

FUNCTIONS PACK

PLOUGH
HOTEL

EST. 1868

333 Barkly St, Footscray
(03) 9687 2878
info@ploughhotel.com.au
@ploughfootscray
#ploughkitchen

WELCOME



We are excited to host your event.

The menu focuses on modern Mediterranean cuisine, along with the usual pub favorites. Head Chef Scott Thomas and the team create their dishes to complement the warm, stylish surrounds of the bistro, restaurant and casual dining areas.

The entire menu is carefully looked at and produce is sourced locally wherever possible.

Leave it to our Functions team help you plan your next family birthday, wedding, or corporate event.

With a variety of spaces, we can cater for groups from 10 to 120 guests so please contact us to discuss what suits you best.

Thanks,

Hass Opatha
General Manager



FEASTING MENU

Shared entrees + shared mains + sides +
alternating desserts

2 courses (Entree + Main)

3 courses (Entree, Main + Dessert)

Kids Meal (Main + Dessert)

\$55pp

\$65pp

\$16pp

SAMPLE MENU

Pan fried saganaki, pumpkin, golden raisins (v)
(gf option)

Croquettes of crab, piquillo pepper & corn,
chive creme fraiche

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Hanger steak, red wine sauce (gf)

Roast barramundi, white onion puree, beurre
rouge (gf option)

Hand rolled gnocchi, sage butter, parmesan (v)

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Steamed brown ale pudding, muscovado
caramel, peanut praline, salted caramel ice
cream

Burnt mango cream, young coconut + pandan,
coconut ice cream, finni roti

Apple + rhubarb pie, hazelnut crumble, vanilla
ice cream

Individual alternating
main meals can
be arranged for an
additional \$5pp.

Pricing is based on
either 2, 3 or 4 hour
events. Additional
time has a minimum
spend of \$500 per
hour.

Cakeage is charged at
\$3pp, capped at \$50.



CANAPE MENU

\$25pp - 5 items per person
A choice of cold + hot canapes

\$35pp - 8 items per person
A choice of cold + hot canapes

\$45pp - 10 items per person
A choice of 6 cold + hot canapes
+ 4 substantial items

EXTRAS:

Kids' Canapes
\$16pp - main + dessert

Cakeage is charged at
\$3pp, capped at \$50.

Cold + Hot

SAMPLE

Mushroom risotto, chives, parmesan (v/gf)

Smoked mini brisket burger

Yorkshire pudding, falling apart ox cheek,
horseradish

Bangers & mash, onion gravy

Substantials

SAMPLE

Freshly shucked oysters, cucumber jelly,
roast chilli oil (gf)

Farmhouse terrine, garden chutney

Crispy fish roll, slaw, mayo

Vegetable pakora, tomato + coriander
chutney (v/gf)

*Pricing is based on either 2, 3 or 4 hour events. Additional
time has a minimum spend of \$500 per hour.





CONFERENCE PACKAGES

ROOM HIRE: \$500 per day (9am-4pm)

- Exclusive use of the Barkly Room
- Access from 9am - if earlier access is required, an additional staffing charge of \$100 per hour applies
- Access after 4pm - if later access is required, an additional minimum spend of \$1000 applies
- Minimum 10 guests, maximum 50 guests
- Numbers under 10 guests will attract an additional room hire of \$100

AM TEA: \$15pp

- Espresso coffee + loose-leaf tea
- Assorted pastries + mini rolls
- Seasonal fruit platter

LUNCH:

WORKING LUNCH: \$20pp

- Chef's selection of ciabatta rolls, served with warm dips
- Served in the room

SEATED LUNCH:

- Order A La Carte from our restaurant menu
- Served in the restaurant

PM TEA: \$15pp

- Espresso coffee + loose-leaf tea
- Assorted biscuits + slices





ADD ME ON

Basic spirits (house pour) - \$10 per person,
per hour



BEVERAGE PACKAGES

SILVER PACKAGE

2 hours \$35 per person
3 hours \$45 per person
4 hours \$55 per person

SPARKLING WINE (choose 1)

Sevita Brut, VIC
Trentham Estate Prosecco, King Valley

WHITE WINE (choose 1)

Oxford Landing Chardonnay, Yarra Valley
Chain of Ponds Pinot Grigio, King Valley

RED WINE (choose 1)

Oxford Landing Cabernet, Yarra Valley
Ten Degrees Cabernet Sauvignon, Murray Darling

ON TAP (all available)

Kaiju Krush Tropical Ale, Dandenong
Mountain Goat Lager, Richmond

GOLD PACKAGE

2 hours \$45 per person
3 hours \$55 per person
4 hours \$65 per person

SPARKLING WINE (choose 1)

Veuve Deville Blanc de Blancs, France
La Zona Prosecco, King Valley

WHITE WINE (choose 2)

Chain of Ponds Pinot Grigio, King Valley
Ten Degrees Chardonnay, Murray Darling
Winery of Good Hope Chenin Blanc, South Africa

RED WINE (choose 2)

Oxford Landing Cabernet, Yarra Valley
Chain of Ponds Dolcetto Shiraz, King Valley
Ten Degrees Shiraz, Murray Darling

ON TAP (all available)

Kaiju Krush Tropical Ale, Dandenong
Wolf of the Willows IPA, Cheltenham
Apple Cider, Yarra Valley

*Please note that our beverage selections are subject to change. Light beer + soft drinks are always included as a standard.

