

THE NATIONAL HOTEL FUNCTIONS



CANAPES

HOT & COLD



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

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 or mini meal
Orders & payment must be received 7 days prior to function date
(GF) Gluten Free | (V) Vegetarian | (VV) Vegan | (O) Option

Oyster with sweet soy and 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

SET MENU

\$55 Per Head
Minimum 10 People

Choose Starters or Dessert
Entree : Select two options
Main : Select two options for alternate drop or sharing

(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)

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)

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

\$75 per head,
minimum 12 people

Starters

Entree : Select three options for sharing

Main : Select two options for sharing with 2 chefs selection sides

Desserts

(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 with tamarind sauce (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)

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

DRINK OPTIONS

CASH BAR

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

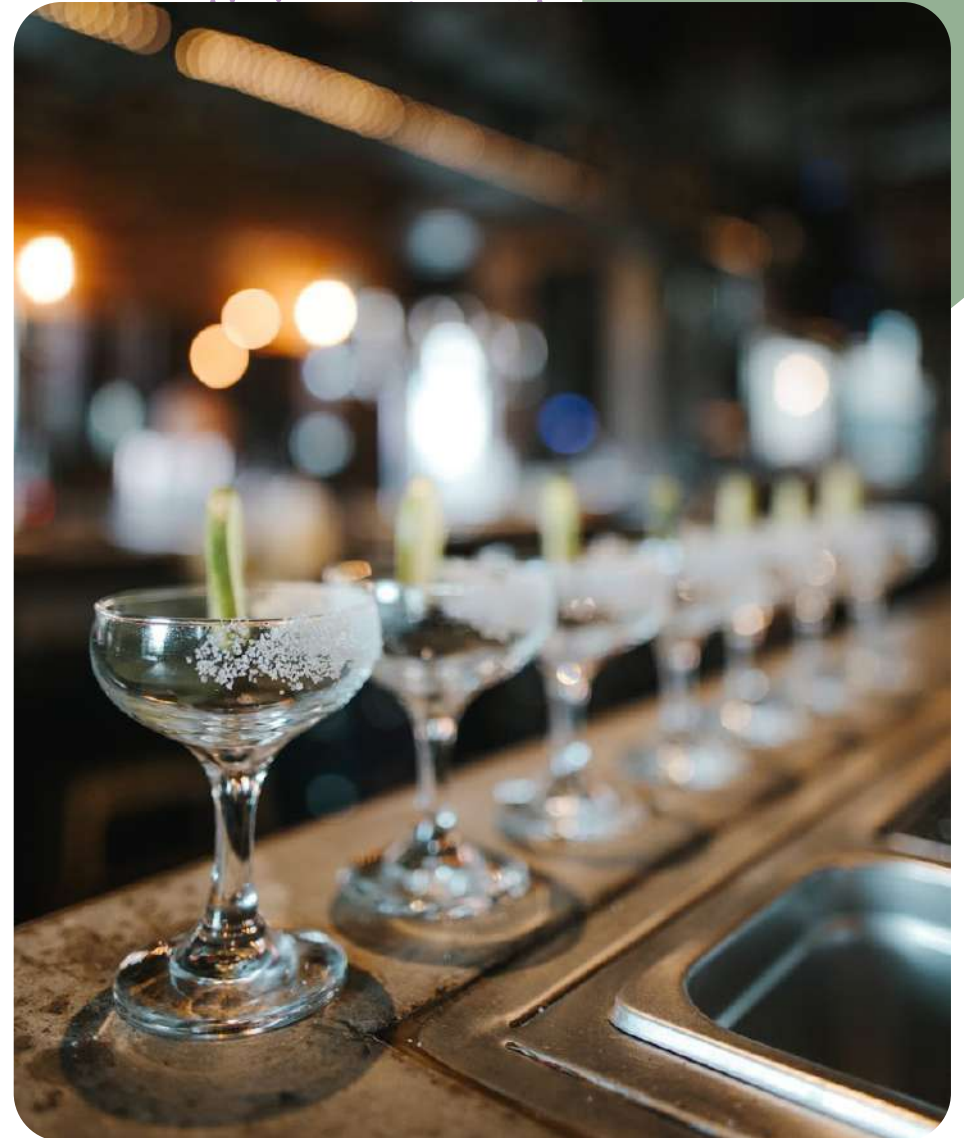
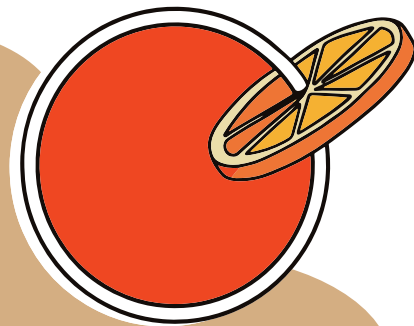
BAR TAB ON CONSUMPTION

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

DRINK PACKAGES

Sit back & relax with the knowledge that your guests will be taken care of. Select the package & time frame that suits you.*

If you have any requests, please don't hesitate to ask us for a bespoke package.



DRINK PACKAGES

STANDARD PACKAGE

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

PREMIUM PACKAGE

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

ULTRA PACKAGE

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

WINE

Includes :

- Mortar & Pestle Brut, S.A
- Mortar & Pestle Semillon Sauvignon, S.A
- Mortar & Pestle Cabernet Merlot, S.A

Includes standard package, plus :

- Pikoura Sauvignon Blanc, Marl. NZ
- Marquis de Pennautier Rose, FR
- Metala Shiraz, SA

Includes premium package, plus:

- Bandini Prosecco, IT
- MDI Pinot Grigio, S.A.
- Henske Peggy's Hill Riesling, S.A
- Taltarni Chardonnay, VIC
- SOS Pinot Noir, VIC

BEER

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 Leggera (stubbies)
- Peroni Nastro (stubbies)

ADD ONS

PREFERRED SUPPLIERS

Looking for more, please reach out to our list of preferred suppliers for assistance.

CELEBRATION CAKES

www.burntbuttercakes.com.au

BALLOONS

Mention the National Hotel for 10% off!

www.melbournepartyballoons.com.au



GIF PHOTO BOOTH

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

3hrs \$650

PHOTOGRAPHER

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

90 minutes \$400*

* Surcharge applies to weddings

JUKEBOX KARAOKE

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

\$400

BACKDROP, BALLOON & PLINTH HIRE

White/Black Arch Mesh Backdrop

Acrylic disk with custom decal

1 x Plinth

1 x 3m balloon garland (standard colour)

\$500

DONUT WALL

Instead of the traditional cake why not opt for a wall full of delicious donuts.

Donut mind if I do!

40 donuts \$185

BINGO / MUSIC BINGO

3 - 5 games of bingo

OR

2 - 3 games music bingo

1hr \$350 + \$50 per extra hour

DRAG QUEEN

Drag host of 2 games of bingo & 2 performances, photos & inclusive of bingo equipment.

OR

Drag host of 2 games of trivia & 2 performances, photos & inclusive of trivia equipment.

1hr \$600

TIPSY TERRARIUM CLASS

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

8 - 15 people, \$90

16+ people, \$85

WORKSHOPS

\$70 per person

Watercolour & Wine

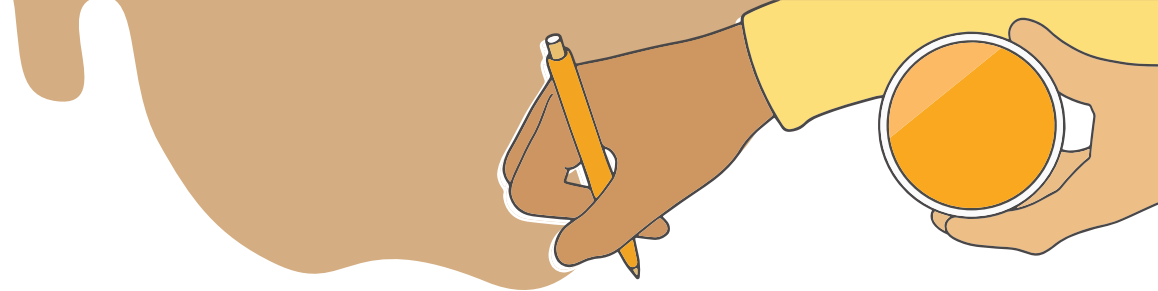
Paint & Prosecco

DIY Dangles

\$87 per person

Terrazzo Trinket Trays

Ceramic or Terracotta Painting



BEFORE & AFTER

MAKE A DAY OF IT

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

Here's what we recommend!



POLE DANCING
adapolestudios.com
*contact us for a discount code



LIFE DRAWING
thehenandthecoq.com



BURLESQUE
maisonburlesque.com.au



ARCHERY
kewarchery.com



COOKING CLASS
otaokitchen.com.au



MINI GOLF
yarrabendgolf.com/mini-golf



PAINTING
corkandchroma.com.au



BAREFOOT BOWLS
rubc.com.au



AXE THROWING
manix.com.au
*contact us for a discount code



HOOPS THIGHS & BUTTOCKS
80s Dance or Retro Fitness
or Hula Hooping
hoopsthigsbuttocks.com



ESCAPE ROOM
rushescapegame.com.au
*contact us for a discount code



BOATING/KAYAKING
studleyparkboathousekew.com.au