

COLLEGE LAWN HOTEL

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**FUNCTIONS AT**

**COLLEGE LAWN  
HOTEL**

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**f** /COLLEGELAWNHOTEL



#COLLEGELAWN



@COLLEGELAWN



## GREVILLE ROOM



60



150



1



## BEER GARDEN



150



250



2



## TERRACE



40



1



40  
(STANDING)

# CANAPÉ MENU

30 PIECES PER PLATTER

## COLD

Tomato and basil bruschetta, sticky balsamic glaze (V) .....	80
Grilled slices of eye fillet on Parmesan crouton, horseradish cream .....	85
Smoked salmon blini, dill cream cheese.....	90
Nori Sushi Rolls, (60 piece platter) .....	100

## HOT

Honey roasted pumpkin and semi-dried tomato arancini, balsamic aioli (V) .....	90
Spanish chorizo mac and cheese croquette, Moroccan dipping sauce .....	90
Sticky honey soy chicken wings .....	90
Prawn cigars, spicy chilli sauce .....	95
Wild mushroom duxelle, goats cheese and braised spinach tartlets (V) .....	95
Roasted duck spring rolls, spicy plum sauce .....	100
Pulled Pork and Chipotle slaw sliders .....	110
Mini Wagyu cheeseburgers .....	110
Rosemary and garlic lamb skewers, minted tzatziki (GF) .....	110
Grilled Chicken satay skewers, (GF Option Available ) .....	110

## CLASSICS

Beef Pies, tomato chutney.....	\$70
Sausage Rolls, tomato chutney .....	\$70
Spring Rolls, Sweet chili dipping sauce (V).....	\$70
Samosas, Sweet chili dipping sauce (V) .....	\$70
Selection of gourmet mini pizza slices ( V Option Available) .....	\$75
Chicken Parmigiana Bites .....	\$80
Assortment sandwiches.....	\$80

## GRAZING BOWLS

Roasted pumpkin, leek and pinenut risotto, shaved Parmesan (V).....	7 each
Flathead goujon with French fries, lemon and tartare sauce .....	7 each
Panko Crumbed Calamari with French fries, tartare & fresh lime .....	7 each
Authentic butter chicken, steamed basmati, warm naan bread .....	7 each

## DESSERTS

Fresh seasonal fruit platter .....	85
Rich chocolate brownie pieces, warm ganache .....	90
Lemon meringue tartlets (V).....	95
Cinnamon dusted doughnut balls, warm custard.....	100
Cheese Plate, 3 cheeses, olives, cornichons, grissini sticks, pita bread, quince paste, fruit and crackers. ....	110

# BBQ PACKAGES

Hold your next party or function in our award-winning beer garden and take advantage of one of our popular BBQ packages.

## **PREMIUM BBQ PACKAGE - \$40pp**

BBQ Sausages  
BBQ Moroccan Beef kebabs (GF)  
Wagyu Beef Burgers  
Vegetarian Burgers (V)  
Caramelised onions  
Garden salad & coleslaw (GF)  
Bread rolls and sliced bread  
Selection of condiments

## **DELUXE BBQ PACKAGE - \$50pp**

Chefs Selection BBQ Gourmet sausages  
Prawn, scallop kebabs, lemon garlic & herb butter  
Wagyu Beef Burgers  
Vegetarian Burger Patties (V)  
200g Sirloin Steaks  
Caramelised Onions  
Balsamic Mushrooms  
Garden salad  
Potato salad  
Coleslaw  
Bread rolls and sliced bread  
Selection of condiments

## **ROAST COLLECTION \$60pp (Minimum of 50 people)**

Roast Lamb, Beef & Pork carved on trays  
Tandoori chicken breasts  
Vegetarian Burger Patties (V)  
Garden salad  
Potato salad  
Coleslaw  
Bread rolls and sliced bread  
Selection of condiments

# SET MENU

## SET MENU

**2 COURSES - \$50pp**  
**3 COURSES - \$60pp**

Our set menu is designed to be served as a traditional seated meal, your guests will receive an individual meal for each course. We ask you to select one or two dishes per course, multiple dishes will then be served alternately.

