

A modern lounge area with wooden tables, plants, and string lights. The room features a warm wooden floor, large green plants in white pots, and string lights hanging from the ceiling. In the background, there is a pool table and a bar area with stools.

FUNCTIONS PACKAGE

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THE VENUE

Situated at the peak of Mt Alexander Road, our dynamic venue has various options to make your event one to remember.

Featuring four spaces, we can cater to an array of events. Whether you're hosting a cocktail party, celebrating a birthday or organising a corporate event, our friendly and attentive function team can help you craft the perfect occasion. We strive to organise that special event for you or a loved one by removing the stress so you can sit back and enjoy. Our experienced function coordinators will deliver an evening of food, beverage and service that will leave your guests talking about your event for years to come. We will provide you with ongoing support and ensure a seamless and well organised event, we love nothing more than to throw a party.

A photograph of a modern interior space. The scene is dominated by lush green hanging plants in dark pots, suspended from a wooden beam. Below the plants, a string of warm-toned Edison-style light bulbs is strung across the frame. The background shows a wall with a green accent panel and a window with a wooden frame. The overall aesthetic is clean, bright, and nature-inspired.

OUR SPACES

TERRACE

Our Terrace Bar area is perfect for afternoons, enjoy a glass of wine with colleagues or friends and family. Featuring a retractable roof to fully bathe in the sun it is a unique offering for the area, perfect for summer. Capable of hosting up to 100 standing.

Not enough space?

Take the whole top floor catering for up to 160 people standing. See the nitty gritty for minimum spends.

This area is adjacent to The Everage Bar, amenities may be shared if both spaces are booked. Both the Terrace and the Everage bar are available for day time events (12pm -5pm) or night time events (7pm -12am)

AMENITIES

- Wheelchair accessible
- Aircon
- AV System
- TV System
- Retractable roof



100



50

THE EVERAGE BAR

In a Homage to the Moonee Ponds character Dame Edna Everage, we have The Everage Bar. Perfect for a cocktail or three, this intimate setting can cater for up to 60 people. The bar itself is the stand out but also features a DJ booth with classic vinyl turntables. Please ask us about our DJ's.

Not enough space?

Take the whole top floor catering for up to 160 people standing. See the nitty gritty for minimum spends.

This area is adjacent to The Terrace, amenities may be shared if both spaces are booked. Both the Terrace and the Everage bar are available for day time events (12pm -5pm) or night time events (7pm -12am)

AMENDITIES

- Wheelchair accessible
- Aircon
- AV System
- TV System
- DJ Booth



60



40

PUB

For a more relaxed vibe or for a large group to watch the game, you can book this shared space for up to 30 people in the pub area.

Play pool, catch all the games from the tv screens and enjoy a cold beverage.

Email us to chat more about different options.

AMENDITIES

- Wheelchair accessible
- Aircon
- TV System
- Pool Table

**30****30**

ATRIUM

The space is perfect for small gatherings. With floor to ceiling windows the natural light that floods the room during the day creates a warm and inviting atmosphere.

Enjoy one of our canape packages or grazing table around our feature tables.

This space can be booked for up to 50 guests.

AMENDITIES

- Wheelchair accessible
- Aircon
- TV System



50



30

PRIVATE DINING & BISTRO

Located inside the bistro is our semi private dining area with seated space for up to 20 guests. Enjoy full table service and our chef's set menu, curated to fit all occasions.

This area is equipped with its own separate speakers so you can personalise your event.

Not enough space? Take the whole Bistro catering for up to 90 people seated.

AMENDITIES

- Wheelchair accessible
- Aircon
- AV Music System



20



90

A group of people are dining at a restaurant. The table is set with various dishes, including a large fish fillet on a green plate, a bowl of golden fries, a bowl of orange vegetables, and a plate of steak. There are also glasses of wine and beer. A large, semi-transparent orange banner with the text "FOOD & DRINK" is overlaid on the center of the image. The background shows a bar area with shelves of bottles and a copper-colored bar.

FOOD & DRINK

BEVERAGE PACKAGES

OPTION 1**Beers & Wines****OPTION 2****Beers, Wines & Basic Spirits****OPTION 3****Beers, Wines, Basic Spirits & Cocktails**

Package Details

Beers includes all our tap beers, we offer pints, schooners and pots as well as any packaged beers we have in the fridge.

Wines are served by the glass (150ml) and it includes our house pour wines; Sauv Blanc, Pinot Grigio, Chardonnay, Prosecco, Shiraz, Pinot Noir

Basic spirits include our house pour Vodka, Gin, Tequila, Rum, Bourbon & Whiskey - specific brands can be included with advanced notice provided.

Cocktails include our core house cocktails - That Lychee Drink, Spicy Margarita & Classic Espresso Martini.

All packages are priced on consumption



CANAPE PACKAGES

| | | |
|-----------------|--------------------------|---------------|
| OPTION 1 | 3 x Cold, 2 x Hot | \$30pp |
| OPTION 2 | 5 x Cold, 5 x Hot | \$55pp |
| OPTION 3 | 8 x Cold, 8 x Hot | \$90pp |

*Please consider dietary requirements when selecting

COLD CANAPES

Oysters w/ Mignonette
 Tuna Crudo & Cucumber Cup
 Steak Tartare
 Prawn Mayo Slider
 Smoke Salmon, beetroot cracker
 Sweetcorn Tart
 Mushroom San Choy Bow
 Prosciutto Remoulade Cigars

HOT CANAPES

Leek Croquette, Capsicum Sauce
 Mini Sausage Roll
 Duck Spring Roll, Hoisin Sauce
 Pumpkin Goats Cheese Arancini
 Crispy Tofu, Sweet Chili
 Mini Beef Pies
 Falafel, Capsicum Sauce
 Crispy Fried Chicken w/ Aioli

SUBSTANTIALS

Still Hungry?

Add on some substantial's for something extra

\$12 EACH

Mini Cheeseburger

Mini Fish & Chips

Spinach & Ricotta Tortellini Roasted Pumpkin, Sage Butter

Katsu Chicken Roll

Charred Corn, Capsicum Sauce, Pecorino

Chickpea Gnocchi, Sugo, Buffalo Mozzarella, Parmesan

CHEFS SELECTION SET MENU

\$65pp

Enjoy our 2 course Set Menu placed down the centre of the table to share.

ENTREES

Warm Olives
Leek & Parmesan Croquettes
Buratta
Daily Charcuterie

MAINS

O'Connor Black Angus Sirloin
Pan Seared Market Fish

SIDES

Chips
Mixed Leaf Salad, Sherry Vinaigrette
Green Beans, Confit Shallots

\$120pp

Premium Package available that can be catered for from our full menu.
Chat with our events team to find our more info.

GRAZING TABLE

\$20pp*

Our Grazing Table is served on arrival and includes a selection of cold charcuterie meats, breads, crackers, pickles, olives, cheeses & dips.

*The Grazing Table is a whole function option only. The per person pricing must apply to your confirmed final numbers. Maximum of 50 people.

REDUCED MENU

Don't fancy a Set Menu?

Choose your own from our reduced a la carte menu.

| | |
|--|------|
| Chicken Parma, sugo, prosciutto, mozzarella, chips | \$31 |
| Barramundi, pearl cous cous, greens, chive butter | \$38 |
| Stone Axe wagyu burger, onion, cheese, chips | \$24 |
| Chargrilled Sirloin, chips or mash & choice of sauce | \$48 |

TERMS & CONDITIONS

CONFIRMATION & DEPOSIT

Your booking is not confirmed until The Function Terms and Conditions have been signed and returned, for upstairs spaces a \$1000 deposit is also required. This amount comes off your total event spend. The Pub, Atrium, Private Dining & Bistro requires a \$1000 deposit for groups of 20 or more. This deposit can be returned on the day of the event or used as a bar tab.

CANCELATIONS/RESCHEDULE

The deposit will be forfeited if the function is cancelled within 4 weeks of the event date. If Mt Alexander Hotel need to cancel your function due to unforeseen circumstances, we will refund all monies paid or you may choose to reschedule.

PACKAGE DURATION

All functions will be held for a duration of 5 hours. You may access your space 2 hour prior to your booking time for set up. Please ensure space is as was when you leave.

BAR TABS

All bar tabs are to be paid on the night. If you do not meet your minimum spend on the night, you will not receive a refund. You may increase your tab on the night of your function if needed.

DECORATIONS

You are welcome to supply your own decorations. Nothing can be attached to walls. No confetti or glitter is permitted. Plate smashing is not allowed.

MINIMUM SPENDS

Terrace
Day, Tue-Sun \$2,000
Night, Tue-Fri \$2,000
Night, Sat \$3,000
Night, Sun \$2,000

The Whole Upstairs
Day, Tue-Sun \$2,000
Night, Tue-Thurs \$3,000
Night, Fri \$4,000
Night, Sat \$5,000
Night, Sun \$3,000

The Everage Bar
Day, Tue-Sun \$2,000
Night, Tue-Fri \$2,000
Night, Sat-Sun \$2,000

Pub, Atrium & Bistro does not require a minimum spend. See confirmation & deposit for more details.

FINAL NUMBERS/MENUS

Final numbers and menu choices, including allergies and dietary requirements, must be confirmed 10 days prior. If choices are not submitted by this time the menu will be selected for you. Changes cannot be made less than 14 days before your function; you will be charged for the amount you have ordered.

FOOD & BEVERAGE

Celebration cakes, homemade desserts and chips, nuts and lollies in factory sealed bags are permitted. Mt Alexander Hotel does not take any responsibility for cakes that are damaged before, during or after your event. A charge of \$5 per head for cakeage includes cutting and serving of the cake. (max \$50) Any food left including cakes will be discarded at the end of the night unless otherwise arranged. Mt Alexander Hotel does not hold a B.Y.O license and no beverages brought from outside the venue will be permitted, alcoholic or otherwise. Gifted alcohol is to be placed behind the bar and returned to the host at the end of the night. Please note: your food menu choice must cover at least 80% of your party.

DAMAGES/LIABILITY

The host will be financially liable for any damage sustained to the venue and its contents and property prior to, during or after the event by the client, guests or contractors engaged by the event. We do not allow sticky tape, glitter, or confetti to be used as decorations as it can cause damage to the room.

RSA

Staff of the Mt Alexander Hotel practice Responsible Service of Alcohol, and by law reserve the right to refuse the supply of alcoholic beverages to any guest attending the function who breach the Liquor Licensing Laws of Victoria. All patrons who appear to be under the age of 25 are required to have proof of age identification and will be asked for ID at the door. Those who do not have identification will be refused the supply of alcoholic beverages.

SECURITY

The Mt Alexander Hotel reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities. These matters will be dealt with in a professional and civilised manner.

MINORS

Children under the age of 18 years are permitted to attend the function in the company of their guardian. Children attending the event are the responsibility of the host and the guests. Persons under the age of 18 are under no circumstance permitted to consume or order alcohol. Anyone underage found to be consuming alcohol will be asked to leave the venue immediately.