



**RAILWAY HOTEL FITZROY NORTH  
FUNCTION PACK**

**2024**

# CELEBRATE AT THE RAILWAY HOTEL

The Railway Hotel is a charming and welcoming neighbourhood pub straight out of the 70's, and the perfect spot for celebrations with the family, knock-offs after work or weekend catch-ups with mates. Staying true to our Mediterranean roots, our menus are bursting with quality Italian-inspired bites, paired with a generous selection of draught beers on tap and classic pub tipples.

The Railway offers a unique setting for any occasion, and top-notch service every step of the way. Get in touch with our functions team today to discuss your next event!

800 Nicholson Street, Fitzroy North 3168

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# SPACES

## THE BALLROOM (LEVEL ONE)

Step into the Railway's upstairs Ballroom, where nostalgia and classic decor create a one-of-a-kind setting for your private event. With a huge vintage mirror-paneled wall, disco ball and all of the old-school vibes, this space is guaranteed to impress your guests, making your event one to remember!

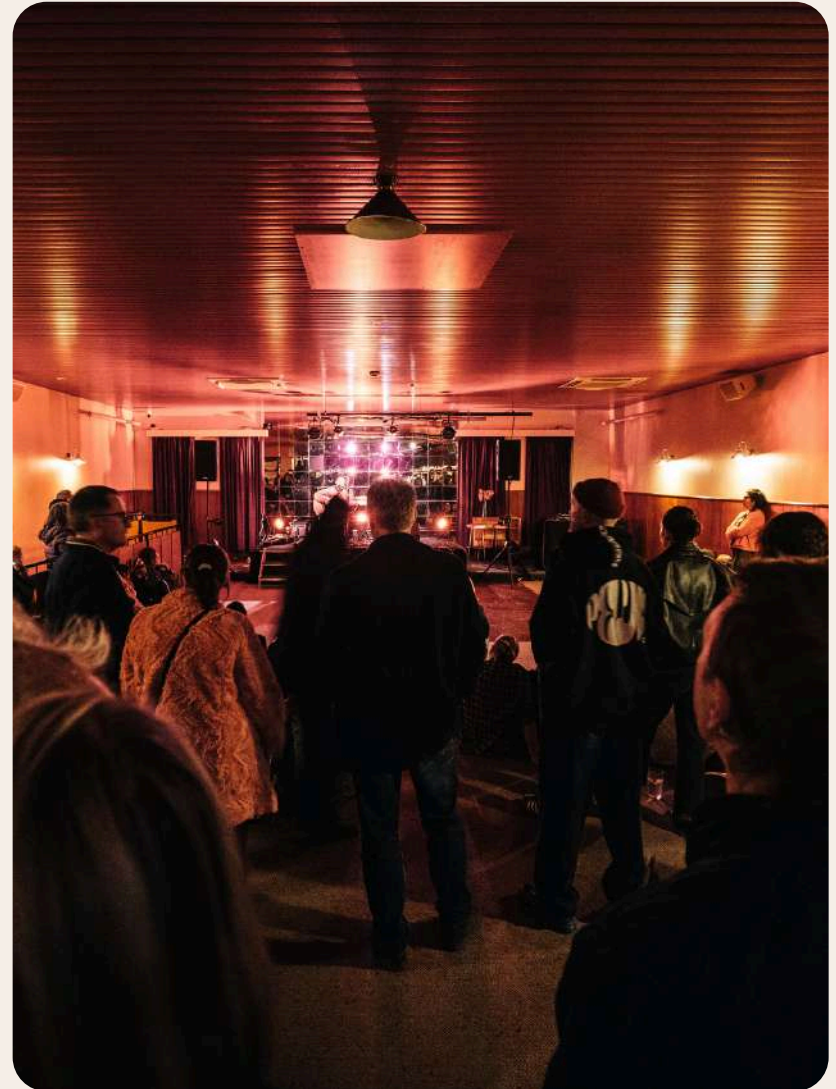
### Features:

Exclusive access to fully stocked bar; Private bathroom facilities; Separate entrance; AV including TV, in-house music system, DJ setup available for additional fee. Please note: unfortunately the space is not wheelchair-accessible.

### Capacity:

Seated — 56pax

Standing — 120pax



# SPACES

## THE SALOON

The Saloon is a welcoming spot perfect for any occasion. Embrace the Railway's unique charm while dining under the iconic train-shaped menu and don't forget to say hello to our little mates in the fish tank. Whether it's work lunches, family gatherings or larger casual group events, The Saloon has all the makings for a memorable gathering.

### Capacity:

Seated — 90pax

Standing — 100pax

### Areas:

Ladies Lounge — 24pax seated

Dining Room — 14pax seated

Main Saloon Area — 55pax seated



# SPACES

## PUBLIC BAR

The Public Bar has three massive TVs, a cozy fireplace and a pool table ready for action, making it the ultimate hangout for those seeking something a little more casual. Whether you're planning after-work drinks, a big group gathering or just a chilled catch-up, the Public Bar has you covered.

### Capacity:

Seated — 24pax

Standing — 50pax



## BEER GARDEN & CASUAL BOOKINGS

Not after a function or event booking? We take simple table bookings at any time of day for smaller groups. Bookings have access to the Saloon and Public Bar to order food and drinks. Please note, whilst the ground floor of the pub is wheelchair accessible, unfortunately we don't have suitable bathroom facilities at this time.