**We also offer the option of a Bar Tab or Cash Bar.

THE VICTORIA ROOM

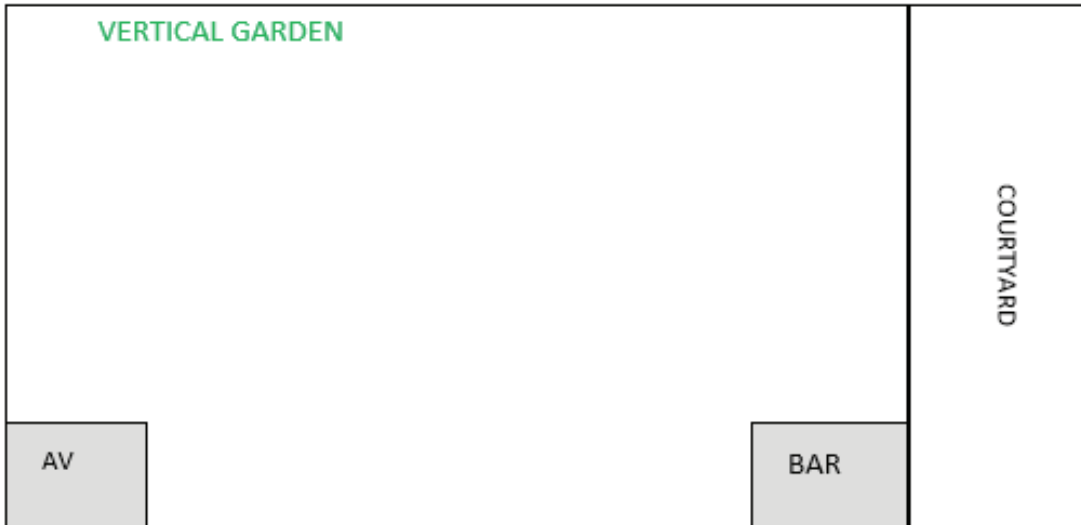
A lovely, intimate private space that is part of the main dining area, but your very own room. With a private waiter to attend to your group needs, close the doors to the rest of the world + enjoy a sumptuous Plough dinner.

You are welcome to dine on our A La Carte menu, or for a standing event choose from our Canape menu.

This space is also great for your next board meeting, planning day or workshop.

SEATED:	20 guests
STANDING:	25 guests
MINIMUM SPEND:	\$500
EXCLUSIVE USE:	Yes





THE BARKLY ROOM

On the ground floor, this modern space is a great blank canvas for your next event. A private bar with your very own bartender, a wall-mounted Plasma TV, in-house speaker system + views of our bustling courtyard.

Sit + experience a Feasting menu like no other created by our head chef, or host your next corporate workshop – there’s lots of wall space for projection, in-house AV + we can accommodate a variety of table settings.

SEATED:	60 guests
STANDING:	100 guests
MINIMUM SPEND:	\$1,000*
CONFERENCE HIRE:	\$500 (9am-4pm)
EXCLUSIVE USE:	Yes

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*For functions on Friday or Saturday nights in November + December, increased minimum spends will apply.

**Access to the outdoor courtyard is at the discretion of management and is not automatically guaranteed.

BANQUETTES

A secluded area within the general bistro space, this group of banquette seats has prime views into our secluded courtyard. A great option for groups who want to be near the action, but not necessarily a part of it. If you're not sure what to choose from our A La Carte menu, enjoy our Feasting option in this area (minimum 20 guests required to dine on this menu).

SEATED:	24 guests
STANDING:	NA
MINIMUM SPEND:	NA
EXCLUSIVE USE:	Min. 18 guests





HIGH TOPS

If you're after a reserved spot in the heart of the hustle + bustle, the High Tops is a great option for your group.

Mingling with the rest of our diners in the bar area, this space is perfect for people who want something low key. Flat screen TV's can be turned on for any sport mad clientele too.

Drinks can be purchased at the bar by your guests or you can start a bar tab.

Canape packages available or order some nibbles off our A La Carte menu.

