

## FUNCTION PACK



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## SPACES



SPORTS BAR - FUNCTION ROOM - DINING ROOM - OUTDOOR COURTYARD

## SPORTS BAR

WITH THREE TABLES FIXED TO THE WALL, OUR SPORTS BAR CATERS FOR SMALLER GROUPS WHO STILL WANT TO BE AMONGST THE PUBLIC BAR HUSTLE & BUSTLE WHILST BEING STRIKING DISTANCE FROM THE BAR.

SEMI-PRIVATE  
BUILT IN HIGH TABLES  
WHEELCHAIR ACCESS  
MICROPHONE CAPABILITY  
TV SCREENS

CAPACITY: 40 GUESTS  
MIN SPEND: NIL





## FUNCTION ROOM

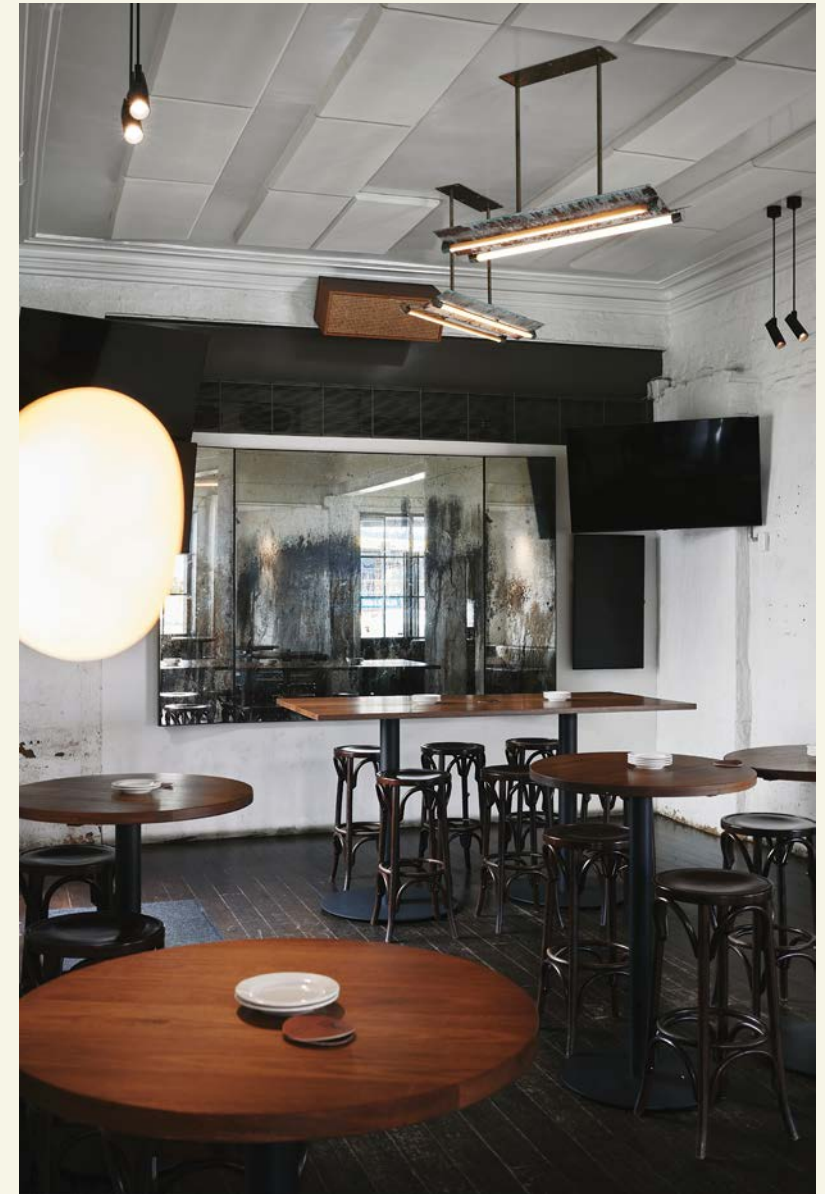
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ADJACENT TO OUR PUBLIC BAR AND BEER GARDEN, THIS SPACE WILL ALLOW YOU TO HOST CASUAL OR SEMI-PRIVATE CELEBRATIONS FOR GROUPS BIG OR SMALL.

