



A

AVIARY HOTEL

FUNCTIONS PACK

OUR SPACES

White Room

Cocktail 80

Sit down 40



First Floor

Cocktail 150

Sit down 70



Beer Garden

Cocktail 80

Sit down 40

Whole Venue

Cocktail 250

Sit down 150-200



CANAPÉS

4 Piece (reccomended 15-20 pax) | \$30PP

5 Piece (reccomended 20-35 pax) | \$36PP

6 Piece (reccomended 35 + pax) | \$42PP

Sliders

Beef Burger

Vegan Burger (V)

Chicken Burger

Crisp & Golden

Corn & Jalapeno Croquettes (VG)

w/ Aioli & Shaved Parmesan

Sun-dried Tomato Arancini (VG)

w/ Napoli Dipping Sauce

Crispy Cauliflower (VG, GF)

w/ Sweet Chilli Dipping Sauce

From the Grill

Lemon & Parsley Chicken Skewers (GF, DF)

Garlic & Coriander Prawn Skewers (DF, GF)

Grilled Steak Bites (DF)

w/ Chimichurri

Baked to Perfection

Pork & Apple Sausage Rolls

Mini Cheddar & Onion Quiches (VG)

Sweet Treats

Chocolate Coconut & Rum Truffles (VG, GF)

Mini Tiramisu Cups

Mini Seasonal Cheesecake Cups



Grazing Platter

One per 15 - 20 guests | \$450

A selection on gourmet cheeses, fresh honeycomb, charcuterie, mixed olives, quince paste, dips, fruit and veggies, dried fruit and nuts, chocolate pretzels, crackers and fresh bread

SHARING PLATES

SERVED ON SHARING PLATTERS WITH SIDES, PERFECT FOR GROUPS TO ENJOY TOGETHER. AVAILABLE FOR GROUPS OF 15 OR MORE.

KIDS ARE WELCOME TO ORDER FROM OUR KIDS MENU.

Base Menu

2 Course Set \$60PP

3 Course Set \$68PP

Starters - Choose 2 - Shared

Roasted Tomato Soup (V, GF)

Sun-dried Tomato Arancini (VG)

Bowl of Crispy Cauliflower Bites, Sweet Chilli Dipping Sauce (VG)

Mains - Choose 2 - Shared

Chargrilled Sirloin Steak, Seasonal Greens, Crispy Roasted Potatoes, Chimichurri (GF)

Chargrilled Chicken Breast, Garden Salad, Lemon vinaigrette (GF)

Pan-seared Salmon, Lemon & Chive Beurre Blanc (GF)

Dessert - Choose 1 - Shared

Warm Cinnamon Doughnuts, Chocolate Sauce (VG)

Chocolate Brownie Cubes, Honeycomb (V, GF)

Premium Menu

2 Course Set \$78PP

3 Course Set \$87PP

Starters - Choose 2 - Shared

Grilled Lime & Coriander Tiger Prawns, Sweet Chilli Dipping Sauce

Vintage Cheddar & Onion Tart (VG)

Heritage Tomato & Mozzarella Salad (V, GF)

Mains - Choose 2 - Shared

Chargrilled Ribeye Steak, Seasonal Greens, Chimichurri, Chips (GF)

Lemon and Herb Chicken Crown, Crispy Roasted Potatoes, Chicken Wing Gravy (GF)

Red Onion Tart au Tatin, Roasted Balsamic Cherry Tomatoes, Feta (V)

Desserts - Choose 1 - Individual

Mini Tiramisu Bowls

Lemon Curd Tartlets, Fresh Raspberries (VG)

Included Sides

Bowls of Roasted Carrots

Bowls of Chips

DRINKS PACKAGES

CASH BARS & BAR TABS WELCOME!

PACKAGE

WINE SELECTION

BEER SELECTION

Standard

2 Hours | \$42PP
3 Hours | \$52PP
4 Hours | \$62PP

House Wines &
Sparkling

Aviary Lager
Hills Apple Cider

Premium

2 Hours | \$62PP
3 Hours | \$72PP
4 Hours | \$82PP

ALL Pouring Wines &
Sparkling

Aviary Lager
Hills Apple Cider
Carlton Draught
Bodriggy Pale Ale

ADD ON DRINKS

Mixed Basic Spirits

2 Hours | \$15PP
3 Hours | \$20PP
4 Hours | \$25PP

Spritz's on Arrival
\$18PP

3 Select Cocktails

2 Hours | \$24PP
3 Hours | \$32PP
4 Hours | \$40PP

TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

Bookings for the exclusive use of the White Room, Den, First Floor and Beer Garden are secured upon acceptance of these T&Cs and payment of a \$250 deposit. Tentative bookings are not held, and other enquiries may be entertained until the deposit is received.