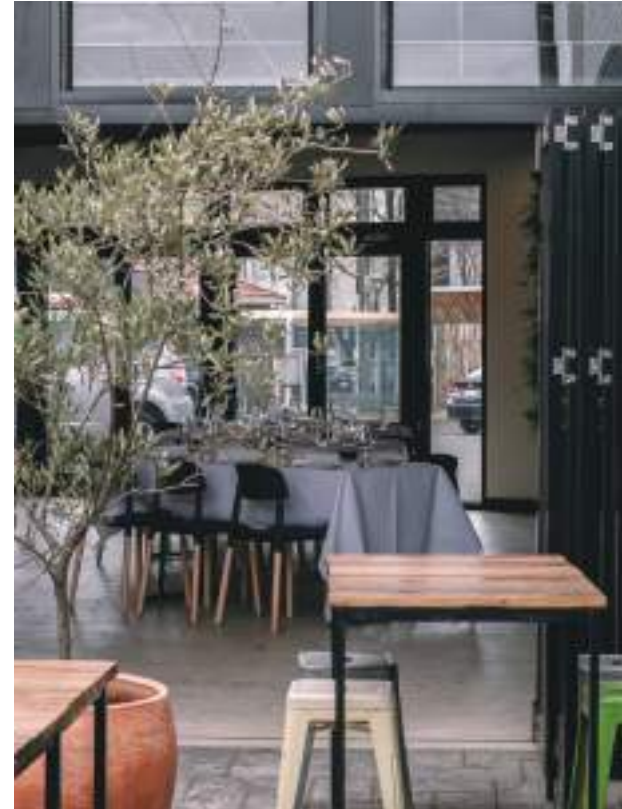
SEATED:	20 guests
STANDING:	30 guests
MINIMUM SPEND:	NA

COURTYARD

Tucked away at the back of the restaurant, sits our Courtyard. Providing a mix of seating + standing space, your event will be taken care of by your own waiters and bar staff. There's disabled access + room for the kids to run around.

Sample our delicious canapes or order some nibbles off the A La Carte menu.

SEATED:	25 guests
STANDING:	40 guests
MINIMUM SPEND:	\$500
EXCLUSIVE USE:	Yes



MAIN DINING ROOM

A versatile space, our main dining area could be all yours for that next special celebration.

On the ground level with disabled access there are endless options for both seated + standing events.

Long tables or cocktail style would equally suit this area well + either our Feasting or Canape menus would make yours a standout event.

SEATED:	100 guests
STANDING:	120 guests
MINIMUM SPEND:	Mon-Thurs \$8,000 Fri - Sun \$10,000
EXCLUSIVE USE:	Yes



TERMS & CONDITIONS

It is the responsibility of those entering into this contract to inform their guests of the Plough Hotel's terms & conditions. In booking your function at the Plough Hotel, you agree to the following:

CONFIRMATION OF BOOKINGS

Bookings are not considered confirmed until a deposit of \$400 & the signed T&Cs have been received by the venue. Tentative bookings can only be held for up to 5 working days and will be cancelled after this time.

CANCELLATIONS

All cancellations must be made directly to the Functions Manager. For any cancellations within 2 weeks prior to the event, the entire deposit will be forfeited.

PAYMENTS

Please note that once your numbers are confirmed, we require payment of the food & beverage bill (applicable to beverage packages only), in full, via EFT, cash or credit card by 5 working days prior to the event, at the latest. Payment of a bar tab, or on consumption beverages, must be paid in full at the conclusion of the event, via cash or credit card.

PRICES, DEPOSITS & MINIMUM SPENDS

All prices quoted are inclusive of GST. These are subject to change. Minimum spend requirements apply for some function spaces and at certain times of the year (November/December). Management will advise the minimum spend upon enquiry. Any costs outside of this (e.g. additional entertainment) are not included in the final calculation. If the minimum spend is not reached, the difference will be charged accordingly.

GUEST ENTRY

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity.

ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue's discretion to reallocate an event to a more appropriate space. If numbers are not in keeping with confirmation then space may be reduced.

ADDITIONAL REQUIREMENTS

Any additional equipment/decoration (no confetti/glitter allowed) or props required, other than those supplied by the venue, must be confirmed with the Functions Manager one week prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Venue approval is required for any additional equipment or decorations. Management reserves the right to refuse any material deemed offensive or dangerous. It is the responsibility of the host to ensure that all additional equipment/decorations are removed from the venue at the completion of the function.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function space or venue by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue.

OUTDOOR COURTYARD USE

Our courtyard is available for hire but this is weather dependant. If you wish to use this space, Management reserves the right to hire a marquee, at a cost to the client, if the weather is deemed by Management to be inappropriate and unsafe for use. A separate waiver will be provided for you to sign.

FUNCTION CONDUCT

It is required the organiser of the function will conduct the event in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions, at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests.

I confirm that I (please print name)

Have read and understood the above terms and conditions and agree to comply.

Sign + Date:

WANT TO MAKE A BOOKING?

For any bookings or enquiries, please contact our Functions Manager:

Elsa Di Battista

(03) 9687 2878

or

info@ploughhotel.com.au



@ploughfootscray #ploughkitchen



@ploughfootscray

