



THE LOCAL

FUNCTIONS AT



22 - 24 Bay Street
Port Melbourne 3207

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BAY VIEW AREA



110



200



2



The Local 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 Cabernet Shiraz - SE AUS

DRAUGHT BEER

James Boag's Draught

CIDER

James Squire Orchard Crush Apple

Deluxe Package

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

SPARKLING

NV Chandon Brut

WHITE

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Guilty By Association Chardonnay - South East VIC

Ladies Who Shoot Their Lunch Chardonnay - Strathbogie Ranges, VIC

Summer Poppy Pinot Gris - Marlborough, NZ

Mr Fox Pinot Grigio - King Valley, VIC

La Linda Riesling - Clare Valley, SA

Wild One Moscato - SE AUS

ROSÉ

La Vielle Ferme Rouge - FRA

RED

Drake Shiraz - Heathcote, VIC

Chaffey Bros 'Synonymous' Shiraz - Barossa Valley, SA

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

Redbank 'The Long Paddock' Merlot - King Valley, VIC

Take It To The Grave Pinot Noir - SE AUS

Altacena Tempranillo - Castilla, ESP

BOUTIQUE TAP BEER AND CIDER

James Boag's Draught

Barrow Boys Stormy Lager

Hanh Super Dry

James Squire Swindler

XXXX Gold

Little Creatures IPA

Heineken

Little Creatures Bright Ale

Kosciuszko Pale Ale

James Squire 150 Lashes Pale Ale

Furphy

James Squire Orchard Crush Apple

BOTTLED BEER AND CIDER

Hawthorn Pale Ale

James Boag's Premium

Hawthorn Pilsner

James Boag's Premium Light

Hawthorn Golden Ale

Little Creatures Pale Ale

Hawthorn Amber Ale

Stone & Wood Pacific Ale

Somersby Apple Cider

Stone & Wood Green Coast Lager

Somersby Pear Cider

Corona

Furphy



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

Mustard aioli chicken and rocket sandwich	75
Pumpkin, fetta and spinach sandwiches (V)	75
Tomato, Spanish onion basil and fetta cheese bruschetta (V)	75
Smoked salmon toasties, dill sour cream	75

HOT

Beef sliders with homemade patties, gherkin, tomato sauce -American style mustard	90
Moroccan lamb skewers (GF)	90
Honey soy chicken skewers (GF)	90
Tempura prawns, citrus aioli	90
Lemon, herb and panko-crumbed fish goujons, citrus aioli	90

CLASSICS

Party pie platter - beef and burgundy, Moroccan lamb and Chicken and camembert filling in golden pastry, tomato sauce	70
Mini pizzas (V Option)	65
Lemon pepper calamari, citrus aioli	65
BBQ chicken wings, sweet chilli sauce (GF)	65
Pumpkin and spinach arancini balls, mustard aioli (V)	60
Trio of house dips (baby beetroot, baba ghanoush and spicy capsicum) - garlic and herb Turkish toast and Spanish style marinated mixed olives (V)	60
Sausage roll platter with tomato sauce	70
Vegetable spring roll platter with sweet chilli sauce	70
Vegetable samosa with sweet chilli sauce	70

GRAZING BOWLS

Fish and chips with lemon and citrus aioli	5 EACH
Lemon pepper calamari and chips	5 EACH
Pumpkin and spinach risotto topped with parmesan cheese (V)	5 EACH
Creamy pesto gnocchi	5 EACH

DESSERTS

Chocolate tarts	70
Sticky date puddings	70
Lemon tarts	70

SET MENU

1 COURSE - 35

2 COURSE - 50

3 COURSE - 65

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:*

Chorizo and mozzarella croquettes
Tomato, red onion and basil bruschetta (V)
Honey soy chicken skewers
Lemon pepper calamari
Pumpkin and Spinach aranchini (V)

MAINS - *Choose 3 of the following:*

Roast lamb shoulder with mint sauce and gravy
Whole roast chicken with lemon pepper cream sauce
Roast beef topside with mushroom gravy
Baked Atlantic salmon with lemon and caper burnt butter sauce
Pumpkin and spinach risotto

All mains accompanied by roast potatoes, steamed seasonal vegetables, beer battered chips and garden salad

DESSERTS - *Choose 3 of the following:*

Sticky date pudding
Apple crumble
Chocolate mousse
Chocolate and walnut brownie
Vodka and vanilla panacota

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