



Functions & Events

• COLLEGE LAWN HOTEL •

36 GREVILLE ST, PRAHRAN VIC 3181 | 03) 9810 0074 | COLLEGELAWNHOTEL.COM.AU

WELCOME TO COLLEGE LAWN HOTEL

College Lawn is made for good times that roll from day into night. Think flowing drinks, generous menus, and a space that feels just as good for a birthday lunch as it does for a team celebration or engagement party.



A photograph of a sun-soaked beer garden. In the foreground, a woman with blonde hair in a green tank top sits at a wooden table, her back to the camera. To her left, a man in a light-colored shirt looks towards the camera. To her right, a woman with dark hair in a white top looks towards the right. Further back, another woman in a white top is visible. The background is filled with lush green plants and trees, and a warm, golden light suggests late afternoon or early evening. The text "A sun-soaked beer garden built for clinking glasses, shared plates, and afternoons that run long." is overlaid in a white, cursive font across the center of the image.

*A sun-soaked beer garden built for
clinking glasses, shared plates, and
afternoons that run long.*



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

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

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.

Canapé Menu

6 PIECES - \$37PP | 8 PIECES - \$45PP | 10 PIECES - \$56PP

30 pax minimum / Individually plated or sharing style

HOT

SAMOSA | vegetable samosas | sweet chilli sauce
VEG SLIDER | vegetable sliders | brioche | hummus
VEG DUMP | fried vegetable dumpling | soy sauce | LD
C MOZZ | crumbed mozzarella sticks | mayo
MAC & CHEESE | mac and cheese croquettes | tomato relish
CHEESE SR | cheeseburger spring roll | sriracha mayo
HAL SLIDER | haloumi slider | brioche | spinach | chilli jam mayo
PARMA BITS | chicken parma bits | ham | cheese | Napoli | LD
TERIYAKI SKEWER | teriyaki chicken skewers | spring onion | sesame seed | LD, LG
CHICKEN RIBS | fried chicken ribs | chilli glaze | pickle | aioli
PORK SLIDER | BBQ pull pork slider | brioche | cheesy slaw
SAUSAGE ROLL | sausage roll | tomato relish
PORK BAO | pork belly bao | sweet and sour sauce | LD
PORK BELLY BITS | pork belly bits | plum sauce | LD, LG
BEEF SLIDER | beef sliders | brioche | cheese | burger sauce
BEEF SKEWER | Moroccan beef skewers | mint yoghurt | LG
MINI PIES | mini beef pies | tomato sauce | LD
CALAMARI PLATTER | lemon pepper calamari | aioli | LD, I
PRAWN DUMP | fried Japanese prawn dumpling | soy sauce | LD, I
PRAWN SKEWER | grill Cajan prawn and chorizo skewers | marie rose sauce | LD, LG, I
FISH PLATTER | fish goujons | tartare sauce | LD, I
VEGE SR | vegan vegetable spring rolls | sweet chilli sauce | LD

COLD

VEGETARIAN RICE PAPER ROLLS | vegetarian rice paper rolls | Hoisan and soya sauce | LD, LG
BRUSCHETTA | bruschetta | tomato | olives | bocconcini | basil pesto | LDO
CAP SKEWER | caprese on skewer | bocconcini | basil pesto | balsamic glaze | LG
SUSHI | assorted sushi | soya sauce | LD, LG
PRAWN ROLLS | prawn rice papper rolls|hoison sauce | I
ANTIPASTO | antipasto platter | trio dips | marinated and pickled veg | toasted bread | LG

DESSERTS

BROWNIE | mini chocolate brownie | LD, LG
DONUTS | hot jam donuts|cinnamon sugar

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Individual Platters

25 PIECES PER PLATTER

(individual platters only - mixed platters not available)

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

BBQ Packages

30 PAX Minimum

PREMIUM PACKAGE - \$44PP

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 - \$54PP

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

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Sit Down

2 COURSE - \$67PP | 3 COURSE - \$78PP

30 PAX Minimum

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

ADD ONS

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.

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Beverage Packages

* Please note, all packages subject to product availability

PREMIUM PACKAGE

2HR \$59PP | 3HR \$73PP | 4HR \$87PP

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:

Carlton Draught lager
Stone and Wood pacific ale
XXXX Gold

CIDER:

Orchard Crush apple cider

NON-ALCOHOLIC:

All soft drinks
Juices

DELUXE PACKAGE

2HR \$71PP | 3HR \$84PP | 4HR \$98PP

SPARKLING:

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

WHITE:

Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay

ROSÉ:

Hearts Will Play Rose
Sud Rose

RED:

Red Hill Estate Cool Climate Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

TAP BEER:

Carlton Draught lager
Furphy refreshing ale
Stone and Wood pacific ale
Balter XPA
XXXX Gold

CIDER:

Orchard Crush apple cider

NON-ALCOHOLIC

All soft drinks
Juices

Beverage Add-Ons

SPIRITS

Add house spirits to your beverage package for an additional \$29 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 \$15 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.

CASH BAR

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





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