

HOTEL

unclions



PACKAGE

Phone: (03) 9894 2966 Email: blackburnhotelfunctions@alhgroup.com.au www.blackburnhotel.com.au

Welcome to

The Blackburn Hotel

The Blackburn Hotel is a versatile function space, and one of the most popular in Melbourne's east. Located on Whitehorse Road on the main strip of Blackburn, we cater for everything from milestone birthdays to engagements, corporate functions plus many more. Our packages are designed to cater to your requirements, and room layouts can be altered to better suit your event. Enquire now and start chatting with our events team to start planning your perfect event.

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THE ATRIUM BAR

With high ceilings and plenty of natural light, The Atrium Bar is perfect for cocktail parties of up to 90 guests or seated dinners for 60 guests. The room comes equipped with a bar, 2 wall mounted plasma TVs, surround sound and floors perfect for dancing!

CAPACITY

Seated lunch / dinner	60 guests
Stand up cocktail with beer garden (minimum 80 guests)	170 guests
Atrium bar without beer garden	90 guests

ROOM HIRE & SECURITY FEE

Room Hire - 5 hours Room Hire - with beer garden - 5 hours Security \$300 \$400 from \$300

ADDITIONAL ITEMS

Digital Photobooth - \$400 Round mesh backdrop with neon sign - \$150 Donut wall (includes donuts) - POA Cakeage - \$50



PRIVATE DINING ROOM

This room is perfect for any intimate affair. Pair your two or three course meal with one of our beverage packages and let us provide you with full service in the comfort of your own private space. The room can also be transformed to cater for stand-up cocktail events for up to 70 guests. AV included.

CAPACITY Seated lunch / dinner Stand up cocktail

50 guests 70 guests **ROOM HIRE**

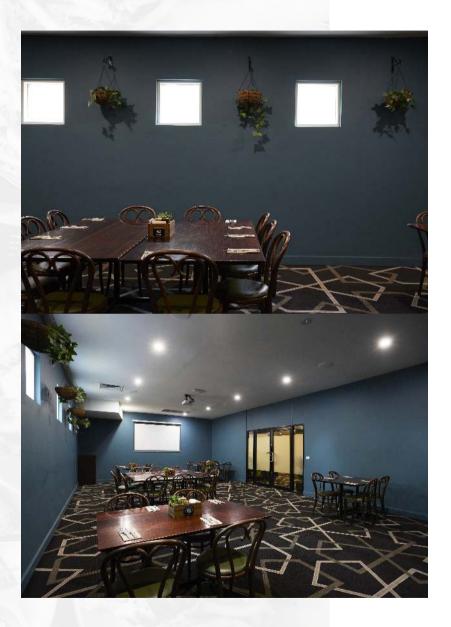
Room Hire

\$100

UPGRADE YOUR EXPERIENCE

Upgrade your private dining room experience with a champagne bowl containing a wine selection of your choice, beer, or soft drink jugs. Prices listed are per person, and all guests in attendance must be paid for.

Price available on request



CANAPE MENU

Lil' Bites Tomato & roasted pepper bruschetta, parmesan, balsamic (v)

Vegetable spring rolls, coriander chilli lime sauce (v)

Crumbed chicken tenders, bulldog sauce

Potato spun prawns, coriander, spring onion, tartare sauce

Falafel Bites, tangy relish (ve)

Lamb kofta skewers, spiced yoghurt

Chilli salt squid, coriander, spring onion, aioli

Cheesy jalapeno bites, kewpie (v)

Peppered beef pie, tomato relish

Bigger Bites

Karrage chicken, pickled ginger, soy

Chicken satay skewers, bulldog sauce (cn)

Fried south melbourne dim sims, soy (cn)

Assorted cold rolls, soy

Duck spring rolls, plum & bulldog sauce

Sweet potato chips w lemon aioli (v)

Cauliflower bhaji, shallots, curry mayo (v,cn)

Lamb & rosemary pie, smokey bbq sauce (cn)

Mac'n'cheese croquette, salsa

Additional Grazing Platters (for 10-15 people)

