



Functions @ The Elephant & Castle

Come in, relax and enjoy your next special occasion.
There are two distinctive rooms to choose from, we can help you celebrate your next function.
Be it a formal sit down meal, sophisticated cocktail party or a laid back get together.
Boasting over 130 years of history, we guarantee good food and a high quality of service.

The Gallery Room

Surrounded by photos from the exclusive photographic collection of Darryn Lyons, the Upstairs Gallery Room offers a private area with its own heating and cooling for your guests to enjoy a cocktail party or a sit down meal.

- Sit down dining – 36 people (max)
 - Stand up cocktail style – 60 people (max)
- (Minimum spend is \$1000 on combined food and drink)



VIP Marquee Section-Beer Garden – Small Functions under 60 guest

12 x 4 Marquee can be set up in the rear of the Beer Garden with its own heating minimum spend of \$500. Marquee can be kept exclusive for your own use up till 11:30pm

RedGum Beer Garden – Large Functions 70+ guest

The outside Beer garden with views of Hopetoun Park, and award winning designed RedGum and Iron furniture surrounded by a hedge of Crypress Pine, offers a more relaxed environment for your function.
With outside heating and TV. It has a private bar.

Stand up cocktail style – 120 people (max)

(Minimum spend is \$2000* on combined food and drink if the area is to be kept fully private until 9:30pm

Minimum spend is \$2500 if VIP Marquee is included – VIP section is exclusive to your guests until 11:30)

*Minimum spend is increase to \$3000 for the month of December and Public Holidays

*Minimum spend of \$7000 if Beer Garden to be closed to other patrons till 11:30pm

No minimum spend required when beer garden remains open to other patrons

All functions that do not have a minimum spend will be charged \$40 an hour for one bar staff member.
This charge does not apply if you hold your function on Friday or Saturday night.

BBQ's @ - Beer Garden Only - Prices Correct as of 1.6.17 and is subject to change
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Traditional Aussie BBQ - \$25 per person (minimum 50 people)

- Pre BBQ Nibbles
- Assorted bread rolls with portion butter
- Traditional Penny Meat's sausages
- Marinated BBQ steak 1 per head
- Gourmet hamburgers 1 per head
- Mixed House Salad
- Coleslaw Salad

Optional Extras – Costing per person

- Sweet Corn \$4
- Chicken, beef or vegetable kebabs (x2) \$6
- Seasonal seafood kebabs (x2) \$8
- Porterhouse Steak 120g (x1) \$8
- Scallop Potatoes \$4
- Roasted Jacket Potato \$4

Dinner Options	Prices Correct as of 1.6.17 and is subject to change
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Set Menu

3 Courses, 2 choice Alternate (50/50) drop	\$45
2 Course, 4 choices per course Set Menu	\$55
3 Course, 4 choices per course Set Menu	\$65
4 Course, 4 choices per course Set Menu – First course will be antipasto on arrival	\$75

Optional Extras

- Selection of Breads to share \$2 per person
- Sides – Mixed leaf salad \$2 per person
- Beer Battered Chips \$2 per person

Drink Packages – Options with Dinner Options

Standard Drink Package

3 hour drink package - \$35

4 hour drink package - \$45

Includes – a selection of House Wines, Carlton Draught Stubbies, Cascade Light, Henry Son's Sparkling wine

Premium Package

3 hour drink package - \$50

4 hour drink package - \$60

Includes – Oyster Bay Sauv Blanc, Cake Shiraz, Carlton Draught, Furphy, Cascade Light, Varicon et Clerc French Sparkling

All premium packages with a 3 or 4 course meal will also include a selection of after dinner drinks of Late Harvest Riesling, Port, Tawny Port, Baileys Irish Cream, Brandy

TAB – Select your own selection and tab limit for your guest



Menu Options – Please note that menu is subject to seasonal change – Correct as 1.6.17

Entrée

Louisiana Style Popcorn Chicken

on top of tabasco slaw

Chef's Soup of the day with toasted sourdough (G/F without bread)

Pan Fried Scallops

on a bed of creamy carrot puree, pickled cucumber & crispy rice

Twice Cooked Pork Belly

on a quince puree w/ an apple & carrot julienne salad

Grilled asparagus

w/ pearl barley, artichoke & heirloom tomato salad w/ a burnt onion ash (V) (G/F)

Mains

Twice Cooked Mint Rubbed Lamb Shoulder

w/ a quinoa tabbouleh, kipfler potatoes, topped with salsa verde

300g Oakdale Black MSA Angus Eye Fillet

honey rosemary kipfler potatoes and french beans with a red wine jus
(Please add extra \$5 per serve. All steaks served medium)

