



FUNCTIONS & EVENTS AT 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






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 CONVENTRY ROOM



Located on the first floor of the venue, the Coventry Room has been modelled on a traditional Gentlemen's Club with warm timbers, earthy tones and upholstered leather furniture. 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.







SPACE NAME	SPACE TYPE						
The Coventry Room	Indoor, Private	80	160	-	1	Y	Y



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.

SPACE NAME	SPACE TYPE						
The Library	Indoor, Private	14	30	-	1	Y	Y



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.

SPACE NAME	SPACE TYPE						
The Dining Room	Indoor, Private	40	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.

SPACE NAME	SPACE TYPE						
Main Bar	Indoor, Semi-Private	60	200	2	-	-	-

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.

SPACE NAME	SPACE TYPE						
Whole Venue	Indoor, Private	140	370	2	1	Y	Y

CANAPE MENU

30 PIECES PER PLATTER

COLD

Oysters natural or Kilpatrick (GF)	\$3.50 EACH
Tomato, basil and goats cheese bruschetta (V)	\$65
Rare roasted beef, capers, horseradish, mustard on crouton	\$75
Smoked salmon, cornichons, crème fraiche on buckwheat blini	\$75
Selection of sushi	\$80

HOT

Potato, truffle and Taleggio croquettes (V)	\$65
Chicken quesadilla, coriander, spicy tomato, Swiss cheese	\$65
Sesame crusted fish cakes, saffron aioli	\$70
Mini bacon, cheese, onion and herb quiches	\$70
Vegetable frittata, chive crème fraiche (V, GF)	\$70
Grilled chicken skewers, cola BBQ sauce (GF Option)	\$75
Pork and prawn dumplings, soy sauce	\$75
Boneless chicken bits, Cajun dipping sauce	\$75

CLASSICS

Beef and mushroom pies, tomato chutney	\$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)	\$65
Mushroom and Parmesan arancini, aioli (V)	\$65

GRAZING BOXES

Mini burgers, pulled pork and apple slaw buns	\$5 EACH
Salt and pepper calamari, green chilli and fresh lime (GF Option)	\$5 EACH
James Squire beer battered fish and chips	\$5 EACH

DESSERTS

Mini chocolate brownies	\$60
Mini lemon meringue tarts	\$60
Rum and raisin chocolate balls	\$60
Raspberry mousse pots, macerated strawberries	\$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 centre 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 toasted with sourdough bread
Mozzarella and tomato carpaccio (V, GF)
Sticky Indonesian lamb ribs
Chilli prawn skewers (GF)
Baked brie with rosemary, confit garlic and toasted sourdough bread

MAIN (Choose 3 of the following)

Crispy pork belly with red wine jus
Scotch fillet and red wine jus (GF on request)
Pumpkin and ricotta fettucine
Chicken ballotine stuffed with bacon, leek and cheese with a creamy pesto sauce

SIDES (Choose 3 of the following with your mains)

Thyme and garlic roasted chat potatoes
Sautéed greens in a buttered almandine
Honey Dutch carrots
Creamy mashed potato
Greek salad

DESSERT (Choose 3 of the following)

Blueberry tart
Lime panna cotta with strawberry coulis (GF)
Lemon meringue tarts
White and dark chocolate brownie
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.

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

BEVERAGE PACKAGES

DURATION	PREMIUM	DELUXE
2 hours	38pp	55pp
3 hours	48pp	66pp
4 hours	58pp	77pp

PREMIUM PACKAGE

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

James Squire Orchard Crush Apple Cider

DELUXE PACKAGE

SPARKLING

Victoria Avenue Prosecco, King Valley, VIC

WHITE

Mount Fishtail Pinot Gris – Marlborough, NZ

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

Mornington Lager

BOTTLED BEERS

Mountain Goat Steam Ale

Corona

Hahn Super Dry

Boag's Premium Light

Peroni

BEVERAGE OPTIONS

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.

CASH BAR

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

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.

SPIRITS

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

SPIRIT PACKAGE INCLUDES:

Vodka

Gin

Bourbon

Whisky

Rum

CORPORATE PACKAGES

PREMIUM PACKAGE \$50 PER HEAD

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches, baguettes and wraps
Fresh seasonal fruit platter

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

Assorted muffins, coffee, a selection of teas, mineral water and juice

LUNCH

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

AFTERNOON TEA

LUNCH \$30 PER HEAD

Assorted sandwiches, baguettes 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.