### **ENTRÉE -**

Hummus, beetroot and tzatziki dips with warm pita bread (V)  
Smoked Atlantic salmon, potato rosti and horseradish cream (GF)  
Tomato and basil bruschetta, goat's cheese & Sweet balsamic glaze (V)  
Spring rolls, free range duck, shiitake mushroom and plum sauce

### **MAINS -**

Roasted porterhouse served medium with mash potato, green beans & red wine jus (GF)  
Pan seared Atlantic salmon fillet with couscous & spinach.  
Slow braised lamb shanks in red wine & rosemary with creamy mash potato  
Gnocchi, green beans, cherry tomatoes, parmesan and balsamic (V)

### **DESSERTS -**

Warm apple pie, vanilla ice cream & custard  
White Chocolate Mousse with fresh berries (V,GF)  
Warm carrot cake and vanilla cream cheese.  
Selection of 3 cheeses, quince paste, fruit and crackers

# BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
2 hours	\$40pp	\$55pp
3 hours	\$50pp	\$65pp
4 hours	\$60pp	\$75pp

## Premium Package

1 sparkling, 1 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

### SPARKLING

Arrowhead Block Sparkling Cuvee - SE AUS

### WHITE

Arrowhead Block Sauvignon Blanc - SE AUS  
Wild One Moscato - SE AUS

### RED

Arrowhead Block Shiraz Cabernet - SE AUS

### DRAUGHT BEER

James Boag's Draught

### CIDER

James Squire 'Orchard Crush' Apple Cider

### NON-ALCOHOLIC

Soft drinks

Juices

## Spirits

Add house spirits to your beverage package for an additional 20 dollars per head.

### SPIRITS PACKAGE INCLUDES:

Ketel One Vodka

Tanqueray Gin

Bulleit Bourbon

Johnny Walker Red Whisky

### BAR TAB ON CONSUMPTION

A bar tab can be arranged for your event which enables you to specify a selection of beverages you wish to include and set limit you wish to spend. This can be reviewed as your event progresses and increased if needed.

## Deluxe Package

1 sparkling, 3 white, 1 rosé, 2 red, James Boag's Draught plus 2 boutique beers or cider on tap, 2 bottles beers and all soft drink and juice

### SPARKLING

Victoria Avenue Prosecco - King Valley, VIC

### WHITE

Summer Poppy Pinot Gris - Marlborough, NZ

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Guilty By Association Chardonnay - Adelaide Hills, SA

### ROSÉ

La Vielle Ferme Rouge Rosé - FRA

### RED

Take It To The Grave Pinot Noir- SE AUS

Drake Shiraz - Heathcote, VIC

### BOUTIQUE TAP BEER AND CIDER

Kosciuszko Pale Ale

Furphy Refreshing Ale

James Squire 'Orchard Crush' Apple Cider

### BOTTLED BEER

James Boag's Premium Light

James Boag's Premium Lager

Somersby Apple Cider

Corona

Peroni

### NON-ALCOHOLIC

Soft drinks

Juices

# CORPORATE MENU

## **MORNING OR AFTERNOON TEA - \$20pp**

Assorted muffins OR freshly baked scones with jam and cream OR Fresh Seasonal Fruit Platter  
Self serve Coffee & tea station, iced water and juices.

## **PREMIUM CORPORATE PACKAGE - \$45pp**

### **ARRIVAL**

Self serve Coffee & tea station, iced water and juices

### **MORNING TEA**

Assorted muffins

### **LUNCH**

Assorted sandwiches, baguettes and wraps

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

## **DELUXE CORPORATE PACKAGE - \$60pp**

### **ARRIVAL**

Self serve Coffee & tea station, iced water and juices

### **MORNING TEA**

Assorted muffins

### **LUNCH**

Select a main course from our à la carte menu

### **AFTERNOON TEA**

Freshly baked scones with jam and cream  
Fresh Seasonal Fruit Platter

**\*Barista made coffees can be added to packages for an extra \$2 per head.**

**\*All packages are based on a Minimum of 10 people**