

Provincial

FUNCTION PACK

A photograph of a rooftop patio at dusk. Several groups of people are seated at wooden tables, enjoying drinks. In the background, a large, colorful mural is painted on a brick wall. The mural features abstract, swirling patterns in blue, red, and white. The scene is illuminated by warm, ambient lighting, creating a cozy and inviting atmosphere.

SPACES

**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.

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ROOFTOP

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.

					
80	180	N	N	N	N

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COURTYARD

					
50	80	N	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.

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THE SALON

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!

					
80	150	N	Y	Y	Y

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CHAMELEON BAR

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.

40	80	Y	N	Y	Y

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WHOLE VENUE

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

					
300	685	Y	Y	Y	Y

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CANAPÉ PACKAGES

6 SNACKS 3 HOT | 3 COLD 32PP
8 SNACKS 4 HOT | 4 COLD 42PP
10 SNACKS 5 HOT | 5 COLD 53PP
ADD SUBSTANTIALS +8PP

HOT SNACKS

moroccan lamb pie, tomato ketchup
pork & apple sausage roll, tomato chutney
'noo moo' mac 'n' cheese croquettes, aioli (vg)
pad thai spring roll, sweet chilli sauce (v)
prawn gyoza, soy sauce
vegan empanadas, chilli mayo (vg)
'buds' plant based bolognese arancini, sugo (vg)
chicken kiev balls, sugo

COLD SNACKS

rock oysters, lemons & limes (gf)
mixed rice paper roll, honey soy (gf) (vo) (vgo)
mixed sushi, soy sauce (gf) (vo) (vgo)
caramelized onion & brie tartlet (v)
beef tartare taco shell
smoked salmon blini, sour cream, dill

SWEET TREATS

apple pie bites
mixed doughnuts
lemon meringue tartlets

SUBSTANTIAL

mini cheeseburger slider, mustard, ketchup, cheese, pickles
mini prawn roll, old bay spice, herbs, celery
fish n chips cone, tartare, lemon
miso roasted eggplant bao, chilli mayo
marinated chicken skewers
plant based burger slider, mustard pickle, ketchup

PLATTERS (25 PIECES)

vegetable spring rolls, sweet chilli	\$80
vegan samosas, mango chutney (vg)	\$80
chicken kiev balls, sugo	\$80
prawn gyoza, soy sauce	\$80
veggie dumplings, honey soy sauce	\$80

(v) vegetarian | (vg) vegan | (gf) gluten free | (o) alternate option available

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SET MENU

2 COURSE | 48PP

3 COURSE | 63PP

4 COURSE | 74PP

ENTRÉES (SHARED)

bread & dips, herb & garlic pizza bread, romesco, green hummus, puffed chickpeas, roast sunflower seeds (vg)

stone baked halloumi, compressed apple, honey

pumpkin & sage arancini, green goddess sauce, sage (v)

BBQ mushroom tacos, slaw, chilli mayo, pickles, herbs (vg)

MAINS (ALTERNATE DROP)

veal schnitzel, chips, mixed leaf salad, lemon, red wine jus, dijon mustard (vgo)

beer battered rockling sandwich, tartare sauce, lettuce, ketchup, chips

chicken caesar salad, chicken schnitzel, baby gem, bacon, soft egg, caesar dressing

blackmores wagyu cheeseburger, cheddar, lettuce, tomato, pickles, onion, secret sauce, chips (vgo)

slow cooked lamb pie, olive oil mash, red wine jus (vgo)

DESSERT (ALTERNATE DROP)

triple chocolate brownie, salted caramel ice cream

ice cream sundae, chocolate, cream, cherry, wafer (vg)

TO FINISH

cheese board, quince, nuts, fruits, lavosh, chutney

GRAZING TABLE \$500

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

(v) vegetarian | (vg) vegan | (o) alternate option available
Dietaries can be catered to for each course – please ask your function coordinator for details

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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
Ca' di Alte Pinot Grigio
Scotchman's Hill 'The Hill' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Trellis & Vine/T'Gallant Cape Schank
Pinot Noir
Pirathon Blue Label 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 Alpha Box &
Dice Tarot Processo NV
Chandon Blanc de Blancs NV
Spy Valley Sauvignon Blanc
Ca' di Alte Pinot Grigio
Paloma Riesling
Scotchman's Hill 'The Hill' Chardonnay
Marquis de Pennautier Rose
Trellis & Vine Pinot Noir
Marques de Tezona Tempranillo
Pirathon Blue Label Shiraz
Tap beer and cider
Light and zero alcohol beers
Selection of soft drinks and juices

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

Available to add to all beverage packages,
\$27 per person, minimum of 20 guests.

Smirnoff Vodka
Gordon's Gin
Jim Beam
Johnnie Walker Red
Bundaberg Rum

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

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.

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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.

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**SCAN HERE TO BOOK
YOUR FUNCTION NOW!**



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