



Functions & Events

• COLLEGE LAWN HOTEL •

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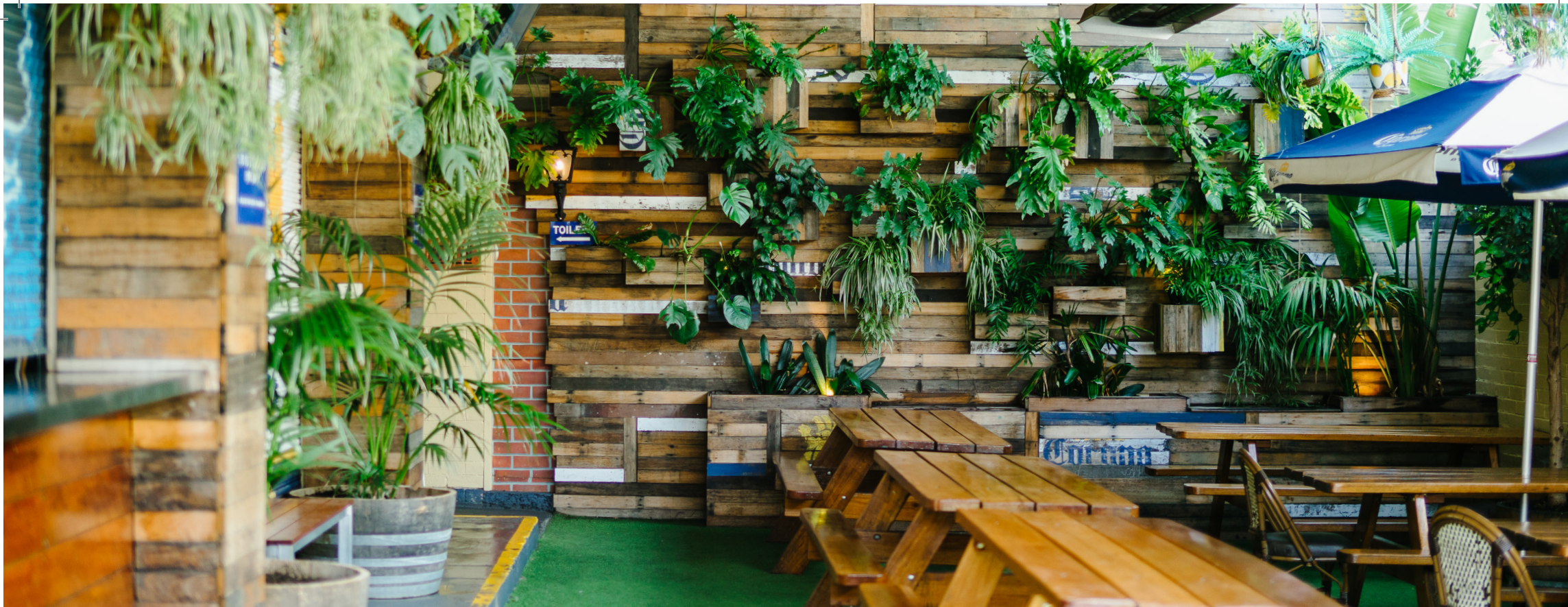


Event Spaces

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 throughout the summer months and covered areas with heaters in the winter.



Terrace



40 SEATED
50 STANDING

Booking the Terrace enables you to enjoy a semi-exclusive area of the venue, with our Main Bar only a short distance away.

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



Courtyard

**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 up to 150 pax.

Including a high retractable roof, this light-filled space is perfect for any occasion. Additional space in the adjacent courtyard can be included for a larger group.

Canape Menu



COLD

Virgin Bloody Mary shot with a chorizo & prawn skewer

Caesar salad cups (vo, gf)

Vegetarian rice paper rolls (v)

Vegetarian or non veg sushi rolls (vo)

Heirloom tomato bruschetta (v)

Beef tartare crackers

HOT

Cheeseburger spring rolls, cocktail sauce

Jamon croquettes, jalapeno, bacon, garlic mayo

Lemon pepper calamari, aioli (gfo, df)

Buffalo chicken wings, honey & blue cheese whip, celery

Moroccan chicken skewers (gf)

Chicken parma bites

Fish Goujons, tartare sauce

Popcorn pork bites, sweet and sour sauce

Lamb koftas rocket-mint yoghurt (gf)

Prawn dumplings, hoisin sauce

Vegan spring rolls, sweet chilli sauce (vg)

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

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

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

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

30 pax minimum

Individually plated or sharing style

DESSERTS

Brie, cheddar, blue cheese on crackers

Raspberry chocolate cake, toasted coconut (vg)

