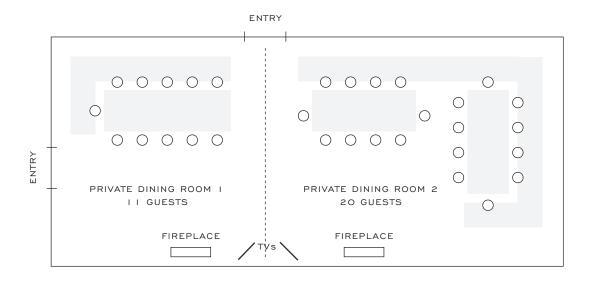


PRIVATE DINING ROOM

Our two private dining rooms offer an intimate dining experience for 10-32 guests, suitable for lunch or dinner. Room 1 seats 11 guests, Room 2 seats 20 guests or combine the rooms to seat 32 guests. Both rooms come with banquette seating, disabled access, air-conditioning, feature lighting, a decorative fireplace, TV & full table service.

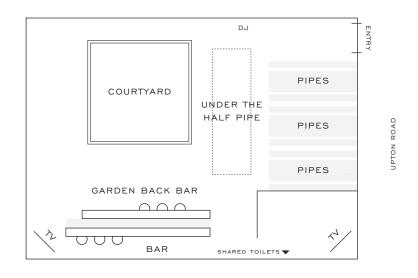


CAPACITIES	Y	$\widehat{\mathbb{H}}$	11	<u></u>	Ŀ	†	D	
Private Dining Room 1	N/A	11	×	~	~	~	×	~
Private Dining Room 2	N/A	20	×	~	~	~	×	~
Private Dining Room Exclusive	N/A	32	×	~	~	~	×	~



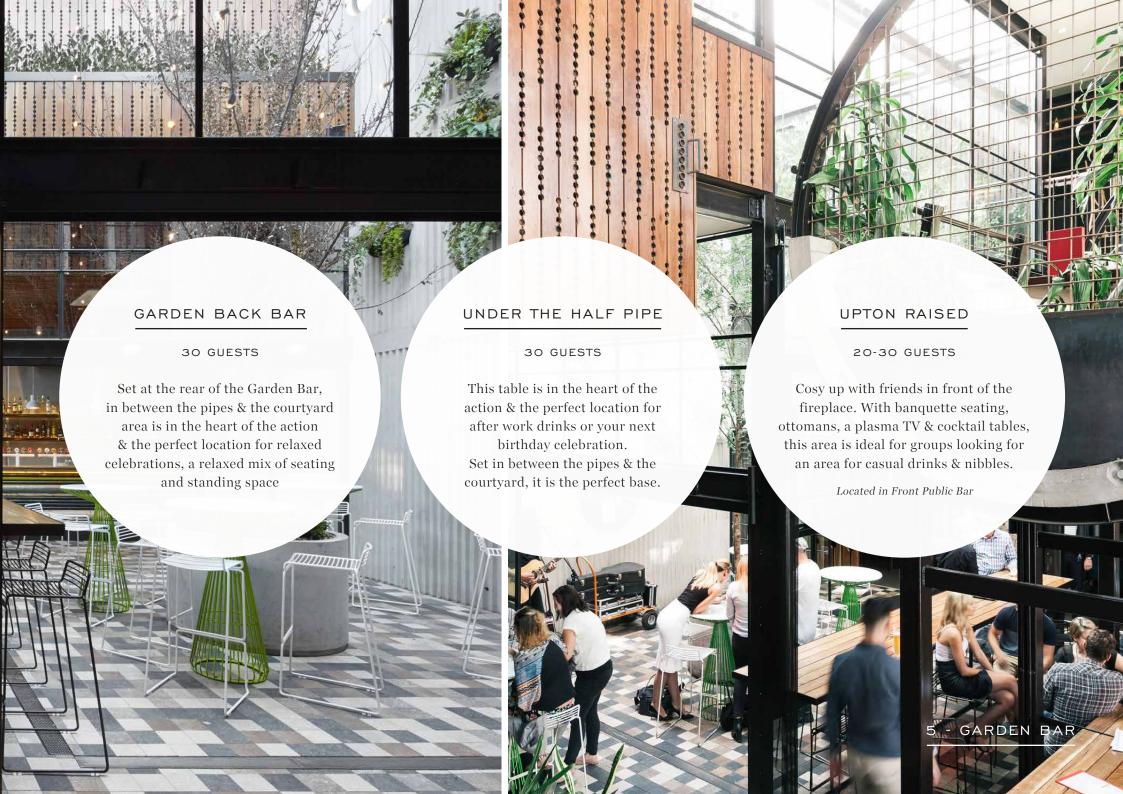
GARDEN BAR

With a perfect mix of indoor & outdoor space, the Garden Bar can be hired for groups of 100-200 guests. It comes with a private bar, courtyard, a dance floor & the signature Prahran Hotel pipes.



