

COLLEGE LAWN HOTEL

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HOTEL



FUNCTIONS AT

**COLLEGE LAWN
HOTEL**

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#COLLEGELAWN



@COLLEGELAWN



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**