

# Party with us!

Image by Michael Moeblus. All rights reserved. Provided by The Lyons Gallery. Available at [www.thelyonsgallery.com](http://www.thelyonsgallery.com)

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# ELEPHANT & CASTLE Hotel

## *Functions Packs*



**W**alk through **The Elephant and Castle Hotel** and be transported back into an old world English pub circa 1891, with all its charms. But with a modern twist. Elegant yet informal and after an extensive renovation now has one of Geelong's premium beer gardens. The pub is surrounded by an incredible array of photos from the private collection of the colourful ex-mayor of Geelong, Darryn Lyons, aka Mr. Paparazzi.

Whether you're after an intimate area, a stand-up space for a corporate gathering or a fun filled area for your next celebration. Let our experienced and enthusiastic function team and talented chefs design a menu to suit your needs and budget. Whether it is one, two or three courses sit down meal, stand up cocktail and canapes, bountiful grazing boards or a BBQ feast served to you by one of our chefs. **The Elephant** has an area, and catering that will suit your event.



## VIP MARQUEE SECTION (BEER GARDEN)

Located at the rear of our beer garden, “*The Marble Bar*”.

The completely private 12 x 4 marquee, with direct access to our outside bar, heating, and decorated with ambient lighting is the perfect area when you are wanting a fun, relaxed atmosphere.



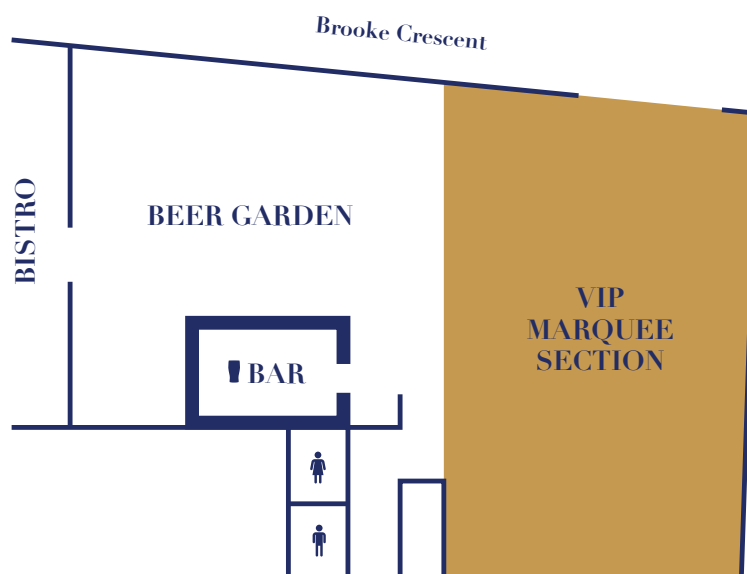
### Key Features

Up to 60 people

Exclusive for your own use until 11:30pm

Access to our outside bar.

Minimum spend: \$2,000  
( November & December:  
\$2,500 )







## BEER GARDEN (THE MARBLE BAR)



After a complete renovation, **The Elephant and Castle Hotel** is lucky enough to boast one of Geelong's premium Beer Gardens. Includes heating, TV and private Bar.

With views of Hopetoun Park, it offers a relaxed spacious environment for your next function.



