

**COLLEGE
LAWN
HOTEL**

Heineken

COLLEGE LAWN HOTEL

FUNCTIONS AT



36 Greville Street
Prahran 3181

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GREVILLE ROOM



60



150



1



BEER GARDEN



150



250



2



TERRACE



40



60



1



College Lawn Hotel

BEVERAGE PACKAGE

| DURATION | PREMIUM | DELUXE |
|----------|---------|--------|
| 3 hours | 52pp | 60pp |
| 4 hours | 61pp | 70pp |
| 5 hours | 70pp | 80pp |

Premium Package

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

SPARKLING

Arrowhead Block Sparkling Cuvee - SE AUS

WHITE

Arrowhead Block Sauvignon Blanc - SE AUS

RED

Arrowhead Block Shiraz Cabernet - SE AUS

DRAUGHT BEER

James Boag's Draught

CIDER

5 Seeds

Deluxe Package

1 sparkling, 3 white, 1 rosé, 3 red, James Boag's Draught plus 2 boutique beers or cider on tap, 2 bottles beers and all soft drink and juice

SPARKLING

Victoria Avenue Prosecco - King Valley, VIC

WHITE

Summer Poppy Pinot Gris - Marlborough, NZ

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Guilty By Association Chardonnay - Adelaide Hills, SA

ROSÉ

La Vielle Ferme Rouge Rosé - FRA

RED

Take It To The Grave Pinot Noir- SE AUS

Drake Shiraz - Heathcote, VIC

Mawson's Far Eastern Cabernet Sauvignon - Limestone Coast, SA

BOUTIQUE TAP BEER AND CIDER

Kosciuszko Pale Ale

James Squire 'The Swindler' Summer Ale

James Squire 150 Lashes

Little Creatures Bright Ale

Heineken

James Squire Orchard Crush Apple Cider

BOTTLED BEER

James Boag's Premium Light

Jame's Boags Premium Lager

Little Creatures Pale Ale

White Rabbit White Ale

Corona

Budweiser



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.

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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

| | |
|---|----|
| Tomato and basil bruschetta, sticky balsamic glaze (V) | 75 |
| A selection of meat, seafood and vegetarian nori rolls (V) | 75 |
| Grilled slices of eye fillet on Parmesan crouton, horseradish cream | 80 |
| Smoked salmon blini, dill cream cheese | 80 |

HOT

| | |
|--|-----|
| Honey roasted pumpkin and semi-dried tomato arancini, balsamic aioli (V) | 90 |
| Spanish chorizo mac and cheese croquette, Moroccan dipping sauce | 90 |
| Sticky honey soy chicken wings | 90 |
| Prawn twisters with spicy chilli sauce | 95 |
| Wild mushroom duxelle, goats cheese and braised spinach tartlets (V) | 95 |
| Roasted duck spring rolls with spicy plum sauce | 95 |
| Pork and Chipotle slaw sliders | 100 |
| Mini Wagyu cheeseburgers | 100 |
| Rosemary and garlic lamb skewers, minted tzatziki (GF) | 100 |
| Cajun tiger prawn skewers, lime aioli (GF) | 105 |

CLASSICS

| | |
|---|----|
| Party pies | 65 |
| Sausage rolls | 65 |
| Vegetarian samosas (V) | 65 |
| Parma pieces | 70 |
| Gourmet pizza slices (V Option) | 65 |
| Vegetarian spring rolls (V) | 65 |
| Battered flathead goujons, house made tartare | 70 |

HANDHELD

| | |
|---|--------|
| Roasted pumpkin, leek and pinenut risotto, shaved Parmesan (V) | 6 each |
| Flathead goujon with French fries, lemon and tartare sauce | 6 each |
| Authentic butter chicken, steamed basmati, warm naan bread | 6 each |
| Thai beef salad with vermicelli noodles, fried shallots, Asian dressing | 6 each |

DESSERTS

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|---|----|
| Rich chocolate brownie pieces, warm ganache | 80 |
| Mini Pavlova, fresh fruit, double cream (GF) | 75 |
| Warm sticky date pudding, vanilla bean ice cream, sticky butterscotch sauce | 80 |

BBQ PACKAGES

BASIC PACKAGE - 20PP

PREMIUM PACKAGE - 30PP

DELUXE - 40PP

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

BASIC

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

PREMIUM

BBQ sausages
Moroccan beef kebabs (GF)
Tandoori chicken breasts
Vegetarian burger patties (V)
Minute sirloin steaks (GF)
Selection of salads (GF)
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

SPIT ROAST OPTION 50PP

Choice of roast lamb, beef or both
Bread rolls, garden salad, noodle salad, roast potatoes and coleslaw
Selection of condiments
Selection of mud cake and lemon tart

Minimum of 50 people. Available in the Beer Garden only. We provide everything you need, including your own personal chef who will cook all of the delicious BBQ fare in front of you and your guests!

SET MENU

2 COURSE - 45

3 COURSE - 55

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:

Smoked Atlantic salmon, potato rosti and horseradish cream (GF)

Tomato and basil bruschetta, goat's cheese and candid olive (V)

Pulled pork bun, BBQ sauce and Chipotle slaw

Spring rolls, free range duck, shiitake mushroom and plum sauce

Tasmanian mussels Provençal, crusty bread

BBQ prawn and chorizo skewers, citrus aioli (GF)

MAINS - Choose 3 of the following:

120-day grain fed porterhouse, toasted almond broccolini and red wine jus (GF)

Pan roasted Atlantic salmon fillet, Panzanella salad and salsa verde (GF)

Free range chicken breast, chat potatoes, crisp prosciutto and mushroom sauce

Moroccan spiced lamb shanks, couscous, coriander and cumin sauce

Herb crumbed veal schnitzel, German potato salad and burnt butter sauce

Gnocchi, green beans, cherry tomatoes, parmesan and balsamic (V)

DESSERTS - Choose 3 of the following:

Strawberry cheesecake, double cream and strawberry sauce

Warm carrot cake and vanilla cream cheese

Warm apple pie and cinnamon ice cream

Chocolate brownie, chocolate sauce and cinnamon ice cream

Mini lemon meringue pies, berry compote and double cream

Selection of 3 cheeses, quince paste, fruit and crackers

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