



FUNCTIONS & EVENTS

Fitzroy Town Hall Hotel

Located on Johnston St in Fitzroy with easy access to public transport and street parking, The Fitzroy Town Hall Hotel is ideal for special occasions, parties & events.

Executive Chef Sean Donovan in collaboration with the venues Head Chef Anna Quayle, have designed menus for all events which showcase our signature dishes and the best of seasonal produce with robust flavours of our contemporary Australian cuisine with classic French influence.

Boasting multiple spaces including a top floor event room with a full service bar, balcony and guest amenities. A vibrant Atrium on the ground floor and 2 Private dining rooms which includes the highly sought after Cellar on the basement level.

Each of our event spaces is unique from every aspect. Catering for intimate dinners to more lavish stand up cocktail events, we endeavour to make our guests experience a memorable one from start to finish.



Contact Information

Address: 166 Johnston Street, Fitzroy, 3065

Website: fitzroytownhallhotel.com.au

Phone: (03) 9416 5055

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Contact: Lee Oakley, Events Manager



The Spaces

Private Dining Room Upstairs

Located on the top floor of the hotel in the turret, this beautiful room boasts access to a private balcony, natural lighting that flows through the large windows that line the room. Art Deco doors close the room off from the large event space creating an intimate environment.

Perfectly suited for gatherings of any nature including dinners and luncheons.

Capacity: 8 – 18 guests

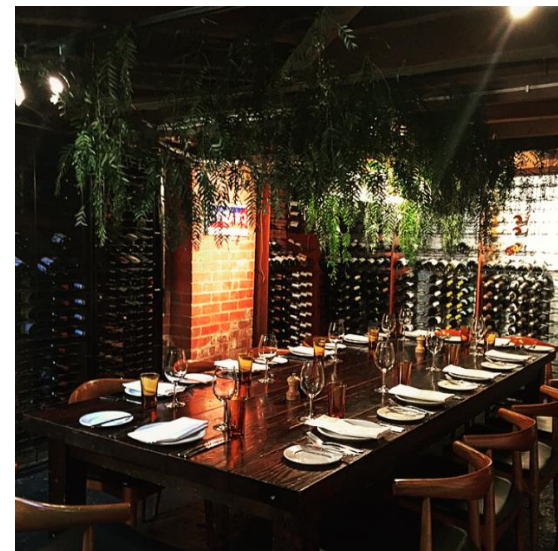


Cellar

Located in our basement the Cellar has been one of our most sought after rooms since opening. The walls are lined with current and back vintage wines giving our guests the opportunity to peruse our selection in a unique way.

Providing a quiet space away from the hustle and bustle of the bar, this is a perfect retreat for all occasions.

Capacity: 6 – 16 guests



Atrium

Our bright Atrium with luscious greenery and old world tiled flooring is a popular room for sit down events and smaller canape style. Many weddings have been held here as well as birthday milestones and anniversaries. The room can be booked exclusively or as a shared space for sit down events. The Atrium opens up to the public bar and is semi enclosed.

Capacity: **Sit down:** 10- 40 guests **Canape:** Up to 60 Guests



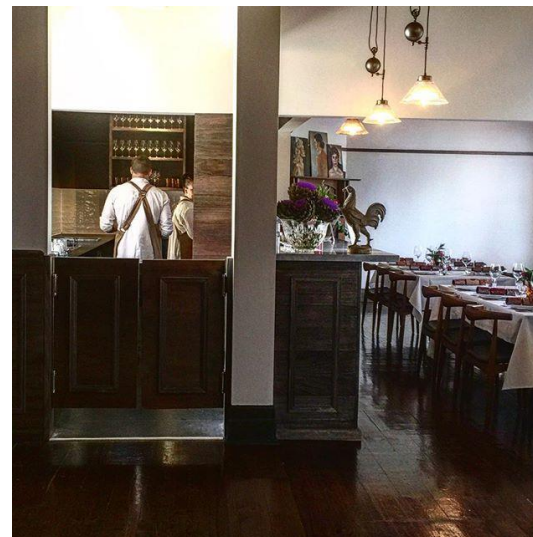
Upstairs Event Room

Boasting one of the more unique event rooms in Fitzroy, we are very proud of our old world styled room which includes a private full service bar, balcony, guest amenities and working open fireplace for the colder months.

This room is attached to the Private Dining Room. For events of over 50 guests, the PDR is included.

This space is most suited to canape style events, however sit down dinners are very popular also.

Capacity: **Sit down:** 15 -60 guests **Canape:** Up to 100 guests



Canape Menu:

Option 1

Platters of Cured Meats & Pickles
Vegetable Spring Rolls with Sweet Chilli Sauce
House Made Potato & Pea Samosas with Raita
Provencale Vegetable & Mozzarella Frittata with Salsa Verde
Lamb Koftas with Raita
Jamon Croquette
Sausage Rolls

Option 2

Platters of Cured Meats & Pickles
Spanner Crab with Potato Crisps
Provençale vegetable and mozzarella frittata with salsa verde
Cured Salmon Crostini with Horseradish Cream
Cauliflower Fritters with Baba Ganoush & Tahini Yoghurt
Vegetable Spring Rolls with Sweet Chilli Sauce
Jamon Croquette
Sausage Rolls

Option 3

Platters of Cured Meats & Pickles
Seared A-Grade Tuna with Cucumber & Sesame
Peking Duck Pancakes with Hoisin & Coriander
Mini Beef Wellington
Jamon Croquettes
Provençale vegetable and mozzarella frittata with salsa verde
House Made Potato & Pea Samosas with Raita
Spanner Crab with Potato Crisps

Pricing:

Option 1: \$35 per person
Option 2: \$40 per person
Option 3: \$45 per person

The canape menu is designed to reflect our European menu style.

