



Functions & Events

• COLLEGE LAWN HOTEL •

36 GREVILLE STREET PRAHRAN 3181 | 9810 0074 | COLLEGELAWNHOTEL.COM.AU



Event Spaces

BEER GARDEN COURTYARD TERRACE

Nestled in the leafy back streets of Prahran, College Lawn Hotel is a local favourite with Melbourne's best beer garden.

College Lawn Hotel is the ideal function venue for your next event or party. Whether you're celebrating a birthday, hosting an engagement party or organising a corporate event, our friendly and professional function team can help you create the right occasion to suit your theme, budget, food and beverage requirements.



Beer Garden

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150 SEATED
250 STANDING

With an outdoor bar serving 10 beers on tap, a backdrop of luscious greenery and a covered section to keep you dry when bad weather hits, our Beer Garden is a great spot to hold your birthday celebration, end of year function or social get-together.

Available for hire from Mon-Sun, the College Lawn beer garden is perfect for your celebrations all year round. Hosting plenty of shade and misters throughout summer months & covered areas with heaters in the winter.



Terrace

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**40 SEATED
50 STANDING**

Booking the Terrace enables you to enjoy a semi-exclusive area of the venue, whilst still having full access to the main bar and outdoor beer garden.

Light-filled, warm and inviting, this space is perfect for casual group gatherings, cocktail parties, engagement parties and sit-down dinners.



Courtyard

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**60 SEATED
150 STANDING**

College Lawn's newest outdoor space, the Courtyard Bar boasts a private bar, dining & cocktail area, ideal for large groups from 100 to 150 pax.

Including a high retractable roof, this light-filled space is perfect for any occasion.

Canape Menu



Min 30 pax

Option 1: \$22pp - 2 cold / 3 hot

Option 2: \$29pp - 2 cold / 5 hot

Option 3: \$34pp - 3 cold / 5 hot / 1 dessert

COLD

Smoked salmon mousse on crackers, cucumber, dill

Charred asparagus wrapped in prosciutto, honey sour cream

Vegetarian rice paper rolls (V)

Assorted sushi rolls (VO)

Classic tomato and bocconcini bruschetta (V)

HOT

Roast pumpkin arancini balls, rocket pesto mayo (V)

Carbonara croquettes, parmesan & cracked pepper mayo

Salt and 5 pepper calamari, lemon mayo

Crispy coated chicken wings Buffalo ranch sauce

Tandoori chicken skewers, sweet chilli mayo

Chicken parma bites

Fish goujons, tartare sauce

Pork belly popcorn sweet & sour mango chutney

Lamb koftas, rocket, mint yoghurt

Prawn dumplings hoisin sauce

Wagyu beef sliders

Veg sliders (V)

Parmesan crumbed eggplant chips, honey blue cheese dip (V)

DESSERTS

Selection of mini ice creams

Brie, cheddar, blue cheese on crackers

Rich chocolate brownies maple cream

Sweet blinis, blueberry cream cheese

Platters & Grazing

CLASSIC PLATTERS

30 pieces per platter / \$90 per platter

Vegetarian samosas (VG)

Vegetarian spring rolls sweet chilli sauce (VG)

Mini pies, ketchup

Pork & beef sausage rolls tomato sauce

Selection of gourmet pizzas

Waygu beef sliders

Vegetarian sliders (V)

SUBSTANTIALS

\$8 each

Chipotle pulled beef sliders

Fish & chips

Quinoa pumpkin & fetta salad (VG)

Thai chicken salad

Pulled lamb tacos, chilli slaw

PLATTERS ON ARRIVAL

\$26 each

Charcuterie board, cured meats, cheese, breads

Trio of dips, toasted breads, antipasto mix

Cheeseboard, lavosh, fruit

GRAZING TABLE

An indulgent display of cheeses, cured meats, homemade dips, dried & fresh fruit, olives, crackers & breads. (GFO)

\$26pp / Min 50 pax

LOLLY TABLE

An array of cakes & slices, lollies & sweets, & fresh & dried fruits. Perfect for those with a sweet tooth.