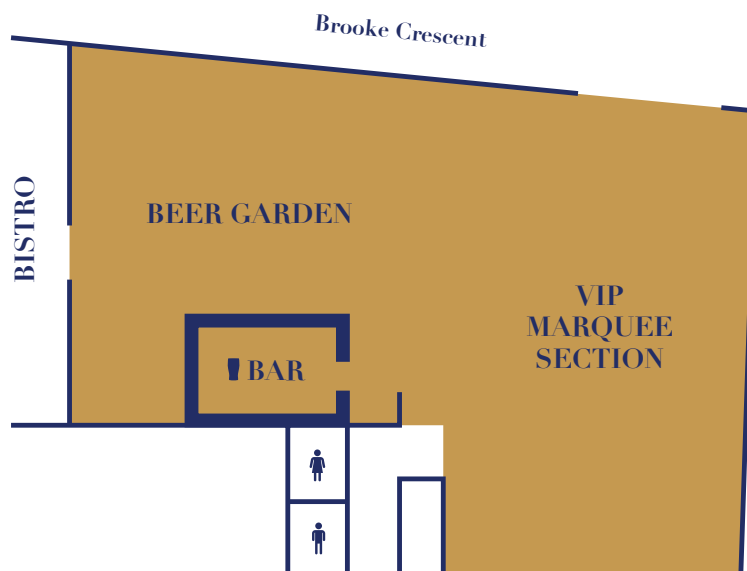
### Key Features

Up to 100 people

Beer Garden private  
until 10:00pm

Private Bar.

Minimum spend: \$3,500  
( November & December:  
\$4,000 )







# THE GALLERY ROOM



Surrounded by photos from the exclusive photographic collection of **Darryn Lyons**, newly renovated bathrooms and bar, 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.

We have a TV, whiteboard and lectern with microphone and speaker, for your next corporate event.



## Key Features

Sit down dining: 36 people

Stand up cocktail: 60 people

Theatre sitting: 50 people

Minimum spend: \$1,000  
( Mid week special: \$500 )

Brooke Crescent

2nd Floor

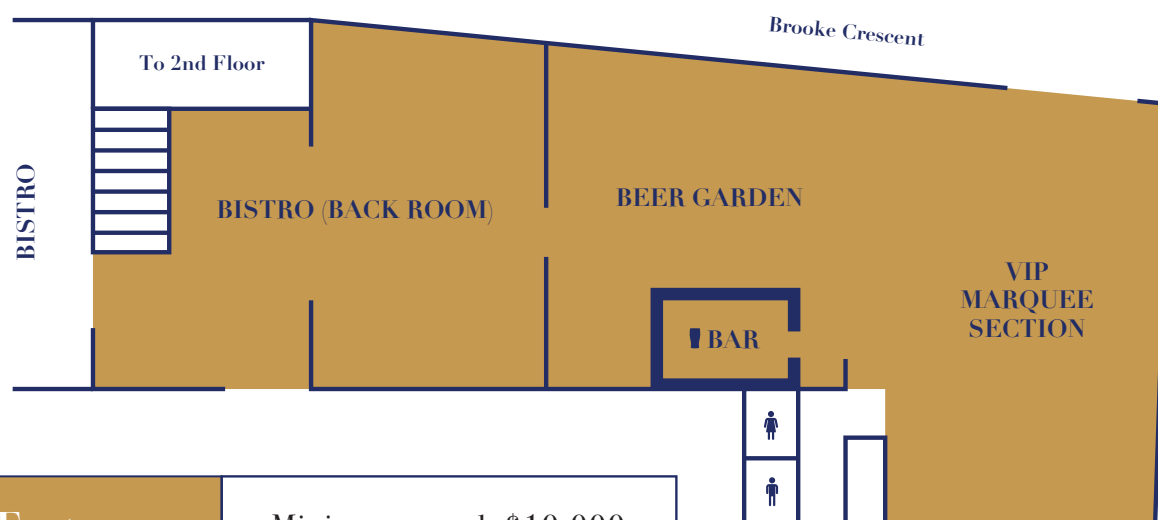
THE GALLERY ROOM

BISTRO (1st Floor)

## ❖ ULTIMATE AREA (BEER GARDEN & BACK ROOM) ❖

Taking up half the pub, including the beer garden, it is the perfect area to hold up to 200 guest, but at a fraction of the cost from similar sized venues.

Whether you want to thanks your hard-working staff, showcasing your next corporate function, popping the question or tying the knot, we can help you host your large event.



