



MIDDLE PARK HOTEL



# **FUNCTIONS**

## **AT MIDDLE PARK HOTEL**

**CONTACT VENUE TO BOOK 03 9810 0079 TO BOOK YOUR TABLE  
OR VISIT [WWW.MIDDLEPARKHOTEL.COM.AU](http://WWW.MIDDLEPARKHOTEL.COM.AU)**



MIDDLE PARK HOTEL

102 CANTERBURY ROAD, MIDDLE PARK 3206 VIC

03 9810 0079

INFO@MIDDLEPARKHOTEL.COM.AU

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## FUNCTION SPACES

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PRIVATE  
DINING ROOM

**14**  
GUESTS SEATED



DINING ROOM

**44**  
GUESTS SEATED



CANTERBURY  
CORNER

**20**  
GUESTS SEATED

**40**  
GUESTS STANDING



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## CANAPE MENU

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### 30 PIECES PER PLATTER

MAC & CHEESE CROQUETTES & TOMATO CHUTNEY (V)  
**\$80**

PORK & FENNEL MEATBALLS, NAPOLI & PARMESAN  
**\$80**

THAI FISHCAKES & CHILLI JAM  
**\$80**

PORK BELLY BITES, ASIAN SLAW  
**\$80**

SALT & PEPPER CALAMARI  
**\$80**

SMOKED SALMON TATAKI, CUCUMBER & WASABI  
**\$80**

PEA & SPINACH ARANCINI (VG)  
**\$70**

VEGETABLE SAMOSA, SWEET CHILLI SAUCE (VG)  
**\$70**

HOUSE MADE FALAFEL, MINTED YOGHURT (VG)  
**\$70**

VIETNAMESE RICE PAPER ROLLS (VG)  
**\$70**

SWEET PEPPER WINGS  
**\$70**

SUSHI ROLLS - (VG OPTION)  
**\$70**

CHICKEN SATAY SKEWERS  
**\$80**

RARE BEEF SKEWERS, SOY & SESAME  
**\$80**

VEGETABLE SKEWERS (VG)  
**\$80**

PORK & APPLE SAUSAGE ROLLS  
**\$80**

ZUCCHINI & CORN FRITTERS & SMOKED KETCHUP (V)  
**\$70**

### MINI HANDHELDS \$5

MINI CHEESEBURGER

MINI ZUCCHINI BURGER (V)

MINI BBQ PULLED PORK BURGER

MINI FISH & CHIPS & TARTARE

CHICKEN LIVER PARFAIT & TOASTED BRIOCHE

FISH CEVICHE & AVOCADO WRAP

CHICKEN & WALDORF SANDWICH

SMOKED SALMON & CREAMED CHEESE BAGEL

ROASTED ROOT VEG, CASHEW & QUINOA ROLL (VG)

A MINIMUM ORDER OF 20 FOR EACH CANAPE IS REQUIRED



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## SET MENU

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2 COURSE

**\$60**  
PER PERSON

3 COURSE

**\$70**  
PER PERSON

### STARTERS

SALMON GRAVLAX, BEETROOT  
TEXTURES & PICKLED VEGETABLES

CHICKEN LIVER PARFAIT, HOUSE  
MADE CHUTNEY, TOASTED BRIOCHE

CONFIT PORK BELLY, SPICED SLAW  
STOCK REDUCTION & PEPPER OIL

VEGETABLE SALAD, BERRY PUREE, TOASTED  
PINE NUTS & VEGETABLE CRISPS - VEG/VEGAN

### MAINS

SERVED WITH SHARED SEASONAL VEGETABLES

PAN SEARED BARRAMUNDI, PUY LENTILS, PEA  
EMULSION & CAPER BEURRE NOISETTE

SIRLOIN OF BEEF, WILTED SPINACH,  
GRATIN & PEARL ONIONS - COOKED PINK

GREEN RISOTTO OF PEAS, BROAD BEANS,  
SPINACH, BROCCOLINI & MINT - VEG/VEGAN

SMOKED CHICKEN BREAST, CORN, FINE BEANS & JUS

### DESSERTS

CRÈME CARAMEL, & SUGAR PUFFED RICE

MIDDLE PARK HOTEL CHEESE  
PLATTER, LAVOSH & PICCALILLI

DARK CHOCOLATE SEMIFREDDO, TOASTED  
MARSH MALLOWES & HAZELNUT PUREE

PIMMS JELLY, BURNT ORANGE & MINTED LEMON GRANITA

YOUR GUESTS MAY SELECT FROM THE ABOVE OPTIONS ON THE DAY OF YOUR EVENT. FOR LARGE GROUPS OVER 30 GUESTS WE  
ASK THAT YOU SELECT TWO DISHES PER COURSE TO BE SERVED ALTERNATELY.

ALL DIETARY REQUIREMENTS WILL BE CATERED FOR SEPARATELY, PLEASE ADVISE OUR FUNCTIONS MANAGER OF ANY  
DIETARY REQUIREMENTS 48 HOURS PRIOR TO YOUR FUNCTION.



# BEVERAGES PACKAGES

## PREMIUM PACKAGE

### BEER

HAWTHORN PALE ALE  
BOAGS DRAUGHT  
BOATROCKER PALE ALE

### WINE

ARROWHEAD NV SHIRAZ /  
CABERNET BLEND  
ARROWHEAD NV SAUVIGNON BLANC  
ARROWHEAD NV SPARKLING

**ALL SOFT DRINKS AVAILABLE**

## DELUXE PACKAGE

### BEER & CIDER

HAWTHORN PALE ALE  
BOATROCKER PALE ALE  
FURPHY REFRESHING ALE  
FERAL HOP HOG  
PIPSQUEAK APPLE CIDER

### WINE

HENTLY FARM RIESLING 2016  
CORTE GIARA PINOT GRIGIO 2015  
ARROWHEAD NV SAUVIGNON BLANC  
HOWARD PARK 'MIAMUP'  
CHARDONNAY 2016  
WAIRAU RIVER PINOT NOIR 2016  
HENTLY FARM 'VILLIAN &  
VIXEN' SHIRAZ 2016  
HOWARD PARK 'MIAMUP'  
CABERNET SAUVIGNON  
2014

### SPIRITS

KETTLE ONE VODKA  
TANQUERAY GIN  
JOHNNIE WALKER BLENDED SCOTCH  
PAMPERO BLANCO  
PAMPERO ESPECIAL  
BULLEIT BOURBON

DURATION	PREMIUM	DELUXE
2 HOURS	\$47 PP	\$58 PP
3 HOURS	\$57 PP	\$68 PP
4 HOURS	\$67 PP	\$78 PP



..... **CORPORATE PACKAGES** .....

**\$60 PER HEAD**

**ON ARRIVAL**

COFFEE, SELECTION OF TEAS, AND JUICE  
MORNING TEA ASSORTED MUFFINS, COFFEE,  
A SELECTION OF TEAS & JUICE

**LUNCH**

ASSORTED SANDWICHES AND BAGUETTES,  
FRESH SEASONAL FRUIT

**AFTERNOON TEA**

FRESHLY BAKED SCONES WITH JAM & CREAM,  
COFFEE AND A SELECTION OF TEAS.