Lemon meringue tart (v)

Chocolate coated fruit

Platters



CLASSIC PLATTERS - \$70 EACH

Trio of dips, toasted bread, antipasto mix
Samosas (vg)
Party pies, ketchup
Pork and fennel sausage rolls, ketchup
Jamon croquettes, jalapeno, bacon, garlic mayo
Chicken parma bites
Mixed Sushi (vo)
Falafel bites, roasted capsicum salsa (vg)

PREMIUM PLATTERS - \$110 EACH

Freshly shucked oysters
Charcuterie platter, cured meats, cheese, bread
Wagyu beef sliders
Vegetarian sliders (v)
Mini hot dogs
Lobster rolls
Mini Philly cheese steak sanga
Cheeseburger spring rolls
Classic chicken quesadilla (vo)
Salmon, dill, corn rosti
Corn fritters (vg)

BBQ Packages

30 pax minimum

PREMIUM PACKAGE - \$29

Selection of 2 of the following gourmet sausages (all gf):

Lamb & Rosemary // Pork & Fennel // Beef & Tomato Relish //
Beef & Burgundy // Chicken & Chive

Moroccan grilled chicken wings (gf)

Lamb Koftas (gf)

Caramelised onion

Herb roasted chat potatoes

Mixed leaves & parmesan salad

Slaw

Bread rolls (gfo)

Condiments

DELUXE PACKAGE - \$35

Selection of 2 of the following gourmet sausages (all gf):

Lamb & Rosemary // Pork & Fennel // Beef & Tomato Relish //
Beef & Burgundy // Chicken & Chive

Grilled rump steaks (gf) OR grilled fish (gf)

Moroccan grilled chicken wings (gf)

Lamb koftas (gf)

Caramelized onions

Herb roasted chat potatoes

Pasta salad

Slaw

Garden Salad

Rolls (gfo)

Condiments

** Vegetarian & Vegan options available when requested prior

Includes: Plant-based burgers, grilled vegetable skewers,
vegan sausages & crispy eggplant chips

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.

ENTREES

Freshly shucked oysters, lemon-lime vinaigrette (gf)

Selection of dips, toasted breads, house condiments (v)

Lemon pepper calamari, mayonnaise (gf, df)

Jamon croquettes, jalapeno, bacon, garlic mayo

Fried halloumi, chilli & lime jam

Buffalo chicken wings, honey & blue cheese whip, celery

MAINS

Classic chicken parma, salad, chips

Baked salmon, jalapeno & dill yoghurt, heirloom carrots, pomegranate (gf)

300g grain fed Porterhouse (cooked medium), salad, chips, red wine jus (gfo)

Maple roasted pumpkin, quinoa, beetroot hummus, pomegranate, citrus dressing

Half roast chicken, romesco, pumpkin wedge, broccolini, jus

Veggie burger, floured bun, pickles, tomato, cos, beetroot hummus, tomato relish, chips (vg)

Half rack smoked BBQ pork ribs, smoky BBQ sauce, slaw, beer battered chips

DESSERTS

Raspberry chocolate cake, toasted coconut (vg)

Coconut panna cotta, pressed summer berries, coconut crumble

Oreo cheesecake, beery compote

Selection of cheeses, quince paste, crackers

Beverage Packages

PREMIUM PACKAGE

2 hours - 45pp

3 hours - 55pp

4 hours - 65pp

SPARKLING:

Edge of the World Pinot Noir Chardonnay

WHITE:

Edge of the World Sauvignon Blanc

T'Gallant Juliet Moscato

RED:

Edge of the World Shiraz Cabernet

DRAUGHT BEER:

Furphy lager

Furphy refreshing ale

Kosciuszko pale ale

CIDER:

Orchard Crush apple cider

NON-ALCOHOLIC:

All soft drinks

Juices

DELUXE PACKAGE

2 hours - 60pp

3 hours - 70pp

4 hours - 80pp

SPARKLING:

Edge of the World Pinot Noir Chardonnay

Aurelia Prosecco

WHITE:

Edge of the World Sauvignon Blanc

Chain of Fire Pinot Grigio

ROSÉ:

Edge of the World Rose

RED:

Edge of the World Shiraz Cabernet

Guilty by Association Pinot Noir

DRAUGHT BEER:

Furphy lager

Furphy refreshing ale

Kosciuszko pale ale

Panhead XPA

Rotating tap

CIDER:

Orchard Crush apple cider

NON-ALCOHOLIC

All soft drinks

Juices

SPIRITS

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

SPIRITS PACKAGE INCLUDES:

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.