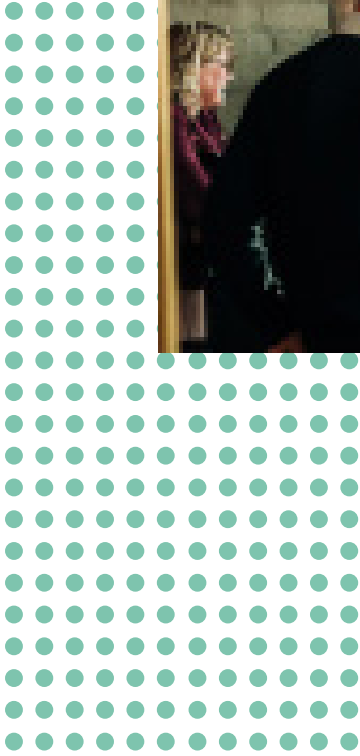


THE NATIONAL HOTEL

CORPORATE PACKAGE





The National Hotel is the perfect place for any corporate event. From a cocktail party celebrating the end of the financial year to your quarterly board meeting, an intimate private dinner for a retiree, or presenting a product launch — The National has got you covered!

Our venue offers three individual spaces:

The Garden Parlour, The Cafe, or The Den. Each area is unique in its offering & can be tailored to suit the size & nature of your event. We can accommodate 5 - 80 guests. Whatever your requirements may be we will customise each event to ensure it's a reflection of your specific needs.

Our approach is always flexible & we can shape floor-plans, spaces, & 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.



SPACES



	GARDEN PARLOUR	GARDEN PARLOUR / BEER GARDEN	CAFE	DEN
SEATED	48	60	24	20
STANDING	60	100	40	20
AV	TV, Mic, Music	TV, Mic, Music*	TV	TV



MEETING PACKAGES

MORNING OR AFTERNOON TEA

Assorted muffins & fruit platter with coffee, tea, mineral water & selection of juices

\$25PP

BARISTA-MADE COFFEE

\$5PP

COLD LUNCH OPTION

Assorted sandwiches & fresh fruit platter

\$25PP

HOT LUNCH OPTION

Pre-order a main course from our meeting hot lunch menu. With coffee, tea, mineral water & selection of juices & soft drinks

\$40PP



STANDARD PACKAGE

\$50PP

PREMIUM PACKAGE

\$60PP

ON ARRIVAL

Coffee, tea, mineral water & selection of juices

Coffee, tea, mineral water & selection of juices

MORNING TEA

Assorted muffins & fruit platter, with coffee, tea, mineral water & selection of juices

Assorted muffins or banana bread & fruit platter, with coffee, tea, mineral water & selection of juices

LUNCH

Assorted sandwiches & fresh fruit platter

Hot lunch from a limited menu with a soft drink

AFTERNOON TEA

Selection of fresh danishes, With coffee, tea, mineral water & selection of juice

Scones with jam & cream, With coffee, tea, mineral water & selection of juice

DRINKS PACKAGES

STANDARD PACKAGE

2 hours \$45pp
3 hours \$55pp
4 hours \$65pp

Includes :

Mortar & Pestle Brut, S.A

Mortar & Pestle Semillon Sauvignon, S.A

Mortar & Pestle Cabernet Merlot, S.A

PREMIUM PACKAGE

2 hours \$55PP
3 hours \$65PP
4 hours \$75PP

Includes standard package, plus :

Pikoura Sauvignon Blanc, Marl. NZ

Marquis de Pennautier Rose, FR

Metala Shiraz, SA

ULTRA PACKAGE

2 hours \$65PP
3 hours \$75PP
4 hours \$85PP

Includes :

Bandini Prosecco, IT

MDI Pinot Grigio, S.A.