# COCKTAIL MENU

minimum order of 20 pieces per item | canapes are served as platters on the table

## COLD - \$5

Bruschetta, tomato, buffalo mozzarella, basil (gf & ve opt)

Radish Bite, whipped ricotta, black olive tapenade, parsley (gf/v/ve opt)

Parmesan Shortbread, fig, balsamic onions, crisp sage (v)

Kingfish Marinata, lemon oil, radicchio, crispy capers, saffron crema (gf)

Chickpea Fritter, prosciutto, goats' cheese, lemon thyme (gf/v opt)



## HOT - \$5

Salami & Green Olive Mini Pizza, bocconcini, basil (gf & v opt)

Cacio e Pepe Arancini, truffle aioli, crispy cavolo nero, pecorino (gf/v)

Mortadella Toastie, red pesto, basil, provolone (v opt)

Mushroom & Taleggio Tartelette, fried herbs (v/ve opt)

Salted Cod Fritter, garlic aioli, lemon



# COCKTAIL MENU

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## GRAZERS - \$6.5

Slider - Beef or Eggplant, roasted tomato, garlic aioli (gf & ve opt)

Grilled Lemon & Herb Chicken Skewers, salsa verde (gf)

Pork & Veal Meatballs, sundried tomato sugo, ricotta salata, fried sage (gf)

Pan Fried Gnocchi, garden peas, brown butter & sage (v)

## DESSERT - \$5

Chocolate Tart, burnt caramel crème fraiche, hazelnut praline (v)

Tiramisu, rum, espresso, mascarpone, dark chocolate, vanilla (gf/v)

Cannoli, whipped ricotta, pistachio, rose petal (gf/v)

Nutella & Cinnamon Doughnut (v)

## PLATTERS (20 PIECES) - \$90

Mini Beef Pies, smoked tomato relish

Chicken Parma Sausage Rolls, sun dried tomato sugo

Calamari Fritto, charred leek aioli (gf opt)

Chickpea Fritters, whipped cannellini & lemon dip (gf/ve)

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Cheese Board, hard, soft and blue, assorted crackers, sourdough bread, fruit paste (gf opt/v) | \$120

Salumi Board, salami, bresaola, mortadella, sourdough, pickles, olives (gf opt) | \$120

Suggested serving size — 10pax for substantial snack | 20pax for light snack

# SEATED MENU

2 course \$45pp | 3 course \$55pp

## SHARED ENTREE

Warm Focaccia & Olives (v)

Whipped Cannellini & Preserved Lemon, baby vegetable crudite (gf/ve)

Cacio e Pepe Arancini, truffle aioli, crispy cavolo nero, pecorino (gf/v)

## MAINS - YOUR CHOICE OF TWO OPTIONS

Pan Roasted Barramundi, tomato sugo, green olives, capers, pickled onions, potato gnocchi, bronze fennel (gf opt)

Pork & Veal Lasagne // Lentil & Fennel Ragù Lasagne, tomato sugo, cheesy béchamel (v opt)

Chicken Parma, chicken schnitty, tomato sugo, leg ham, provolone, Tuscan slaw

Grilled Flank Steak served medium, herb & garlic butter, jus, fresh lemon, Italian parsley (gf)

Eggplant & Zucchini Caponata, Roman gnocchi, provolone, basil & sage (gf/v, ve opt)

## SHARED SIDES

Chips, house seasoning (gf/v, ve opt)

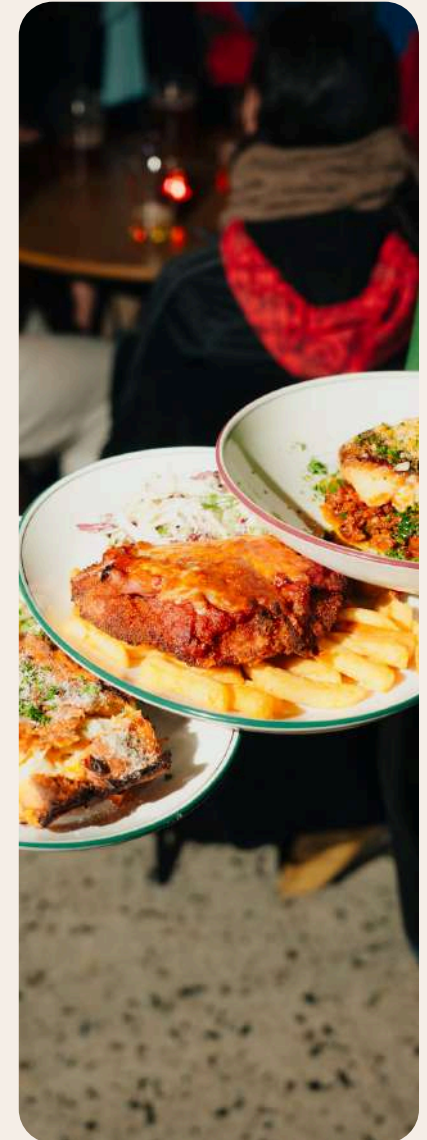
Tuscan Slaw, white cabbage, fennel, white onion, snap peas, radish, aioli (gf, ve opt)

## CANAPE DESSERT - SERVED ON PLATTERS

Chocolate Tart, burnt caramel crème fraiche, hazelnut praline

Tiramisu, sponge finger biscuits, mascarpone, espresso, rum, vanilla, shaved chocolate (v)

Cannoli, whipped ricotta, pistachio, rose petal (gf/v)







# CONTACT US

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