

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 AND PLATTERS

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

SNACKS

beef & burgundy pie tomato ketchup

pork & fennel sausage roll tomato relish

mushroom arancini aioli (v) (lg)

cauliflower croquettes aioli (v) (vgo)

prawn gyoza yuzu soy sauce (ld)

veggie spring rolls, sweet and sour sauce (ld,) (vg)

chicken kiev balls, aioli & parsley

veggie samosas mint yoghurt (ld,) (v) (vg)

butter chicken skewers mint yoghurt & curry leaves (lg)

beef skewers pepper sauce (ld,) (lg)

lamb skewers mint yoghurt & sumac (lg)

rice paper rolls bang bang dressing (ld) (lg) (vo) (vgo)

assorted sushi wasabi, pickled ginger & kewpie (ld) (lg) (vo) (vgo)

spring green tartlet broccolini, spring onion (v)

SUBSTANTIAL

mini cheeseburger burger sauce, cheese, pickles

mini plant based burger burger sauce, pickles (ld,) (v) (vg)

mini fried chicken burger burger sauce, cheese, pickles

fish n chips tartare (ld)

chips poutine hot chips, house gravy, cheese curds (v)

PLATTERS

veggie gyoza honey soy sauce (vg) (\$80)

chicken kiev balls aioli, parsley (\$120)

veggie samosa mint yoghurt, curry leaves (v) (\$90)

veggie spring rolls sweet and sour sauce (ld,) (v) (\$90)

pork & fennel sausage rolls tomato relish (\$120)

beef & burgundy pie tomato ketchup (\$120)

SWEET TREATS

mini donuts, jam (ld) (v)

warm brownie (v)

canoli (vg)

(v) vegetarian | (vg) vegan | (gf) gluten free | (o) alternate option available.
Dietaries can be catered to for each course. Please ask for details.

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SET MENU

Dig in and enjoy together – our set menu has been designed for sharing.

2 COURSE | 58PP

3 COURSE | 69PP

4 COURSE | 74PP

ENTREES

olives, marinated

herb flat bread peppernata, whipped ricotta (v)

arancini verde pepernata, parmesan snow (vg)

hot padron peppers lemon (vg), (lg)

baby burrata balsamic dressing, olive oil (v), (lg)

MAINS

our spaghetti spring greens, creme fraiche, bread crumbs, fried capers, parmesan cheese (vg)

half chicken cacciatore

chips

green salad

SWEET STUFF

triple chocolate brownie salted caramel ice cream (v)

cannoli with sweet ricotta (v)

mini jam donuts (v)

TO FINISH

cheese board quince, nuts, fruits, lavosh, chutney

GRAZING TABLE **\$1000 - up to 50 people**

Our grazing table can be tailored to suit your group size – just let us know how many you're feeding.

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.
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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
Carlton
Prov Lager
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
Carlton
Prov Lager
Furphy
Stone & Wood
Coopers
Cider + Ginger Beer

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
Hearts Will Play Rose
Bertaine et Flis Rose
St Huberts Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
All tap beer and cider
Light and zero alcohol beers
Selection of soft drinks and juices

SPIRITS

Available to add to all beverage packages.
\$28 per person, minimum of 20 guests.

Smirnoff Vodka
Gordon's Gin
El Jimador
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

Mr Mason Sparkling

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Carlton Draught

Prov Lager

James Squire Orchard Crush Apple Cider

Moondog Fizzer on tap

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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