



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, whether that be for a smaller gathering or full garden hire.

Whether you're a smaller gathering or larger group, the College Lawn beer garden is available for hire from Mon-Sun and is perfect for your celebrations all year round, hosting plenty of shade throughout the summer months.



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

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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 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

HOT

Vegetable Samosas, sweet chilli sauce (V)
Fried Vegetable Dumplings, soy sauce
Crumbed Mozzarella Sticks (V)
Mac & Cheese Croquettes, aioli (V)
Cheeseburger Spring Rolls, sriracha mayo
Halloumi Slider, brioche, spinach, chilli jam, mayo (V)
Chicken Parma Bites, ham, cheese, napoli
Teriyaki Chicken Skewers, spring onion, sesame seeds (GF)(DF)
Fried Chicken Ribs, chilli glaze, pickles, kewpie (DF)
BBQ Pull Pork Slider, brioche, slaw
Pork and Fennel Sausage Rolls, tomato relish
Pork Belly Bites, plum sauce (GF)(DF)
Beef Sliders, brioche, cheese, burger sauce
Moroccan Beef Skewers, mint yoghurt (GF)
Mini Beef Pies, tomato sauce
Lemon Pepper Calamari, aioli (GFO)(DF)
Fried Japanese Prawn Dumpling, soy sauce
Grilled Cajun Prawn and Chorizo Skewers, marie rose sauce (DF)(GF)
Vegan Spring Rolls, sweet chilli sauce (V)(VG)

COLD

Antipasto Platter, trio dips, marinated and pickled veg, toasted bread (V)(VG)(DF)
Bruschetta, tomato, olives, bocconcini, basil pesto(V)(VGO)
Caprese Skewers, bocconcini, basil pesto, balsamic glaze(V)
Assorted Sushi, soy sauce (VGO)
Chicken Caesar Sandwiches
Rare Beef Crostini, horseradish cream
Smoked Salmon Crostini, dill creme fraiche and caviar
Prawn Rice Paper Rolls, Hoisin sauce

DESSERTS

Mini Chocolate Brownies (GF)
Hot Jam Donuts, cinnamon sugar

Option 1 : \$35pp - 6 pieces

Option 2: \$46pp - 8 pieces

Option 3: \$58pp - 10 pieces

30 pax minimum | Individually plated or sharing style

Platters

CLASSIC PLATTERS - \$80 EACH

Antipasto Platter, trio dips, marinated and pickled veg, toasted bread (V)(VG)(DF)
Vegetarian Rice Paper Rolls, Hoisin and soy sauce (V)(VG)(DF)
Caprese Skewers, bocconcini, basil pesto, balsamic glaze (V)
Prawn Rice Paper Rolls, hoisin sauce
Fried Vegetable Dumplings, soy sauce
Chicken Parma Bites, ham, cheese, napoli
Pork and Fennel Sausage Rolls, tomato relish
Mini Beef Pies, tomato sauce
Lemon Pepper Calamari, aioli (GFO)(DF)

PREMIUM PLATTERS - \$120 EACH

Assorted Sushi, soy sauce (VGO)
Vegetable Sliders, brioche, hummus (V)
Crumbed Mozzarella Sticks (V)
Mac & Cheese Croquettes, aioli (V)
Halloumi Sliders, brioche, spinach, chilli jam, mayo (V)
Teriyaki Chicken Skewers, spring onion, sesame seeds (GF)(DF)
Fried Chicken Ribs, chilli glaze, pickles, kewpie (DF)
Pork Belly Bites, plum sauce (GF)(DF)
Moroccan Beef Skewers, mint yoghurt (GF)
Fried Japanese Prawn Dumplings, soy sauce
Vegan Spring Rolls, sweet chilli sauce (V)(VG)
Grilled Cajun Prawn and Chorizo Skewers. marie rose sauce (DF)(GF)

DELUXE PLATTERS - \$150 EACH

Freshly Shucked Oysters, mignonette
Cheeseburger Spring Rolls, sriracha mayo
BBQ Pull Pork Sliders, brioche, slaw
Pork Belly Bao, sweet and sour sauce
Beef Sliders, brioche, cheese, burger sauce
Fish Goujons, tartare sauce (DF)

DESSERT PLATTERS - \$110 EACH

Mini Chocolate Brownies (GF)
Hot Jam Donuts, cinnamon sugar

25 pieces per platter

(individual platters only - mixed platters not available)

BBQ Packages



30 pax minimum

PREMIUM PACKAGE - \$40pp

Selection of 1 of the following gourmet sausages (all gf):

Lamb & Rosemary // Pork & Fennel // Chicken & Chive

Selection of 2 of the following grilled skewers (all gf):

Lamb // Moroccan Beef // Teriyaki Chicken

Selection of 1 of the following grilled chicken (all gf):

Moroccan Chicken Wings // Herb Marinated Chicken Drumstick

Grilled Beef Patty

Roasted Chat Potatoes

House Salad

Slaw

Bread Rolls (gfo)

Condiments

DELUXE PACKAGE - \$50pp

Selection of 1 of the following (all gf):

Grilled Atlantic Salmon // Grilled Sirloin Steak

Selection of 1 of the following gourmet sausages (all gf):

Lamb & Rosemary // Pork & Fennel // Chicken & Chive

Selection of 2 of the following grilled skewers (all gf):

Lamb // Moroccan Beef // Teriyaki Chicken

Selection of 1 of the following grilled chicken (all gf):

Moroccan Chicken Wings // Herb Marinated Chicken Drumstick

Grilled Beef Patty

Roasted Chat Potatoes

House Salad

Slaw

Bread 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 - \$58PP

3 COURSE - \$69PP

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)

Mac & Cheese Croquettes, aioli (v)

Fried halloumi, chilli & lime jam

Fried Chicken Ribs, chilli glaze, pickles, kewpie (df)

MAINS

Classic chicken parma, salad, chips

Pan roasted Ora King salmon, caponata, grilled zucchini, fried capers, lemon (gf)

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

Warm slow roasted harissa pumpkin salad, hummus, fried chickpeas, quinoa, pickled onion, soft herbs (vg, gf)

Half char-grilled free range chicken, mustard sauce, roast broccoli (gf,df)

Mushroom and quinoa burger, truffled mayo, pesto, iceberg, tomato, pumpkin bun, fries (gf)

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 - 55pp

3 hours - 67pp

4 hours - 80pp

SPARKLING:

Mr Mason Sparking Curvee Brut NV

WHITE:

Dottie Lane Sauvignon Blanc

T'Gallant Juliet Moscato

RED:

Henry & Hunter 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 - 65pp

3 hours - 78pp

4 hours - 90pp

SPARKLING:

Mr Mason Sparking Curvee Brut NV

Alpha Box & Dice Tarot Prosecco NV

WHITE:

Dottie Lane Sauvignon Blanc

Mandoletto Pinot Grigio

ROSÉ:

Hearts will play Rose

RED:

Henry & Hunter Shiraz Cabernet

Guilty by Association Pinot Noir

DRAUGHT BEER:

Furphy lager

Furphy refreshing ale

Kosciuszko pale ale

Balter 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 \$27 per person.

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.