ELEPHANT & CASTLE Hotel



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 our chefs. **The Elephant** has an area, and catering that will suit your event.

(03) 5221 3707 / mari@elephantandcastle.com.au



VIP MARQUEE SECTION (BEER GARDEN) -

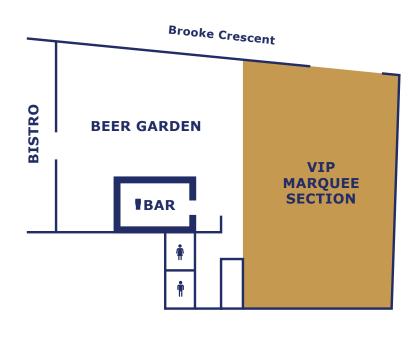


Located at the rear of our beer garden, "The Marble Bar".

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.









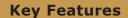
BEER GARDEN (THE MARBLE BAR)



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.



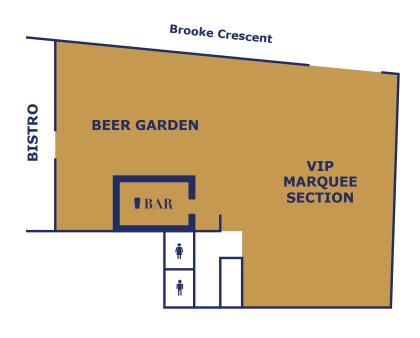


Up to 100 people

Beer Garden private until 9:30pm

Private Bar.

Minimum spend: \$4,500 (November & December: \$5,000)





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: \$1,500 (November & December:

\$2,000)

Brooke Crescent

THE GALLERY ROOM

2nd Floor

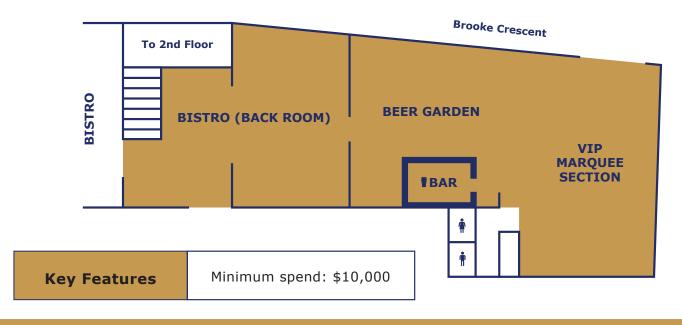
BISTRO (1st Floor)

♣ 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.





Menu

Set Menu (Costing per person)

\$48 per person

- 2 Courses
- 2 choice Alternate (50/50) drop

\$62 per person

- 3 Courses
- 2 choice Alternate (50/50) drop

10% off main menu prices*

Choice of any two dishes from our menu, served as an alternating drop

All Gallery Room functions are alternating drop. If you would prefer your guests to select from one of 6 options an additional \$8 per person per course applies.

*10% discount applies only on full priced items. Does NOT include Speciality Nights prices.



Entrée



Seared Scallops (4) (F)

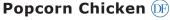
Parsnip puree, nashi pear + gremolata

Mac 'n' Cheese Croquettes (3) \bigcirc

dill mayonnaise

Goats Cheese Bruschetta (**V**)

toasted ciabatta, cherry tomatoes, basil oil + balsamic petals



sweet chilli mayo + herbs

House Beetroot Cured Salmon (F)

horseradish crème fraiche, baby cucumbers, lavosh + watercress

Roast Pumpkin Tostada (VC) (DF)



cashew crema

Main



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

Roasted Pork Loin (F)

Paris mash, braised red cabbage, red wine jus

Pan Fried Barramundi (F)

fried chat potatoes & Sicilian caponata, lemon cheek, nut butter

Braised Beef Ragu Pappardelle

San Marzano tomato, gremolata + Parmesan

Chicken Parmigiana

Panko crumbed, Napoli sauce, ham, mozzarella, salad + chips

Forrest Mixed Mushroom Risotto (V)(F)



parmesan, rocket + goats cheese salad

Lemon Roasted Chicken Breast

soft polenta, pine nut + currants

Please add an extra \$6 for the following dishes per person:

220g Eye Fillet (All steaks cook medium) (F)

confit potatoes, garlic green, chimichurri

Seafood Linguine

local mussels, prawns, scallops, garlic, chilli, chimichurri +

Chocolate Fondant

toffee nuts, milk crumb + hazelnut ice cream

Vanilla Crème Brûlée (v)

vanilla ice -cream, shortcrust + fresh berries

Desserts





Meringue strawberry compote, Chantilly cream, fresh strawberries + toffee garnish

