

# M<sup>c</sup>KINNON HOTEL

FUNCTIONS & EVENTS









## WELCOME TO THE MCKINNON

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Perched on the corner of Jasper Road and McKinnon Road lies the McKinnon Hotel; a home away from home to locals and the South-East Melbourne community since the late 1860's.

Staying true to the ideals of a traditional Australian pub, genuine service comes first at the McKinnon, while a quality food, beverage and entertainment program completes the experience.







## OUR FUNCTION SPACE

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### FIRST FLOOR

90 sit down | 120 stand up

Our dedicated function space located on the first floor is perfectly equipped to host functions and events of any theme, budget or occasion.

The space is serviced by its own bar facilities, sound system and is accessible via a separate staircase/lift (disabled access).

Key features include private bar, dedicated staff, open air balcony (smoking permitted), a hardwood dance floor, air conditioning, adjustable lighting and an inbuilt sound system.



## CANAPE PACKAGES

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### CLASSIC PACKAGE

**\$33 per serving**

Includes five canapes per person

3 x Classic selections

2 x Premium selections

### PREMIUM PACKAGE

**\$40 per serving**

Includes six canapes per person

4 x Premium selections

2 x Classic selections

### SUBSTANTIAL PACKAGE

**\$48 per serving**

Includes eight canapes per person

6 x Classic selections

2 x Premium selections

### GRAZING BOARDS \$8.50 per serving

Let us make up a beautiful grazing board for your next event. On offer is a selection of cheeses, seasonal cured meats & terrine, served with pickled vegetables & sourdough bread. We can cater to groups of all sizes.

## CLASSIC

Moroccan lamb sausage rolls w. cumin yoghurt

Beef & red wine pie

Cheeseburger w. Thousand Island dressing

Pumpkin & goats cheese tart (V)

Mushroom & mozzarella arancini w. aioli (V)

Vietnamese slaw w. spicy chicken (GF, DF)

Zucchini fritters w. cucumber yoghurt (GF, DF)

Fish & chips w. tartare sauce (DF)

Chicken skewer w. lime & chilli (GF)

Eggplant chips w. dukkah, pomegranate & tahini (V)

Fresh shucked oysters w. lemon (GF, DF)

Chocolate & caramel brownie w almonds (V)

Pavlova w passionfruit curd (V)

Orange & vanilla tart (V)

## PREMIUM

Olive ciabatta roll w. grilled zucchini & goats cheese (V)

Smoked salmon bagel w. dill creme fraiche

Pale ale battered prawns w. lemon aioli (DF)

Lamb skewers w. salsa verde (GF)

Steak sandwich w. rocket & mustard

(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegetarian

**\*\* Individual quantities of any of the items on our canape menu are available.**

Classic items \$7 per each, Premium items \$8.50 per each.

Minimum order for any canape qty is 25 serves.





## SHARE MENU

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### TWO COURSE SHARE MENU \$65pp

#### SHARE STARTERS - all entrees included

Hummus w. lemon, olives, salsa verde, toasted hazelnuts & flatbread  
Salt & pepper calamari w. cucumber, mint & rocket w. piri piri dressing  
Free range pork, hazelnut and apricot terrine & chutney  
Noisette sourdough bread w. salted butter  
Victorian olives

#### SHARE MAINS - choice of two options for your event

Beef steak w. onion rings & bearnaise sauce  
Barramundi w. tomato sugo, black cabbage, capers & pine nuts  
Free range whole chicken w. chorizo & olives  
Mushroom & parmesan risotto

- Add a third option for \$10 pp -

#### SHARE SIDES - both sides included

Sea salt fries w. aioli  
Mixed leaf salad

#### + ADD DESSERT COURSE (+ \$10pp) - choice of

Dark chocolate pannacotta w. coffee syrup, poached rhubarb & pistachio crumble  
Sticky date pudding w. pecan toffee sauce & vanilla ice cream

#### + ADD CHEESE COURSE (+ \$12pp)

Cheese board w. chutney and fruit bread

Please note this is an indicative menu, which may be subject to variations depending on seasonality and availability of produce.





BEVERAGE PACKAGES

Our beverage packages are available to take the hassle out of your event.

A bar tab is another option available.

STANDARD

\$50pp – 2 hours

\$60pp – 3 hours

\$70pp – 4 hours

Includes house wines selection, local tap beers & soft drinks.

SPARKLING

Mitchelton Cuvee Blanc de Blancs NV Nagambie VIC

WHITE WINES

Lobethal Road Sauvignon Blanc Adelaide Hills SA

Kris Pinot Grigio delle Venezia IT

Mountadam Chardonnay EdenValley SA

RED WINES

S.O.S Pinot Noir Yarra Valley VIC

O’leary Walker Shiraz Clare Valley SA

ADD basic spirits into your package (+\$20pp).

All beverages are subject to availability.

PREMIUM

\$65pp – 2 hours

\$75pp – 3 hours

\$85pp – 4 hours

Includes Aperol Spritz or Pimms, house wines, local tap beers & soft drinks.

SPARKLING

Mitchelton Cuvee Blanc de Blancs NV Nagambie VIC

WHITE WINES

Lobethal Road Sauvignon Blanc Adelaide Hills SA

Kris Pinot Grigio delle Venezia IT

Kate Hill Reisling Coal Valley TAS

Jericho Fiano Adelaide Hills SA

Mountadam Chardonnay Eden Valley SA

ROSE

La Galope Côtes de Gascogne Rosé FR

RED WINES

S.O.S. Pinot Noir Yarra Valley VIC

Ottelia Sangiovese Limestone Coast SA

Rusden “Good Shepherd” Malbec Barossa SA

O’Leary Walker Shiraz Clare Valley SA

Preece Cabernet Sauvignon Great Western VIC

ADD basic spirits into your package (+\$20pp).





## TERMS AND CONDITIONS

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### TERMS OF PAYMENT

A deposit of 25% of the agreed minimum spend is required to secure the function and event booking. The remaining balance must be paid in full 14 days prior to the event, or unless otherwise agreed. Payment can be made via bank deposit, cash or credit card.

### CONFIRMATION

By sending through your deposit amount, you agree to accept the quote and terms and conditions outlined in this document. Bookings will only be confirmed on receipt of the deposit. Final numbers and dietary requirements are required no later than 14 days prior to the event. The billable amount will be based on the confirmed order.

### CANCELLATION POLICY

Cancellations received less than 28 days prior to the event will not be entitled to a refund of the deposit. If a cancellation is greater than 28 days from the date of event, full deposit will be refunded.

### EQUIPMENT & ENTERTAINMENT

- All entertainment supplied and booked by client must be expressed to Venue Management prior to the event, including but not limited to DJs, entertainers, sound equipment, lighting and smoke machines.
- Please note DJs will have to adhere to volume limitations. Volume levels must not be an encumbrance to other guests.
- Any damage to venue or equipment provided and supplied by McKinnon Hotel, is payable by the client

### RESPONSIBLE SERVICE OF ALCOHOL

As a requirement of the Liquor Licensing Act, McKinnon Hotel practises Responsible Service of Alcohol. The client agrees to comply with any requests from McKinnon Hotel, including limiting the service and consumption of alcohol to any guests deemed intoxicated.



# M<sup>c</sup>KINNON HOTEL

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ENQUIRIES:

[info@mckinnonhotel.com.au](mailto:info@mckinnonhotel.com.au)

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