



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, in-house 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

V = VEGETARIAN

Dietary requirements can be catered for with prior notice

