



# NEWMARKET

HOTEL · ST KILDA

## EVENTS

Newmarket Hotel is one of St Kilda's hidden gems, tucked away off the tourist trail on Inkerman Street.

Ready and raring with a classic food & beverage menu, we've put a twist on all your favourites.

Six degrees architects have taken a historical pub, maintained the old red brick facade and married it with contemporary cool. Newmarket nods at the St Kilda of old while boasting its own urban style.

# NEWMARKET

HOTEL · ST KILDA

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Australian Venue Co. is proud to look after Newmarket along with over 60 of Australia's most sought after venues for special occasions and events.

# CELLAR BAR



Below the surface is a moody space that awaits a party. Complete with a stage, exclusive bar, comfy booths and tables, the Cellar Bar is perfect for your next celebration.



Space Type						
Indoor, Private	100	250	-	-	-	-



# INKERMAN BAR



Relaxed by day and buzzing by night, The Inkerman Bar is perfect for smaller celebrations and relaxed corporate events.

Space Type						
Indoor, Semi-Private	38	80	-	-	-	-







100 standing if courtyard included



# COURTYARD



Fresh air and sunshine fills this outdoor space. The Courtyard is perfect for smaller relaxed celebrations and parties.

Space Type						
Outdoor, Semi-Private	40	80	-	-	-	-



# CHEF'S DINING ROOM



Sophisticated, charming, chic. The Chef's Dining Room is perfect for a sit-down luncheon, corporate dinners or small celebrations.







Space Type						
Indoor, Semi-Private	40	70	-	-	-	-



# ENTIRE VENUE



Planning a much larger event? The entire venue is perfect for your next big celebration.

Space Type						
Indoor, Outdoor, Private	180	300	-	-	-	-



# CANAPÉ LIST

QTY X 30 PER PLATTER

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## COLD

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### FRESHLY SHUCKED OYSTERS

lemon, verjus .....\$110

### BEEF CARPACCIO

French crouton, horseradish cream ...\$100

### DUCK PANCAKES

hoisin sauce, coriander .....\$100

### HOUSE SMOKED SALMON PIKELETS

whipped ricotta, lemon, chives .....\$80

### BABY BRUSCHETTA

Roma tomato, Fior di Latte, basil ....\$75

### VIETNAMESE RICE PAPER ROLLS

rice noodles, crispy slaw, chilli  
ginger dipping sauce .....\$80

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## HOT

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### HOMEMADE SAUSAGE ROLLS,

smoky ketchup .....\$80

### MINI BEEF PIES

tomato sauce .....\$80

### CONFIT CHICKEN RIBS

Southern style sauce .....\$75

### PRAWN GYOZA

chilli ginger dipping sauce .....\$80

### JAMON CROQUETTES

Chipotle aioli .....\$85

### BEEF SKEWERS

soy ginger glaze .....\$90

### MUSHROOM AND CHEESE TARTS

balsamic glaze .....\$80

### PORK SPRING ROLLS

sweet chilli sauce .....\$75

### VEGETABLE SPRING ROLLS

sweet chilli sauce .....\$75

### VEGETABLE SAMOSA

smoked yoghurt and cucumber .....\$75

### RICOTTA FILO PARCELS

truffle oil .....\$75

### SALT AND PEPPER CALAMARI

chilli aioli .....\$80



# CANAPÉ LIST

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## A LITTLE MORE (HANDHELD ITEMS ALL \$6)

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### FISH FINGERS

chips, tartare

### PULLED PORK

Beef or Mushroom Sliders

### HOKKIEN NOODLES

seasonal vegetables, chilli, ginger & sesame

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## SHARED PLATTERS

RECOMMENDED FOR 6 – 8 GUESTS \$40

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### THE INKERMAN BOARD

Selection of cured meats, house dried tomatoes, Mount Zero olives, wood fired flatbread

### VEGETARIAN PLATTER

Selection of raw, pickled and roasted seasonal vegetables, house made dips, stone baked flatbread

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## DESSERTS

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### PASSIONFRUIT & CHANTILLY

