

# FUNCTIONS



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The National Hotel is the perfect place to celebrate your special occasion.

Our venue offers four individual spaces: the garden parlour, the café, the den, and an open-air courtyard. Each room is unique in its offering and can be tailored to suit the size and nature of your event.

The National Hotel can accommodate any affair from an intimate corporate lunch to a lavish cocktail party for up to 150 guests.

Whatever your requirements may be, we customise each event to ensure it's a reflection of your specific needs. Our approach is always flexible and we can shape floor-plans, spaces and menus as required. We are more than happy to discuss your vision with you.

If you're interested in hosting your function at The National Hotel, take a look through this pack to find out what we have to offer.



# THE GARDEN PARLOUR

Our Garden Parlour is a space you can make entirely your own.

Its contemporary design and private bar are just a few of the elements your guests will love.

Faint murmurs from the bustling, adjacent beer garden set the scene with large, glass sliding doors that can be opened up or closed to the elements.

We also have your entertainment needs covered with our TV and microphone.

The Garden Parlour's flexible furniture arrangement make it perfect for any style of event.

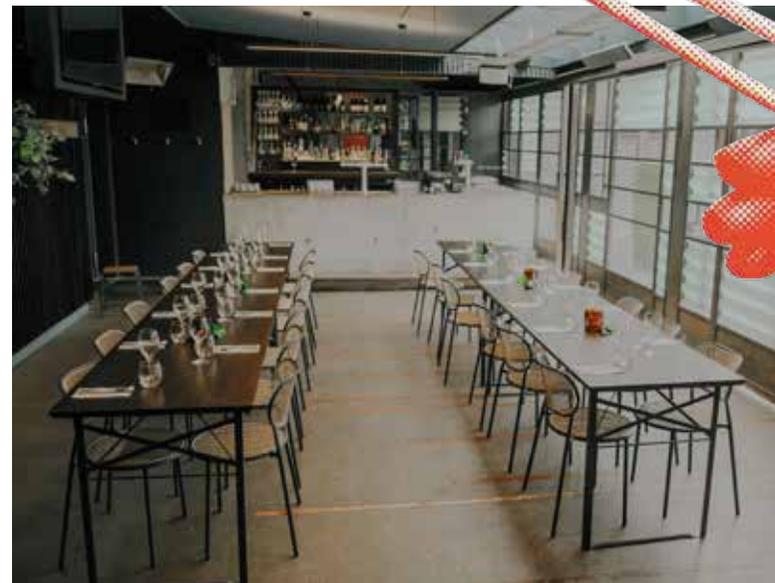
**h 40 SEATED CAPACITY**

**80 STANDING CAPACITY (GARDENPARLOUR)**

**150 STANDING CAPACITY (WITH ADDITIONAL TABLES IN THE BEER GARDEN)**

**\$ BASED ON A MINIMUM SPEND**

**\$ DEPOSIT IS 10% OF MINIMUM SPEND**



# THECAFÉ

Our Café is a luxe, intimate room with a warming fireplace and a beautiful, large parquet table. It features huge windows overlooking Victoria street.

This exclusive function space is ideal for private dinners or more intimate cocktail functions.

The Cafe is separated from the rest of the venue by the main bar and offers private access to the bar. The space also comes equipped with a TV screen.

- h 30 SEATED CAPACITY**
- 🧑 50 STANDING CAPACITY**
- \$ BASED ON A MINIMUM SPEND**
- \$ DEPOSIT IS 10% OF MINIMUM SPEND**



# THE DEN

The Den is our semi-private dining room accessed from the main bar area. It's a cosy, industrial style space featuring a fireplace and exposed brick walls.

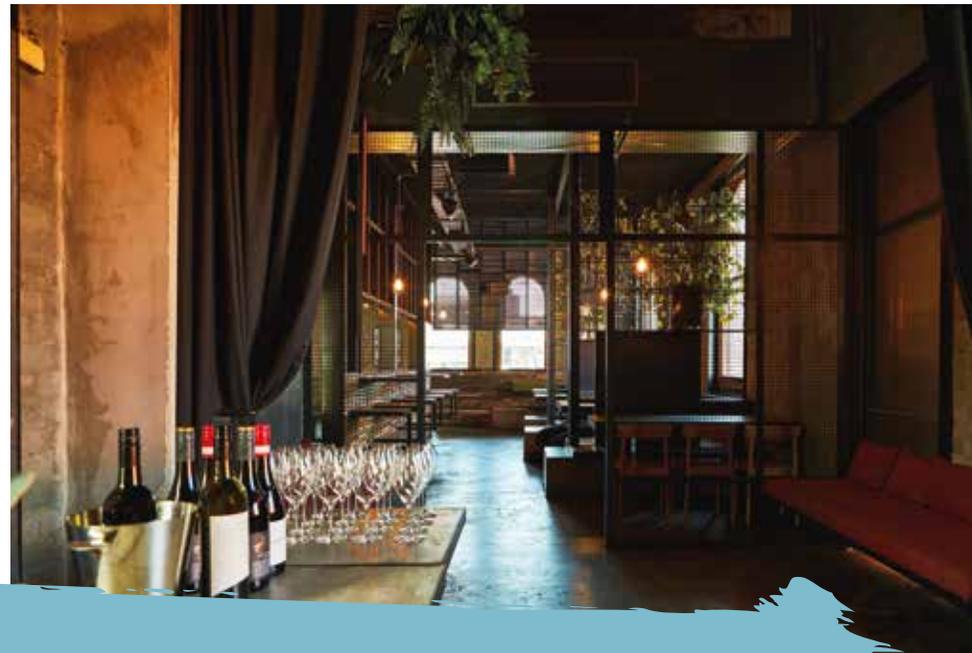
The Den is perfect for smaller gatherings and accommodates both seated dinners and cocktail functions. The space also has it's own TV screen.