2 Cheeses hard + soft, fruit, lavosh



Platters

| VEGETARIAN / VEGAN | Units | Price | Extra Unit | GFO | VO | VGO |
|---|-------|-------|---------------|-----|----|-----|
| Homemade Crispy Falafel w/ mint yogurt | 40 | \$110 | \$2 | ** | * | |
| Panko Crumbed Risotto Cakes w/ hot apple chutney | 40 | \$110 | \$2 | | * | |
| Party Pies + Sausage Rolls. Tasmanian Bakery | 50 | \$100 | N/A | | | |
| Mini Dim Sims + Mini Springrolls | 50 | \$100 | N/A | | * | * |
| Traditional Sandwiches | 30 | \$100 | N/A | | * | * |
| Gluten Free Sandwiches | 30 | \$110 | N/A | ** | * | * |
| Homemade Sausage Rolls w/ tomato relish | 40 | \$130 | \$2.5 | | | |
| Rare Roast Beef Crostini w/ rocket, caramelised onion + mayonnaise | 40 | \$120 | \$2.5 | | | |
| Mac & Cheese Croquettes w/ seeded mustard mayonnaise | 40 | \$130 | \$3 | | * | |
| Roast Pumpkin Tostada w/ cashew crema + salsa | 40 | \$110 | \$3 | * | * | |
| Roast Pumpkin w/ whipped ricotta, candied walnut tarts | 30 | \$130 | \$4 | | | * |
| Pretzel Crusted Local Squid w/ black garlic aioli + lime | 40 | \$140 | \$3 | | | |
| Grilled Chicken Yakatori Skewers w/ sticky glaze | 40 | \$160 | \$4.5 | * | | |
| Spiced Lamb Empanada (Latin pastry) w/ smokey aioli | 40 | \$160 | \$4.5 | | | |
| Peking Duck Pancakes w/ cucumber, spring onion + hosin | 40 | \$160 | \$4.5 | | | |
| Ceviche Tostada w/ guacamole/ pico de gallo | 30 | \$200 | \$5.5 | | | |
| Slow Braised Beef and Onion Pies topped with sweet potato crust | 40 | \$240 | \$5.5 | | | |
| SUBSTANTIAL / BOWLS | | | | | | |
| Mushrooms Slider w/ crispy mushroom, cos lettuce, pickles, burger sauce + milk bun | 30 | \$140 | \$4 | | * | |
| Nashville Hot Chicken Slider w/ slaw + blue cheese sauce | 30 | \$230 | \$7 | | | |
| Twice Cooked Pork Belly Bao w/ red vinegar glaze + sesame | 30 | \$230 | \$7 | * | | |
| Ricotta Gnocchi w/ pumpkin purée + amaretto cookie | 30 | \$240 | \$7 | | | |
| Braised Lamb Tagine w/ lemon scented pilaf + honey yogurt | 30 | \$315 | \$9.5 | * | | |
| Taco Bowl Al Pastor w/ crispy pork belly, grilled pineapple, guacamole + pico de gallo | 30 | \$420 | \$12 | * | | |
| SWEETS | | | | | | |
| Selection of Biscuits / Slices / Sweets | | \$90 | | | | |

Packages



CHRISTMAS ALL YEAR ROUND



Don't wait until December to celebrate Christmas

The Elephant & Castle Hotel has a special Christmas themed dinner available for Gallery Functions (25 guests minimum)

\$48 per person (2 Courses. Alternate 50/50 drop)



English Roast Turkey

with pig in blanket, seasonal roasted vegetables + cranberry sauce

Stuffed Roast Chicken

chestnuts, mash potatoes, seasonal greens + bread sauce



House-made Pavlova (F)

seasonal fruits + vanilla ice-cream

Plum Pudding

with brandy sauce



Set the Xmas mood

For a real festive experience we can decked the room out in Christmas decorations for an additional \$100



Traditional Aussie BBQ



\$28.5 per person (minimun 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 vegie 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



Coffee Station



A selection of tea and coffee bags

50 people \$70 (minimum charge)

100 people \$100



\$340 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

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 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 quests.

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 hav above terms and comply. | | | |
| Date: | Signed: | | |

Elephant & Castle Hotel 158 McKillop Street, Geelong Ph: (03) 5221 3707

E: mari@elephantandcastle.com.au W: www.elephantandcastle.com.au