

*Provincial*

# FUNCTION PACK

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@theprovincialhotel /  provincialhotel / provincialhotel.com.au



# 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

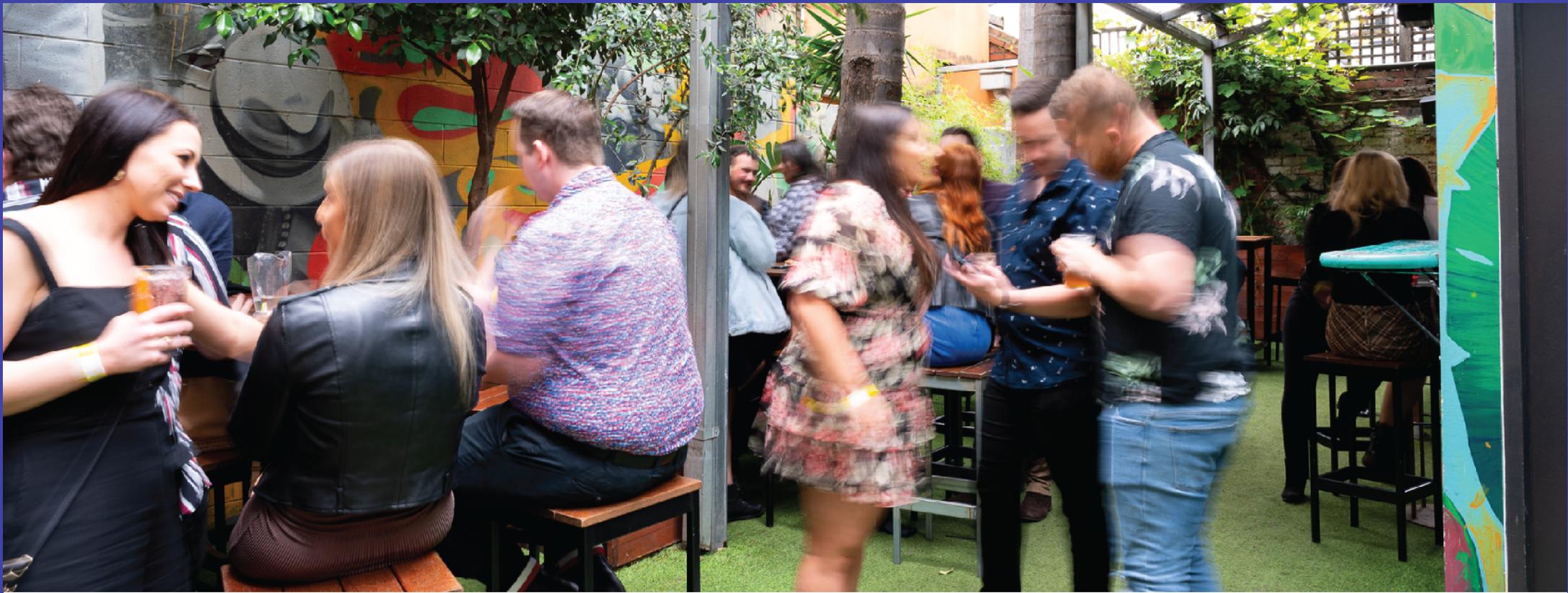
80	180	N	N	N	N

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

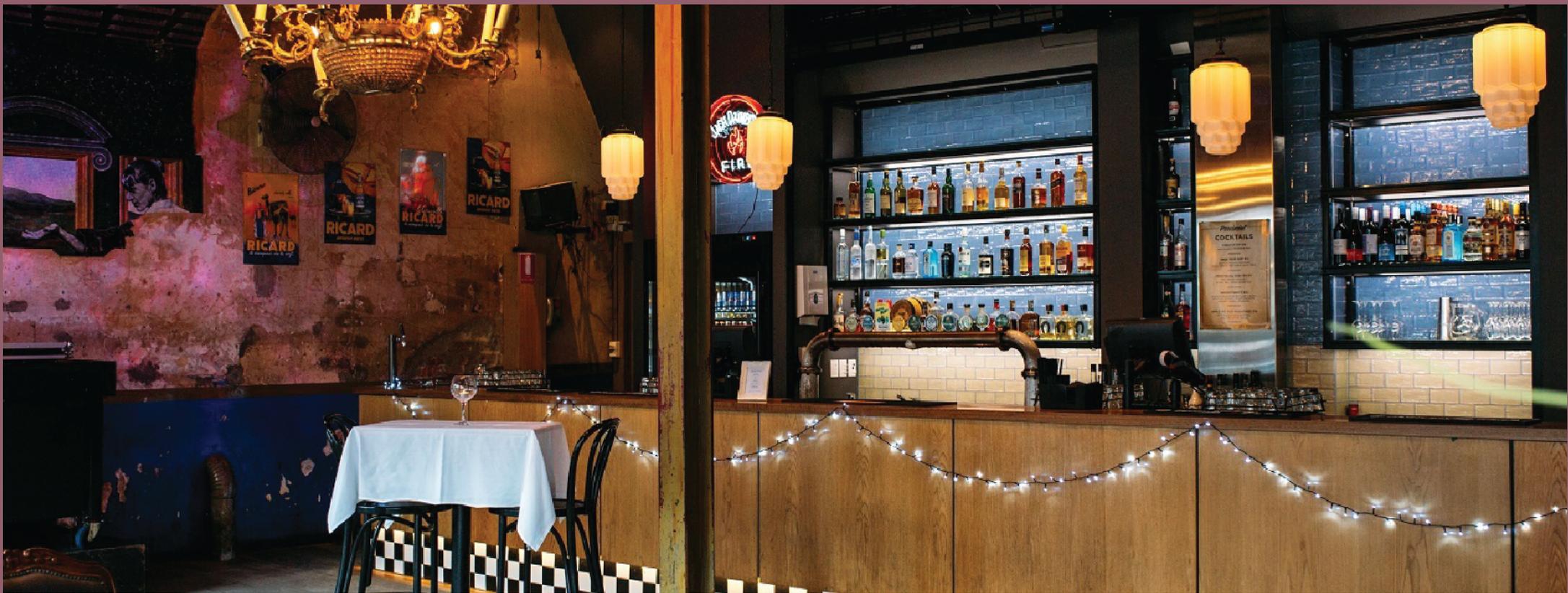
80	150	N	Y	Y	Y

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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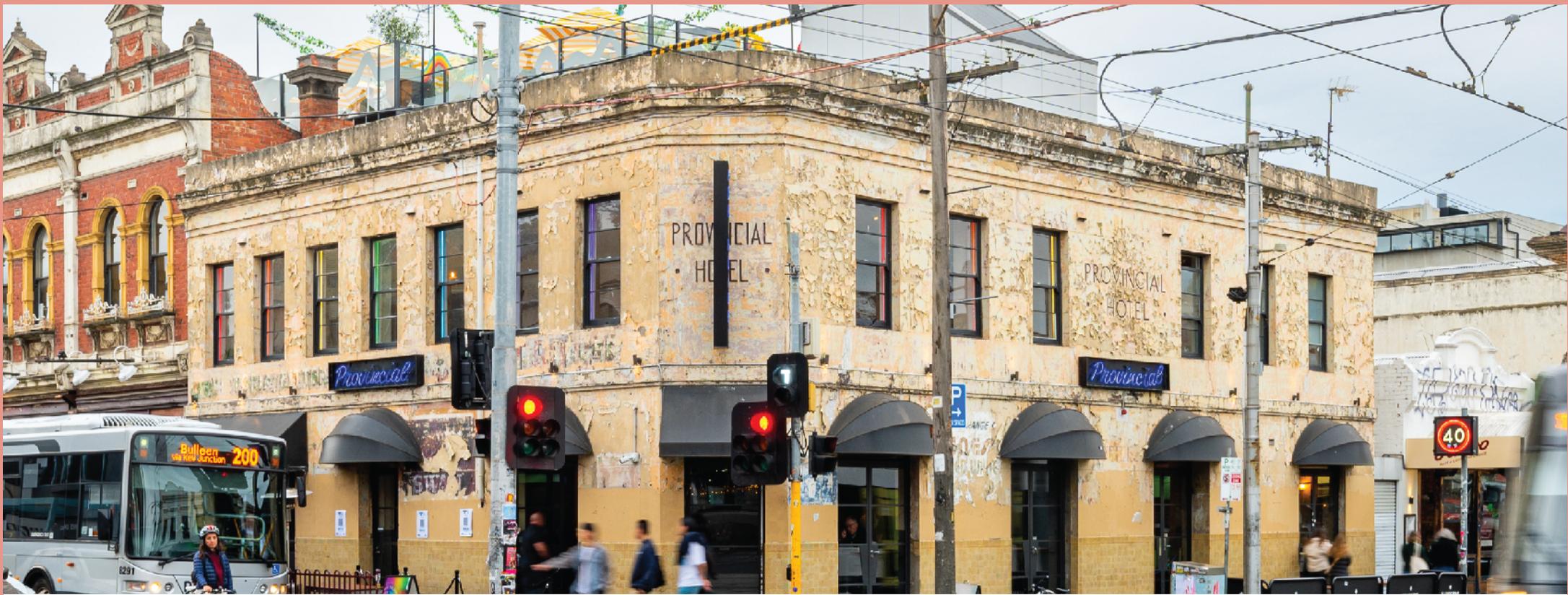
# CHAMELEON BAR

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.

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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# 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.  
Dietaries can be catered to for each course. Please ask 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  
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  
Heny & 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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