



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

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238 Clarendon Street, South Melbourne 3205

**[www.goldengatehotel.com.au](http://www.goldengatehotel.com.au)**

*Melbourne Venue Co. is proud to look after Golden Gate Hotel along with 28 of Melbourne's most sought after venues for special occasions and events.*

*/Melbourne  
Venue Co.*



# 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



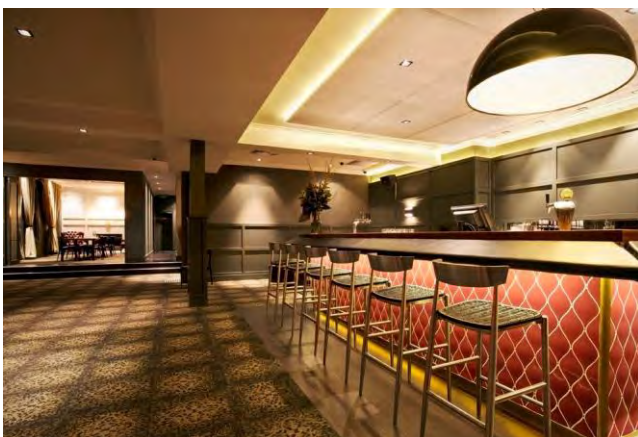
The Golden Gate Hotel is also available for whole venue hire for large functions and events.  
For enquiries, please contact our Function Coordinators.

## 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) Chicken                  | 65        |
| Caesar in mini savoury cones (minimum order 15)                        | 3.50 EACH |
| Smoked salmon and herb mousse in mini savoury cones (minimum order 15) | 3.50 EACH |
| Selection of sushi (minimum order 2 platters)                          | 80        |
| Vegetable frittata, chive crème fraîche (V, GF)                        | 70        |

### HOT

|   |    |
|---|----|
| Mushroom & gruyère croquettes (V)                           | 65 |
| Mini chicken quesadillas, coriander, spicy tomato, cheese   | 75 |
| Fish pie croquettes with tartare sauce                      | 85 |
| Mini bacon, cheese, onion and herb quiches                  | 70 |
| Grilled satay chicken skewer (GF)                           | 75 |
| Prawn dumplings, soy sauce                                  | 75 |
| Boneless fried tandoori chicken bits with coriander yoghurt | 75 |

### CLASSICS

|  |    |
|--|----|
| Beef pies, tomato sauce                      | 65 |
| Sausage rolls, tomato chutney                | 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 |

### 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 fetta risotto (V, GF)                   | 5 EACH |
| Thai glass noodle salad (V, VG, GF)                 | 5 EACH |

### DESSERTS

|                                |    |
|--------------------------------|----|
| Mini chocolate & Guinness cake | 60 |
| Mini lemon meringue tarts      | 60 |
| Mini Eton mess                 | 60 |
| Mini Nutella Doughnuts         | 60 |

*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 warm Turkish bread  
Prawn cocktail lettuce cups with a Marie Rose sauce  
Bruschetta pizzas, avocado purée, basil and tomato salsa, feta  
Mushroom and Gruyere croquettes  
Salt & pepper calamari with aioli

## **MAIN (Choose 3 of the following)**

Glazed ham with pickled peaches and jus  
Porterhouse steak grilled to medium with seafood croquettes, yolk purée & red wine jus  
Spinach and mushroom risotto topped with feta  
Roast turkey with cranberry stuffing and maple jus  
Pan roasted salmon fillet with almond puree, pickled kohlrabi & elderflower vinaigrette

*Salad and vegetables served to the table*

## **DESSERT (Choose 3 of the following)**

Eton Mess  
Lemon meringue tart  
Chocolate and Guinness Cake  
Cheese plate with quince paste fresh fruit and crackers

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.

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# 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

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