**h 16 SEATED CAPACITY**

**人 25 STANDING CAPACITY**

**\$ BASED ON A MINIMUM SPEND**

**\$ DEPOSIT IS 10% OF MINIMUM SPEND**





# BEER GARDEN

The beer garden is perfect for all group bookings.

Large tables line the timber deck. The scene is set with hanging lamps in amber glass bottles bolstered across the courtyard, providing a twist on the Chinese lantern.

Winter phobics need not fear, the transeasonal courtyard has an undercover area with heating, plus a ping-pong table and view of the night sky.

Canapés and a la carte are both available, with easy access to the main bar.

**BOOKINGS OF 8-40 ARE WELCOME**

# CANAPÉ MENU



Our canapé menu features favourites from our a la carté menu, as well as dishes designed specifically for cocktails style events. Choosing from cold, warm or mini meal options, the canapé menu is suitable for small groups of 20 to larger events of 150

**LIGHT SERVE: 4-5 PIECES PP** • **MEDIUM SERVE: 6-7 PIECES PP** • **LARGER SERVE: 8+ PIECES PP**

## COLD

- Freshly shucked oyster, salmon roe, miso, lemon (GF)
- Prawn, avocado rice paper rolls (GF)
- Spicy tofu, roasted peanuts, sriracha rice paper rolls (GF, Vegan)
- Cured salmon, lime, coconut, chilli on fried wafer, sesame seeds
- Turmeric, coconut poached chicken, cucumber, dill (GF)
- Scallop cerviche, green peppercorn, Thai basil, chilli on baby cos leaf (GF)

## WARM

- Pulled beef & mushroom Asian doughnut, chilli garlic sauce
- Satay chicken skewer (GF)
- Chiang Mai sausage roll, chilli jam
- Crispy skin duck crepé, cucumber, spring onion, hoisin
- Fermented corn, wasabi, cheese croquettes, chilli jam (V)
- Crispy spiced tofu bites, tonkatsu sauce (GF, Vegan)
- Crispy pork belly, tamarind caramel, herb salad
- Coconut crumbed banana prawn skewer, pineapple & coconut sauce (GF)
- Grilled chilli & lemongrass lamb meatballs, chilli caramel, herb salad (GF)
- Vegetarian spring rolls (V)
- Prawn spring roll
- Mini BBQ pork bun
- House-made butter chicken Indian samosa
- Fries (individual portions) (V)

## MINI MEALS

- Wagyu cheese slider **\$6**
- Southern fried chicken & slaw slider **\$6**
- Viet noodle salad, crispy squid toasted peanuts (GF) **\$7**
- Viet noodle salad, crispy tofu, toasted peanuts (GF, Vegan) **\$6**
- Pulled chicken salad, Chinese doughnuts, pickled vegetables, cashews **\$7**
- Marinated beancurd & mushroom salad, Chinese doughnuts, pickled vegetables, cashews (V) **\$7**
- Prawn mini roll, shredded iceberg, mango chipotle sauce, salsa **\$7**
- Five spiced crispy soft-shell crab slider, pickles vegetables, doenjang mayo **\$8**

## DESSERT

- Red velvet petit four (V) **\$4**
- Raspberry cheesecake petit four (V) **\$4**
- Flourless chocolate cake (GF, V) **\$4**



**MINIMUM ORDER OF 30 PIECES PER CANAPE OR MINI MEAL | ORDERS AND PAYMENT MUST BE RECEIVED 7 DAYS PRIOR TO FUNCTION DATE | MENU SUBJECT TO CHANGE**

# SET MENU



## ENTRÉES

- Taiwanese fried chicken - yan su ji, green pepper corns, basil, fermented tofu (GF)
- Steamed BBQ pork bun
- Fermented corn, wasabi, cheese croquette, chilli jam (V)
- Crispy spiced tofu, tonkatsu sauce (GF, Vegan)
- Grilled chilli & lemongrass lamb meatballs, chilli caramel, herb salad (GF)
- Bahn khot - prawn, coconut & turmeric pancakes, cos lettuce, pickled chilli, aromatic herbs, coconut dipping sauce, toasted peanuts (GF)



## ALTERNATE DROP TABLE SERVICE

### THREE COURSE SERVICE - \$52 PER HEAD

Choice of three entrées (shared), two mains and two desserts (alternate drop)

### TWO COURSE SERVICE - \$45 PER HEAD

Choice of two mains (alternate drop) and either three entrées (shared) or two desserts (alternate drop)

## MAINS

- Sesame glazed salmon, soba noodles, Asian greens, shiitake mushroom, fragrant ginger and lemongrass broth (GF avail.)
- Miso baked eggplant, roasted Dutch carrots, green beans, steamed gai lan, black vinegar dressing (GF, Vegan)
- Butter chicken masala curry, coconut rice, pickles (GF)
- Butter masala curry, tofu, potato, green beans coconut rice, pickles (GF) (V)
- Coconut braised beef short rib, mushrooms, pickled cucumber, steamed gai lan, fragrant herb salad, coconut rice (GF)

## DESSERTS

- Pistachio mousse, citrus salad, honeycomb crumble (GF, V)
- Warm double chocolate brownie, palm sugar caramel, vanilla ice cream (V)



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# FEASTING MENU



## STARTERS

Warm roti, satay sauce  
Edamame

## ENTRÉES

Taiwanese fried chicken - yan su ji, green pepper corns,  
basil, fermented tofu (GF)  
Fermented corn, wasabi, cheese croquette, chilli jam (V)  
Grilled chilli & lemongrass lamb meatballs, chilli  
caramel, herb salad (GF)

## MAINS CHOOSE TWO OPTIONS

Slow braised lamb shoulder, lettuce cups, Asian slaw,  
gochujang sauce  
Hoi sin sticky pork ribs, sriracha slaw, steamed bao  
Eggplant & tofu tonkatsu, pickles, slaw, rice (GF, Vegan)

The feasting menu is designed to share, featuring some of our most popular dishes across all areas of our menu. Choose which two main dishes you would like and we will take care of the rest.

**\$60 PER HEAD – MINIMUM OF 12 PEOPLE**

## SIDES

Blistered green beans, spiced tofu, pickled chilli,  
fresh lime (GF, Vegan)  
Roasted potatoes (GF, V)

## PETIT FOURS

Red Velvet (V)  
Raspberry cheesecake (V)  
Flourless chocolate cake (GF, V)



ORDERS AND PAYMENT MUST BE RECEIVED 7 DAYS PRIOR TO FUNCTION DATE | MENU SUBJECT TO CHANGE

# BEVERAGE OPTIONS

We're happy to be guided by you in terms of how you'd like to supply drinks to your guests. With an extensive wine, beer, spirit and cocktail list, we can tailor to all needs.

## CASH BAR

You and your guests are welcome to order from our extensive drinks list throughout the entirety of your function and pay as you go.

## BAR TAB ON CONSUMPTION

A bar tab can be set up to the value of your choice for you and your guests to enjoy. If you'd prefer not to have our whole drinks list available on your tab, you're welcome to choose a which beverages to include.

## DRINKS PACKAGES

Our drinks packages are designed with different tiers and number of hours to suit any function. Drink packages are available for groups of 20+ with price set per head. The wine and sparkling on offer may change seasonally, please enquire with the functions manager



# DRINK PACKAGES



## STANDARD PACKAGE

2 HOURS: \$35PP 🌻 3 HOURS: \$46PP 🌻 4 HOURS: \$58PP

### WINE

Markview Sparkling  
Markview Sauvignon Blanc  
Markview Cabernet Merlot

### BEER

Carlton Draught  
Mountain Goat Steam Ale  
Bulmers Original Cider  
Cascade Light (stubbies)

### OTHER

Sparkling water  
Soft drinks  
Juices

## PREMIUM PACKAGE

2 HOURS: \$45PP 🌻 3 HOURS: \$58PP 🌻 4 HOURS: \$68PP

### WINE

Chant du Midi Sparkling Brut, France  
Redbank Sauvignon Blanc, Victoria  
Redbank Pinot Grigio, Victoria  
Chant du Midi Rosé, France  
Cool Woods Shiraz, Barossa Valley  
Redbank Merlot, Victoria

### BEER

All tap beer and cider  
Peroni Leggera (stubbie)  
Cascade Light (stubbies)

### OTHER

Sparkling water  
Soft drinks  
Juices

We offer a range of drinks package options. All are priced per person. Wine and sparkling are served by the glass and tap beers and ciders are served in pots.

## ULTRA PACKAGE

2 HOURS: \$50PP 🌻 3 HOURS: \$65PP 🌻 4 HOURS: \$75PP

### WINE

Chant du Midi Sparkling Brut, France  
Bandini Prosecco, Italy  
Redbank Sauvignon Blanc, Victoria  
Redbank Pinot Grigio, Victoria  
Cool Woods Chardonnay, Barossa Valley  
Chant du Midi Rosé, France  
Cool Woods Shiraz, Barossa Valley  
Redbank Merlot, Victoria  
Cantena Alamos Malbec

### BEER

All tap beer and cider  
Peroni (stubbie)  
Sample Pale Ale (stubbies)  
Peroni Leggera (stubbies)  
Cascade Light (stubbies)

### OTHER

Sparkling water  
Soft drinks  
Juices



# FLOOR-PLAN