STANDING COCKTAIL STYLE  
SEMI-PRIVATE  
BEER GARDEN ACCESS  
BOOTH SEATING AVAILABLE  
TV SCREENS  
WHEELCHAIR ACCESS  
MICROPHONE CAPABILITY



CAPACITY: 80 GUESTS  
MIN SPEND: NIL



## DINING ROOM

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OUR DINING ROOM CAN CATER FOR SIT DOWN LUNCHESES & DINNERS OR COCKTAIL STYLE EVENTS. BEING FULLY PRIVATE, THIS SPACE CAN BE ALTERED TO YOUR NEEDS AS BEST AS WE CAN. WITH THE ADJOINING OUTDOOR COURTYARD AND OPEN FIREPLACE THIS SPACE CAN TRANSFORM INTO THE PERFECT PRIVATE COCKTAIL FUNCTION SPACE.

PRIVATE TOILETS

PRIVATE BAR

HEATING/COOLING

WHEELCHAIR ACCESS

MICROPHONE CAPABILITY



**CAPACITY:** 50 GUESTS SIT DOWN - 100 COCKTAIL

**MIN SPEND:** PRICE ON REQUEST





## ALFRESCO

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ORIGINALLY OUR CARPARK, NOW  
A 24 SEATED OUTDOOR DINING  
AREA. TAPPED ONTO OUR DIN-  
ING ROOM THIS CAN BE YOURS  
PRIVATELY OR CAN BE ADDED  
ONTO YOUR STAND UP OR SIT DOWN  
FUNCTION IN OUR DINING.

FULLY PRIVATE  
OUTDOOR HEATERS & FIREPLACE  
WHEELCHAIR ACCESS  
RETRACTABLE AWNING

CAPACITY: 30 GUESTS (SIT DOWN)  
MIN SPEND: NIL

## FOOD & BEV



SHARING



DRINKS



2-3 COURSE

## FUNCTION FOOD

### COCKTAIL SHARING FOOD

SUITED FOR COCKTAIL STYLE EVENTS, WE WILL TRAY AROUND SOME OF OUR FAVOURITE BITE SIZE SNACKS THAT YOU WON'T NEED CUTLERY FOR. CHOOSE 5 OPTIONS OUT OF OUR 9.

RICE PAPER ROLLS. VARIATION (VE) (GF)

SALMON CROSTINI, CRÈME FRESH

PUMPKIN + PEA CROQUETTES, RANCH (VE)

FRIED CAULIFLOWER, SPICY AIOLI (VE) (GF)

LEMON + PEPPER SQUID, AIOLI (GF OPT)

LEMON, GARLIC & ROSEMARY CHICKEN SKEWERS. MINT YOGHURT (GF)

FRIED CHICKEN, RANCH (GF)

PORK + PARMESAN SAUSAGE ROLLS, TOMATO CHUTNEY

CHEESEBURGER SLIDERS, PATTY, PICKLE, KETCHUP, MUSTARD

30PP - MIN 30 GUESTS

### 2-3 COURSE

MAKE IT EASIER FOR GUESTS WITH OUR SET MENU, SHARED ENTREES DROPPED IN MIDDLE OF TABLE FOLLOWED BY A MAIN OF CHOICE. ADD A DESSERT OPTION TO MAKE YOUR OCCASION LAST LONGER.

CAPSICUM, ZUCCHINI & FETA ARANCINI, SUGO, BASIL PESTO, BRIE + SHAVED PARMESAN (V)

LEMON & PEPPER SQUID, AIOLI

FRIED CHICKEN, CHIPOTLE (GF)

EGGPLANT SCHNITZEL, POTATO SALAD, GREEN BEANS + CHIMICHURRI (VE)

MARKET FISH

CHICKEN SCHNITZEL, CHAT POTATOES, APPLE SLAW + CAFE DE PARIS & LEMON

PORK BELLY, BRUSSEL SPROUTS, CHAR-GRILLED PINEAPPLE, BABY CARROTS + CRANBERRY SAUCE (GF)

55PP

10PP ADD 250G PORTERHOUSE STEAK

10PP ADD DESSERT

### ANTIPASTO PLATTER

PERFECT FOR WHEN GUESTS ARRIVE OR TO PICK AT WHILST YOU ARE ENJOYING EVERYONE'S COMPANY.