GUEST NUMBERS

Final guest numbers must be confirmed at least 14 days prior to your event. After this point, catering numbers cannot be amended, and charges will apply based on the confirmed guest count at that time.

CANCELLATIONS

January-October: initial deposit & minimum spend deposit are non-refundable if a function is cancelled within 30 days of the event.

November-December: initial deposit & minimum spend deposit are non-refundable if a function is cancelled within 90 days of the event.

PAYMENT

Full payment for all confirmed food and beverages, such as canapés, grazing tables, drinks packages etc, must be received via Stripe at least 24 hours prior to your function; failure to do so may result in the function being cancelled and deposit forfeited. Bar tabs can be paid upon arrival on the day of your function.

A \$50 late payment fee will apply to all invoices not settled by the due date.

BAR TABS

If setting up a bar tab that has not been pre-paid via Stripe, we require a credit card to put behind the bar at the start of the event.

All outstanding tabs must be paid on the night of the event, unless organised otherwise with us beforehand.

AV

Use of AV is available if you have booked the entire space for exclusive use or as approved by our Events Coordinator. These systems include microphone and speaker, music, television screens and projectors.

FOOD

Desired canapé options must be confirmed a minimum of 14 days prior to your event. Failure to do so may result in limited available options. Canapés are charged per person and a minimum of 20 guests is required.

If no specific time for food service is provided, we will determine the timing of food service at our discretion, based on the overall timings of your booking.

CAKES

We welcome cakes, although a cakeage fee of \$50 for under 100 guests and \$75 for 100 or more guests will apply to account for storage, cutting and plating. Donut towers and cupcakes do not attract a cakeage fee.

SEVERE ALLERGIES & DIETARIES

Cross-contamination cannot be safely avoided in our kitchen, therefore we cannot cater for severe allergies. This is part of our duty of care to all our guests.

It is the organiser's responsibility to select canapés and menu items that accommodate any dietary requirements within their group.

LARGE GROUP BOOKINGS

Large groups are welcome to dine in any of our spaces as room permits; however, pre-orders are required for groups over 25 people. Pre-orders must be confirmed at least 7 days prior to your event.

Pre-orders must be pre-paid in full at least 24 hours prior to your booking. Pre-orders cannot be changed on the day and all pre-ordered meals must be paid for, despite any no-shows.

TERMS AND CONDITIONS

SECURITY

Security can be provided at a cost of \$55p/h on weekdays, \$70p/h on Saturday, and \$80p/h on Sunday (including GST).

For ALL 18TH & 21ST birthdays AND any functions with over 80 guests, security is required at your expense until at least 50% of your guests have left, to ensure safety and proof-of-age requirements, which are set by Liquor Control Victoria.

This charge is not included as part of the minimum spend due to the service being sub-contracted.

OUTSIDE ENTERTAINMENT / DJs

All outside entertainment must be approved by the event coordinator prior to the event.

You have the option to organise your own DJ for your event but you must inform us at least 24 hours prior to your arrival if you require any equipment for this (there is no grantee we will be able to provide any).

MUSIC

Aviary Hotel playlists will play for the duration of your event unless requested otherwise.

If you would like to play your own music, you must inform us at least 24 hours prior to your arrival. This option is not possible in all of our spaces, so please ask us if this is something you require.

DECORATIONS

Any decorations or changes to the aesthetics of the space need to be approved prior to your event. We allow decorations as long as they don't leave any permanent damage and are inoffensive if in a shared place.

Decorations that deteriorate or spread easily, including confetti or glitter, are not permitted. Failure to comply will incur a \$500 cleaning fee.

RIGHT OF REFUSAL

The Aviary Hotel reserves the right to refuse entry or to remove a person who is intoxicated or displays unruly behaviour.

Guests under the age of 18 must be accompanied by a parent or guardian, cannot consume alcohol, and must leave the premises by 10:00PM.

Wristbands will be provided to underage guests to allow bar staff to identify them and ensure they are not served alcohol. Any adult guests caught serving alcohol to minors will be reported and asked to leave immediately.

LOST PROPERTY

Lost property is donated to Salvos weekly so if you suspect you have lost property, please contact us immediately.

We do not accept any responsibility for lost property.

DAMAGES

The event organiser is liable for any damages to the venue caused by their guests. In the event that this occurs, and by proceeding with your booking, you agree that any costs associated with these damages will be covered.

The Aviary will ensure that any damage estimates are fair and reasonable, with multiple quotes obtained where practicable.