



THE TOXTETH
Events Pack

EVENT SPACES

A GLEBE & INNER WEST FAVOURITE

The Toxteth or The Tocky as it is affectionately known, is a classic pub with broad appeal. A neighbourhood local where you can pull up a seat, grab a drink, enjoy a quality meal and catch up with friends and family.

Perfect for functions and events, The Toxteth is available for birthdays, reunions, corporate events and other special occasions and celebrations. With a dedicated function space, city views, private entrance and in venue AV, planning your event at The Tocky is a breeze.

Our specialist events team will create an experience to suit your needs and wow your guests.

Contact us: functions@toxtethhotel.com.au



BIRDIES BAR

60 SEATED | 120 COCKTAIL



THE FIREPLACE

30 SEATED | 60 COCKTAIL



THE COURTYARD

80 SEATED | 200 COCKTAIL

PACKAGES

BIRDIE'S BITES • \$35PP

4 canapés & 2 substantial items

BIRDIE'S DELIGHTS • \$45PP

6 canapés & 2 substantial items

BIRDIE'S FEAST • \$55PP

8 canapés & 2 substantial items



CANAPÉS

- Peking duck pancake, hoi sin, cucumber
- Vietnamese rice paper rolls, chilli jam
- Tempura prawns, soy mirin
- Lamb kibbeh, saffron yogurt
- Market fresh oysters, shallot mignonette
- Assorted sushi (vegetable, raw salmon, teriyaki chicken)
- High top beef pies, minted pea puree
- Melon, prosciutto, basil bites
- House made pork and fennel sausage rolls, tomato chutney
- Ricotta and spinach pastizzi, chargrilled lemon, tomato relish
- Beef empanada, chimichurri
- Truffled mushroom arancini, lemon aioli
- Lamb souvlaki skewer, mint yogurt
- Tuna ceviche, avocado, coriander, sesame cracker

SUBSTANTIAL ITEMS

- Sesame crusted tuna, soba noodle salad
- Southern fried chicken, chipotle aioli
- Twice cooked pork belly, asian cabbage salad
- Beer battered fish and chips, lemon, tartare
- Cheeseburger, pickles, burger cheese
- Wild mushroom risotto, peas, shaved parmesan
- Mini poke, avocado, edamame
- Sous-vide beef cheek, creamy chive mash
- Cured trout, baby beets, oranges, goat cheese
- Pepper crusted beef, polenta crisp, chimichurri

STATIONS

FRESH SEAFOOD • \$30PP

Selection of fresh, cooked and raw seafood including:

- Oysters
- Prawns
- Bugs
- Sashimi

Served with condiments

GRAZING STATION • \$25PP

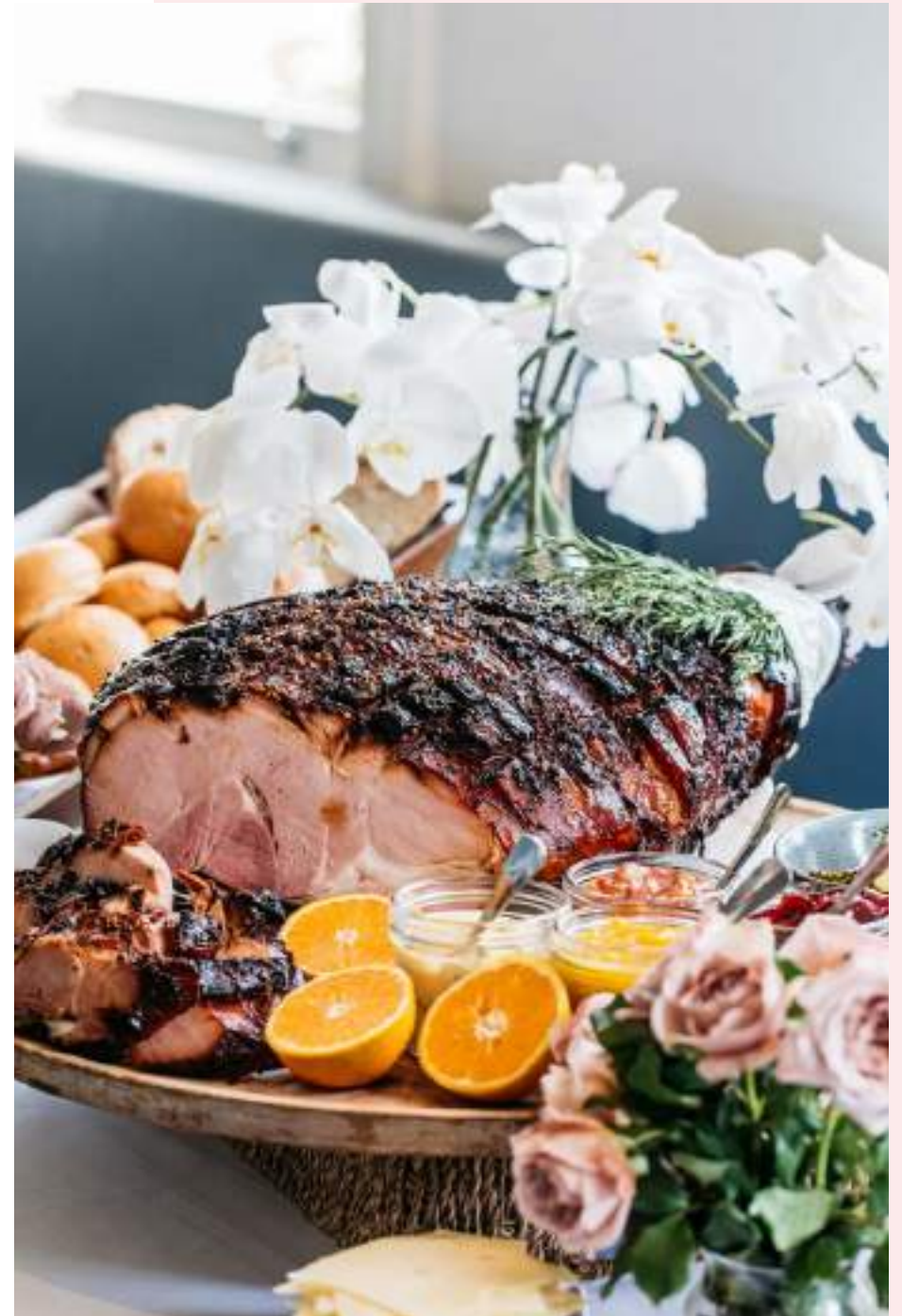
The perfect grazing table includes:

