



the
elthamhotel

Functions & Events

PACKAGE

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746 MAIN RD, ELTHAM, VIC, 3095



WELCOME TO

The Eltham Hotel

First opened as Watson's Hotel, a double-storeyed building constructed on the Main Road frontage circa 1887 for Christopher Watson, the Eltham Hotel has social and historical significance as an important meeting place within the Little Eltham township. With additions and/or extensive rebuilding during the First World War period and later, The Eltham Hotel has been a local landmark on this site for more than a century.

The building as it is today dates from the 1920s and/or later and was the meeting place in the 1950s of Eltham's artists, intellectuals and (other) mud brick builders, who were developing a distinctive local lifestyle at that time.

BICK STUDY, 1992 (Victorian Heritage Database)

At The Eltham Hotel we offer two great spaces catering for different groups, sizes and budgets. Whether your next event is a birthday, engagement, corporate meeting or a family dinner, let us do the hard work for you!

For booking and enquiries contact our team on:

Phone: (03) 9439 9224 or 0439 281 843

Email: elthamhotelfunctions@alhgroup.com.au





The Watson Room

Located off Pitt Street with its own private entrance, heritage bar, male and female toilets, sound system and TV, The Watson Room is ideal for meetings, presentations, conferences and small to medium sized cocktail parties and seated events.

Capacities

Cocktail - 40 guests

Seated - 20 guests

Boardroom style - 20 guests

U shape - 16 guests

Theatre style - 30 guests



Room hire:
\$200





The Restaurant

The Restaurant is available for exclusive use to those who cannot be catered for in the Watson Room. Featuring a private bar, amenities and entrance.

Capacities

Cocktail - 150 guests

Seated - 120 guests





Canape Menu

OPTION 1	\$22 PER PERSON	5 CANAPES
OPTION 2	\$30 PER PERSON	8 CANAPES
OPTION 3	\$40 PER PERSON	5 CANAPES + 2 HANDHELDS

Canape Items

Southern fried chicken wings, chipotle mayo

Spiced lamb kofta, tzatziki

Pork and fennel sausage roll, housemade tomato relish

Moroccan lamb pie, harissa yoghurt

Angus beef pie

Spiced chicken tender skewer, satay sauce

Peking duck spring roll, hoisin plum sauce

Salt 'n' pepper calamari, aioli

Bolognese arancini

Heirloom tomato bruschetta (VGO)

Vegetable empanada, housemade tomato relish (VG)

Pumpkin and sage arancini (VG)

Mac'n'cheese croquettes, truffle mayo (V)

Chocolate brownie, salted caramel popcorn

Peanut butter slice (VG)

Handheld Substantial Items

Chargrilled flatbread, house made dip, olives, sumac (VGO)

Smoked BBQ pork rib, sweet potato fries

Pulled pork taco, BBQ sauce

Brisket slider, pickles, mustard, aioli

Pumpkin gnocchi (V,VO)


Falafel taco, slaw (VG)

Fish and chips, tartare, lemon (V)



Optional Extras Handhelds \$8 per person per items

VG - vegan VGO - vegan option available





Feasting Menu

TWO COURSE \$46 PER PERSON
THREE COURSE \$56 PER PERSON

SHARED ENTREE

Cured meats, house made dip, local cheese, marinated olives, grilled flatbread

SHARED MAINS

SELECT TWO

Smoked beef brisket,
hickory BBQ sauce
Slow roasted lamb
shoulder, tzatziki
Oven-roasted chicken
breast parikia-rub, fresh
herbs
Baked fish of the day
Pumpkin gnocchi (VGO)

SHARED SIDES

SELECT THREE

Green beans, salsa verde,
feta
Rosemary roasted chat
potatoes
Maple glazed dutch carrots
Smoked chipotle corn cob
Rocket, parmesan and pine
nut salad
House-made garden salad

ALTERNATE DESSERT

SELECT TWO

Eltham Mess, seasonal
fruits, meringue, cream
Chocolate beetroot cake,
berry coulis, cream (VO)
Sticky fig pudding,
butterscotch sauce, ice
cream
Peanut butter slice,
candied nuts (VGO)

Little Gumnuts

\$16 PER CHILD

12YRS & UNDER - SELECT ONE


Fish, chips, lemon, ketchup

Chicken Tenders, chips, ketchup

Cheeseburger, chips, ketchup

Also includes: Choc fudge sundae for dessert

VG - vegan VGO - vegan option available





Grazing Menu

THREE COURSES
SHARED DESSERT PLATE

\$46 PER PERSON
+\$6 PER PERSON

1ST COURSE

Cured meats, house made dip, local cheese, marinated olives, grilled flatbread

2ND COURSE

SELECT THREE

Salt and Szechuan

pepper calamari

Mac & Cheese Croquettes

(V)

Southern Cauliflower


(VE)

Pumpkin Arancini (V,VE)

Bolognese Arancini

3RD COURSE

Selection of hand-stretched pizzas





Corporate Menu

HALF DAY CATERING

\$30 PER PERSON

FULL DAY CATERING

\$45 PER PERSON

ROOM HIRE \$200

- Complimentary wifi
 - Flipchart & Whiteboard
 - Smart TV connectivity
 - Free parking on site
 - Room set to your preferred style
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MORNING TEA

Freshly baked croissants,
ham and cheese

Homemade
scones, clotted cream,
berry compote

Fresh seasonal fruit
platter

Coffee, tea, mineral
water, juice

LUNCH

Assorted wraps and
sandwiches

- Ham, cheese, tomato,
pickled mustard
- Chicken, avocado,
mayonnaise, lettuce
- Egg, lettuce, mayonnaise (V)
- Grilled vegetables, salsa
verde, lettuce (V)

OR

Select from our limited a la
carte menu at a reserved
table in the dining area
EXTRA \$10 PER PERSON

AFTERNOON TEA

Assorted freshly baked
cookies

Fresh seasonal fruit
platter

Coffee, tea, mineral
water, juice





Beverages

Our beverage packages are designed for those who wish to have a more controlled offering outside a bar tab.

Prices listed are per person for a 3 hour duration. Packages include soft drinks and juices, and all guests must be paid for.

PACKAGE 1

\$40 PER PERSON

BEER

Carlton Draught
Great Northern Super Crisp
Furphy Crisp Lager
Cascade Premium Light Stubbies
Pure Blonde Organic Cider Stubbies

WINE

Stonyfell Quarryman Sparkling
Stonyfell Quarryman Sauvignon Blanc
Stonyfell Quarryman Shiraz

PACKAGE 2

\$50 PER PERSON

BEER

Carlton Draught
Great Northern Super Crisp
Furphy Crisp Lager
Cascade Premium Light Stubbies
Pure Blonde Organic Cider Stubbies
Choice of: Corona or Heineken
Stubbies

WINE

Zonin Prosecco
The Rocks Sauvignon Blanc
Oakridge OTS Chardonnay
Chapel Hill Shiraz
Oakridge OTS Pinot Noir

ON CONSUMPTION

A bar tab can be set up and pre-paid prior to your function, and revised required. A bar tab can also be set up at the beginning of your function with a specified limit, and also revised as your event progresses.

ON CONSUMPTION

With a fully stocked bar and beers on tap, your guests will be able to select from our full offering which is available for purchase at bar prices throughout your event.