Pan Fried Barramundi

on coconut rice with a Thai red curry sauce

Stuffed Chicken Breast

Stuffed w/ dates, goats cheese & spinach wrapped in pancetta w/ sautéed greens & house jus

Lemon & Thyme Battered Flathead Fillets

w/ crispy sea salted fries accompanied by mixed green salad

Fettuccini

w/ roasted pumpkin, sun dried tomatoes, pesto & Meredith's goats cheese (V)

Vietnamese Rice Noodle Salad

w/ a nouc cham dressing & silken tofu (V)

Dessert

Vietnamese Style Churros w/ a warm chilli & mint chocolate sauce

Chocolate Fondant served w/ honeycomb shards, vanilla bean ice cream

Crepe Suzette w/ orange segments & caramelised lemon peel

Trio of artisan sorbets & ice creams – flavours of the day

Platters

Premium Platters - \$130 – 40 items per platter - (1) options per platter

Fish & Chips Noodle Boxes
Salt & Pepper Calamari & Chips Noodle Boxes
Mini Angus Beef Burgers
Cracked Pepper Angus Beef Skewers (g)
Greek lemon, garlic & rosemary Chicken Skewers
Prawn Cocktail Shooters

Deluxe Platters- \$90 – 40 items per platter (1) options per platter

Chef's Selection of House Made Mini Quiches (v)
Mini Chorizo and Avocado Tarts
Vietnamese Rice Paper Springrolls (g)(v)
Fish Goujons cooked in a House Made Peroni Beer Batter
Arancini Balls (v)
Feta & Spinach Spanakopita (v)
Lamb Kofa Balls with Tzatziki Sauce (g)
Mini Shepard's pie with house made potato mash topping
Selection of sandwiches (v) available
Selection of house made slices and petite fours

Cheese and Charcuterie board by the meter



1 meter - \$140
2 meters - \$270
3 meters - \$400

Each meter for roughly 15 people, a selection of cheese, charcuterie, fresh fruit, and breads

Pizza Platters - \$75 – 72 items per platter – (2) options per platter

Veggie – tomato base, cheese, gourmet capsicums, mushrooms & olives
Chicago Meatballs – tomato base, cheese, onion, meatballs, garlic, oregano & parmesan cheese on top
Margherita – tomato base, cheese & oregano
Tandoori Chicken – mango chutney base, tandoori chicken, cheese, red onion, garlic, natural yogurt on top
Souvlaki – Tzatziki base, garlic, semi dried tomatoes, cheese, onion, oregano & lamb souva meat
Salami style – tomato base, cheese, double salami (tasty cheese on top)
Roma – tomato base, cheese, semi dried tomatoes, artichokes, capers & garlic
Margherita Bocconcini – tomato base, cheese, fresh truss tomatoes, bocconcini & basil pesto

Standard Party Platter - \$65 - 55 items per platter – A selection of (2) options per platter

Platter 1 – Wedges w/ sour cream, Mini Sausage Rolls, Mini Party Pies
Platter 2 – Wedges w/ sour cream, Mini Spring Rolls, Mini Dim Sims

Coffee Station

Coffee Station with a selection of Tea and Coffee Bags \$50 for 50-100 people – minimum charge

MINIMUM SPEND

*Minimum spend applies to private or exclusive areas

The spend must be spent on food and beverages combined. Other cost such a decorations, security are not included. If the minimum spend is not reached the difference will be charged to the client at the end of the night.

SECURITY

All large function over 90 guest will require 1 security guard
All 18th Birthday Parties will require 2 security guard for the full duration of the function.

Cost of security is \$40 an hour

Deposit & Confirmation:

A non-refundable deposit of \$500 is required to confirm booking. This payment will be deducted from the final account. If payment is not received 7 days prior to the event, management reserves the right to cancel the booking and allocate the space to another client. Minimum spend must be fully paid before the start of a function.

Elephant & Castle Hotel
158 McKillop Street, Geelong
Ph: (03) 5221 3707
E: enquiries@elephantandcastle.com.au
W: www.elephantandcastle.com.au

Payment:

We accept all credit cards, direct deposits or cash as payment, before or on the day of the event.
We do not accept cheques.

Decorations

You may wish to provide floral arrangements, candles, balloons or centrepieces to compliment and personalize your function. Elephant and Castle staff will be happy to arrange our venue with your chosen decorations. We only ask that no confetti, glitter or party poppers etc, be used inside the restaurant or in the beer garden. We can supply some simple table pieces free of charge if you would like.