Henscke Peggy's Hill Riesling, S.A

Taltarni Chardonnay, VIC

Save Our Souls Pinot Noir, VIC

WINE

Includes :

Jetty Road Lager

MG Billy the Mid

MG Summer Ale

Napoleone Cider

Includes standard package, plus :

Carlton Draught

Young Henry's Lager

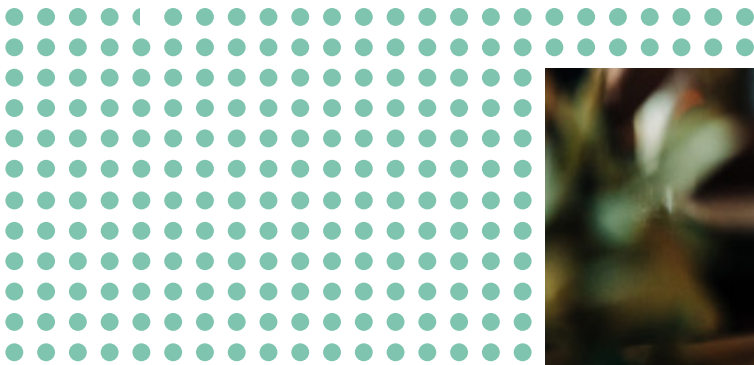
Includes :

All tap beers

Peroni Nastro (stubbies)

Peroni Leggera (stubbies)

BEER



SET MENU

**\$55PP SIT DOWN
MINIMUM 10 PEOPLE**

Choose Starters or Desserts

Entrees :

Select two options

Mains :

Select two options for alternate
drop or sharing

Orders & payment must
be received 7 days prior to
function date

(GF) Gluten Free

(V) Vegetarian

(VV) Vegan

(O) Option

STARTERS

Edamame (GF)(VV)

Fried sesame rice crisps, kimchi sesame hummus, Thai satay sauce (GF)
(VV)

ENTREES

Soy fried chicken with soy and ginger dipping sauce (GF)

Pulled lamb sanchoy bao, chilli, cucumber and peanut, gochujang (GF)

Pork belly & spring onion yakitori skewer (GF) (VVO)

Tempura cauliflower with spiced mayo (GF) (VV)

Prawn spring rolls (GFO)

Vegetarian spring rolls (GF)(VV)

MAINS

Indonesian marinated baked chicken breast, spiced flat rice
noodles, Asian greens, sambal (GF)

Crispy tofu & king oyster mushroom with rice thick noodles, green beans,
Asian greens, coriander & lime sauce (GF) (V) (VVO)

Slow cooked 5 spiced pork belly, shaved cucumber and Korean spiced
kimchi rice (GF)

Gochujang & spring onion glazed eggplant with shaved cucumber, fresh
kimchi and Korean spiced rice (V) (GF)

Malaysian Chicken curry, potato, rice, pickles, cashews, coriander, chilli
(GF)

Malaysian Tofu curry, rice, pickles, cashews, coriander, chilli (GF) (VV)

Thai spiced beef salad, watercress, pickled watermelon, wombok, aromatic
herbs, cherry tomatoes, cucumber, crying tiger dressing (GF)

DESSERTS

Chef's selection of petit fours



FEASTING MENU

\$75PP SIT DOWN MINIMUM 12 PEOPLE

Starters, entrees, mains, sides & desserts served feasting style.

Entrees :

Select three options

Mains :

Select two options for sharing

Orders & payment must be received 7 days prior to function date

(GF) Gluten Free

(V) Vegetarian

(VV) Vegan

(O) Option

STARTERS

Edamame (GF)(VV)

Fried sesame rice crisps, kimchi sesame hummus, Thai satay sauce (GF) (VV)

ENTREES

Grilled calamari on betel leaf, pineapple salsa, pickles, herb salad, fried shallots (GF)

Freshly shucked oyster, with soy, ginger, coriander and salmon roe (GF)

Spiced vegetable croquettes with tamarind dipping sauce (V)

Slow cooked beef brisket, shiitake mushroom & cheddar croquettes, spiced aioli

House made cauliflower & potato samosa, tamarind (VV)

Slow cooked pulled shiitake & king oyster mushrooms on betel leaf, pickles, herb salad, fried shallots (GF)

Coconut crumbed prawns with herbed mayo (GF)

MAINS

Spiced Turmeric & lemongrass whole grilled chicken, spiced flat noodles, Asian greens, aromatic herb salad, spicy sambal (GF)

Crispy skin barramundi fillet, zucchini ribbon, cherry tomatoes, green beans, coriander & kaffir lime sauce (GF)

Turmeric & cumin roasted 1/2 cauliflower, spiced rice, pineapple, cucumber & coriander salad, aromatic herbs (GF)(VV)

Slow cooked pumpkin & mushroom aromatic coconut curry, eggplant, green beans & steamed rice (GF) (VV)

Slow cooked beef cheek aromatic coconut curry, eggplant, green beans sweet potato & steamed rice (GF)

Deluxe Options- \$5pp extra

Slow braised lamb shoulder, lettuce cups, Asian slaw, gochujang sesame sauce (GF)

Hoisin sticky pork ribs, sriracha slaw, steamed bao, ginger hoisin sauce

Seafood Hot Pot, prawns, calamari, barramundi, tofu, gai lan, steamed rice, soy broth (GF)

SIDES

Wok Tossed Veg & Roast Potatoes

DESSERTS

Lemon and lime meringue

White chocolate & blueberry mini tart
& Triple choc brownie bites (GF)



GRAZING TABLES

STANDARD GRAZE

Featuring a delicious selection of meats & cheeses, our standard grazing table is the perfect way to welcome guests to your event.

\$20 per head, minimum 20 people

PREMIUM GRAZE

Our premium grazing table features a wider selection of portions, providing a more substantial offering to your guests.

\$30 per head, minimum 20 people

CHEESE

Nottinghamshire Stilton
Barossa Valley brie
Petit Cantal cheddar

Nottinghamshire Stilton
Barossa Valley brie
Petit Cantal cheddar
Jouvence Camembert

CURED MEATS

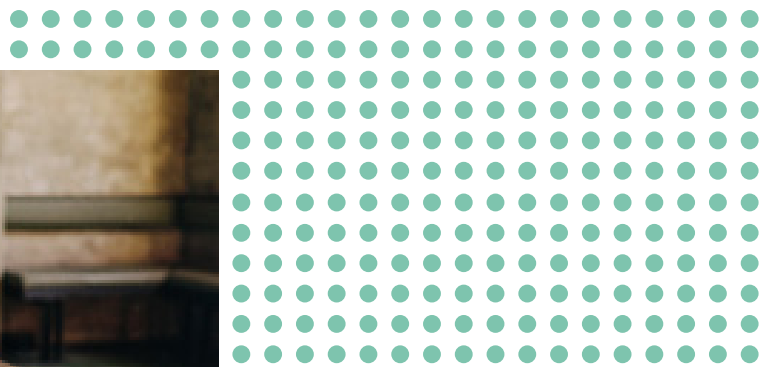
Skara free range ham
De Palma grass fed bresaola
De Palma flat pancetta

Skara free range ham
De Palma grass fed bresaola
De Palma flat pancetta
Borgo prosciutto crudo

SIDES

Sourdough bread
Crackers
Quince paste

Sourdough / Crackers
Quince paste
Baby pickled figs
Toolunka Creek olives
Pickled vegetables



COCKTAIL MENU

Canape Packages
 5 canapes + 1 substantial - \$30pp
 7 canapes + 1 substantial - \$40pp
 8 canapes + 1 substantial - \$50pp

We Recommend :

Light serve : 4-5 pieces PP
 Medium serve : 6-7 pieces PP
 Larger serve : 8+ pieces PP

Minimum order of 20 pieces
 per canape

Orders & payment must
 be received 7 days prior to
 function date

(GF) Gluten Free
 (V) Vegetarian
 (VV) Vegan
 (O) Option

Vegetarian spring roll (GF)(VV)	\$3
Prawn spring roll (GFO)	\$3.5
Fries cup (GF)(VV)	\$3.5
Tempura tofu with katsu curry aioli (GF)(VV)	\$3.5
Mini BBQ pork bun	\$4
Spiced vegetable croquettes (V)	\$4
House made cauliflower & potato samosa (VV)	\$4
Pulled miso chili chicken rice paper roll, bun noodles, chili caramel, pickles, crispy shallots (GF)(Contains Nuts)	\$4
Sesame avocado rice paper roll, rainbow slaw, spicy peanut sauce, herbs (GF)(VV)(Contains Nuts)	\$4
Ginger & lemongrass prawn mini tart, pineapple chili salsa	\$4
Grilled calamari on betel leaf, aromatic herb salad (GF)	\$4.5
Mini lamb kebab skewers, toasted cumin raita (GF)	\$4.5
Satay chicken skewers (GF)(Contains Nuts)	\$4.5
Oyster with sweet soy, ginger, coriander & salmon roe (GF)	\$5
Pork & fennel sausage rolls	\$5
Crispy skin duck crepe, cucumber, spring onion, hoisin	\$5
Plant based slider (VV) (GFO +\$1)	\$8
Wagyu cheeseburger slider (GFO +\$1)	\$8
Southern fried chicken & slaw slider (GFO +\$1)	\$8
Crispy fried tofu vermicelli noodles salad, pickled vegetables & nuoc cham dressing (GF)(VV)	\$8
Pork & prawn grilled meatballs vermicelli noodles salad, pickled vegetables & nuoc cham dressing (GF)	\$9
Miso butter lobster slider, fried shallots (GFO +\$1)	\$9

DESSERTS

Lemon and lime meringue	\$4
White chocolate & blueberry mini tart	\$4
Triple choc brownie bites (GF)	\$4

ADD ONS

PHOTOGRAPHER

120 Professional, high quality photos, private gallery through a downloadable link.

(90 minutes) \$400

JUKEBOX KARAOKE

10,000 songs on a touch screen console, with 2 mics & disco lights.

\$400

DONUT WALL

40 donuts on a donut wall - chocolate, caramel, strawberry or glazed.

(40 donuts) \$185

PHOTO BOOTH UNLIMITED PRINTS

Unlimited prints & digital photos, props, background & attendant included. Plus complimentary photo template & guest book.

(3hrs) \$600

GIF PHOTO BOOTH

Digital photo only on online site, digital & physical props plus attendant included. Plus complimentary photo template.

(3hrs) \$700

LINEN HIRE

White Table Cloth - \$25

Napkin - \$1

FUNKY BUNCH TRIVIA OR BINGO

20-50 guests, 5 games of trivia

(2-2.5hr) \$700 (1hr show is \$500)

TIPSY TERRARIUM CLASS

8 guests minimum, inclusive of 3 plants per person, plus all equipment & plant expert.

(1.5hrs) 8-15 people, \$90

16+ people, \$85

WORK SHOPS

\$70 per person

Watercolour & Wine

Paint & Prosecco

DIY Dangles

\$87 per person

Terrazzo Trinket Trays

Ceramic or Terracotta

PREFERRED SUPPLIERS

CELEBRATION CAKES

www.burntbuttercakes.com.au

BALLOONS

Mention the National Hotel for 10% off!

www.melbournepartyballoons.com.au



BEFORE & AFTER

MAKE A DAY OF IT

Looking to explore some fun, local activities before or after your event?

Here's what we recommend!

HOOPS THIGHS & BUTTOCKS

HOOPS THIGHS & BUTTOCKS

80s Dance or Retro Fitness or Hula Hooping
hoopsthigsbuttocks.com



COOKING CLASS

otaokitchen.com.au



PAINTING

corkandchroma.com.au



AXE THROWING

manix.com.au

*contact us for a discount code



ESCAPE ROOM

rushescapegame.com.au

*contact us for a discount code



ARCHERY

kewarchery.com



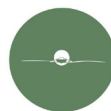
MINI GOLF

yarrabendgolf.com/mini-golf



BAREFOOT BOWLS

rubc.com.au



BOATING/KAYAKING

studleyparkboathousekew.com.au