CAPACITIES	Y	#	IJ	<u></u>	Ġ.			•
Garden Bar	200	×	~	~	~	~	~	~
Garden Back Bar	30	×	×	~	~	~	~	House
Under The Half Pipe	30	18	×	~	~	~	×	House
Upton Raised	40	×	×	~	~	~	×	House

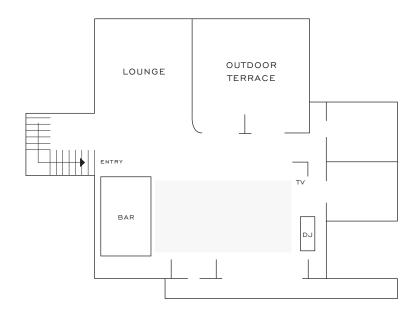




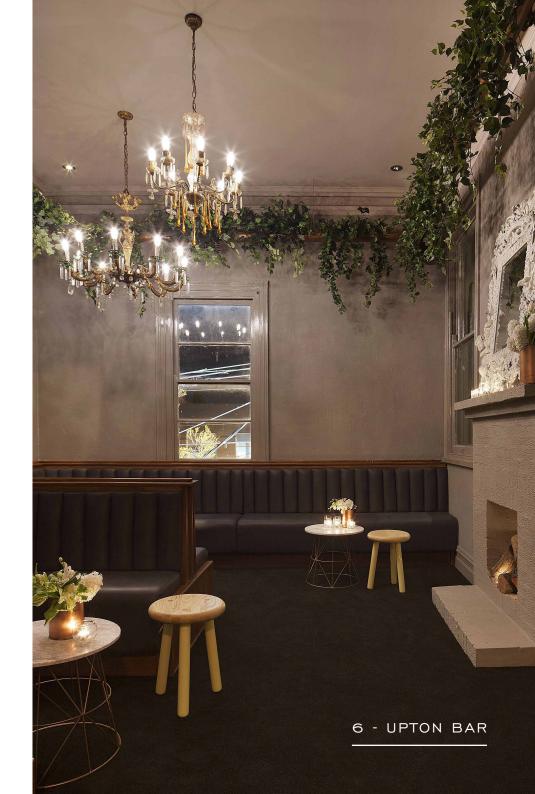
UPTON BAR

Overlooking the striking courtyard below is the glamorous Upton Bar, a premier events room located upstairs at Prahran Hotel. The dazzling bar merges bold architecture with lush hanging greenery & warm pendant lighting to provide the ideal location for special occasions including; cocktail weddings, corporate events. private parties for up to 130 guests, or seated celebrations for 40 guests.

The Upton Bar comes equipped with a private entrance, bar and bathrooms, an adjoining lounge room with booth seating, full AV capabilities for speeches, a DJ & presentations, plus a dance floor & courtyard.



CAPACITIES	Y	¥	11	<u></u>	Ŀ			•
Upton Bar	130	40	~	~	×	~	~	~





CANAPÉ PACKAGES

PACKAGE I

\$28 PER PERSON

6 Canapés select 4 canapés

PACKAGE 2

\$38 PER PERSON

9 Canapés select 6 canapés PACKAGE 3

\$48 PER PERSON

6 Canapés + 3 Grazers select 6 canapés + 3 grazers

ADD ON'S

Canapés (Cold, Hot) - \$5 / Grazer - \$8

CANAPÉ MENU

FROM THE PADDOCK CANAPÉS

- ♯ Tortilla de patatas, Jamón Serrano (gf)
- ☼ Chicken and tarragon roulade, tartare (gf)
- ☼ Beef tataki, yuzu kosho mayo, pickled cucumbers, rye crouton

FROM THE SEA CANAPÉS

- ☆ Kingfish ceviche, yellow chilli, plantain crisp (gf)
- Salted cod croquettes, aioli
- ♦ Steamed jumbo mussels, nduja, cucumber & tomato dressing (gf)

FROM THE GARDEN VEGETARIAN CANAPÉS

- Silverbeet, ricotta and sesame roll
- & Grilled halloumi, pickled grapes, eggplant, raisins (gf)
- ♠ Tomato and goat's cheese tart (gf)

GRAZERS

- Mini black Angus beef burger; McClures pickles
- & Crispy pork roll, cabbage and fennel slaw
- Sish taco, chipotle, coriander, tomato salsa
- 🖒 Choripan (Argentinian hot dog) baguette, chimichurri
- A Chicken katsu, white bread, salted cucumbers

