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

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.

UPSTAIRS

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.

FOOD & BEVERAGE

CANAPE MENU

6 PIECES $37 PP | 8 PIECES $45 PP | 10 PIECES $56 PP

HOT CANAPÉS

PUMPKIN ARANCINI, parmesan mayo (LDO, LGO, V, VGO)

BEEF BURGUNDY MINI PIE, tomato relish

BEEF SAUSAGE ROLL, tomato sauce

VEGETABLE GYOZA, sweet chili sauce (V)

LAMB KOFTA, tzatziki

MINI CHICKEN KIEV, herb aioli

PRAWN GYOZA, sweet chilli

MINI BEEF TACO, tzatziki, tomato salsa (LD, LG)

COLD CANAPÉS

SMOKED SALMON BLINIS, creme fresh, capers

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)

CAPERESE CROSTIN, bocconcini, heirloom tomato, basil (V)

SWEET CANAPÉS

CHOCOLATE FONDANT (V)

STICKY DATE BITES (LGO, V)

SUBSTANTIAL ITEMS 12.50 EACH

CHEESEBURGER SLIDER, beef mince, cheese, lettuce, burger sauce (LDO, LGO)

FISH AND CHIP BOXES, market fish, tartar sauce, lemon (LD, LGO)

INDIVIDUAL PLATTERS 30 PCS

VEGETABLE SPRING ROLL, sweet chili (V, VGO)	$65
BEEF BURGUNDY MINI PIE, tomato relish	$115
SAUSAGE ROLL, tomato sauce	$115
MIXED SUSHI, chicken, salmon, vegan meat, soy sauce (LD, LG, VO, VGO)	$135

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.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

SEATED MENU

2 COURSES $61 | 3 COURSES $73

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

SALT & PEPPER CALAMARI garlic aioli, lemon (LG, LD)

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

MAINS

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

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

POWER HOUSE SALAD, black rice, rocket, spinach, kale, roasted pumpkin, roasted beetroot, toasted pumpkin seeds, dried cranberries, pomegranate, feta, pomegranate dressing (LDO, LG, V, VGO)

UPGRADE - Additional $10 per person 250G RUMP STEAK, chips, salad, red wine jus (LDO, LG)

DESSERT / TO FINISH

STICKY DATE BITES, 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

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

STANDARD PACKAGE

2HR $48PP | 3HR $61PP | 4HR $75PP

SPARKLING
Mr. Mason Sparkling Cuvee Brut NV — SA

WHITE
Dottie Lane Sauvignon Blanc — SA

ROSE
Hearts Will Play Rose — SA

RED
Henry & Hunter Shiraz Caberent — SA

BEER ON TAP
Gate Lager
Furphy Refreshing Ale

NON-ALCOHOLIC
Soft drink and juice

PREMIUM PACKAGE

2HR $59PP | 3HR $73PP | 4HR $87PP

SPARKLING
Mr. Mason Sparkling Cuvee Brut NV — SA

WHITE
Dottie Lane Sauvignon Blanc — SA
Gabbiano 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

2HR $71PP | 3HR $84PP | 4HR $98PP

WINE- CHILLED
Mount Paradiso Prosecco – NV
Mill Flat Sauvginon Blanc — NZ
Gabbiano Pinot Grigio — ITA
Lost Woods Chardonnay — SA
Vivo Moscato – NSW

RED
Storm & Saint Pinot Noir – VIC
Willow Chase Shiraz – 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 $29PP
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

ALLOW YOUR GUESTS TO CHOOSE FROM OUR EXTENSIVE BEVERAGE SELECTION,
WHICH THEY CAN PURCHASE THROUGHOUT YOUR FUNCTION

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 — $55PP

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 — $65PP

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 — $30PP

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 — $40PP

ASSORTED SANDWICHES AND WRAPS
FRESH SEASONAL FRUIT PLATTER
COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

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WE LOOK FORWARD TO CHATTING ABOUT YOUR NEXT EVENT

Get in touch today!

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