



PROUD TO SERVE

THE NATIONAL HOTEL

WINTER FUNCTIONS

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Come and celebrate your next special occasion with us this winter at The National Hotel. The fires are lit, the mulled wine is warming and we have even put together a few extra special winter treats for all of our function clients.

Our venue offers four individual spaces: the garden parlour, the café, the den, and a beer garden. Each space 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 this winter, take a look through this pack to find out what we have to offer.



WINTER TREATS

ENJOY A COMPLIMENTARY EXTRA FOR FUNCTIONS TAKING PLACE JUNE TO AUGUST*
CHOOSE FROM ONE OF THE FOLLOWING WINTER WARMERS:



FONDUE STATION ON ARRIVAL

Welcome your guests with some 70s, apres-ski style treats at your very own fondue station. The perfect snack for guests to get stuck into as they arrive for your function.



MULLED WINE ON ARRIVAL

Nothing says 'winter warmer' quite like a steaming glass of delicious, house-spiced mulled wine. With our signature blend of spices your guests will receive a warm welcome to your function.



1 HOUR FUNCTION PHOTOGRAPHER

Enjoy the luxury of a professional photographer at your function. They will be available for one hour of photos either roaming around or photo booth style with props provided. After the function you will receive 40 edited, digital copies of the best snaps from your party.

ALL COMPLIMENTARY ADD ONS ARE SUBJECT TO AVAILABILITY | *CONDITIONS APPLY

Please note: If you opt for photography we may use the photos in our social media marketing, please let us know if you have any objections to this.



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.

The space is warmed by the fireplace and gas heaters with large glass sliding doors that can be closed to the elements or opened up to the beer garden.

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.

 **40 SEATED CAPACITY**

 **80 STANDING CAPACITY** (GARDEN PARLOUR)

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

 **BASED ON A MINIMUM SPEND**

 **DEPOSIT IS 10% OF MINIMUM SPEND**



THE CAFÉ

Our Café is a luxe, intimate room with a warming fireplace and a beautiful, large parquetry 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 our main bar and offers private access to the bar. The space also comes equipped with a TV screen.



h 30 SEATED CAPACITY

人 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

冬天的时候





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 multi-seasonal courtyard has an undercover area with heating, plus a ping-pong table and view of the night sky.

Canapés and a la carte menu 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 crepe, 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)



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

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)



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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

