

BRANDON HOTEL



FUNCTION PACKAGES

CELEBRATE WITH US

We love a party, a celebration, a get-together, any occasion to bring friends and family together. Host an intimate dinner with friends, plan a big family lunch or reunion with long lost friends, celebrate your birthday or other special occasion with drinks and canapes – we're happy to cater for any special occasion!

We don't charge any hire fees, however on a Friday, Saturday and Sunday, we may ask for a minimum spend, depending on the space you'd like to reserve.

To confirm your date, we ask for 20% of your anticipated minimum spend to be paid as a deposit.
The remaining amount is then paid on the day/night of your event.

Our menus follow for both cocktail style and sit down events.
If there is anything specific you had in mind, but don't see listed, please feel free to ask if we can tailor something specific for you.

Or if you're happy to leave it up to us, your only job is to advise us of a budget and the style of food you're after for your event, and we'll make it happen from there!

We politely request that all food and drink selections and final numbers be confirmed the week prior to your event.

OUR SPACES

FRONT ROOM

Our front room, overlooking Station Street, is a semi-private dining room, perfect for intimate dinners, small casual gatherings or a meeting.

Capacity: 24 guests over two tables

DINING ROOM AND BEER GARDEN

Our dining room, centered around the fireplace, and adjoining our beer garden is a warm, inviting space, with a great indoor/outdoor feel.

Capacity: The dining room fits up to 40 guests seated, or 60 for a cocktail style event.

These spaces can be combined to accommodate up to 65 guests seated or 85 guests for a cocktail style event.



GRAZING

Selections

Oysters with mignonette dressing (gf)
Smoked salmon and dill cream blinis
Chorizo, goats curd and black olive bites (gf)

Crumbed eggplant chips with bbq salt and cumin yoghurt (v)
Wild mushroom arancini with tarragon aioli (v)
Vegetarian spring roll with sweet chilli sauce (v)

Chicken kiev balls with aioli
Southern fried chicken ribs, chipotle mayo
Tandoori or satay chicken skewers (gf)

Crisp fried calamari with garlic aioli
Mini americana wagyu beef burgers

Beef and burgundy mini pies
Korma curry vegetable mini pies (v)
Homestyle sausage roll
Spinach and ricotta roll (v)

Pricing

Something light: select 4 items - \$26 per person
A little more: select 6 items - \$36 per person
Hungry hoardes: select 8 items - \$46 per person

Optional Extras

House Antipasto & Charcuterie - \$16 per person

v = vegetarian gf= gluten free

We can accommodate dietary requirements or allergies, and are happy to tailor the above menu to do so, please advise us when selecting your menu.

We'll also try our best to provide a tailored quote for other catering if there was something else you had in mind!

DINING

PUB CLASSICS

2 Course Menu - \$40 per person

3 Course Menu - \$52 per person

TO START

Chef's selection of antipasto and
charcuterie platters to share

GUESTS CHOICE OF MAIN

(select 5 options for groups of 15 - 25)

(select 3 options for groups of 25 plus)

Brandon Chicken Parma
steak cut fries and mixed leaf salad

Chicken Schnitzel
coleslaw and swiss style potato rosti

Beer battered Fish and Chips
beer battered fries, house made tartare
and mixed leaf salad

Americana Burger
wagyu beef patty, mustard, aioli, cheese, bacon,
tomato, lettuce, onion, pickles and steak cut fries

Southern fried Chicken Burger
bacon, cheese, pineapple, coleslaw and garlic aioli
with steak cut chips

Roasted Field Mushroom Burger
marinated cheese, lettuce, tomato, onion, garlic
aioli with steak cut chips

Eggplant & Zucchini Parmigiana
tomato sugo, fresh basil, cheese, mixed leaf salad

GUESTS CHOICE OF DESSERT

Sticky date pudding
bourbon caramel sauce, vanilla ice cream

Dark chocolate pudding,
vanilla ice cream

Artisan cheese plate
cheese, quince paste and bread

A LITTLE FANCY

2 Course Menu - \$50 per person

3 Course Menu - \$65 per person

TO START

Chef's selection of antipasto and
charcuterie platters to share

or

guests choice from three small plates
off our pub menu

GUESTS CHOICE OF MAIN

*(select 5 options from either the pub classics or
those listed below for groups of 15 - 25/
3 options for groups of 25 plus)*

Market fish fillet
crushed kipfler potatoes, orange and rocket salad,
tomato and basil oil

Steak and frites
southern ranges 300gm porterhouse steak
coleslaw and swiss style potato rosti
and red wine jus, creamy mushroom sauce, pepper
sauce or garlic & parsley butter

Salt and Pepper Calamari
rocket, orange, fennel salad with basil dressing

Thai beef salad
cherry tomatoes, cucumber, red onion, chilli, mint,
coriander, basil, peanuts, kaffir lime
Vegan option: Thai fried tofu salad

GUESTS CHOICE OF DESSERT

Sticky date pudding
bourbon caramel sauce, vanilla ice cream

Dark chocolate pudding,
vanilla ice cream

Artisan cheese plate
cheese, quince paste and lavoche

We can accommodate dietary requirements or allergies, please advise us when selecting your menu.

DRINKING

At the Bar

Happy to let everyone decide what and when they'd like to drink?
Your guests can purchase drinks as they go at the bar.

Bar Tab

Select a range of drinks you'd like to make available to your guests,
charged to an on-consumption tab.
A specified limit can be set for the tab, which can be increased as needed, as your event progresses.
You're welcome to offer a full range of beers, wines and spirits or alternatively serve a selection of
your favourites from our range.

Drinks Packages

Great value for larger groups and
when you really want to get the party started!

The following is a sample of our tap beer and wine selections.
A current wine list can be provided on request to tailor a package for you.

Basic Package

3 hours service - \$45 per person
(additional hours at \$10 per person)

All Tap Beer & Cider

Vivo Sparkling

Hardy's The Riddle Sauvignon Blanc
Hardy's The Riddle Cabernet Merlot

Soft drink, juice, tea and coffee

Premium Package

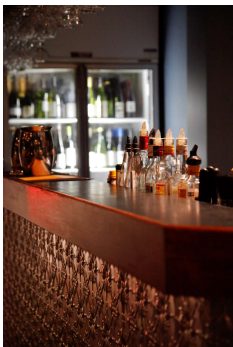
3 hours service - \$50 per person
(additional hours at \$15 per person)

All Tap Beer & Cider

Primitivo Prosecco

3 Tales Sauvignon Blanc
Georgie Orbach Pinot Gris
Hardy's The Riddle Cabernet Merlot
Maxwell Silver Hammer Shiraz

Soft drink, juice, tea and coffee



Keen to start arranging your event?
Contact us on 03 9347 2382 or
email us at info@brandonhotel.com.au

We look forward to hearing from you!