**Key Features**

Minimum spend: \$10,000



# Menu

## Set Menu (Costing per person)

\$30 per person

1 Course

2 choice Alternate (50/50) drop

\$44 per person

2 Courses

2 choice Alternate (50/50) drop

\$56 per person

3 Courses

2 choice Alternate (50/50) drop

*All Gallery Room functions are alternating drop. If you would prefer your guest to select from one of 5 options an additional \$8 per person per course applies.*

## Entrée

Soup of the Day  
with toasted sourdough

(GF) without bread

Duck Croquettes  
with celeriac slaw & romesco aioli,  
topped with crispy orange

Heirloom Carrots  
roasted and served with spiced almonds  
and cumin Greek yoghurt

Sticky Pork Belly (GF)  
with Asian infused slaw  
and crispy shallots

Cumin Spiced Lamb Cutlet  
with garlic infused yoghurt,  
pomegranate, toasted almonds  
& honey

## Main

*All main meals are served with side bowls of either Seasonal Vegetables or Garden Salad*

Xmas All Year Round  
Roast Turkey with honey glaze ham, almond stuffing & all  
the trimmings

Lamb Shoulder  
on a bed of Moroccan lentils, beetroot puree, fried pumpkin  
fritters & Labneh

Atlantic Salmon  
with Cheddar polenta, tomato olive caper salsa, citrus emulsion

Baked Beetroot Risotto (V)  
served with walnuts and goat's cheese

House Made Gnocchi  
roasted pumpkin, semidried tomatoes, basil pesto,  
crispy pancetta tossed in a white wine cream reduction

Chicken Ballotine  
with pistachio, leek stuffing, wrapped in prosciutto,  
confit of potato & asparagus

Sweet Potato Rosti (V) (GF)  
accompanied by locally grown season roasted vegetables,  
topped with an authentic Italian Napoli sauce and  
parmesan

*Please add an extra \$5 for the following dishes per person:*

200g Eye Fillet (medium rare) (GF)  
with creamy truffle porcini mash,  
green beans & red wine jus

Grilled Pork Cutlet (GF)  
resting on chat potatoes with a  
'Waldorf salad' a cider jus

Chargrilled King Prawns  
served with traditional Greek lemon  
potatoes and rocket salad

## Desserts

Chocolate Meringue (GF)  
Mousse Cake  
with vanilla bean ice cream,  
honeycomb and berry compote

Crème Brûlée (GF)  
with fresh berries, cream Chantilly  
& churros

Lemon Tart  
with Tasmanian double cream and berries

White Chocolate Panna Cotta  
with passionfruit, berries &  
honeycomb

Xmas Pudding  
with brandy custard

# Platters

## Premium Platters

30 Pieces per platter (1 option per platter)

\$140 (each platter)

- Sliders (Choice of one):
  - \* Barbecue Pulled Chicken
  - \* Angus Beef Burgers
  - \* Pulled Pork
- Coconut & Lime Fish Mini Tacos
- Fish and Chips Boxes

\$95 (each platter)

- Smoked Salmon Bruschetta *with dill mayo*
- Marinated Greek Chicken Skewers
- Pastry Wrapped Prawns
- Lamb Kofta sticks
- Sushi (Gluten free and vegan options available)

\$80 (each platter)

- Arancini Balls (V) *with roasted pumpkin, pine nuts and pesto*
- Ricotta & Spinach Rolls (V)
- Chickpea & Beetroot (V) Falafel
- Pumpkin & Feta Mini (V) Quiches

## Mega Pizza Platter

72 Pieces per platter - \$85 (1 option per platter)

Chicago Meatballs  
*with tomato, garlic, cheese, parmesan, onion, meatballs, oregano*

Souvlaki  
*Tzatziki base, garlic, semi dried tomatoes, cheese, onion, oregano, lamb souvlaki*

Tandoori chicken  
*with mango chutney, garlic, cheese, red onion, tandoori chicken and yoghurt*