CURED MEATS, TERRINE, ASSORTED CHEESE, OLIVES, DRIED & FRESH FRUITS, CHEESES, DIPS AND CRACKERS

250 EACH



## UPSTAIRS PRIVATE DINING

OUR **FULLY PRIVATE DINING ROOM** HOSTING UP TO 16 GUESTS. LOCATED ON OUR SECOND FLOOR, FILLED WITH NATURAL LIGHT AND COMFORTABLE FEATURES.

THIS ADAPTABLE ROOM ALLOWS GROUPS TO HOST MEETINGS, BIRTHDAYS OR SPECIAL OCCASIONS THAT REQUIRE FULL PRIVACY.

BANQUET FOOD OPTIONS, DRINKS ON CONSUMPTION AND ACCESS TO MONTHLY CELLARED WINE.

**CAPACITY:** 16  
**MIN SPEND:** 1500 (FRI - SUN)

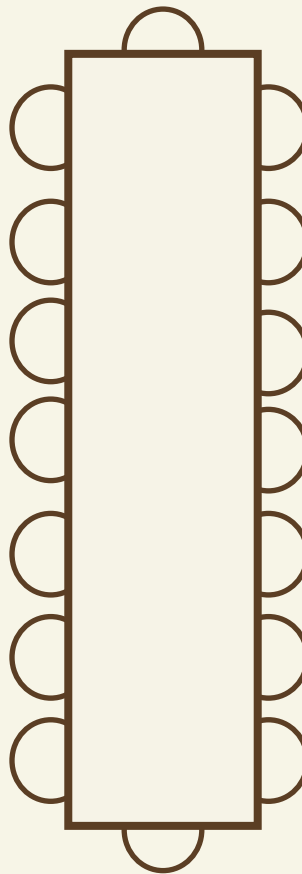
PRIVATE DINING - SHARING PACKAGES

Banquet 1

Shared entree, 3 shared main options.

- Entree
- Antipasto
- Lemon & pepper squid, aioli
- Fried chicken chipotle (gf)
- Main
- Mushroom risotto (v)
- Veal Snitzel, apple slaw & mustard gravy
- Seafood Spaghetti
- Sides
- Pear & rocket salad + parmesan cheese
- Fries, aioli (v)

65pp



Banquet 2

Shared entree, 4 shared main options and dessert.

- Entree
- Antipasto
- Rock oysters, mignotte & lemon (1pp)
- Capsicum, zucchini & feta arancini, sugo, basil pesto, brie + shaved parmesan (v)
- Grilled tiger prawns, chimichurri
- Main
- Mushroom risotto (v)
- Veal Snitzel, apple slaw & mustard gravy
- Scotch Fillet, Red wine jus (gf)
- Seafood Spaghetti
- Sides
- Pear & rocket salad + parmesan cheese
- Fries, aioli (v)

Dessert

Strawberry & rhubarb crumble, cream

95pp

# TERMS & CONDITIONS

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## DEPOSIT

All bookings of more than 30 require a \$200 deposit, which will be deducted from your final bill. Tentative bookings will be held for 4 days, after which the space will be released and considered bookable.

## SEATED EVENTS + SPLIT BILLS

All seated events are required to order drinks and food at the table, not the bar. Following the event if you would like, we can itemise split the bill.

## DECORATIONS

Decorations can be used in the private function spaces. However, please be advised we don't allow glitter, confetti or sticking of any kind, on the walls.

## MUSIC

Our sound system doesn't allow isolated music to be played, as a result we can't play your device or specific playlists during the event. But our house music will please all crowds.

## CAKAGE

You're welcome to bring in your own cake or something similar.

We can provide you with cutlery, plates, etc. Alternatively our chefs can cut your cake for a cakage fee of \$1.50pp

## BEFORE YOUR EVENT

Final numbers + food selections are required 2 weeks prior to the event.

## CANCELLATION POLICY

Cancellations within two weeks of any function will incur a \$200 cancellation fee.



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