

GERTRUDE HOTEL

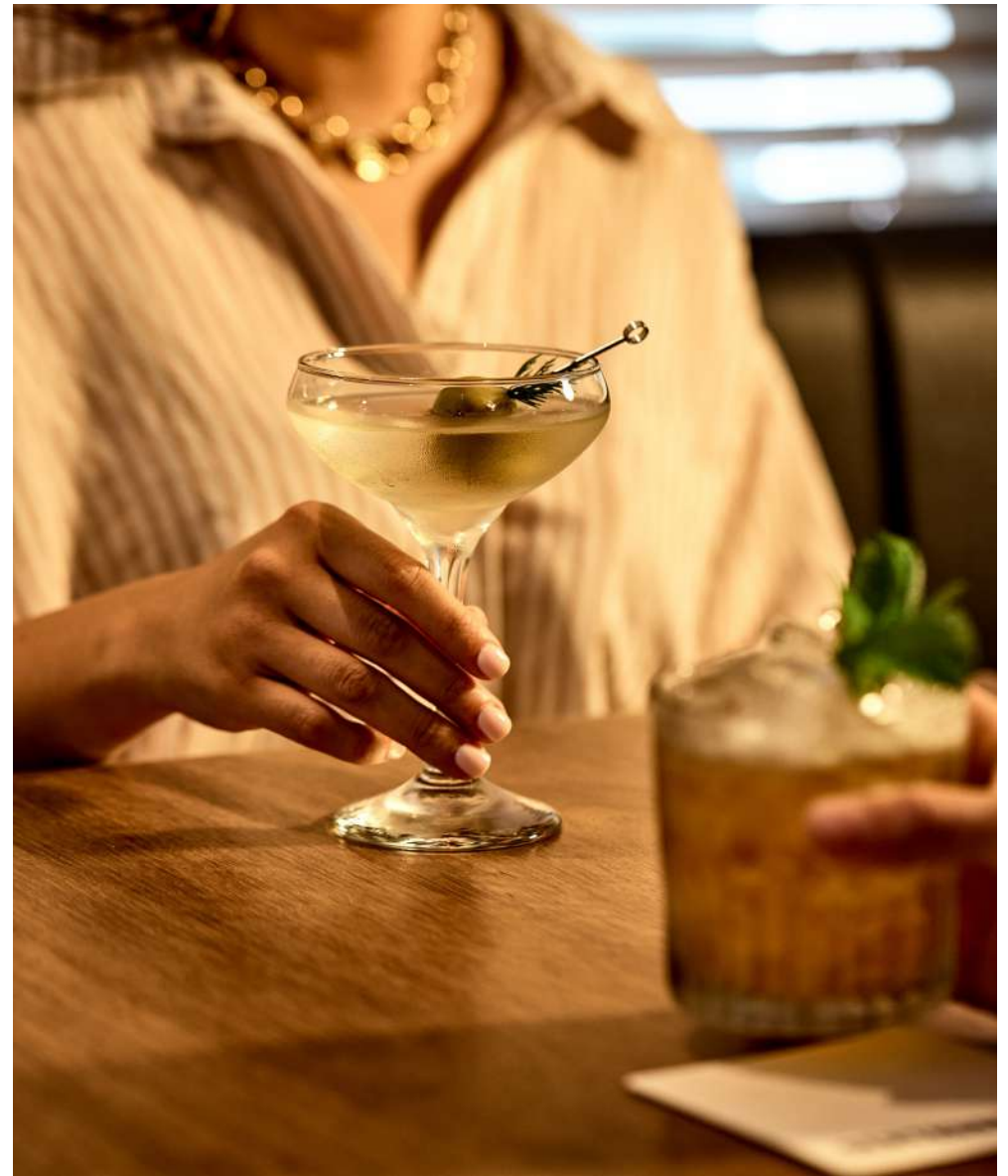
148 Gertrude Street, Fitzroy

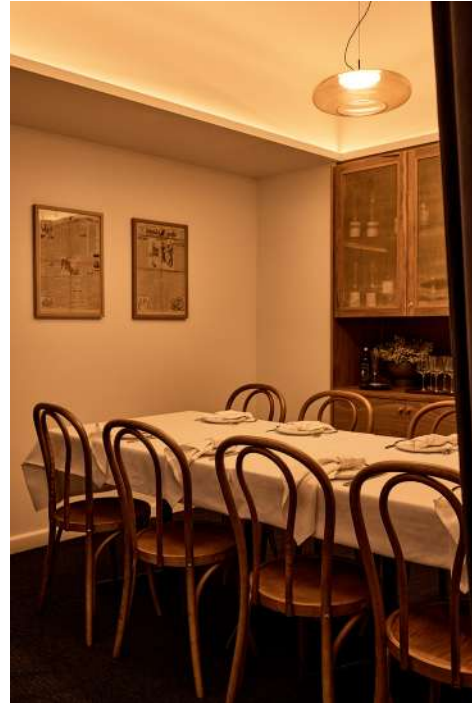
Groups

WELCOME

In the heart of Fitzroy the Gertrude Hotel has been serving the community since 1854. Today, it is a classic contemporary space that is light and airy by day, and warm and intimate by night. Operating over two floors, the venue is perfectly placed for groups of all sizes.