Rather than portioning by platters, we have opted to serve per person. That way, we can ensure that each guest has a plentiful amount and enjoys their time.

The items are subject to change and seasonal availability.

All dietary requirements can be catered to and in some cases, may be individually served to each requirement.



Sit Down (Sample Menus)

Option 1 - \$75 Per Person

Entrée to Share

Selection of Cured Meats & Pickles

Fior di Latte with Tomatoes, Olives & Sourdough

Choice of Main

Market Fish with Broccolini & Romesco

½ Corn Fed Chicken with Cabbage & Apple Slaw

Braised Salt Bush Lamb Shoulder with Freekeh, Raisins, Cauliflower & Pistachios

Dessert

Chocolate Mousse with Raspberries & Crème Chantilly



Option 2 - \$85 Per Person

Entrée to Share

Selection of Cured Meats & Pickles

Fior di Latte with Tomatoes, Olives & Sourdough

Cauliflower Fritters with Baba Ganoush & Moorish Spiced Almonds

Choice of Main

Market Fish with Broccolini & Romesco

½ Corn Fed Chicken with Cabbage & Apple Slaw

Braised Salt Bush Lamb Shoulder with Freekeh, Raisins, Cauliflower & Pistachios

250g Sher Wagyu, Ballan (VIC) 400 Day Grain Fed MS7 Wagyu X Holstein
Rostbiff with Cosberg, Buttermilk & Horseradish Dressing

Dessert

Chocolate Mousse with Raspberries & Crème Chantilly

Full Sharing for Groups of 15 Guests & More

2 Course - \$65 Per Person

Selection of cured Meats with Pickles

Fior di latte, Tomatoes, Olives & sourdough

Choose 2 of the following mains

Whole Baby Snapper with Sea Herbs & Lemon

Whole Corn Fed Chicken with Cabbage & Apple Slaw

Braised organic Bultarra salt bush lamb shoulder with tahini yoghurt & Moorish spiced almonds



3 Course - \$75 Per Person

Selection of Cured Meats & Pickles

Fior di latte with Tomatoes, Olives & Sourdough

Choose 2 of the following mains

Whole Baby Snapper with Sea Herbs & Lemon

Whole Corn Fed Chicken with Cabbage & Apple Slaw

Braised Organic Bultarra Salt Bush Lamb Shoulder with Tahini Yoghurt & Moorish Spiced Almonds

Cote De Boeuf with Sauce Bordelaise (additional \$10 pp)

Chocolate Mousse with Raspberries & Chantilly Cream

Function Agreement

Company

Email

Contact name:

Phone

Address.

Mobile

Time of event No of guests

Date of event

Room Required

(Please Circle) ATRIUM CELLAR BLUE ROOM PDR

UPSTAIRS WHOLE SPACE (INC. PDR)

Occasion

Dietary Requirements

.

3 course Option 1 or 2 ,

Canapés \$ p/p Catering budget\$

Time of food service

Beverages

Bar Tab\$

Cash Bar.

Total cost \$ Deposit \$

(\$20p/p sit down or \$500 stand up) Balance owing \$

Deposit payment method Credit Card / * Direct Deposit / Cash /
EFTPOS

Card type

Name on card

Card #

Expiry /

*AMEX will incur a 2% surcharge

Direct Deposit Details:

BSB Number: 083 004 Account Number: 248 357 038

**Please provide remittance via email. * A credit card number is still
required as an assurance.**

***Children from 2-12 years \$35 per head.**

The Fine Print

Terms & conditions

It is the responsibility of those entering into this contract to inform their guests of the Fitzroy Town Hall Hotel's terms & conditions. Booking your function at Fitzroy Town Hall Hotel you agree to the following terms & conditions.

Please forward us the deposit along with the booking agreement form within 7 days of your inquiry, or your tentative booking will be cancelled.

Functions are not considered confirmed until deposit & agreement form has been received.

1. Confirmation of final numbers: We require final numbers of guests attending five working days prior to your function. The client will be required to pay according to those final numbers given.
2. Cancellations: All cancellations must be made directly to the Manager. For any cancellations 48 hours prior to your function, you will be required to pay in full for each guest not in attendance.
3. Payment: All bills must be paid with cash, credit card or Eftpos on the conclusion of your event. American express cards incurs a 2% surcharge. Cheques are not accepted. Please appreciate that we do not have the ability to run ongoing accounts, all bills must be settled at the end of the function. No split bills.

4. The Fitzroy Town Hall Hotel observes and supports the responsible service of alcohol.

Declaration:

I have read and accepted the terms & conditions of the Fitzroy Town Hall Hotel.

Authorisation Signature: _____

Print Name: _____

Date: _____

All Staff at the Fitzroy Town Hall Hotel are trained in the Responsible Service of Alcohol and by law, may refuse to serve alcohol to any person deemed to be intoxicated. We reserve the right to change the pricing, selections and quantity without notice.

Any cakes being brought in and served by the venue will incur a cost of \$7 per person.

This cost is \$4 per person if you wish to bring your own disposable plates and cutlery and cut the cake yourself.

Fresh floral arrangements are not supplied in our event spaces but we have a local preferred florist that we can arrange on your request.

Children from 2-12 years \$35 per head.