

THE GEORGE ON COLLINS

EAT | DRINK | PARTY

FUNCTION PACKAGES





THE GEORGE

ON COLLINS



VENUE FACILITIES

CLOAKROOM

MICROPHONE*

SMOKING AREA

CARPETED ENTRANCE*

PROJECTOR*

PLASMA TV'S*

DISABLED ACCESS

 \mathbb{G}

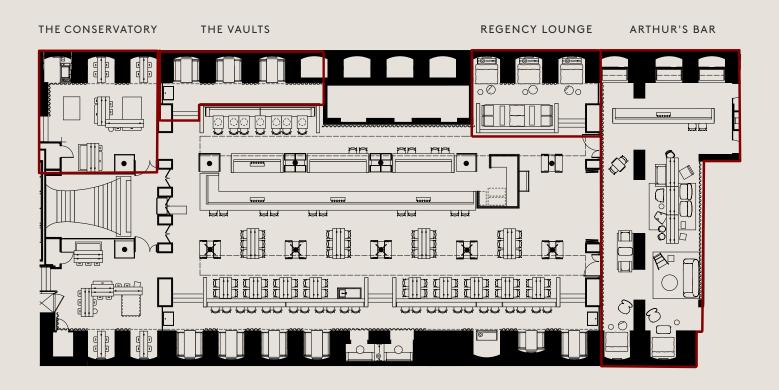
^{*}Microphone is available for exclusive hire only.

^{*}Projector is available for Arthur's Bar hire only.

^{*}Plasma TV's are available for Conservatory hire or exclusive hire.

^{*}Carpeted entrance is available for exclusive hire only.

THE GEORGE ON COLLINS



FLOORPLAN

ARTHER'S BAR



SPACE DETAILS

COCKTAIL FOR UP TO 80

SEATS: 24

FEATURES:

- Private room
- Private toilets
- Private bar
- Projector

 $\widehat{\mathsf{G}}$

REGENCY LOUNGE



SPACE DETAILS

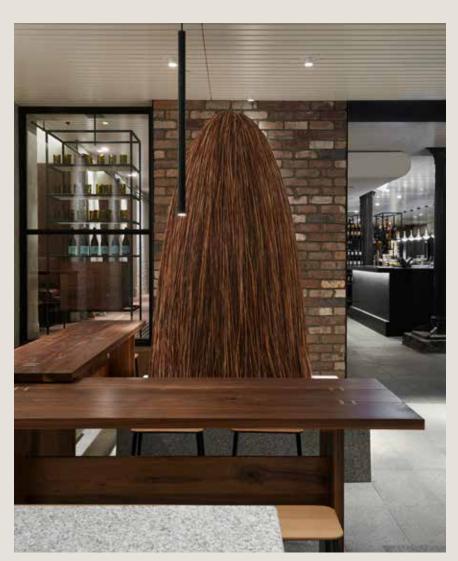
COCKTAIL FOR UP TO 25

SEATS: 17

FEATURES:

- Sectioned off area overlooking the rest of the venue

THE CONSERVATORY



SPACE DETAILS

COCKTAIL FOR UP TO 35

SEATS: 19

FEATURES:

- Sectioned off area
- Private entry to toiletsPlasma TV

OTHER SPACES



THE VAULTS

COCKTAIL FOR UP TO 15

SEATS: 12

FEATURES:

- Sectioned off area
- Booth seating

EXCLUSIVE HIRE

UP TO 620 GUESTS

We can tailor the layout of our venue to suit your event requirements. Please call our events team to discuss further.

THE GEORGE

FOOD PACKAGES

CANAPÉ PACKAGES

\$35 PER PERSON 4 CANAPÉS & 1 SUBSTANTIAL

\$50 PER PERSON 5 CANAPÉS & 2 SUBSTANTIALS 9 CANAPÉS & 2 SUBSTANTIALS

\$70 PER PERSON

CANAPÉS

Iberico ham and Manchego cheese croquette Pumpkin, stracciatella and parmesan arancini (v) Deep fried tofu with artichoke pure (v) Waggu carpaccio, cheddar cheese, crisp quinoa and homemade pickles Kings fish ceviche Salmon gravlax tartar, scotch whisky pearls Oysters, horseradish sorbet, extra virgin olive oil Oysters, natural Chorizo sausage roll (2p) Mini pumpkin flatbread (v) Sticky pork bao, red plumb sauce Fish finger, tartar sauce (2p) Quiche, leek and feta (v) Quiche Lorraine Falafel with green tahini (v) Lamb pastie with yoghurt dressing Lamb meatballs, Napoli sauce, mint yoghurt (2p) Roast vegetable pastie (v) Scallop wrapped in bacon, Jerusalem artichoke Pomegranate sticky lamb ribs

