



FUNCTIONS & EVENTS
GOLDEN GATE HOTEL

Established in 1853, the Golden Gate Hotel in South Melbourne is the perfect venue for your next celebration.

Occupying a prominent position on the corner of Clarendon and Coventry Streets, Golden Gate Hotel offers a choice of semi-private and private function spaces, in the relaxed and friendly atmosphere of a traditional pub.

Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.

GOLDEN GATE HOTEL

03 9810 0050

info@goldengatehotel.com.au

238 Clarendon Street, South Melbourne 3205

www.goldengatehotel.com.au

THE COVENTRY ROOM



Located on the first floor of the venue and overlooking leafy Coventry Street, the Coventry Room is a sophisticated space with warm timbers, earthy tones and upholstered lounges. Featuring a stunning central bar, ambient lighting and views over bustling Clarendon Street, this inviting room is perfect for formal sit-down dinners, cocktail parties or corporate events.

SEATED CAPACITY

80

STANDING CAPACITY

160



THE LIBRARY



Adjoining the Coventry Room, The Library is ideal for intimate dinners or business meetings for up to 14 people. It includes a fireplace, private bathrooms and audio facilities.

SEATED CAPACITY

14

STANDING CAPACITY

30



THE DINING ROOM



The Dining Room is located on the ground floor of the venue, semi-detached from the main bar area. This stylish and contemporary space boasts gorgeous views of tree-lined Coventry Street, and is perfect for birthdays, cocktail parties, engagement parties or private dinner functions.

SEATED CAPACITY

40

STANDING CAPACITY

60

THE MAIN BAR



Featuring a delightful mix of traditional hand crafted furniture and contemporary décor, our Main Bar area can be sectioned off into semi-private spaces that allow you and your guests to soak up the atmosphere of the venue, whilst still enjoying an exclusive area next to the bar.

SEATED CAPACITY

60

STANDING CAPACITY

200

WHOLE VENUE



The Golden Gate Hotel is also available for whole venue hire for large functions and events. For enquiries, please contact our Function Coordinators.

SEATED CAPACITY

140

STANDING CAPACITY

370



CANAPE MENU

30 PIECES PER PLATTER

COLD

Oysters natural or Kilpatrick (GF) (minimum order 20)	3.50 EACH
Tomato, basil and goats cheese bruschetta (V)	65
Chicken Caesar in mini savoury cones	3.50 EACH
Smoked salmon and herb mousse in mini savoury cones (minimum order 20)	3.50 EACH
Selection of sushi (minimum order 2 platters)	80
Mini bacon, cheese, onion and herb quiches	70
Vegetable frittata, chive crème fraîche (V, GF)	70
Vegetable rice paper rolls (V, GF)	75
Prawn rice paper rolls (GF)	80

HOT

Mac and cheese croquettes (V)	65
Mini Chicken quesadillas, coriander, spicy tomato, Swiss cheese	75
Salt cod Croquettes with tartare sauce	85
Grilled satay chicken skewer (GF)	75
Prawn dumplings, soy sauce	75

CLASSICS

Beef pies, tomato sauce	65
Sausage rolls, tomato sauce	65
Spring rolls, sweet chilli dipping sauce (V)	65
Samosas, sweet chilli dipping sauce (V)	65
A selection of mini pizzas (V)	75
Mini parmas	80
Gourmet pies (lamb and rosemary or mushroom)	70

GRAZING BOXES

Mini cheeseburgers, ketchup mustard and pickle	5 EACH
Salt and pepper calamari and mayonnaise (GF option)	5 EACH
James Squire beer battered fish and chips	5 EACH
Spinach and feta risotto (V, GF)	5 EACH
Thai glass noodle salad (V, VG, GF)	5 EACH

DESSERTS

Mini chocolate & Guinness cake	65
Mini strawberry cheesecake	65
Mini Vanilla panacotta	65
Donut Holes with cinnamon sugar & chocolate sauce	65

Menu is subject to seasonal change. Please advise of any dietary requirements.

SET MENU

2 COURSES \$45 PER HEAD
3 COURSES \$55 PER HEAD

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation and offer more choices for all of your guests. For each course we ask that you select your preference of three dishes from the options below.

