



AT MIDDLE PARK HOTEL

MAIN DINING ROOM

SEATED: 80 | STANDING: N/A

TV: x2 (AUDIO/AV AVAILABLE)

WHETHER IT BE A MILESTONE CELEBRATION OR CORPORATE FUNCTION, THE MAIN DINING ROOM OFFERS AN ELEGANT AND SOPHISTICATED EXPERIENCE CATERING FOR SEATED EVENTS OF 80 PEOPLE. THE COMFORT OF THE SEMI-PRIVATE DINING SPACE IS SURE TO LEAVE A LASTING IMPRESSION ON YOUR GUESTS.







ARMSTRONG RESTAURANT

SEATED: 44 | STANDING: N/A

TV: x1. AUDIO AVAILABLE.

WITH THE ATMOSPHERE OF THE KITCHEN IN THE BACKGROUND, IT IS THE IDEAL SPACE TO HOST A SEATED FUNCTION. A SEMI-PRIVATE SPACE, THE AREA IS PERFECT FOR CELEBRATORY DINNERS, BUSINESS LUNCHES AND EVERYTHING IN BETWEEN.







PRIVATE DINING ROOM

SEATED: 14 | STANDING: N/A

TV: x1. AUDIO AVAILABLE. WHITEBOARD: ON REQUEST

THE PRIVATE DINING ROOM IS PERFECT FOR INTIMATE DINNERS, LUNCHEONS, SPECIAL FAMILY OCCASSIONS AND BUSINESS MEETINGS ALIKE. FEATURING A FLAT SCREEN TV, FIREPLACE AND SEPARATE AIR-CONDITIONING, IT OFFERS A COSY, CLASSY EXPERIENCE FOR YOU AND YOUR GUESTS.



CANTERBURY CORNER

SEATED: 24 | STANDING: 45

TV LINKED TO VENUE FOXSPORTS

LOCATED WITHIN THE BUZZ OF THE MAIN BAR, THE CANTERBURY CORNER IS PERFECT FOR A COCKTAIL EVENT, LIVELY LUNCH OR RELAXED DINNER.



LOWER BEER GARDEN

SEATED: 16 | STANDING: 40

TV: N/A OUTDOOR HEATING:YES

UNDERCOVER: NO

BE IT A BIRTHDAY CELEBRATION OR WELL ORGANISED GET TOGETHER WITH YOUR MATES, THE LOWER BEER GARDEN CATERS FOR A SEATED FUNCTION OF 16 OR COCKTAIL STYLE EVENT OF UP TO 40 PEOPLE. BRIGHT AND SPACIOUS, THE AREA PROVIDES A FUN AND INVITING ATMOSPHERE FOR YOUR NEXT GARDEN PARTY.





UPPER BEER GARDEN

SEATED: 30 | STANDING: 40

TV: YES OUTDOOR HEATING: YES UNDERCOVER: YES (RETRACTABLE ROOF IF THE MELBOURNE WEATHER

PERMITS)

THE UPPER BEER GARDEN IS AN INTIMATE YET OPEN SPACE, PERFECT FOR A CELEBRATORY AFTERNOON GET TOGETHER OR SEATED DINNER. UP THE STAIRS AND TUCKED AWAY, THE PRIVATE SPACE OVERLOOKS ARMSTRONG STREET AND EVEN HAS A CHEEKY VIEW OF THE CITY SKYLINE.



CANAPE

MENU

6 OPTIONS \$38 8 OPTIONS \$50 10 OPTIONS \$63

COLD

HEIRLOOM TOMATO CIABATTA, BALSAMIC (V) (VE)
OYSTERS NATURAL (GF)
SALMON TARTINE, DILL, YOGHURT
KINGFISH TARTARE, COS HEART, FENNEL, PICKLED ONION (GF)
BEEF TARTARE, BEARNAISE, CHIVE, SOURDOUGH CROUTON

HOT

BEEF SLIDER, DILL PICKLE, BURGER CHEESE, BACON, MILK BUN BEEF CROQUETTE, DIJONNAISE MINI BEEF PIE, KETCHUP TEMPURA PRAWN, TARTARE SAUCE HEIRLOOM CARROT, BURNT HONEY, THYME (V) (GF) HALLOUMI, COMPRESSED APPLE, HONEY (V) (GF) FRIED CHICKEN. SMOKED AIOLI

DESSERT

VEGAN CHEESE CAKE CUSTARD TART CHOCOLATE BROWNIE

SUBSTANTIALS \$12

LAMB SKEWER

VEGETABLE SKEWER (V) (VE)

CHICKEN SKEWER

SOUTHERN FRIED CHICKEN SLIDER

BEYOND VEGAN SLIDER, LETTUCE, MUSTARD, KETCHUP (V) (VE)