SUBSTANTIAL ITEMS

Salt & pepper calamari, Asian salad Sheppard's Pie Roasted vegetable lasagne (v) Mini burger Shredded lamb shoulder wrap, yoghurt mint dip Mini fish and chips Mini mushroom risotto (v)

SWEET ITEMS

Red velvet lamington Dark chocolate truffle mousse Tiramisu Lemon tart Brownie

PLATTERS



WARM BREAD AND DIPS \$14

Lebanese flatbread, tzatziki, beetroot, hummus

ANTIPASTO PLATTER \$30

zucchini, eggplant, roast red bell pepper, hummus, beetroot, tzatziki, marinated olives, feta stuffed baby red peppers, artichokes, baby pickled onions, pickled cucumbers

OYSTERS \$40

shallot red wine vinegar, kilpatrick or horse radish sorbet Pambula Lake x 6 Pydney Rock x 6

CHEESE BOARD \$45

conquerant camembert, Buffalo shiraz grapes, Gippsland charlton creek, served with cornichons, quince, saffron pear chutney, dried fruit

CHARCUTERIE BOARD \$40

marinated olives, cachiatore, 20 month prosciutto, saucisson sec, nduja, capocollo, chorizo, artichoke, baby pickled onions, pickled cucumbers

SEAFOOD PLATTER \$240

6 x lemon and shallot Sydney rocks, 12 x tiger prawns, salmon pate, potted prawns, calamari, orange and lemon gravalax, ½ crayfish, pint of cloudy bay mussels, 12 x seared scallops

add: 30g osietra caviar \$159



BEVERAGE PACKAGES

BEVERAGE PACKAGES

Beverage packages are available for groups with 10 or more.

All guests attending must be on the same package.

Extended hours are available and spirits can be added as part of a tab.

STANDARD BEVERAGE PACKAGE

2 HOURS \$40 PER PERSON 3 HOURS \$50 PER PERSON 4 HOURS \$60 PER PERSON

WINE

SPARKLING NV Domaine Paul Louis, Blancs De Blancs, Loire Valley, FRA

WHITE 2014 March's Very Own, Sauvignon Blanc, Marlborough, NZ

RED 2016 Ben Haines, Grenache, Shiraz, Mourvedre, Ngambie, VIC

TAP BEERS

Carlton, Stella, Goose IPA, Midway IPA, Bonamys cider. All bottled beers included

SOFT DRINK AND JUICE

All included in the package

PREMIUM BEVERAGE PACKAGE

2 HOURS \$55 PER PERSON 3 HOURS \$65 PER PERSON 4 HOURS \$75 PER PERSON

WINE

SPARKLING NV 42 Degrees South 'Premier Cuvee' Coal River Valley, TAS

WHITE 2016 Cake Wines, Sauvignon Blanc, Adelaide Hills, SA

2016 Dagger, Pinot Grigio, King Valley, VIC

RED 2014 Storm Ridge, Pinot Noir, Yarra Valley, VIC

2015 Hentley Farm, Shiraz, Barossa, SA

TAP BEERS

Carlton, Stella, Goose IPA, Midway IPA, Bonamys cider. All bottled beers included

SOFT DRINK AND JUICE

All included in the package

DELUXE BEVERAGE PACKAGE

2 HOURS \$70 PER PERSON 3 HOURS \$80 PER PERSON 4 HOURS \$90 PER PERSON

WINE

SPARKLING NV 42 Degrees South 'Premier Cuvee' Coal River Valley, TAS

WHITE 2016 Craggy Range 'Te Muna', Sauvignon Blanc, Martinborough, NZ

2015 Giant Steps, Chardonnay, Yarra Valley, VIC

RED

2016 Glaetzer – Dixon, Pinot Noir, Tamar, TAS

2013 Craiglee 'Ltv' Shiraz, Sunbury, VIC

ROSE 2016 Fighting Gully Road, Rose, Beechworth, VIC

TAP BEERS

Carlton, Stella, Goose IPA, Midway IPA, Bonamys cider. All bottled beers included

SOFT DRINK AND JUICE

All included in the package

OPTIONAL EXTRAS

Champagne on arrival \$20 per person Cocktail on arrival \$20 per person

ALL PRICES ARE INCLUSIVE OF GST

CONTACT US

GEORGE'S BUILDING

162-168 COLLINS ST, MELBOURNE (03) 9663 7226 INFO@THEGEORGEONCOLLINS.COM.AL



PUBLIC TRANSPORT

The George on Collins is centrally located and convenient to get to.

Collins st tram stop 6 3 minute wall

City square & Swanston st stop 11 3 minute wa

Flinders street railway station 6 minute wall

arliament railway station 11 minute w

LAR PARKING

Long stay parking is available at the Grand Hyatt Hotel.

The car park is operated by Wilson's car parking and offers 24 hour parking. Access to the car park is gained via Russell st.

Street parking available on Collins st.

