
roasted half chicken, salsa verde, charred broccollini, lemon (lg)
250g porterhouse, pepper sauce, cafe provincial butter, chips (lg)
handmade potato & ricotta gnocchi, green pesto cream, parmesan (vg)
wagyu cheeseburger, burger sauce, pickles, shredded lettuce, onions, chips

DESSERT (ALTERNATE DROP)

triple chocolate brownie, salted caramel ice cream ice cream sundae, chocolate, cream, cherry, wafer (vg)

TO FINISH

cheese board, quince, fresh & dried fruits, lavosh, chutney, pickles

GRAZING TABLE \$500

selection of cured meat & local cheeses, fresh & dried fruits, breads, lavosh, quince, chutney, pickles, olives, mustards



BEVERAGE PACKAGES

STANDARD

2 HOURS 42PP 3 HOURS 55PP 4 HOURS 67PP

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Tap beer and cider
Light or zero alcohol beer option
Selection of soft drinks and juice

PREMIUM

2 HOURS 53PP 3 HOURS 65PP 4 HOURS 78PP

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Gabbiano Pinot Grigio
Lost Woods Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Caberent
Storm & Saint Piniot Noir
Willow Chase Shiraz
Tap beer and cider
Light and zero alcohol beers
Selection of soft drinks and juices

DELUXE

2 HOURS 63PP 3 HOURS 76PP 4 HOURS 88PP

The Hare & The Tortoise or Mount Paradiso Processo
Chandon Blanc de Blancs NV
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Paloma Riesling
Lost Woods Chardonnay
Marquis de Pennautier Rose
Storm & Saint Pinot Noir
Marques de Tezona Tempranillo
Willow Chase Shiraz
Tap beer and cider

NON-ALCOHOLIC

2 HOURS 17PP 3 HOURS 22PP 4 HOURS 27PP

McGuigan Zero Sparkling
McGuigan Sauvignon Blanc
McGuigan Rose
McGuigan Shiraz
Selection of zero alcohol beers
Selection of soft drinks and juices

SPIRITS

Johnnie Walker Red

Bundaberg Rum

Available to add to all beverage packages, \$27 per person, minimum of 20 guests. Smirnoff Vodka Gordon's Gin Jim Beam

COCKTAILS

Treat your guests to a cocktail on arrival. \$13 per cocktail, minimum of 20 guests. Please speak to a member of our functions team for further information.

Mocktails available upon request.

BAR TAB ON CONSUMPTION

Light and zero alcohol beers
Selection of soft drinks and juices

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event,

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



ADDITIONAL PACKAGES

PRIVATE BRUNCH

MINIMUM 20 PEOPLE
2 HOURS 70PP | 3 HOURS 80PP

Ask our functions team for more information on the current season's menu. Non-alcoholic packages available.

CHAMPAGNE UPGRADE \$10PP

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

UNIVERSITY EVENTS

2 HOURS 50PP | 3 HOURS 60PP

MIMOSAS ON ARRIVAL +5 PER COCKTAIL

Edge Of The World Sparkling

Edge Of The World Sauvignon Blanc

Edge Of The World Rosé

Edge Of The World Shiraz Cabernet

Beer on tap

Cider on tap

Cocktail Jugs

All soft drink and juices

Selection of 4 canapes

Seated student event packages and drinks upgrades available.

Please speak to a member of our functions team for further information.



SCAN HERE TO BOOK YOUR FUNCTION NOW!



Provincial