Inspired from Italian flavours, our seasonal menu is suitable for any occasion. Our cocktail and wine list offers a selection of some of Australia and Europe's finest producers, which our friendly team love to offer with passion.







GROUP DINING MENU: MANGIA BENE \$49PP

TO SHARE

Cukes, whipped fetta, crispy chickpeas

Cured meats and pickles

Fried pepper chicken, homemade ranch

MAIN

Select from

Pasta

Chef's pasta of the day

Pizza

Pork sausage, congo potato, broccoletti, bacon, chilli, rosemary

Italian sausage, salami, artichoke, oyster mushroom, oregano

Roasted peppers, confit tomato, zucchini, eggplant,
Straciatella, goats cheese

Sopressa, chilli, tomato, fior di latte, straciatella, honey

Lamb shoulder, garlic, goats cheese, fior di latte, onion,
olives, lemon, rosemary

San Daniele Prosciutto, fior di latte, cherry tomato, pesto

Wild mushrooms, marscapone, fior di latte, parsley, pecorino

Caramelised onion, fior di latte, gorgonzola, smoked scarmoza,
grana padano, chives

Mains served with a shared salad

Leaves, shallots, apple balsamic vinaigrette

GROUP DINING MENU: GIRO D'ITALIA \$65PP

Guest to select one item from each course

To start

Two Sydney rock oysters, apple balsamic mignonette

Calamari, lemon, aioli

Cukes, whipped fetta, crispy chickpeas

Heirloom tomato, stracciatella, vincotto, basil oil

Fried pepper chicken, homemade ranch

Main

Seared market fish, roast tomato, fennel, herbs

Veal schnitzel, brown butter, capers, lemon, fine herbs

Eggplant Parmagiana, napolli, ricotta, Grana Padano

Chef's pasta of the day

Mushroom & walnut bolognaise, gnocchi





GROUP DINING MENU: CENA ROMANTICA \$90PP

To start

Marinated olives

Homemade focaccia, churned butter

Heirloom tomato, stracciatella, vincotto, basil oil

Cured meats and pickles

Calamari, lemon, aioli

Fried pepper chicken, ranch sauce

Mains to share (choose 2)

