



THE HAWTHORN HOTEL

FUNCTIONS AT

THE
HAWTHORN
HOTEL

EST. 1868

481 Burwood Road
Hawthorn 3123
9810 0022

info@thehawthorn.com
www.thehawthorn.com



THE LOUNGE



60



90



1



LOWER BEER GARDEN



40



100



UPPER BEER GARDEN



120



250



DINING ROOM



120



300



2



The Hawthorn Hotel

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	50pp	60pp
4 hours	58pp	70pp
5 hours	66pp	80pp

Premium Package

1 sparkling, 2 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

SPARKLING

Morgan's Bay Sparkling Cuvée - SE Australia

WHITE

Morgan's Bay Sauvignon Blanc - SE Australia
Morgan's Bay Chardonnay - SE Australia

RED

Morgan's Bay Shiraz Cabernet - SE Australia

DRAUGHT BEER

James Boag's Draught

CIDER

5 Seeds

Deluxe Package

1 sparkling, 3 white, 3 red, 3 boutique beers or cider on tap, 2 bottles beers and all soft drink and juice

SPARKLING

Mascarereri Prosecco - IT

WHITE

Mandoleto Pinot Grigio - IT
Angel Cove Sauvignon Blanc - Marlborough NZ
Seppelt 'The Drives' Chardonnay - Heathcote, VIC

RED

Mt Fishtail Pinot Noir - Marlborough, NZ
Seppelt 'The Drives' Shiraz - Heathcote, VIC
Rymill 'The Yearling' Cabernet Sauvignon - Coonawarra, SA

BOUTIQUE TAP BEER & CIDER

James Squire 150 lashes
Little Creatures Bright Ale
White Rabbit Dark Ale
Heineken

BOTTLED BEER

James Boag's Premium
Little Creatures Pale Ale
Littles Creatures Pilsner
White Rabbit White Ale
White Rabbit Belgian Pale Ale
Corona
Budweiser
Somersby Apple Cider
Somersby Pear Cider

Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES;

Vodka
Gin
Bourbon
Whisky
Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

.....

Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

CANAPÉ MENU

30 PIECES PER PLATTER

COLD

Trio of dips, marinated olives, selection of bread (V)	75
Roasted tomato, basil and goats cheese bruschetta, balsamic reduction (V)	75
Assorted gourmet ribbon sandwiches	75
Mixed selection of sushi rolls, soy and ginger sauce, wasabi (GF), (V Option)	75

HOT

Salt and pepper calamari, lemon aioli (GF Option)	65
Pumpkin, fetta and semi-dried tomato arancini (V)	65
Pork and ginger wontons, sweet soy and chilli dipping sauce	60
Spiced chicken wings, ranch dressing	60
Spicy lamb croquette, lemon and mint yoghurt	90
Mini beef burgers, American mustard, cheese, caramelised onion, Chipotle mayo	90
Panko-crumbed prawn cutlets, sweet chilli mayo	90
Harissa spiced lamb and capsicum skewers, oregano, lemon, yoghurt dressing (GF)	95

CLASSICS

Party pies and sausage rolls, tomato sauce	65
Yum Cha Platter - mini dim sims, spring rolls, samosas, prawn gyozas, - vegetable purses, sweet chilli dipping sauce (V Option)	65
Individual assorted mixed quiches, tomato chutney (V Option)	65
Satay chicken skewers, spiced peanut dipping sauce	90
Mixed pizza platter (V), (GF)	90

GRAZING BOWLS

Lemon pepper squid, chips (V)	5 EACH
Chicken Caesar salad (V Option)	5 EACH
Beer battered fish and chips, tartare	5 EACH
Pumpkin risotto, pinenuts, mushrooms topped Parmesan (V), (GF)	5 EACH

DESSERTS

Chocolate and walnut brownie, double cream, ganache	75
Mini passionfruit cheesecake, passionfruit cream	75
Lemon meringue tart	75

BBQ PACKAGE

Hold your next party or function in our award-winning beer garden and take advantage of one of our popular BBQ packages.

BASIC PACKAGE - 20PP

PREMIUM PACKAGE - 30PP

DELUXE - 40PP

BASIC

BBQ sausages
Beef burger patties and caramelised onions
Selection of salads
Bread rolls and sliced bread
Condiments

PREMIUM

BBQ sausages
Moroccan beef kebabs
Tandoori chicken breasts
Vegetarian burger patties
Minute sirloin steaks
Selection of salads
Bread rolls and sliced bread
Condiments

DELUXE

All items on the Premium Package plus two items from the below:
200g sirloin steak, balsamic mushrooms, sautéed onions
Prawn, scallop kebabs with lemon garlic and herb butter
Chargrilled Atlantic salmon fillet, black pepper crust, dill, sea salt
Chef's selection of gourmet sausages

SET MENU

2 COURSE - 40

3 COURSE - 50

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for all of your guests.

For each course we ask that you select your preference of three dishes from the options below.

ENTRÉE - Choose 3 of the following:

Salt and pepper calamari, Asian noodle salad
Lemon and oregano lamb skewers, mint couscous, Tzatziki (GF)
Thai beef salad, Nam Jim dressing (GF)
Satay chicken skewers, cucumber and coriander salad (GF Option)
Lamb croquette, mint yoghurt, rocket salad (GF Option)
Forest mushroom risotto, baby spinach, Parmesan (V), (GF Option)

MAINS - Choose 3 of the following:

Crispy skinned salmon, cauliflower and leek puree, beans, salsa verde (GF)
Twice cooked pork belly, roasted sweet potato puree, apple sauce (GF)
Porterhouse steak, scalloped potatoes, green beans, jus (GF)
Scotch fillet, chat potatoes, green beans, jus (GF Option)
Roast pork leg, pumpkin, chat potatoes, caramelised apples, balsamic glaze (GF)
Chargrilled chicken breast, field mushrooms, beans, seeded mustard cream sauce (GF)
Gnocchi, mushrooms, spinach, cherry tomatoes, garlic, chilli, Parmesan (V)

DESSERTS - Choose 3 of the following:

Sticky date pudding, butterscotch sauce, vanilla bean ice cream
Warm chocolate brownie, fudge chocolate sauce, honeycomb ice cream
Passionfruit cheesecake, passionfruit coulis, Chantilly cream (GF Option)
Chocolate pudding, English toffee ice cream, biscotti
Pavlova, mixed berries, lemon curd (GF)
Apple pie, crème anglaise, berries

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

CORPORATE MENU

PREMIUM PACKAGE - 50 PP

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE - 60PP

ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas mineral water and juice

LUNCH

Select a main course from our à la carte menu

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA - 20PP

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

LUNCH - 30PP

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE