



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

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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



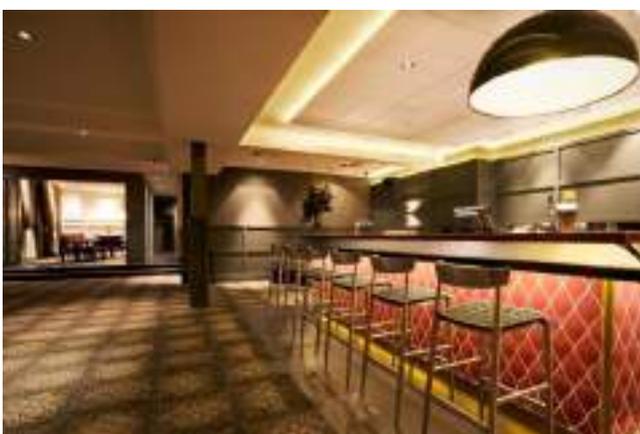
The Golden Gate Hotel is also available for whole venue hire for large functions and events. For enquiries, please contact our Function Coordinators.

SEATED CAPACITY

140

STANDING CAPACITY

370



CANAPE PACKAGES

6 pieces \$24pp | 3 cold + 3 hot
8 pieces \$32pp | 4 cold + 4 hot
10 pieces \$45pp | 8 canapes + 2 substantial
12 pieces \$55pp | 10 canapes + 2 substantial

COLD

Garlic bread with trio of dips; hummus, olive tapenade, baba ghanoush (V)
Oyster with shallot and vinegar pearls or lemon and pink sea salt
Prawn rice paper rolls with peanut dipping sauce.
California sushi roll with crab meat, avocado cucumber, and mayonnaise soy sauce, wasabi and pickled ginger.
Bruschetta tomato salsa, basil pesto, olive, red onion (VG)
Caramelised onion goats' cheese and rocket pesto tart (V)

HOT

Pepper steak pie with BBQ sauce.
Pork and fennel sausage roll with BBQ sauce
Thyme beetroot mozzarella arancini, with whipped goat cheese (V)
Duck spring roll with orange sauce
Falafel bites with tomato salsa (V)
Cornish pastry with tomato ketchup
Greek marinated chicken skewers, tzatziki yoghurt

SUBSTANTIAL

Halloumi slider, zucchini ribbons, capsicum relish (V)
Cheeseburger empanada, awesome sauce
Pulled Pork mini dawg, pickled onions, zesty pineapple salsa
Handheld nachos for one with guacamole, Pico de Gallo, sour cream, jalapenos, and cheese (V)

SET MENU

2 COURSES \$50pp

3 COURSES \$60pp

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)

Grilled herbed garlic Turkish bread. Tamara olive tapenade dip pickled vegetables (V, GF option)

Falafel bites, tomato salsa (V, VG)

Lamb kofta smoked yoghurt dukkha and lemon rocket

Beef and chorizo meat balls on sugo served with ciabatta bread (GF option)

Bruschetta tomato salsa, basil pesto, olive, red onion (V, VG, GF option)

MAIN (Choose 3 of the following)

Porterhouse steak with butter mash potato, sautéed broccolini in lemon butter and red wine jus

Fresh market fish with couscous salad and a caper dill bearnaise sauce

Portuguese chicken with Peri Peri sauce, whipped polenta and sauté greens in lemon butter and almonds

Gnocchi, Parsley, Lemon spinach and olives in tomato sugo with parmesan (VG, GF)

Sides served to the table: Chefs selection salad

DESSERT (Choose 3 of the following)

Strawberry tartlets (VG)

Lemon Cheesecake filled cannoli

Chocolate Mousse filled cannoli

Churros with salted caramel, summer berry & chocolate sauces

Sticky Date Bites with whipped marshmallow and butterscotch (GF)

Mini salted caramel & Jam filled donuts

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

ROSE

Edge of the World Rose - South Australia

RED

Edge of the World Shiraz Cabernet - SE Australia

BEER ON TAP

Furphy Lager

CIDER ON TAP

James Squire Orchard Crush Apple

NON-ALCOHOLIC

Soft drink and juice

PREMIUM PACKAGE

SPARKLING

Edge of the World Sparkling – SE Australia

Aurelia Prosecco – SE Australia

WHITE

Edge of the World Sauvignon Blanc – SE Australia

Morgans Bay Reserve Collection Chardonnay – SE Australia

Wild One Moscato – SE, Australia

ROSE

Edge of the World Rose – SE Australia

RED

Edge of the World Shiraz Cabernet – SE Australia

T'Gallant Juliet Pinot Noir Mornington Peninsula, VIC

BEER ON TAP

Great Northern Super Crisp

Furphy Refreshing Ale

CIDER ON TAP

James Squire Orchard Crush Apple

NON-ALCOHOLIC

Soft drink and juice

DELUXE PACKAGE

SPARKLING

Madame Coco Brut NV Aude Valley, FRA

Aurelia Prosecco – SE Australia

WHITE

Tempus Two Silver Series Pinot Gris – SE Australia

821 South Sauvignon Blanc Marlborough, NZ

Circa 1858 Chardonnay Central Ranges, NSW

ROSE

Marquis de Pennautier Rose Languedoc-Roussillon, FRA

RED

T'Gallant Cape Schank Pinot Noir Mornington Peninsula, VIC

The Drake Shiraz – Heathcote, Vic

Chain of Fire Merlot – SE Australia

BEER ON TAP

Heineken

Furphy Refreshing Ale

James Squire 150 Lashes Pale Ale

CIDER ON TAP

James Squire Orchard Crush Apple

BOTTLED BEERS

Stone and Wood Pacific Ale

Corona

Peroni

Boag's Premium Light

NON-ALCOHOLIC

Soft drink and juice

BEVERAGE OPTIONS

SPIRITS

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

SPIRIT PACKAGE INCLUDES:

Vodka
Gin
Bourbon
Whisky

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per head. Minimum order of 40.
Champagne cocktails are also available for \$8 per head.

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.

CASH BAR

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

CORPORATE PACKAGES

PREMIUM PACKAGE

\$50pp

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Your choice of assorted muffins or banana bread.

Coffee, a selection of teas, mineral water and juice.

LUNCH

Assorted sandwiches and wraps

AFTERNOON TEA

Your choice of freshly baked scones with jam and cream or Nutella doughnuts

Coffee, a selection of teas, mineral water and juice.

MORNING OR AFTERNOON TEA

\$20pp

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

EXECUTIVE PACKAGE

\$60pp

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

\$30pp

Assorted sandwiches and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice