



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

03 9810 0050
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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 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.

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) (minimum order 20)	\$3.5 EACH
Tomato, basil and goats cheese bruschetta (V)	\$65
Chicken Caesar in mini savoury cones	\$3.5 EACH
Smoked salmon and herb mousse in mini savoury cones (minimum order 20)	\$3.5 EACH
Selection of sushi (minimum order 2 platters)	\$80
Mini bacon, cheese, onion and herb quiches	\$70
Vegetable frittata, chive crème fraiche (V, GF)	\$70
Vegetable rice paper rolls (V, GF)	\$75

HOT

Mac and cheese croquettes (V)	\$65
Mini Chicken kiev balls	\$75
Salt cod Croquettes with tartare sauce	\$85
Grilled satay chicken skewer (GF)	\$75
Pork and prawn dumplings, soy sauce	\$75

CLASSICS

Sausage rolls, tomato sauce	\$65
Spring rolls, sweet chilli dipping sauce (V)	\$65
Samosas, sweet chilli dipping sauce (V)	\$65
A selection of pizza slices (V)	\$75
Mini chicken parmas	\$80
Gourmet pies (lamb and Rosemary or Mushroom)	\$70

GRAZING BOXES

Mini cheese burgers, ketchup mustard and pickle	\$5 EACH
Salt and pepper calamari with rocket and aioli (GF Option)	\$5 EACH
James Squire beer battered fish and chips	\$5 EACH
Thai glass noodle salad (V,VG, GF)	\$5 EACH

DESSERTS

Mini chocolate & Guinness cake	\$65
Mini strawberry cheesecake	\$65
Mini Vanilla pana cotta	\$65
Donut Holes with cinnamon sugar & chocolate sauce	\$65

CHEESE & CHARCUTERIE GRAZING STATION

A selection of Australian and European cheeses, quince paste, cured meats, crackers, olives, Turkish bread and marinated vegetables (min 15pax)	\$20pp
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Menu is subject to seasonal change. Please advise of any dietary requirements.

SET MENU

2 COURSES \$45PP

3 COURSES \$60PP

ENTREE

Duo of house made dips served with toasted Turkish bread (V)

Salmon and Dill gravalax with beet puree and whipped fetta (GF)

Bruschetta, basil and tomato salsa and fetta (V)

Salt & pepper calamari with aioli (GF)

MAIN

Slow braised beef short rib with sherry vinegar jus (GF)

Porterhouse steak served medium with sweet potato mash & red wine jus (GF)

Pumpkin ravioli with butter sage sauce (V)

Lemon and rosemary roasted chicken (GF)

Pan seared salmon fillet topped with creamy spring onion and potato sauce (GF)

Sides served to the table:

Garden salad, potato salad and roasted broccolini

DESSERT

Vanilla pannacotta (V,GF)

Chocolate tart (V)

Winter berry trifle

Cheese plate with, 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 per guest, per course.
Dietary requirements can be catered for individually.

BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
2 HOURS	39PP	49PP	59PP
3 HOURS	49PP	59PP	69PP
4 HOURS	59PP	69PP	79PP

STANDARD PACKAGE

SPARKLING

Edge of the World Sparkling - South Australia

WHITE

Edge of the World Sauvignon Blanc - South Australia

RED

Edge of the World Shiraz Cabernet - South Australia

BEER ON TAP

Gate lager

CIDER

James Squire Orchard Crush Apple

NON-ALCOHOLIC

Soft drink and juice

PREMIUM PACKAGE

SPARKLING

Edge of the World Sparkling - South Australia

La Masher Prosecco - NE Victoria

WHITE

Edge of the World Sauvignon Blanc - South Australia

Guilty by Association Chardonnay - Adelaide Hills

Wild One Moscato - SE Australia

RED

Edge of the World Shiraz Cabernet - South Australia

Guilty by Association Pinot Noir - Martinborough, NZ

BEER ON TAP

Gate Lager

Furphy Refreshing Ale

CIDER

James Squire Orchard Crush Apple

NON-ALCOHOLIC

Soft drink and juice

DELUXE PACKAGE

SPARKLING

Edge of the World Sparkling - South 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

Guilty by Association Pinot Noir - Martinborough, NZ

The Drake Shiraz - Heathcote, VIC

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

BEER ON TAP

Gate Lager

Furphy Refreshing Ale

Little Creatures Bright Ale

CIDERS ON TAP

James Squire Orchard Crush Apple

BOTTLED BEERS

Stone and Wood Pacific Ale

Corona

Boags Premium Light

Peroni

NON-ALCOHOLIC

Soft drink and juice

BEVERAGE OPTIONS

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$10pp.

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 up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

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 and wraps

AFTERNOON TEA

Freshly baked scones with jam and cream or Nutella donuts, coffee, a selection of teas, mineral water and juice

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 or banana bread, 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

Freshly baked scones with jam and cream or Nutella donuts, coffee, a selection of teas, mineral water and juice

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.