Sandwiches & Wraps \$100

Seafood - chilli salt squid , grilled prawn skewers , crispy fish & chips, lemon & sauces \$120

Party - beef pies, sausage rolls, vegetarian pasties, sauces \$95

Asian - spring rolls, wontons, dim sims, samosas \$90

Beef or lentil sliders, w cheese & relish \$100

Antipasto - marinated vegetables, grilled bread, dips, fetta, brie, smoked salmon, olives \$100

Fresh fruit platter \$95

Cheese platter \$85 (cn)

Scones and cakes \$80

A lil' something - \$25 PER PERSON 6 lil' bites

A lil' bit more - \$40 PER PERSON 6 lil' bites + 2 bigger bites

A lot more - \$55 PER PERSON 8 lil' bites + 4 bigger bites

ADDITIONAL BITES lil' - \$3 per item, per person bigger - \$6 per item, per person

Minimum 30 guests

Dietary concerns can be catered for with prior notice. (v) vegetarian, (ve) vegan, (cn) contains nuts

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ALL INCLUSIVE PACKAGES

Package 1 - \$1500

40 - 50 people

Exclusive use of the Atrium for a 5 hour duration

Tea & coffee station

Your selection of 5 platters

\$500 Bar tab

Package 2 - \$1,900

50-70 people

Exclusive use of the Atrium for a 5 hour duration

Tea & coffee station

Your selection of 7 platters

\$700 Bartab

Package 3 - \$2,500

70-90 people

Exclusive use of Atrium for a 5 hour duration

Tea & coffee station

Your selection of 9 platters

\$950 Bartab

For functions over 90 guests, please speak to our functions team in regards to extending into our private beer garden

Please note a security cost starting from \$300 is required for functions in the evening, in addition to the package price.

SET MENUS

ENTREE - Shared to the table

Sweet potato chips, lemon aioli (v)

Rosemary & garlic toasted flatbread

Steamed bao buns, crispy chicken, lettuce, bulldog sauce & spicy mayo

Chilli salt squid, lemon & aioli

MAIN (SELECT 2)

Pan-fried Barramundi, roasted chats, green beans, tomato salsa

250gm Graziers rump grilled medium with mashed potato, seasonal vegetables & red wine jus

Chicken Parma; parmesan & herb crumb, fries, coleslaw

Naked Spaghetti; cherry tomato, baby spinach, pinenuts, basil, garlic, chilli, onion, parmesan evoo (v, cn)

Chicken Supreme; camembert, baby spinach, sundried tomato pocket with roast potato, broccolini & pesto cream

DESSERT (SELECT 2)

Tiramisu, pure cream, berry compote

Passionfruit roulade, kiwi fruit salad (cn)

Warm chocolate brownie, chocolate sauce, crushed pecans & ice cream

ENTREE & MAIN or MAIN & DESSERT - \$45pp

ENTREE, MAIN & DESSERT - \$55pp

Menus are served on a 50/50 basis. Dietary can be catered for with prior notice. (v) vegetarian, (ve) vegan

Please note that due to seasonality, some items or accompaniments may be substituted.

CORPORATE EVENTS

MORNING / AFTERNOON TEA

Our private dining room can be converted into a meeting room and is available for corporate events 7 days a week. A \$100 room hire fee includes the use of AV facilities, white board, flip chart, microphone and lectern.

CAPACITIES:

20 guests boardroom, 20 guests U-shape, 50 guests theatre style, 40 guests cabaret, 70 guests standing.

MORNING / AFTERNOON TEA - \$6 PER PERSON PER SESSION (minimum 10 guests)

Warm scones with jam and cream OR assorted mini muffins, cakes and slices OR toasted ham & cheese croissants OR mixed peti cakes & slices

LUNCH - \$19 PER PERSON (minimum 10 guests) Includes assorted four point sandwiches, wraps (gfo, vo) & chefs selection of hot cocktail items

BEVERAGE OPTIONS

BEVERAGES ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your function progresses and increased if need be. We suggest selecting a heavy and light beer, a sparkling, and red and white wines.

CASH BAR

With a fully stocked bar and beers on tap, your guests will be able to select from a long list of drinks, which are available for purchase at bar prices throughout your function.