

FUNCTIONS EVENTS PACK

THE MARKET HOTEL

160 Clarendon Street
South Melbourne

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www.themarkethotel.com.au

 [themarketmelbourne](https://www.facebook.com/themarketmelbourne)

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ABOUT

WELCOME TO THE MARKET HOTEL

Our spacious and light filled venue has come a long way since its start as the Phoenix Hotel in 1854. While we have maintained our façade and paid tribute to its heritage, we've thrown in a few exciting twists. You'll love the new look modern interior and beer garden including upcycled timber decking, lush green turf and festoon lighting in a two-story loft style layout.

The unique character, easily accessible location close to the CBD, combined with beers on tap and sensational pub style menu, provide a much sort after space to entertain friends, family, colleagues and clients. From intimate dinners to fully catered corporate or social events, we have a variety of distinctive areas perfect for your next event.



EVENT SPACES



FIRST FLOOR SPACES

ENTIRE FIRST FLOOR

180+ people (cocktail style)

Looking for a larger event? Our first floor has the space for you, combine our versatile areas to match your needs and enjoy the best of all three spaces. The different areas can come together seamlessly to accommodate functions for any occasion.



FUNCTION ROOM

100 people (cocktail style) or 50 people (seated)

Our 1st floor function room is the most sought after of our private function spaces. Including private bar with six taps including Carlton 'fresh' tank beer, dancefloor and bathrooms, as well as the added benefit of a bird's eye view of the ground floor. This versatile space is fantastic for any occasion, be it a milestone birthday, engagement party, corporate event or Christmas party.



FIRST FLOOR SPACES

ROOFTOP BEER GARDEN

60 people (cocktail style)

40+ people (seated)

The Rooftop Beer Garden is a show stopper, decked out with a mix of high tables, decking and lawn areas. This is the place to mingle and chat all year round. The Beer Garden is wonderful for events with friends, long lunches and escaping the workplace.



PRIVATE ROOM

38 people (seated)

Ideal as a space for meetings, workshops, sit down lunches and dinners. Our private dining room is a wonderful secluded room for both work and fun.



GROUND FLOOR SPACES



RESTAURANT

22 people (seated)

Tucked behind our epic garden wall, these booths offer a comfortable space to hold an intimate lunch or dinner with family, friends or colleagues. Still being part of the larger venue allows guests to enjoy the vibrant venue atmosphere and weekly live entertainment.



SPORTS BAR

60 people (cocktail style)

43 people (seated)

Ideal for relaxed gatherings with a fantastic vibe the sports bar retains a traditional pub atmosphere and features characteristic memorabilia. The area consists two large booths and four tall tables. Each come with their own TV making it perfect for casual events, after work drinks and other social occasions.

FUNCTIONS MENU





CANAPES MENU



Choice of 5 items \$20 per person

Choice of 7 items \$28 per person

COLD

Rice paper roll, tender marinated Teriyaki chicken and vegetables (GF)

Mushroom croustade, creamy mushroom duxelle with a porcini crumble on toasted turkish bread (V)

Smoked salmon, on puff pastry brushed with salsa verde and lemon crème fraîche

HOT

Sausage rolls, beef and pork sausage rolls with our house made relish

Fried chicken wings, served with tangy BBQ sauce

Zucchini & sweet potato fritters, topped with a caper and tomato salsa (V)

Mini cheeseburger sliders, with house made relish and pickle

Chicken skewers, chilli and coriander marinated thigh pieces (GF)

Meatballs, made of pork and ricotta (GF)

Risotto balls, made of mixed mushroom and mozzarella (V)

Lamb ribs, seasoned with rosemary and salt

MINI MEALS

\$7.50 each (minimum order of 20 meals per selection)

Paella boxes (GF)

Calamari with Asian slaw

Crumbed fish and chips

Black rice salad, with roasted sweet potato, capsicum, eggplant & salsa verde (V)

TO FINISH

Cheese Platter \$50.00

3 cheeses from the local market with quince, lavosh, dried apricots and mixed nuts, recommended for 8-10 people

Petit four Platter \$60.00

Platters consist of two delicious petit four desserts, recommended for 15-20 people



SET MENUS

Minimum of 15 guests.

OPTION ONE

Shared entrée and set main

2 COURSE \$36 per guest

Chef's selection share entrée platters (canapé style).

One pre-selected main meal served to every guest.

OPTION TWO

Alternate Courses

2 COURSE \$45 per guest

3 COURSES \$58 per guest

Pre-select two menu options for each of your courses to be served alternately to your guests.

