

Provincial

FUNCTION PACK

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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

					
80	180	N	N	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. Small areas are also available.

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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

					
80	150	N	Y	Y	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 even hosted fashion parades and art shows!

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CHAMELEON BAR

					
40	80	Y	N	Y	Y

The Chameleon Bar is ideal for smaller events, such as birthday parties 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.

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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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CANAPE PACKAGES

6 SNACKS 3 HOT | 3 COLD 36PP
8 SNACKS 4 HOT | 4 COLD 43PP
10 SNACKS 5 HOT | 5 COLD 54PP
ADD SUBSTANTIALS 11.5PP

HOT SNACKS

beef and burgundy pie, smoked tomato ketchup
pork & fennel sausage roll, chilli tomato relish
mushroom arancini, aioli (v) (vgo)
cauliflower croquettes, aioli (v) (vgo)
prawn gyoza, yuzu soy sauce (ld)
veggie spring rolls, sweet and sour sauce (ld,) (v) (vg)
chicken kiev balls, aioli & parsley (ld)
veggie samosas, tzatziki (ld,) (v) (vg)
butter chicken skewers, mint yoghurt & curry leaves (lg)
beef skewers, tomato relish (ld,) (lg)
lamb skewers, mint yoghurt & sumac (lg)

COLD SNACKS

assorted rice paper rolls, bang bang dressing (ld) (lg) (vo) (vgo)
assorted sushi, wasabi, pickled ginger & kewpie (ld) (lg) (vo) (vgo)
onion & blue cheese tartlet, marmalade (v)

SWEET TREATS

mini donuts (ld) (v)
hot churros (ld) (v)
brownie (v)

SUBSTANTIAL

beef slider, burger sauce, cheese, pickles
plant based burger slider, burger sauce, pickles (ld,) (v) (vg)
chicken slider burger sauce, cheese, pickles
fish n chips, tartare (ld)
chips poutine, mozzarella & gravy (v)

PLATTERS (26 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

ENTREES (SHARED)

herb flat bread, 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 broccolini, 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, onion, chips

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 \$1000

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

(v) vegetarian | (vg) vegan | (gf) gluten free | (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 46PP

3 HOURS 59PP

4 HOURS 72PP

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 57PP

3 HOURS 70PP

4 HOURS 84PP

Mr.Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Bertaine et Flis Rose
Stom & Saint Pinot Noir
Henry Hunter Shiraz Cabernet
Tap beer and cider
Light or zero alcohol beer option
Selection of soft drinks and juice

DELUXE

2 HOURS 68PP

3 HOURS 81PP

4 HOURS 94PP

Mr.Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Taltarni 'Dynaic" Brut Cuvee Rose NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Fifty Five" Chardonnay
Hearts Will Play Rose
Bertaine et Flis Rose
St Huberts Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec
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 & juices

SPIRITS

Available to add to all beverage packages.
\$28 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.
\$14 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 \$15PP

Looking for something a little fancier?

Upgrade your brunch bubbles to one of our premium sparkling wines

UNIVERSITY EVENTS

2 HOURS 55PP | 3 HOURS 65PP

MIMOSAS ON ARRIVAL +5 PER COCKTAIL

Edge Of The World Sparkling

Edge Of The World Sauvignon Blanc

Edge Of The World Rose

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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