CREAM PAVLOVA ..... \$60

LEMON AND VANILLA CHEESECAKE ..... \$50

DARK CHOCOLATE & CARAMEL TARTS ..... \$60

SEASONAL FRUIT PLATTER ..... \$40

### CHEESE BOARD

poached quince, grapes, oat crackers ... \$70



# SET MENU

CHOOSE 2 COURSES: \$55 - CHOOSE 3 COURSES: \$70

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## SHARED ENTRÉE

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### SAN DANIELLE PROSCUITTO

blue cheese, toasted nuts, Pedro Xeminez

### CRUMBED MUSSELS

warm olives, chorizo, chipolte aioli

### BURRATA

grilled zucchini, brocolli, chilli and lemon

### STONE BAKED FLATBREAD

for the table

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## CHOICE OF DESSERT

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### TART DE JOUR

chantilly cream

### STICKY DATE PUDDING

butterscotch and cream

### MIXED BERRY ETON MESS

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## SHARED MAINS

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### ROAST 'GREAT SOUTHERN' PINNACLE SIRLOIN

confit Garlic and shallots, lentil  
and red wine jus

### ½ A WOODFIRED CHICKEN

fondant potato, roast baby onion,  
parsnip puree, and buerre blanc'

### WINTER VEGETABLE AND BEAN CASSOULET

Roma tomato and panagreatto

### CHEFS CHOICE OF SIDES

# BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM
2 hours	40pp	50pp
3 hours	50pp	60pp
4 hours	60pp	70pp

## **STANDARD BEVERAGE PACKAGE**

### **SPARKLING**

Arrowhead Block Sparkling

### **WHITE**

Arrowhead Block Sauvignon Blanc

### **RED**

Arrowhead Block Shiraz Cabernet

### **BEER ON TAP**

Hawthorn Pilsner & James Boag's Premium Light Stubbies

### **NON-ALCOHOLIC**

Full selection of soft drink & juices

## **PREMIUM BEVERAGE PACKAGE**

### **SPARKLING**

Domain chandon Sparkling

### **WHITE**

Summer Poppy Pinot Gris

Arrowhead Block Sauvignon Blanc

### **RED**

Redbank 'The Long Paddock' Merlot

Arrowhead Block Cabernet Shiraz

### **BEER & CIDER ON TAP**

Hawthorn Pilsner, James Boag's draught, Furphy & James Squire cider

### **BOTTLED BEER**

James Boag's Premium Light Stubbies

### **NON-ALCOHOLIC**

Full selection of soft drink & juices

# BEVERAGE PACKAGES

## 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 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.



# COCKTAIL MASTERCLASS

MINIMUM 4 PAX

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**3 COCKTAILS, AND CHARCUTERIE TO SHARE  
GREAT FOR GROUPS OF 4 – 12 PEOPLE.  
BOOKINGS ESSENTIAL.**

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Come down to The Newmarket Hotel and let one of our cocktail experts show you how to mix up some of your favorite cocktails. A great way to start your night, or even just to mix it up with some of your friends or work colleagues.

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## SUGGESTED COCKTAIL OPTIONS

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### BOARDWALK EMPIRE

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OLD FASHIONED  
MARTINI/VESPA  
NEGRONI

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### THE ENTERTAINER

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ESPRESSO MARTINI  
MAI TAI  
LONG ISLAND

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### PARTY STARTER

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COSMO  
PORNSTAR  
FRENCH

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### CRACKING CLASSICS

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MOJITO  
MARGARITA  
CAPRIOSKA

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## OR CHOOSE YOUR OWN 3 COCKTAILS

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APEROL SPRITZ  
BLOODY MARY  
CAPRIOSKA  
COSMO

DAIQUIRI  
ESPRESSO MARTINI  
FRENCH  
LONG ISLAND

MAI TAI  
MARGARITA  
MARTINI/VESPA  
MOJITO

NEGRONI  
OLD FASHIONED  
PORNSTAR MARTINI  
SOUTH SIDE