



MIDDLE PARK HOTEL

FUNCTIONS

AT MIDDLE PARK HOTEL



102 Canterbury Road, Middle Park VIC 3206

middleparkhotel.com.au

(03) 9810 0079

FUNCTION

SPACES



PRIVATE DINING ROOM

14 guests seated



DINING ROOM

44 guests seated



CANTERBURY CORNER

20 guests seated | 40 guests standing

CANAPE

MENU

5 pieces \$20pp

2 x hot, 2 x cold, 1 x dessert

7 pieces \$28pp

4 x hot, 2 x cold, 1 x dessert

9 pieces \$35pp

4 x hot, 4 x cold, 1 x dessert

COLD

Oysters Natural
Raw Kingfish, Squid Ink Puffed Rice
Octopus & Bloody Mary
Duck Liver Pâté
Carpaccio of Veal, Curry Oil, Truffle Soy
Sushi (veg available)

HOT

Tempura Oyster
Garlic Butter Scallop
Crispy Pork Belly bites
Crispy Squid
Lamb & Chorizo Sausage Roll
Peppered Chicken Wings
Kilpatrick Oysters
Mac & Cheese Croquettes (veg)
Rare Beef Skewers
Wood Fire Grilled Vegetable Skewer (veg)

Dessert

Layered Chocolate Tart
Gazpacho & Goat's Cheese Sorbet Shot
White Sangria Poached Mandarin &
Liquorice cream
Cheese

MINI HANDHELDS \$6

Mini Cheese Burgers
Mini Zucchini Burgers
Fish & Chips
Crispy Squid, Squid Ink Rice Puff
Sausage Roll
Triple Quinoa & Black Rice Salad with
Dill Yoghurt (veg, vgo option)

PLATTERS

Peppered Wings - \$70
Lamb & Chorizo Sausage Roll - \$80
Lime & Chilli Squid - \$80
Raw Beef Skewers - \$80
Wood Fire Grilled Vegetable Skewers (veg) - \$70
Samosa - \$60
Sushi (veg available) - \$70
Crispy Pork Belly - \$80
30 pieces per platter

gf - gluten free | veg - vegetarian | vgo - vegan

SET MENU

2 COURSE - \$45PP 3 COURSE - \$60PP

ENTREE

Toffee apple pork belly bites (gf) (df)

Wagyu Bresola, foir gras parfait, charred sourdough, caramelized shallot

Salted mixed baby beets, buffalo yoghurt, sprouts, chipped beets (gf) (v, vg option)

MAINS

Wild pan fried barramundi, mixed seasonal beans, soft herbs, romesco sauce (gf)

Whole jumbo quail, new potatoes, slaw, sauce vierge (gf) (df)

Grass fed porterhouse, duck fat potatoes, grilled brocolini, red wine jus (gf)

House made pasta, split asparagus, basil, lemon, truffled pecorino (v)

DESSERTS

Butterscotch panna cotta, stewed dates, ruby grapefruit (gf)

Chocolate mousse, vanilla braised blueberries (gf)

Lemon Tart, crushed meringue

Cheese for one

Your guests may select from the above options on the day of the event. For large groups of more than 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 dietary requirements 48 hours prior to your function.

gf - gluten free | veg - vegetarian | vgo - vegan

BEVERAGE

PACKAGES

STANDARD

2 hour *\$39pp* | 3 hour *\$49pp* | 4 hour *\$59pp*

WINE

Arrowhead Sparkling | Arrowhead Sauvignon Blanc
Arrowhead Shiraz Cabernet

BEER

Boags Draught | Hawthorn Brewing Co.
James Boags Premium Light | Pipsqueak Apple Cider

Soft Drink

PREMIUM

2 hour *\$49pp* | 3 hour *\$59pp* | 4 hour *\$69pp*

WINE

Domaine Chandon Sparkling | Totara Sauvignon Blanc |
Howard Park "Miamiup" Chardonnay | La Vieille Ferme Rosé
Howard Park 'Miamiup' Cabernet Sauvignon

BEER

Corona | Heineken 3 | Boags Draught
Little Creatures Bright Ale | James Boags Premium Light |
Furphy Refreshing Ale | Pipsqueak Apple Cider |
Hawthorn Brewing Co.

Soft drinks

Add house spirits for \$10pp

DELUXE

2 hour *\$59pp* | 3 hour *\$69pp* | 4 hour *\$79pp*

WINE

Domaine Chandon Sparkling | Totara Sauvignon Blanc
Craggy Range Tu Muna Road Sauvignon Blanc
Catalina Sounds Pinot Gris | Stone Dwellers Riesling
Howard Park "Miamiup" Chardonnay | Yabby Lake Chardonnay
La Vieille Ferme Rosé | Stone Dwellers Rosé
Stefano Lubiana Pinot Noir
Howard Park 'Miamiup' Cabernet Sauvignon | Grand Barossa Shiraz

Select wine by the bottle including Champagne
upgrade (Moet & Chandon \$45)

BEER

All tap & bottled beer

Soft drinks

Add house spirits for \$10pp

CORPORATE PACKAGES

MORNING TEA \$25PP

Coffee, selection of tea and /or juices
Assorted muffins

AFTERNOON TEA \$25PP

Espresso coffee & selection of teas
Freshly baked scones with jam & cream

PREMIUM PACKAGE \$45PP

Refreshments: Espresso coffee, selection of tea and/or juices on arrival
Morning tea: Assorted muffins, espresso coffee and a selection of juices
Lunch: Assorted sandwiches and baguettes, fresh fruit platter
Afternoon tea: Freshly baked scones with jam & cream, espresso coffee and a selection of teas

EXECUTIVE PACKAGE \$60PP

Refreshments: Espresso coffee, selection of tea and/or juices on arrival
Morning tea: Assorted muffins, espresso coffee and a selection of juices
Lunch: order from our a la carte
Afternoon tea: Freshly baked scones with jam & cream, espresso coffee and a selection of teas

WEDDING ACCOMMODATION

PAY FOR 2 NIGHTS, STAY FOR 3

Enjoy a night of free accommodation at the Middle Park Hotel, a boutique hotel just moments from the park. This offer is available to all guests at your wedding. Ask your wedding coordinator about booking your stay at the Middle Park Hotel Offer available for king suite. Bookings must be made with your wedding coordinator to redeem this offer.

THE KING APARTMENT

Corner apartment with stunning views over albert park lake and melbourne cbd. Separate bedroom, entertainment area and lounge, wet bar, full size bathroom with free standing claw foot bath, double head shower, bathrobes.



King chiropractic bed
Original reddie ellis prints
Plantation shutters
Spacious high ceilings
Built-in window banquettes
36" LCD high definition televisions
Egyptian cotton linen with luxurious towels
Ensuites with walk in showers
Hair dryers

In-room safe
Tea and coffee making facilities
Foxsports
Complimentary wifi in your room and throughout the venue
Hotel guests have access to our guest lounge
with free use of our imac computer
Air conditioning/heater
Iron and ironing board

AFTER PARTIES

COMPLIMENTARY GLASS OF SPARKLING ON ARRIVAL FOR EVERY GUEST

Ask your wedding coordinator to reserve a space at the Middle Park Hotel after your reception



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