PLATTERS 25 PIECES

BEYOND VEGAN SLIDER, LETTUCE, MUSTARD, KETCHUP (V) (VE)	\$190
BEEF SLIDER, DILL PICKLE, BURGER CHEESE,. BACON, MILK BUN	\$190
BEEF CROQUETTE, DIJONNAISE	\$110
HEIRLOOM TOMATO CIABATTA, BALSAMIC (V) (VE)	\$110
KINGFISH TARTARE, COSHEART, FENNEL, PICKLED ONION (GF)	\$170
HALLOUMI, COMPRESSED APPLE, HONEY (V) (GF)	\$110
FRIED CHICKEN, SMOKED AIOLI	\$120

FEED ME MENU

SHARED | 2 COURSES \$74PP | 3 COURSE \$84PP

ENTREE

PACIFIC OYSTER

NATURAL, SHALLOT MIGNONETTE, LEMON (GF)

WAYGU BEEF TARTARE

SOURDOUGH CROUTON

FRIED LOCAL SQUID

SMOKED AIOLI, PRESERVED LEMON (GFO)

MAIN

WOODFIRED ROAST HAZELDENE CHICKEN

VERDE, CHARRED BROCCOLINI, CAVOLO NERO, LEMON (GF)

100G BAVETTE

GRAIN FED. RANGERS VALLEY MS5

SIDES

WOODFIRED GREENS

BROCCOLINI, CAVOLO NERO, LEMON DRESSING (GF) (VG)

SEASONED SKIN ON FRIES

SMOKED AIOLI (GF)

HOUSE SALAD

DESSERT

STICKY DATE PUDDING

TOFFEE SAUCE, VANILLA BEAN ICE CREAM

VEGAN OPTION

SALT BAKED BEETROOT

CASHEW PUREE, PUFFED RICE, PICKLED ONION (V)

WOODFIRED CAULIFLOWER

CELERIAC PUREE, FENNEL POLLEN, BRONZE FENNEL (GF)

SMOKED EGGPLANT

CHICKPEAS, HERB SALAD, CAPONATA (VG)

WOODFIRED GREENS

BROCCOLINI, CAVOLO NERO, LEMON DRESSING (GF) (VG)

SEASONED SKIN ON FRIES SMOKED AIOLI (GF)

HOUSE SALAD

DARK CHOCOLATE & ORANGE TORTE

RASPBERRY SORBET (VG)

DIETARIES CAN BE CATERED FOR ON REQUEST WITH NOTICE GIVEN

BEVERAGE

PACKAGES

STANDARD

2 HOUR 49PP | 3 HOUR 62PP | 4 HOUR 75PP

WINE

MR MASON SPARKLING CUVEE BRUT DOTTIE LANE SAUVIGNON BLANC SCOTCHMAN'S HILL"THE HILL" CHARDONNAY HENRY & HUNTER SHIRAZ CABERNET DEVILS CORNER PINOT NOIR HEARTS WILL PLAY ROSE

TAP BEER & CIDER

CARLTON DRAUGHT
FURPHY REFRESHING ALE
STONE & WOOD PACIFIC ALE
BOAGS PREMIUM LIGHT (BOTTLE)
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
STONE & WOOD GREEN COAST CRISP

PREMIUM

2 HOUR 60PP | 3 HOUR 72PP | 4 HOUR 85PP

WINE

HARE & TORTOISE PROSECCO
MR MASON SPARKLING CUVEE BRUT
SPY VALLEY SAUVIGNON BLANC
INNOCENT BYSTANDER CHARDONNAY
PALOMA RIESLING
MANDOLETO PINOT GRIGIO
TELLURIAN REDLINE SHIRAZ
DEVILS CORNER PINOT NOIR

TAP BEER & CIDER

CARLTON DRAUGHT
FURPHY REFRESHING ALE
STONE & WOOD PACIFIC ALE
STONE & WOOD CLOUDY PALE ALE
BALTER XPA
HEINEKEN
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER

MID STRENGTH/LIGHT

STONE & WOOD GREEN COAST CRISP BOAGS PREMIUM LIGHT (BOTTLE)

SPIRITS UPGRADE

ADD OUR SPIRIT PACKAGE TO A BEVERAGE PACKAGE OF YOUR CHOICE FOR AN ADDITIONAL \$27 PER PERSON, AVAILABLE ON PREMIUM PACKAGE ONLY. SPIRITS PACKAGE INCLUDES HOUSE VODKA, GIN, BOURBON, WHISKEY & RUM. MINIMUM OF 20 GUESTS.

CORPORATE PACKAGES

MORNING TEA 40PP HALF DAY 60PP

ON ARRIVAL

COFFEE, SELECTION OF TEAS, & JUICE

MORNING TEA

ASSORTED MUFFINS, COFFEE, A SELECTION OF TEAS & JUICE

LUNCH

ASSORTED SANDWICHES ξ BAGUETTES FRESH SEASONAL FRUIT

AFTERNOON TEA

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



COMPLIMENTARY GLASS OF SPARKLING ON ARRIVAL FOR EVERY GUEST



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