ENTRÉE (Choose 3 of the following)

Trio of house made dips served with Turkish bread (V)
Salmon and Dill gravalax with beet puree (GF)
Bruschetta pizzas, basil and tomato salsa and fetta (V)
Mac and cheese croquettes (V)
Salt & pepper calamari with aioli (GF)

MAIN (Choose 3 of the following)

Pork Belly with champ and a caramel jus (GF)
Porterhouse steak grilled to medium with sweet potato mash & red wine jus (GF)
Spinach and mushroom risotto topped with fetta (V,CBV)
Tarragon Chicken with potato rosti, textures of corn, spinach and dark ale vinaigrette (GF)
Pan roasted salmon fillet with almond puree, pickled kohlrabi & elderflower vinaigrette (GF)

Salad and vegetables served to the table

DESSERT (Choose 3 of the following)

Vanilla pannacotta (V,GF)
Strawberry cheesecake (V)
Chocolate and Guinness Cake
Cheese plate with quince paste fresh fruit and crackers (add \$5pp)

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

Dietary requirements can be catered for individually.

Menu is subject to seasonal change. Please advise of any dietary requirements.

BEVERAGE PACKAGES

DURATION	PREMIUM	DELUXE
2 hours	\$42pp	\$55pp
3 hours	\$52pp	\$65pp
4 hours	\$62pp	\$75pp

PREMIUM PACKAGE

1 sparkling, 2 white, 1 red, 1 draught beer,
1 cider and all soft drink and juice

SPARKLING

Arrowhead Block Sparkling - SE Australia

WHITE

Arrowhead Block Sauvignon Blanc - SE Australia

RED

Arrowhead Block Shiraz Cabernet - SE Australia

ON TAP

James Boag's Draught

CIDER

James Squire Orchard Crush Apple

DELUXE PACKAGE

1 sparkling, 3 white, 1 rosé, 3 red, 4 boutique
beers or boutique cider on tap, 2 bottled beers
and all soft drink and juice

SPARKLING

Arrowhead Block Sparkling - SE Australia

WHITE

Mister Fox Pinot Grigio - Victoria

Kindred Spirits Sauv Blanc - Marlborough, NZ

Guilty by Association Chardonnay - Adelaide Hills, SA

ROSÉ

La Vielle Ferme Rouge - FR

RED

Take it to the Grave Pinot Noir - SE Australia

The Drake Shiraz - Heathcote, VIC

Redbank 'The Long Paddock' Merlot - King Valley, VIC

BOUTIQUE BEERS & CIDERS ON TAP

Furphy Refreshing Ale

James Squire Orchard Crush

James Boag's Draught

Little Creatures Bright Ale

BOTTLED BEERS

Stone and Wood Pacific Ale

Corona

Boag's Premium Light

Peroni

BEVERAGE OPTIONS

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$20 per head.

SPIRIT PACKAGE INCLUDES:

Vodka Gin

Bourbon

Whisky

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per head. Minimum order of 40. Champagne cocktails are also available on arrival for \$8 per head. Chandon infused with hand crafted orange bitters served over ice.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be.

However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CORPORATE PACKAGES

PREMIUM PACKAGE \$50 PER HEAD

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Coffee, a selection of teas, mineral water and juice. Your choice of assorted muffins or banana bread

LUNCH

Assorted sandwiches and wraps

AFTERNOON TEA

Coffee, a selection of teas, mineral water and juice. Your choice of freshly baked scones with jam and cream or Nutella doughnuts

MORNING OR AFTERNOON TEA \$20 PER HEAD

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE \$60 PER HEAD

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Coffee, a selection of teas, mineral water and juice. Your choice of assorted muffins or banana bread

LUNCH

Select a main course from our à la carte menu, fresh seasonal fruit platter

AFTERNOON TEA

Coffee, a selection of teas, mineral water and juice. Your choice of freshly baked scones with jam and cream or Nutella doughnuts

LUNCH \$30 PER HEAD

Assorted sandwiches and wraps
Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice