

COMMERCIAL HOTEL bistro - bar

Functions and Events Package

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Welcome to The Commercial Hotel

Thank you for expressing interest in hosting your function at The Commercial Hotel. We offer two fantastic spaces, perfect for all corporate and social functions.

To ensure your event is a success, our chef has created a variety of exciting menus suitable for meetings, sit down events and cocktail parties.

Get in touch with us today to arrange a viewing of our facilities and to discuss your event in detail. We can't wait to hear from you!





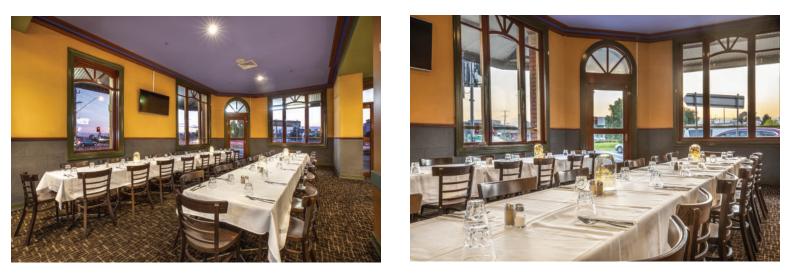
THE FUNCTION ROOM

Situated at the back of the Commercial Hotel, The Function Room is perfect for your next seated lunch or dinner, wedding, corporate event or cocktail style party.

Fitted with a fully stocked bar, stage, pool tables, surround sound, inhouse music system and complimentary WiFi, this space will not disappoint.

The Function Room can be hired in halves or as a whole.

CAPACITIES - Full Room 350 guests cocktail 200 guests seated 300 guests theatre style 40 guests boardroom or U-shape 900 guests classroom CAPACITIES - Half Room 90 guests cocktail 70 guests seated 120 guests theatre style 40 guests boardroom or U-shape 40 guests classroom



THE SUNSET CORNER

Our Sunset Corner has a cosy and intimate feel and is the perfect space to relax while dining. With the capacity to host 30-80 guests seated, or up to 80 guests cocktail, this space is perfect for family events, birthday celebrations and everything in between!

CAPACITIES -80 guests cocktail 60 guests seated

SPACE HIRE FEES -\$100 for up to 5 hours

Half Room Packages

BRONZE \$2,000

Half room hire for 5 hours Food & beverage staff Flexible room set up 1 x Security guard Private bar access Your choice of up to 8 standard canape items, suitable for 40 guests \$400 bar tab

SILVER \$2,500

Half room hire for 5 hours Food & beverage staff Flexible room set up 1 x Security guard Private bar access Your choice of up to 8 standard canape items, suitable for 60 guests \$500 bar tab

GOLD \$3,100

Half room hire for 5 hours Food & beverage staff Flexible room set up 1 x Security guard Private bar access Your choice of up to 8 standard canape items, suitable for 80 guests \$600 bar tab



Full Room Packages

STANDARD \$4,000

Full room hire for 5 hours Food & beverage staff Flexible room set up 2 x Security guards Private bar access Your choice of up to 8 standard canape items, suitable for 90 guests \$400 bar tab

PLATINUM \$4,300

Full room hire for 5 hours Food & beverage staff Flexible room set up 2 x Security guards Private bar access Your choice of up to 8 standard canape items, suitable for 100 guests \$500 bar tab

ULTIMATE \$5,000

Full room hire for 5 hours Food & beverage staff Flexible room set up 2 x Security guards Private bar access Your choice of up to 8 standard canape items, suitable for 120 guests \$700 bar tab



Canape Menu

STANDARD OPTIONS - \$23 P/HEAD Select up to 8:

Beef party pies Sausage rolls Chicken satay skewers Mini dim sims Curried samosas (v) Mini vegetable spring rolls (v) Flame-grilled meatballs Assorted mini pizzas (vo) Potato wedges (v) Steamed prawn dumplings Tempura fish bites

PREMIUM OPTIONS - \$30 P/HEAD Select up to 8:

Mini assorted quiche Empanadas (v) Prawn spring rolls Chicken kiev bites Spinach and feta filo (v) Peri peri chicken skewers Salt and pepper calamari Mini cheeseburgers Pumpkin and feta arancini balls (v) Mini chicken and leek pies Falafel with hummus (vg)

OPTIONAL EXTRAS

Trio of dips served with toasted turkish bread - \$70 per platter Assorted sandwiches - \$80 per platter Tea and coffee station - \$50 Fresh seasonal fruit platter - \$80 per platter Occasion cake cut and served on platters - \$50 flat fee

VG = VEGAN, V = VEGETARIAN Dietary requirements can be catered for with prior notice



2 or 3 Course Set Menu

Two course \$35 | Three course \$45 | Kids (12 & Under) main & ice-cream \$20 Served on a 50/50 basis | Minimum of 30 guests

Select 2 from each of your chosen courses

ENTRÉE -

Traditional garlic bread (v)

Bruschetta; Roma tomato, red onion, basil, olive oil, balsamic glaze, toasted Turkish bread (v) Salt and pepper dusted calamari with aioli and lemon wedge

MAIN

Hand crumbed chicken breast topped with leg ham, napoli and mozzarella, served with chips and salad 250gm Graziers rump, served medium, with chips, salad and gravy = \$2 surcharge Vegetable Lasagne; layers of pumpkin, spinach, semi-dried tomatoes and grilled capsicum (v) Lightly battered fish with tartare sauce, lemon wedges, chips and salad Broad bean and asparagus risotto topped with rocket and parmesan (v) Caesar Salad; cos lettuce, crispy bacon, croutons, boiled egg, parmesan cheese, caesar dressing

DESSERT -

Traditional pavlova served with whipped cream and strawberry coulis (gf) Chocolate brownie served with vanilla ice-cream Apple crumble served warm with a side of vanilla ice-cream

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