

FUNCTIONS & EVENTS

GOLDEN GATE HOTEL

IDEAL FOR ALL TYPES OF EVENTS

Established in 1852, 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, food and beverage requirements.

03 9810 0050
info@goldengatehotel.com.au
238 Clarendon Street, South Melbourne 3205
www.goldengatehotel.com.au

GOLDEN GATE HOTEL

The background image shows a bright, modern restaurant interior. Several rectangular tables are covered with dark grey or black tablecloths and are meticulously set for dining. Each place setting includes a white plate, a glass of water, a wine glass, and a small vase with dried flowers. The tables are surrounded by dark, modern chairs. Large windows with light-colored frames and shutters are visible on the left side, letting in natural light. In the background, there are more tables and a set of glass doors leading outside. The overall atmosphere is clean, sophisticated, and inviting.

OUR SPACES

UPSTAIRS



THE COVENTRY ROOM

SEATED: 60 STANDING: 120

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 and corporate events.



THE LIBRARY

SEATED: 14 STANDING: 30

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

GROUND FLOOR



THE DINING ROOM

SEATED: 40 STANDING: 60

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.



THE MAIN BAR

SEATED: 60 STANDING: 200

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.

WHOLE VENUE HIRE



SEATED: 140 STANDING: 370

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

A person's hands are shown holding two tostitos, which are small, round, fried corn tortillas topped with a dark meat filling and a fresh salsa of diced tomatoes, onions, and herbs. Below the hands, a white ceramic bowl contains a third similar tostito. In the background, a tall, slender glass filled with a light-colored beer and a thick head of foam is visible. The entire scene is set on a dark wooden table, and the image has a soft, slightly blurred background.

FOOD & BEVERAGE

CANAPE MENU

CANAPE PACKAGES 6 Pieces—33 pp | 8 Pieces—44 pp | 10 Pieces—55 pp

CANAPE PACKAGE OPTIONS

HOT CANAPÉS

PUMPKIN ARANCINI, parmesan mayo (LDO,LGO,V, VGO)
BEEF BURGUNDY MINI PIE, tomato relish (LDO)
BEEF SAUSAGE ROLL, tomato sauce (LDO)
VEGETABLE GYOZA, sweet chili sauce (LD, VG)
DUCK SPRINGROLL, plum sauce (LD)
LAMB ROGAN JOSH SAMOSA, mango chutney (LD)
MINI CHICKEN KIEV, herb aioli
PRAWN GYOZA, sweet chilli, (LD, LG)
MINI BEEF TACOS, tzatziki, tomato salsa (LDO, LGO)

COLD CANAPÉS

CARAMELIZED ONION & WHIPPED GOAT CHEESE TARLET (V)
CALIFORNIA SUSHI ROLL, soy sauce, pickled ginger (LD, LG)
VEGAN SUSHI ROLL, soy sauce, pickled ginger (VG, LG, LD)
ROASTED DUCK RICE PAPER ROLL, hoisin sauce (LD, LG)
CAPRESE CROSTINI, Mozzarella, heirloom tomato, basil (V, VGO)

SWEET CANAPÉS

CHOCOLATE & RASPBERRY BROWNIE BITES (V, VGO, LDO)
STICKY DATE BITES, butterscotch sauce (V)

SUBSTANTIAL ITEMS - \$11 EACH

CHEESEBURGER SLIDER, beef mince, cheese, lettuce, burger sauce (LDO, LGO)
FISH AND CHIP BOXES, market fish, tartar sauce, lemon (LD, LGO)
BUFFALO CHICKEN WINGS, hot sauce, blue cheese dipping sauce
PULLED LAMB ROLLS caramelised onion, tzatziki, mixed salad (LDO)
SALT AND PEPPER SQUID, aioli, lemon (LD, LG)

INDIVIDUAL PLATTERS (25 PCS)

VEGETABLE SPRING ROLL, sweet chili (LD, LG, VG)	\$85
BEEF BURGUNDY MINI PIE, tomato relish (LD)	\$105
SAUSAGE ROLL, tomato sauce (LD)	\$95
PUMPKIN ARANCINI, parmesan mayo (LDO, LG, VG)	\$90
PRAWN GYOZA, sweet chili (LD, LG)	\$95
MINI CHICKEN KIEV, herb aioli	\$90
MAC AND CHEESE CROQUETTES, aioli (LDO, LGO)	\$95
MINI BEEF TACO, tzatziki, tomato salsa (LDO, LGO)	\$95

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION (LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO)
VEGAN OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SEATED MENU

2 Courses \$55 | 3 Courses \$65

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 our guests. For each course we ask you to select preferences of up to three dishes from the options below.

ENTRÉE

CHARRED FLAT BREAD & DIP, Beetroot, baba ghanoush, mix pickle veg (V, LGO)

SALT & PEPPER CALAMARI garlic aioli, lemon (LGO, LDO)

CRISPY HALLOUMI, poached blackberries, mountain pepper, honey (V)

TOMATO BRUSCHETTA torn mozzarella, basil, chilli ,capers (V, VGO, LDO)

MAINS

FISH & CHIPS, beer battered rockling, tartare sauce, chips, leaf salad, lemon (LDO)

CHICKEN PARMA, sugo, smoked ham, mozzarella, parmesan, leaf salad, chips

PUMPKIN & GRAIN SALAD, roasted pumpkin, freekah, crunchy chilli, dukkah, feta, dill (V, LDO, VGO)

UPGRADE - Additional \$10 per person

250G RUMP STEAK, chips, salad, red wine jus (LDO, LG)

DESSERT / TO FINISH

STICKY DATE PUDDING, salted caramel ice cream, butterscotch sauce (LGO, V)

CHOCOLATE FONDANT, vegan vanilla ice cream, strawberries (V)

CHEESE OPTION, cheese platter, selection of dried fruits, quince paste, lavosh crackers

Aussie cheddar, triple cream brie, blue cheese

BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
2 HRS	\$42PP	\$52PP	\$62PP
3 HRS	\$54PP	\$64PP	\$74PP
4 HRS	\$66PP	\$76PP	\$86PP

STANDARD PACKAGE

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV – SA

WHITE

Dottie Lane Sauvignon Blanc – SA

ROSE

Hearts Will Play Rose – SA

RED

Henry & Hunter Shiraz Cabernet – SA

BEER ON TAP

Gate Lager

Furphy Refreshing Ale

NON-ALCOHOLIC

Soft drink and juice

PREMIUM PACKAGE

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV – SA

WHITE

Dottie Lane Sauvignon Blanc – SA

Mandoletto Pinot Grigio – ITA

Lost Woods Chardonnay – SA

ROSE

Hearts Will Play Rose – SA

RED

Henry & Hunter Shiraz Cabernet – SA

Storm & Saint Pinot Noir – VIC

BEER ON TAP

Gate Lager

Furphy Refreshing Ale

CIDER ON TAP

James Squire Orchard Crush Apple

NON-ALCOHOLIC

Soft drink and juice

DELUXE PACKAGE

WINE- CHILLED

Mount Paradiso Prosecco NV

Mill Flat Sauvignon Blanc – NZ

Mandoletto Pinot Grigio – ITA

Lost Woods Chardonnay – SA

Vivo Moscato- NSW

Marquis de Pennautier Rose – FRA

RED

Storm & Saint Pinot Noir – VIC

Willow Chase Shiraz – SA

Wine Gringo Grenache 'Nouveau' (Chilled) – SA

BEER ON TAP

Carlton Draught

Furphy Refreshing Ale

Gate Lager

CIDER ON TAP

James Squire Orchard Crush Apple

BOTTLED BEER

Asahi, Corona, Peroni, Boag's Premium Light

NON-ALCOHOLIC

Soft drink and juice

ADD SPIRITS : ADD TO PREMIUM OR DELUXE PACKAGE FOR AN ADDITIONAL \$25PP
INCLUSIVE OF VODKA, GIN, BOURBON & WHISKY

BEVERAGE OPTIONS

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.

COCKTAIL ON ARRIVAL :

TREAT YOUR GUESTS TO A BESPOKE COCKTAIL ON ARRIVAL FOR \$15PP (MINIMUM OF 25)
CHAMPAGNE ON ARRIVAL ALSO AVAILABLE FOR \$8PP



CORPORATE PACKAGES

PREMIUM PACKAGE — \$50PP

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Your choice:

Assorted muffins OR banana bread

Coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches and wraps

AFTERNOON TEA

Your choice:

Freshly baked scones with jam and cream OR Mixed doughnuts

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

Your choice:

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

Your choice:

Freshly baked scones with jam and cream OR Mixed doughnuts

Coffee, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA — \$25PP

OPTION OF: Assorted muffins OR banana bread OR Seasonal Fruit Platter OR Mixed Doughnuts OR Scones with Jam and Cream

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

LUNCH — \$35PP

Assorted sandwiches and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice



GOLDEN GATE HOTEL

WE LOOK FORWARD TO
CHATting ABOUT YOUR NEXT EVENT

Get in touch today!

03 9810 0050
info@goldengatehotel.com.au
238 Clarendon Street, South Melbourne 3205
www.goldengatehotel.com.au