Slow cooked lamb shoulder, romesco sauce

Roast corn-fed chicken, salsa verde

Roast pork loin, mustard fruits, radicchio

Seared fish, roast tomato sauce, fennel, herbs

Sides

Fries, aioli

Maple glazed sweet potato, tahini

Broccolini, chili, lemon, almonds

Leaves, shallots, apple balsamic vinaigrette

Dessert

Dark chocolate mousse, raspberries

Tiramisu, chocolate hazelnut crumb



GROUP DINING MENU: LA DOLCE VITA \$130PP

To start

Marinated Olives

Homemade focaccia, churned butter

Mussels, white wine, nduja

Tuna crudo, citrus oil, chilli, fennel

Oysters shucked to order, apple balsamic mignonette

Heirloom tomatoes, stracciatella, vincotto, basil oil

Cured meats and pickles

Choice of main per person

Roast corn-fed chicken, salsa verde

Seared fish, roast tomato sauce, fennel, herbs

250g Chargrilled Scotch fillet

Swimmer crab, linguine, garlic, chilli, breadcrumbs

Slow cooked beef cheek ragu, tomato, rigatoni

Sides

Fries, aioli

Maple glazed sweet potato, tahini

Leaves, shallots, apple balsamic vinaigrette

Cheese course

Chef's Selection served with quince & lavosh

Choice of dessert per person

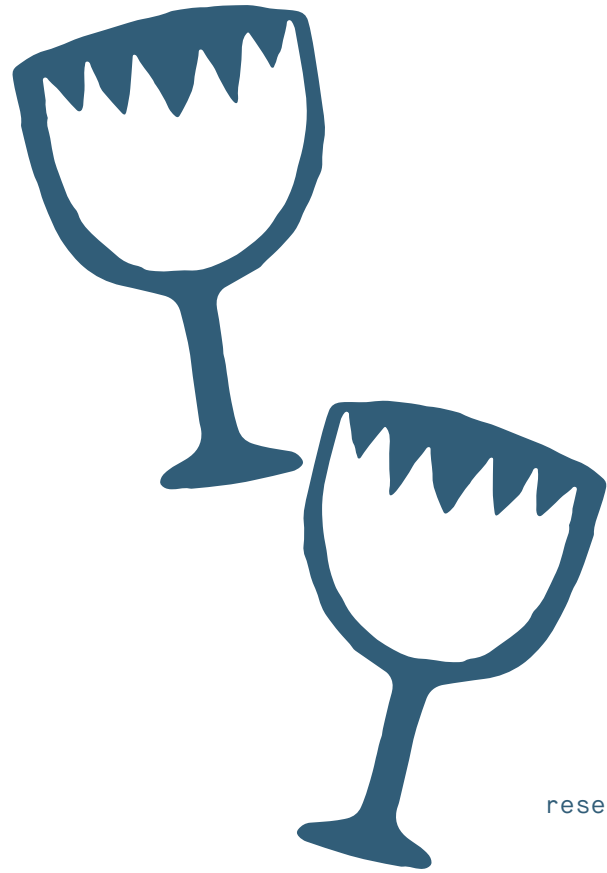
Dark chocolate mousse, raspberries

Lemon sorbet



BEVERAGES

For our latest wine and spirit list please contact us for your options.



reservations@thegertrude.com.au

TERMS & CONDITIONS

Confirmation and Deposit

Confirmation of your booking is required in writing together with the booking deposit, which is non-refundable. We will write to you to confirm deposit receipt and booking confirmation. The deposit required is 25% of your minimum spend requirement.

Minimum spends

All functions must adhere to the spend stipulated at the time of booking, based on confirmed attendance, which is payable 5 days prior to the event taking place. If we do not provide you with a minimum deposit it is 25% of the total package price you have booked.

Confirmation of attendance

Final numbers will be required 7 business days prior to your event. You must cater for all guests attending your function. Charges will be based on the confirmed attendance or the actual attendance, whichever is greater. Menus, beverage arrangements, entertainment, and room set up, starting and finishing times must be confirmed 7 days prior to the function.

Catering/beverage requirements

menu selections will be required 10 business days prior to your event; all functions must be catered for through one of the Gertrude Hotel's catering packages, no external catering is permitted. Should selections not be advised at this point your menu selection cannot be guaranteed to be available. The Gertrude Hotel reserves the right to select on your behalf and/or substitute menu items of a similar quality, due to, but not limited to, supplier shortages and seasonal change. Every endeavour is made to maintain selections, however the Gertrude Hotel reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable, and we will notify you immediately.

Payment

The minimum spend requirement is payable 5 working days prior to your event unless prior arrangements have been made with management. Where beverages are charged on consumption, you must settle the minimum requirement and any outstanding balance at the conclusion of the event in one transaction. We do not split bills.

Cancellation policy

Less than 4 weeks: deposit forfeited +

cancellation fee equivalent prior to event to 25% of total estimated food, beverage (based on last numbers provided).
Less than 2 weeks: deposit forfeited + cancellation fee equivalent prior to event to 50% of total estimated food, beverage (based on last numbers provided).

Entertainment

It is the organiser's responsibility to ensure that any external AV equipment or devices such as ipods, laptops, usbs etc. are compatible with our in-house equipment. You may test any of this equipment at a mutually convenient time prior to the function. External entertainment: approval by management is required should the organiser wish to hire any form of entertainment. Noise restrictions apply.

Terrace.

To respect our neighbours and abide by our liquor license, no music is to be projected from 10pm on the Terrace. We also reserve the right to usher all guests inside from this time if we see fit.

Damages and cleaning

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs for repair or replacement at current market price. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during, and after the event.

Price variations

Every endeavour is made to maintain our prices as originally quoted to you, however, they are subject to change. Should any increases occur, we will notify you immediately. All prices quoted are inclusive of GST. Terms and conditions continued by policy
no food or beverage of any kind will be permitted to be brought into the Gertrude Hotel for consumption by the organiser or guests, with the exception of birthday cakes, wedding cakes etc. without the written permission from the Gertrude Hotel. A cakeage fee will be applied per person of \$5pp.

Content of event

If the management has reasons to believe that any event/function will affect the smooth running of the Gertrude Hotel, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability. The Gertrude Hotel do not host 18th birthday parties as a group wide policy.

Responsible service of alcohol

The Gertrude Hotel adheres to responsible service of alcohol legislation. All staff are trained in the liquor licensing accredited 'RSA - responsible service of alcohol' and by law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises. It is also a condition of our licence that no one under the age of 18 is to be on the premises after 10pm under any circumstances.

Signage and decorations

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the Gertrude Hotel's public areas is to be kept to a minimum and must be approved by the functions manager prior to the event. Strictly no glitter or confetti.

Insurance

Whilst the staff of the Gertrude Hotel will always endeavour to provide security and protection of property, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend that organisers arrange their own insurance and security.

Security

The Gertrude Hotel reserves the right, without liability, to exclude or manage patrons who breach any policy or legal responsibility whilst on, or prior to entering, our venue. At certain times you may be required to produce suitable identification. Management reserves all rights - no ID, no entry. On some occasions, we may require security. If required for your event, the cost of \$50 per hour for the entire amount, per security guard will be included in our package.

Operating hours

Please note that the Gertrude Hotel's standard operating hours are subject to change and at the discretion of the management team on duty.