

M^cKINNON HOTEL

FUNCTIONS & EVENTS



WELCOME TO THE MCKINNON

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

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

CLASSIC PACKAGE

\$35 per serving

Includes five canapes per person

3 x Classic selections

2 x Premium selections

PREMIUM PACKAGE

\$45 per serving

Includes six canapes per person

4 x Premium selections

2 x Classic selections

SUBSTANTIAL PACKAGE

\$55 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

Pork & chorizo sausage roll w harissa yoghurt

Beef & red wine pie

Mushroom & mozzarella arancini w. aioli (V)

Halloumi chips w parmesan crumb & rosemary honey

Mini cheeseburger w. Thousand Island dressing

Tomato & mozzarella tart w basil & balsamic (V)

Beer batterd fish & hand cut chips w. tartare sauce (DF)

Chicken skewer "Yakatori" soy, ginger & spring onion (GF,DF)

Chicken Cesar salad w Iceberg, bacon & sourdough croutons (V)

Hummus w Pitta crackers, zattar & roasted chickpeas (V, DF)

Lamb kofta w pomegranate & sesame

Fresh shucked oysters w. lemon (GF, DF)

Chocolate brownie w raspberries & vanilla cream (V)

Pavlova w citrus curd & strawberries (V)

PREMIUM

Smoked salmon bagel w dill creme fraiche

Warm "Old Bay" crab crostini w Gruyère & sweetcorn

Pale ale battered prawn w seaweed aioli (DF)

Olive ciabatta roll w capsicums, provolone cheese & chilli oil (V)

Steak sandwich w bernaise sauce, rocket & crispy shallots

(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, Pemium items \$8.50 per each.

Minimum order for any canape qty is 25 serves.





SHARE MENU

TWO COURSE SHARE MENU \$65pp

SHARE STARTERS - all entrees included

Hummus w. capsicums, spiced almonds & flatbread
Salt & pepper calamari w bang bang salad, cashews, green papaya & Thai basil
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
Ocean trout w. garlic spinach w tomato & basil dressing
Free range whole chicken w. chorizo & olives
Risotto w. tomato, basil & mozzarella

- 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

\$60pp – 2 hours

\$75pp – 3 hours

\$90pp – 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

Luna Pinot Noir Martinborough NZ

O'leary Walker Shiraz Clare Valley SA

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

All beverages are subject to availability.

PREMIUM

\$70pp – 2 hours

\$90pp – 3 hours

\$115pp – 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

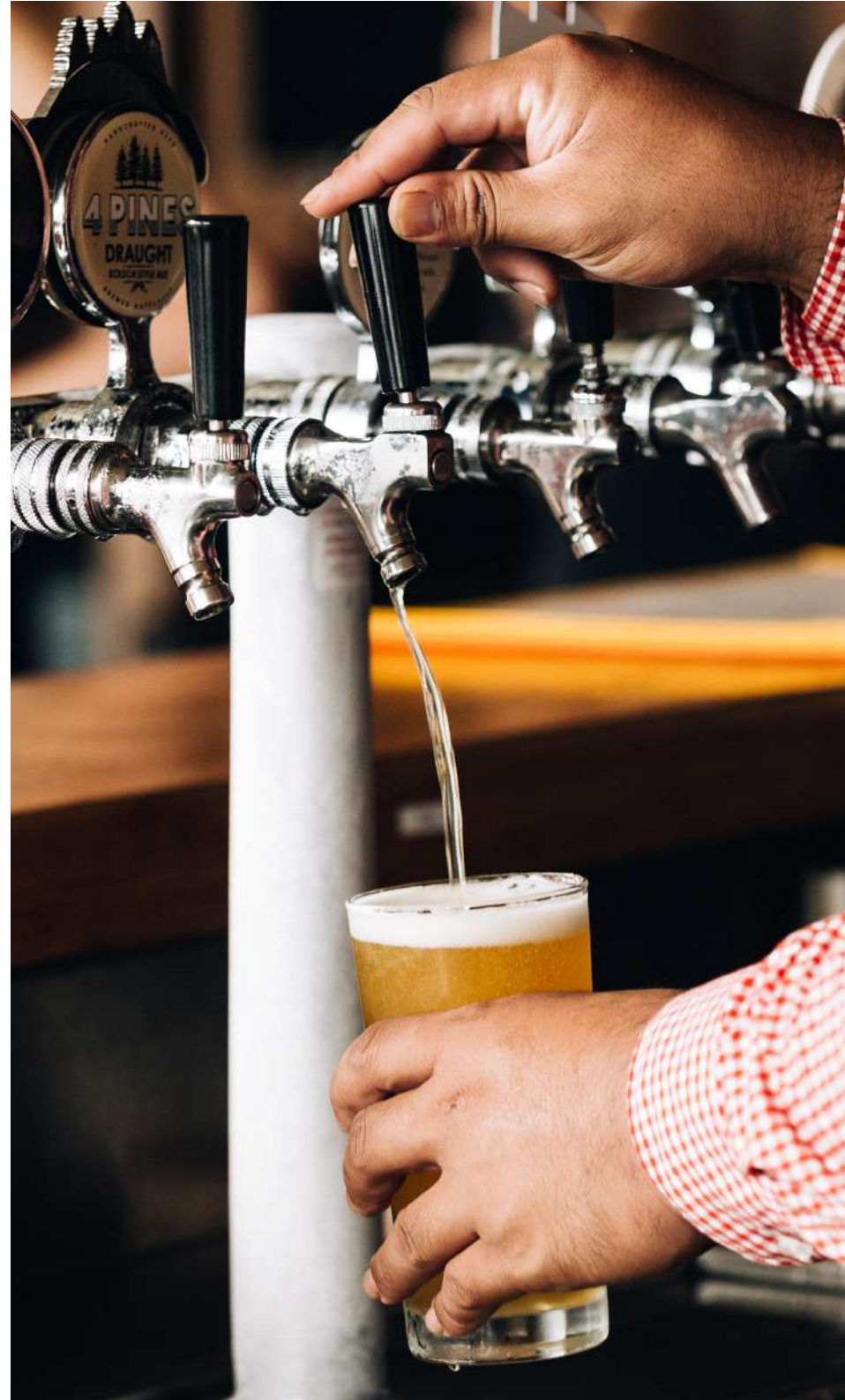
Luna Pinot Noir Martinborough NZ

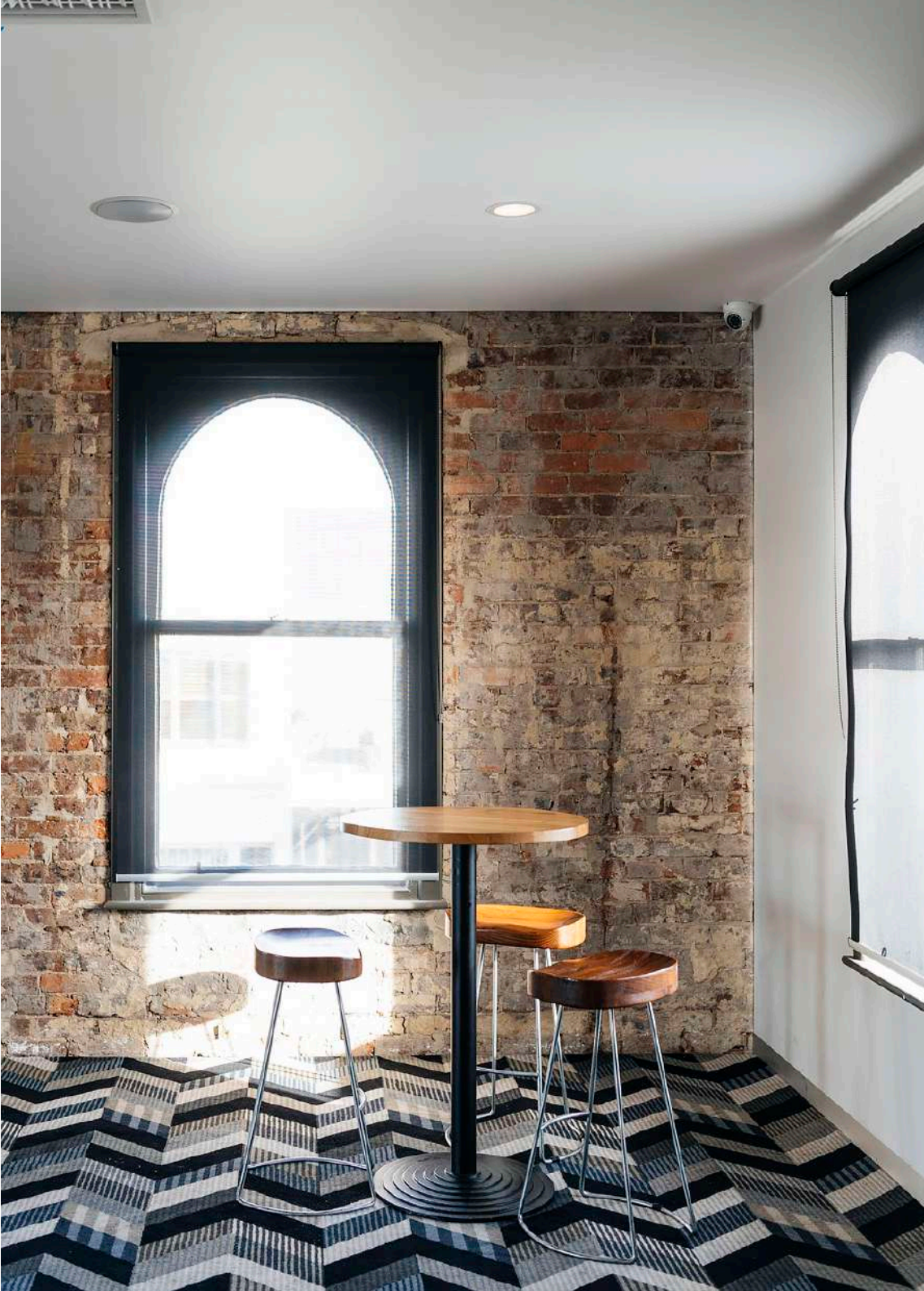
Ottelia Sangiovese Limestone Coast SA

Rusden "Good Shepherd" Malbec Barossa SA

O'Leary Walker Shiraz Clare Valley SA

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





TERMS AND CONDITIONS

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.

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ENQUIRIES:

info@mckinnonhotel.com.au

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251 McKINNON ROAD
McKINNON 3206
03 9578 1026