\$19pp / Min 50 pax

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 - 25PP/MIN 30

Selection of gourmet sausages choice of 2:

Lamb & rosemary, pork & fennel,
Beef & burgundy, chicken & chive

Lemon & herb chicken skewers

Lamb koftas

Caramelized onions

Herb roasted chat potatoes

Mixed leaves & parmesan salad

Bread rolls (GFO)

Coleslaw

Condiments

VEGETARIAN OPTION

Sweet potato & black bean patties

Vegetarian skewers

Grilled vegetable quesadillas

Vegetarian sausages

DELUXE BBQ PACKAGE - 29PP/MIN 30

Selection of gourmet sausages choice of 2:

Lamb & rosemary, pork & fennel,
Beef & burgundy, chicken & chive

Lemon & herb chicken skewers

Lamb koftas

Rump or grilled fish

Marinated pork steaks

Caramelized onions

Herb roasted chat potatoes

Creamy potato salad

Garden salad & coleslaw

Condiments

Bread rolls (GFO)

Sit Down



2 COURSE - 55PP

3 COURSE - 65PP

Our set menu is designed to be served shared with an individually served main meal. We ask you to select two dishes per course, dishes will then be served alternately. Guests may have an individual entree or dessert for an additional \$5pp.

SHARED ENTREES

Selection of dips & toasted breads, house condiments

5 Spiced calamari lemon mayonnaise

Gin & tonic cured salmon, herbed croutons, wilted spinach honey mustard sauce

Pumpkin & sage arancini honey sour cream

Carbonara cheese croquettes cracked pepper mayonnaise

Chimichurri glazed BBQ corn cobs, parmesan

College fried chicken popcorn mild spiced sirach plum sauce

MAINS

Classic chicken parma, ham, napoli, cheese, chips & salad

Pan fried salmon fillet, quinoa salad, pomegranate, fetta, swiss chard & sav blanc dressing

100 Day grain fed Porterhouse (med), chips, salad, red wine jus

Crispy skinned pork roast, cider pickled cabbage, baked baby potatoes, apple onion chutney

Green asparagus and goats cheese risotto, toasted seeds, lemon thyme oil & grana panada

Skin on chicken breast warm citrus cous cous salad, pickled veg smoked almonds

Roasted pumpkin & quinoa salad (alternative with chicken)

SHARED DESSERTS

Duet of chocolate mousse tim tam crumbs

NY style cheesecake caramelized condensed milk, toasted oats

Selection of cheeses and quince paste, crackers

Coconut panna cotta, Patron syrup, candied hazelnuts

Beverage Packages

PREMIUM PACKAGE

2 hours - 45pp 3 hours - 55pp
4 hours - 65pp

SPARKLING:

House Sparkling Cuvee

WHITE:

House Sauvignon Blanc
Wild One Moscato - SE AUS

RED:

House Shiraz Cabernet

DRAUGHT BEER:

James Boag's Draught
Furphy Refreshing Ale
Hawthorn Brewing Co. XPA

CIDER:

James Squire 'Orchard Crush' Apple Cider

NON-ALCOHOLIC:

Soft drinks
Juices

DELUXE PACKAGE

2 hours - 60pp 3 hours - 70pp
4 hours - 80pp

SPARKLING:

House Pinot Noir Chardonnay
La Maschera Prosecco

WHITE:

Summer Poppy Pinot Gris - Marlborough, NZ
Kindred Spirit Sauvignon Blanc - Marlborough, NZ
Guilty By Association Chardonnay - Adelaide Hills, SA
House Sauvignon Blanc

ROSÉ:

La Vielle Ferme Rouge Rosé - FRA
House Rosé

RED:

Take It To The Grave Pinot Noir- SE AUS
Drake Shiraz - Heathcote, VIC
House Shiraz Cabernet

BOUTIQUE TAP BEER AND CIDER:

Kosciuszko Pale Ale
Furphy Refreshing Ale
Hawthorn Brewing Co. XPA
James Squire 'Orchard Crush' Apple Cider

NON-ALCOHOLIC

Soft drinks
Juices

SPIRITS

Add house spirits to your beverage package for an additional \$10pp per hour

SPIRITS PACKAGE INCLUDES:

House vodka
Gin
Whisky
Bourbon
Rum

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.