



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, 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, 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 (LD, V, VG)
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 (LD)
Fried Chicken Ribs, chilli glaze, pickles, kewpie (LD)
BBQ Pull Pork Slider, brioche, slaw
Pork and Fennel Sausage Rolls, tomato relish
Pork Belly Bites, plum sauce (LG, LD)
Beef Sliders, brioche, cheese, burger sauce
Fish Goujons, tartare sauce (LD)
Moroccan Beef Skewers, mint yoghurt (LG)
Mini Beef Pies, tomato sauce (LD)
Lemon Pepper Calamari, aioli (LD)
Fried Japanese Prawn Dumpling, soy sauce (LD)
Grilled Cajun Prawn and Chorizo Skewers, marie rose sauce (LG, LD)
Vegan Spring Rolls, sweet chilli sauce (LD)

COLD

Antipasto Platter, trio dips, marinated and pickled veg, toasted bread (LD, LG)
Bruschetta, tomato, olives, bocconcini, basil pesto (LDO, V, VGO)
Caprese Skewers, bocconcini, basil pesto, balsamic glaze (LG, V)
Assorted Sushi, soy sauce (LD, LG, VO, VGO)
Prawn Rice Paper Rolls, Hoisin sauce

DESSERTS

Mini Chocolate Brownies (LD, LG)
Hot Jam Donuts, cinnamon sugar (V)

Option 1 : \$36pp - 6 pieces

Option 2: \$43pp - 8 pieces

Option 3: \$54pp - 10 pieces

30 pax minimum | Individually plated or sharing style

Platters

CLASSIC PLATTERS - \$84 EACH

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

PREMIUM PLATTERS - \$125 EACH

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

DELUXE PLATTERS - \$156 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 (LD)

DESSERT PLATTERS - \$115 EACH

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

25 pieces per platter

(individual platters only - mixed platters not available)

BBQ Packages



30 pax minimum

PREMIUM PACKAGE - \$42pp

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

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

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

Lamb // Moroccan Beef // Teriyaki Chicken

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

Moroccan Chicken Wings // Herb Marinated Chicken Drumstick

Grilled Beef Patty

Roasted Chat Potatoes

House Salad

Slaw

Bread Rolls (LGO)

Condiments

DELUXE PACKAGE - \$52pp

Selection of 1 of the following (all LG):

Grilled Atlantic Salmon // Grilled Sirloin Steak

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

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

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

Lamb // Moroccan Beef // Teriyaki Chicken

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

Moroccan Chicken Wings // Herb Marinated Chicken Drumstick

Grilled Beef Patty

Roasted Chat Potatoes

House Salad

Slaw

Bread Rolls (LGO)

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 (LG)

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

Lemon pepper calamari, mayonnaise (LD, LG)

Mac & Cheese Croquettes, aioli (V)

Fried halloumi, chilli & lime jam

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

MAINS

Classic chicken parma, salad, chips

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

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

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

Half char-grilled free range chicken, mustard sauce, roast broccoli (LD, LG)

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

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 - 57pp 3 hours - 70pp
4 hours - 84pp

SPARKLING:

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

WHITE:

Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

ROSÉ:

Hearts Will Play Rose
Sud Rose

RED:

Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

TAP BEER:

Furphy lager
Furphy refreshing ale
Kosciuszko pale ale

CIDER:

Orchard Crush apple cider

NON-ALCOHOLIC:

All soft drinks
Juices

DELUXE PACKAGE

2 hours - 68pp 3 hours - 81pp
4 hours - 94pp

SPARKLING:

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato

WHITE:

Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Innocent Bystander Chardonnay

ROSÉ:

Hearts Will Play Rose
Sud Rose

RED:

Coldstream Hills Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

TAP 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 \$28 per person minimum of 20 guests.

SPIRITS PACKAGE INCLUDES:

Vodka
Gin
Whisky
Bourbon
Rum

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$14 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.