

Weddings At
THE TOXTETH



Congratulations

We are so thrilled that you are considering us for your special day. We understand that organising this momentous occasion can be daunting and stressful, so we have a team of helpful Wedding & Events Specialists that are dedicated to making this experience memorable, enjoyable and one that runs smoothly so you can fully enjoy your day.

We look forward to working with you on creating your perfect day.



Our Venue

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



THE FIREPLACE

30 SEATED | 60 COCKTAIL



BIRDIES BAR

60 SEATED | 120 COCKTAIL



THE COURTYARD

80 SEATED | 200 COCKTAIL

Wedding Inclusions

Wedding & Event Specialists to work with you in organising your day

Casual lounge and dance floor area

Luxurious white table linen

Flowers and scented candles in bathrooms

Candles throughout the restaurant and bar

Gift and cake tables

Cutting and serving of cake

Advice on preferred suppliers

Complimentary menu tasting for 2 people

Microphone and lectern for speeches

Personalised menus and named seating cards

Complimentary flute of French champagne for Bride and Groom





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, char grilled 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:

Cheeses

Olives

Pickles

Fresh fruit

Chef's selection of cured meats

Grilled seasonal vegetables

Selection of artisan breads

LATE NIGHT GRAZING • \$16PP

Minimum of 20 people

Honey glazed ham

Swiss cheese

Pickles

Mustards

Mixed bread rolls





Banquet Menu Premium

2 COURSE • \$70^{PP} | 3 COURSE • \$80^{PP}

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

Share

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



BIRD
BA





Sample Menu

\$100PP

Canapes in the Courtyard

Freshly shucked oysters, lemon, mignonette

House made pork & fennel sausage rolls, tomato chutney

Assorted sushi (vegetable, raw salmon, teriyaki chicken)

Entrée

Seafood tasting plate, fresh prawns, oysters, salmon, scallops & condiments

Pressed pork belly, apple & fennel slaw

Mains

Beef fillet, potato fondant, pressed silverbeet, jus gras

Grilled kingfish, crab & spring pea salad

Desserts

Buttermilk panna cotta, toasted honey, pomegranate

Passionfruit chocolate tower

Choc shell, brownie, rice crispy pieces, chocolate mousse with passionfruit cream

Standard Beverage 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





Classic Beverage 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

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.

COCKTAILS

Carafes and individual cocktails available.
\$10 Cocktails available for all functions achieving min spend

MENU TASTING

When you book your wedding at The Toxteth you will receive a complimentary menu tasting for 2 people available to be enjoyed Monday – Thursday, Lunch or Dinner.



THE TOXTETH