OPTION THREE

Choice of 3

2 COURSE \$57 per guest

3 COURSES \$65 per guest

Choose three menu options per course for your guests to order from at the table.



ENTREE

Sweet potato and zucchini fritters, topped with a caper and tomato salsa, drizzled with a white balsamic glaze (V)

Crispy skinned pork belly, served on celeriac puree with candied bacon and a lilly pilly sauce (GF)

Crispy calamari, served with Asian slaw and aioli, garnished with candied chilli

Smoked salmon and quinoa salad with roasted beetroot, feta, pumpkin seeds and almonds (GF)

MAINS

Market fish, grilled and served on creamy mash potato, steamed asparagus, with lemon beurre blanc (GF)

250gm Porterhouse cooked Medium Rare, served on duck fat potatoes, broccolini and finished with red wine jus (GF)

Gnocchi, pan fried with tomato water, cherry tomatoes and spring onion, finished with a little cream, parmesan and a micro salad (V)

Chicken breast, on a sweet potato and bacon rosti, wilted spinach and finished with red wine jus



DESSERTS

Vanilla panna cotta, with minted muddled strawberries (GF)

Sticky date pudding, with a whiskey butterscotch sauce and vanilla ice cream

Dark chocolate sponge, with crème de cacao cream, dark chocolate ganache and meringue



FUNCTIONS BEVERAGES PACKAGES



BEVERAGE PACKAGES

BAR TAB

You select the beverage options which are charged by consumption onto a tab with a pre-determined \$ limit.

CASH BAR

Regular bar service where all guests pay for their own drinks.

BASE PACKAGE

2 hour \$38 per guest
3 hour \$54 per guest
4 hour \$68 per guest

- Pots of local tap beer
- Pots of tap cider
- Bottles of Cascade premium light
- House white by the glass
- House red by the glass
- House sparkling by the glass
- All soft drinks and juices

PREMIUM PACKAGE

2 hour \$64 per guest
3 hour \$76 per guest
4 hour \$90 per guest

- Pots of all tap beers and cider
- Bottles of Cascade premium light
- Full wine selection by the glass
- Basic spirits
- All juices and soft drinks



TERMS AND CONDITIONS

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TENTATIVE BOOKINGS

The Market Hotel reserves the right to make available any tentative booking until a deposit has been paid.

CONFIRMATION, BOND AND DEPOSIT

A deposit of \$300.00 is required to secure a booking date and function space. A larger deposit can be requested for larger bookings. Payment of the booking deposit acts as agreement to all of the venue's terms and conditions.

In situation where no damage is done and the minimum spend is reached, the booking deposit will be refunded back within 24-72 hours after the completion of the event.

MINIMUM SPEND

Minimum spends are allocated to private function spaces. Where a minimum spend is not reached the venue reserves the right to withhold the booking deposit as a room hire fee.

CONFIRMATION OF ATTENDANCE

Final numbers and all function details including food selections and amounts, beverage requirements, entertainment and room set up including starting and finishing times must be confirmed 14 days prior to the function date. Should selections not be advised by this timeline, your requests cannot be guaranteed.

The Market Hotel reserves the right to substitute menu items of similar quality without notice due to, but not limited to, supplier shortages and seasonal change. The Market Hotel reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable.

PAYMENT

Full payment is required by the conclusion of a function unless prior arrangements have been made with management. The Market Hotel reserves the right to request a valid Credit Card be held as security until final payment is received. We do not accept payment via cheque or Diners Club. All AMEX payments incur a % surcharge.

CANCELLATIONS AND POSTPONED DATES

In the event of a function cancellation, written notice from the function organiser must be received by The Market Hotel no less than fourteen (14) working days prior to the function.

In the event of a cancellation: More than three (3) months' notice 100% of the deposit will be refunded.

Less than one (1) months' notice 50% of the deposit will be refunded. If The Market Hotel is able to find a replacement booking, it will negotiate in good faith over any reduction in the agreed cancellation fee.

ENTERTAINMENT

It is the organisers' responsibility to ensure that any external AV equipment or devices such as iPods etc. are compatible with our in-house equipment. You may arrange a mutually agreeable date and time to test any of this equipment prior to your function.

OPERATING HOURS

The Market Hotel's operating hours are subject to change and at the discretion of management on duty.

SMOKING

There is a strict NON SMOKING policy inside the venue. Smoking is permitted in the designated outdoor area. No food is permitted in designated smoking areas.