Vegie  
*with tomato, cheese, mushroom, onion, capsicum, olives and pineapple*

Bocconcini Margherita  
*with tomato, bocconcini mozzarella and basil*

*Gluten free bases available \$20 extra*  
*Vegan Cheese available \$10 extra*

## Party Favourites

50 Pieces per platter  
\$70 (2 option per platter)

- Sausage Rolls & Party Pies
- Mini Dim Sims
- Mini Spring Rolls
- Samosas
- **Sandwiches**
  - Bacon, lettuce, tomato
  - Chicken Caesar
  - Roasted Vegetables
  - Traditional

## By the Meter

Cheese & Charcuterie Board

|          |       |
|----------|-------|
| 1 meter  | \$320 |
| 2 meters | \$440 |
| 3 meters | \$520 |

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

Dessert Board

|  |       |
|--|-------|
| Selection of sweet slices and biscuits | \$90  |
| 1 meter                                | \$320 |
| 2 meters                               | \$480 |





# Packages

## Traditional Aussie BBQ

**\$25 per person (minimum 50 people)**

Assorted Bread Rolls  
*with portion butter*

Traditional Penny's Meat sausages

Coleslaw Salad

Marinated BBQ steak

Gourmet hamburgers

Mixed House Salad

### Optional Extras

(Costing per person):

*Sweet Corn* \$4

*Chicken, beef or veggie kebabs (x2)* \$6

*Seasonal seafood kebabs (x2)* \$8

*Porterhouse Steak 120g (x1)* \$8

*Scallop Potatoes* \$4

*Roasted Jacket Potato* \$4



*BBQ Cooked by one of  
our experienced Chefs*

## Drinking Packages

**With Dinner Options**

### Premium Package

3 hour drink package \$60

4 hour drink package \$70

#### Includes:

- Little Goat Creek Sauv Blanc
- Cake Shiraz
- Carlton Draught
- Furphy
- Cascade Light
- Santa & D'sas Prosecco

### Standard Package

3 hour drink package \$45

4 hour drink package \$55

#### Includes:

- Selection of House Wines
- Carlton Draught Stubbies
- Cascade Light
- Henry Son's Sparkling wine



### Tab Package

Select your own selection  
and tab limit for your guests

## Coffee Station

**A selection of tea and coffee bags**

50 people \$50  
(minimum charge)

100 people \$80



### \$300 Includes:

- 1 coffee/tea station for 50 people
- 1 platter of sandwiches
- 2 sweet slices and biscuits
- Unlimited soft-drinks and juices

## Celebration of Life—Wake

The coming together to  
mourn and celebrate a loved  
one, is an important event that  
we here at **The Elephant  
and Castle Hotel** pride  
ourselves on helping you to  
achieve.

# Terms & Conditions

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## Deposit & confirmation

A deposit of \$500 is required to confirm booking. This payment will be deducted from the final account. If payment is not received 7 days from booking date, management reserves the right to cancel the booking and allocate the space to another client. Minimum spend must be fully paid 24 hours before the start of a function. Charges above the minimum spend will be charged on the day.

## Guest entry

The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures.

Minors (under 18 years of age) are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

## Minimum spend

Minimum spend applies to private or exclusive areas.

The spend must be spent on food and beverages combined. Other cost such as decorations, security are not included.

If the minimum spend is not reached the difference will be charged to the client.

## Security

All large function over 90 guest will require 1 security guard. Security is no charge under the Ultimate area.

All 18th Birthday Parties will require 2 security guard for the full duration of the function.

Cost of security is \$40 an hour

## Payment

We accept all credit cards, direct deposits or cash as payment. 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.

## Damage

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests.

The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client good be removed from the venue, immediately after the function.

I \_\_\_\_\_  
confirm that I have read and understood the above terms and conditions and agree to comply.

Date:\_\_\_\_\_ Signed:\_\_\_\_\_

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