CHARCUTERIE PLATTER

\$12 PER PERSON

Chef's selection of salumi, condiments, bread, croutons

CHEESE PLATTER

\$12 PER PERSON

Chef's selection of cheese, condiments, bread, croutons

VEGETABLE PLATTER

\$9 PER PERSON

Chef's selection of grilled and house marinated vegetables, condiments

SEATED PACKAGES

PACKAGE I

\$45 PER PERSON

Bread & pickles to start, share plates, lamb main & sides to follow PACKAGE 2

\$55 PER PERSON

Bread & pickes to start, share plates, 2 mains & sides to follow

ADD A DESSERT

+\$10 per person

SEATED MENU

TO START Whipped ricotta, black olives, sumac, flat bread (v)

House pickles

SHARED PLATES | Salted cod croquettes, aioli

Cured Jamon Serrano, garlic cream, tomato, croutons (df) Grilled zucchini, romesco, grilled corn, salted ricotta (v)

SHARED MAINS | Slow roasted lamb shoulder, mint dressing, spiced yogurt,

salted cucumber

Whole fish of the day

SHARED SIDES | Roasted potatoes, truffle oil, pecorino cheese (gf, v)

Radicchio, lettuce, fennel & dill salad, tarragon dressing (gf, df, v)

SOLO DESSERT | Lemon curd, meringue, coconut sorbet, biscuit, strawberries



^{*} Seasonal changes apply

BEVERAGE PACKAGES

* Seasonal changes apply

BASIC	Beer	Cascade Light
PACKAGE		Carlton Draught
	Sparkling	Ottilie Sparkling Brut NV
2HR - \$35 PP 3HR - \$45 PP	White	Heatherlie Semillion Sauvignon Blanc
4HR - \$55 PP	Red	Henry and Eliza's Shiraz Cabernet
***	Soft Drink	Soft drink & juices
PREMIUM	Beer	Cascade Light
PACKAGE		All Tap Beers
2HR - \$45 PP 3HR - \$55 PP 4HR - \$65 PP	Cider	Cider
	Sparkling	T'Gallant Prosecco
	White	Heatherlie Semillion Sauvignon Blanc
,		Pete's Pure Pinot Grigio
		Toolangi Chardonnay
	Red	Tomich Duck and Weave Pinot Noir
		Henry and Eliza's Shiraz Cabernet
		Semprevino Shiraz
	Soft Drink	Soft drink & juices

ADD ON'S

ARRIVAL COCKTAIL \$18pp Seasonal

SPIRIT PACKAGE \$20pp House \$26pp Premium

BOTTLED BEER \$10pp Local \$15pp International

COCKTAILS \$25pp Seasonal \$19ea Bottled



BOOKING CONFIRMATION

CONTACT DETAILS	PAYMENT OPTIONS
Client Name:	Card Type (please circle):
	Amex Visa Mastercard
Company/Occasion:	
	Card Number:
Contact number:	
	Expiry Date:
Contact email:	CCV:
Function space:	CCV:
	Deposit amount:
Day/Date of Function:	
	Credit card holder:
Start/Finish time:	
	Signature:
Minimum Spend:	
	Today's date:
Number of guests:	
Confirmed beverage option:	OFFICE USE ONLY:
Confirmed food option:	Deposit amount & process date:
Theming and decorations:	Final payment amount & process date:
Confirmed entertaiment:	

T&C'S

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT:

All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 7 working days prior to the event. Please note that this number will form the basis for final prepayment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS:

Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.

GUEST ENTRY:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

ROOM ALLOCATION:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

SECURITY:

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS:

Any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

confirm	

have read and understood the above terms and conditions and agree to comply.

Date.			
Signed:			

THE SAND HILL ROAD FAMILY

FUNCTIONS@SANDHILLROAD.COM.AU



642 Bridge Road, Richmond thebridgehotel.com.au



36 Swan Street, Richmond holliava.com.au



90 Swan Street, Richmond theposty.com.au



10 Flinders Lane, Melbourne gardenstatehotel.com.au



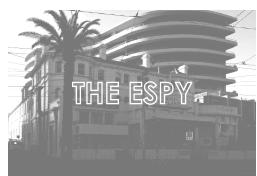
508 Flinders St, Melbourne watersidehotel.com.au



100 Swan Street, Richmond richmondclubhotel.com.au



605 Victoria Street, Abbotsford theterminushotel.com.au



Coming Soon



PRAHRAN HOTEL

82 High St, Prahran - functions@sandhillroad.com.au