- Chef's selection of cured meats
- Cheeses
- Olives
- Grilled seasonal vegetables
- Pickles
- Fresh fruit
- Selection of artisan breads

LATE NIGHT GRAZING • \$16PP

Minimum of 20 people

- Honey glazed ham
- Swiss cheese
- Pickles
- Mustards
- Mixed bread rolls





BANQUET MENU STANDARD

2 COURSE • \$55^{PP} | 3 COURSE • \$70^{PP}

Entrée

- Charcuterie board, cured meats, olives, pickles, cheddar, toasted sourdough
- Salt and pepper squid, aioli, grilled lemon

Main

- Whole baked salmon, lemon and thyme crust
- Braised lamb shoulder, salsa verde, pistachio nuts
- Truffled mushrooms, pea, zucchini, rigatoni, fresh parmesan

Sides

- Sautéed green vegetables, almonds, caramelized onion
- Garlic roasted baby chats, rosemary salt
- Green side salad, lemon dressing

Dessert

- Vanilla bean panna cotta, seasonal fruit, vanilla syrup
- Sticky date pudding, salted caramel, sugar pecans, banana ice cream



PARENTS DRINKS

GET THE SCHOOL GROUP TOGETHER • \$60PP

4 canapés, 1 grazing station & 1 drink on arrival

Select 4 canapés

- Peking duck pancake, hoi sin, cucumber
- Vietnamese rice paper rolls, chilli jam
- Tempura prawns, soy mirin
- Lamb kibbeh, saffron yogurt
- Market fresh oysters, shallot mignonette
- Assorted sushi (vegetable, raw salmon, teriyaki chicken)
- High top beef pies, minted pea puree
- Melon, prosciutto, basil bites
- House made pork and fennel sausage rolls, tomato chutney
- Ricotta and spinach pastizzi, chargrilled lemon, tomato relish
- Beef empanada, chimichurri
- Truffled mushroom arancini, lemon aioli
- Lamb souvlaki skewer, mint yogurt
- Tuna ceviche, avocado, coriander, sesame cracker

Grazing station

- Chef's selection of cured meats, Cheese, Olives, Pickles, Grilled seasonal vegetables, Fresh fruit, Selection of artisan breads

BANQUET MENU PREMIUM

2 COURSE • \$70PP | 3 COURSE • \$80PP

Entrée

- Charcuterie board, cured meats, olives, pickles, cheddar, toasted sourdough
- Seafood tasting plate, fresh prawns, oysters, sashimi, selection of condiments

Main

- Twice cooked sticky pork belly, baby bok choy
- Baked barramundi, heirloom and black olive salad
- Spinach, ricotta and pine-nut ravioli, vine tomatoes, capers, olives

Sides

- Sautéed green vegetables, almonds, caramelized onion
- Harissa spiced cauliflower, roasted almonds
- Green side salad, lemon dressing

Dessert

- Mixed petit fours
- Apple and pear crumble, vanilla ice cream
- Selection of cheese with condiments





BRUNCH

3 COURSE • \$55PP • MIN 20 GUESTS

On Arrival

- Coconut set chia, seasonal citrus, roasted pineapple and toasted macadamia

Second Course

- Scrambled egg with prawn and crab, grilled sourdough, petit herb
- Salad of kale, cauliflower miso, almond hummus, avocado, roasted seeds

To Finish

Mixed petite fours:

- Chocolate jaffa
- Watermelon rose
- Honey caramel praline log
- Ginger mango and spiced oat
- Passionfruit tart
- Fruit and nut tart

Add A Bottomless Drinks Package • 2 hour • \$25pp

- Includes bellinis and spritzers

BEVERAGES

STANDARD PACKAGE

2 HOUR \$35PP | 3 HOUR \$45PP | 4 HOUR \$55PP

Sparkling

- Redbank Emily Brut, NV

White Wine

- Chain of Fire Chardonnay
- Babydoll Sauvignon Blanc

Red Wine

- Chain of Fire Shiraz Cabernet

On Tap

- VB
- Carlton Draught
- Pure Blonde
- Lazy Yak Cider

Light Beer

- Cascade Light (bottle)

Non-alcoholic

- Assortment of soft drinks
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ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or customisable tabs are also available if you have specific drinks in mind.

CLASSIC PACKAGE

2 HOUR \$45PP | 3 HOUR \$55PP | 4 HOUR \$65PP

Sparkling

- Chandon Brut, NV Yarra Valley

White Wine

- Teusner 'Woodside' Sauvignon Blanc
- Carte Giara Pinot Grigio

Red Wine

- Earthworks Shiraz
- Palliser 'Pencarrow' Pinot Noir

On Tap

- VB
- Carlton Draught
- Pure Blonde
- Fat Yak
- Lazy Yak Cider

Light Beer

- Cascade Light (bottle)

Non-alcoholic

- Assortment of soft drinks
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COCKTAILS

Carafes and individual cocktails available.

\$10 Cocktails available for all functions achieving min spend

