



# **FUNCTIONS**

## **AT MIDDLE PARK HOTEL**

# LET US INTRODUCE OURSELVES.



WELCOME TO MIDDLE PARK HOTEL

Where great food, cosy spaces and uncomplicated hospitality come together to create memorable events.

From laid-back lunches to special celebrations, we make hosting feel relaxed and enjoyable, with seasonal menus and friendly service that puts everyone at ease. With boutique hotel rooms right upstairs, your guests can settle in, stay the night and make the most of the occasion.



# PRIVATE DINING ROOM.







Perfect for those intimate occasions, our beautiful private dining room is the perfect setting for celebratory dinner parties and corporate meetings, with a screen and audio equipment available.

SPACE TYPE						
PRIVATE DINING ROOM	14	-	Y	Y	Y	Y



# RESTAURANT.

Our restaurant is the ideal space to host larger private functions, from birthday parties to corporate events. Whether hiring the entire restaurant exclusively, or just a section in our semi-private Armstrong Restaurant, it's the perfect spot to host your next function. TV screens and audio equipment are available.

SPACE TYPE						
ENTIRE RESTAURANT	80	-	Y	Y	Y	Y
ARMSTRONG RESTAURANT	44	-	Y	Y	Y	Y



# CANTERBURY CORNER.

If you are looking for something more casual, you can hire a section of our bar area for dinner parties or cocktail events, with easy access to the bar and surrounded by the atmosphere.







SPACE TYPE						
CANTERBURY CORNER	24	45	N	N	N	N





# BEER GARDEN.

Tucked away to the side of the venue, our Beer Garden is a perfect spot for private parties and events. Whether hiring out the entire lower garden and upper balcony, or one or the other, we can cater for all styles of events.

SPACE TYPE						
LOWER BEER GARDEN	16	40	N	N	N	N
BALCONY	30	40	N	N	N	N

# CANAPES

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

## HOT

Heirloom Tomato Ciabatta, balsamic vingar (LD, LGO)

Natural Oysters, shallot mignonette (LD, LG)

TSamon Tartine, dill, chives (LDO, LGO)

Beef Tartare, chives, sourdough crouton (LD, LGO)

Pumpkin Spinach Tartlet (vegan), micro herbs (LD, VG)

## COLD

Chorizo & Manchego Croquette, aioli

Mini Beef Pie, ketchup

Fried Chicken, smoked aioli (LD)

Pork & Fennel Sausage Roll, tomato relish

Vegetable Gyoza, sweet soy (LD, V)

## DESSERT

Chocolate Brownie, chocolate fudge sauce (LD, LG)

## SUBSTANTIAL \$13.5EA

Vegetable Skewer, salsa verde (LD, LG, V, VG)

Beef sliders, dill, pickle, American cheese, bacon, milk bun

Southern Fried Chicken Slider, chipotle slaw (LD)

Minimum of 20 guests required.

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option. 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.



# PLATTERS

25 PIECES PER PLATTER

**Beef Bourguignon Mini Pie 130**  
tomato sauce

**Heirloom Tomato Ciabatta 110**  
balsamic vinegar (LD, LGO)

**Pork & Fennel Sausage Roll Platter 130**  
tomato relish



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# FEED ME MENU

SHARED 2 COURSE \$75PP | 3 COURSE \$85PP

## ENTREE

Pacific Oyster, natural, shallot mignonette, lemon (LG)

Wagyu Beef Tartare, shallots, chives, brandy, egg yolk, shallots, chives, brandy

Chorizo and Manchego Croquettes, aioli, parmesan, chives

## MAIN

Confit ½ Chicken, romesco, grilled peppers, goat's cheese (LG)

100G Bavette, grain fed rangers valley MS5+, peppercorn

## SIDES

Woodfired Greens, charred broccolini, lemon dressing, salt flakes (LG, VG)

Seasoned Skin On Fries, lemon pepper, aioli (LG)

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, cauliflower puree, parmesan (LG)

Pea Risotto, grilled zucchini, goat's cheese (VGO)

Woodfired Greens, broccolini, cavolo nero, lemon dressing (LG, VG)

Seasoned Skin On Fries, smoked aioli (LG)

House Salad

Dark Chocolate & Orange Torte, raspberry sorbet (VG)

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# 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 & baguettes

fresh seasonal fruit

### AFTERNOON TEA

freshly baked scones with jam & cream

coffee & a selection of teas



# BEVERAGE PACKAGES

## STANDARD

2 HOURS \$51PP | 3 HOURS \$65PP | 4 HOURS \$78PP

### WINE

Hearts Will Play Rose  
Dottie Lane Sauvignon Blanc  
Henry & Hunter Shiraz Cabernet  
Mr Mason Sparkling Cuvee Brut NV

### TAP BEER & CIDER

Carlton Draught  
Furphy Refreshing Ale  
Stone & Wood Pacific Ale  
James Squire Orchard Crush Apple Cider  
Stone & Wood Green Coast Crisp

### BOTTLED

Boags Premium Light

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices

## PREMIUM

2 HOURS \$63PP | 3 HOURS \$75PP | 4 HOURS \$89PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Mount Paradiso Prosecco NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Lost Woods Chardonnay  
Hearts Will Play Rose  
SUD Rose  
Storm & Saint Pinot Noir  
Henry & Hunter Shiraz Cabernet

### 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

### BOTTLED

Boags Premium Light

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices



# BEVERAGE PACKAGES

## SPIRITS UPGRADE

Add our spirit package to a beverage package of your choice for an additional \$28pp, available on premium package only. Spirits package includes house vodka, gin, bourbon, whisky & rum.

Minimum of 20 guests.

## ADD ON - CHAMPAGNE TOWER

Elevate your celebration with our stunning champagne tower! A visually captivating centerpiece, our expertly crafted tower of sparkling champagne coupes is perfect for making a grand toast. Whether you're celebrating a wedding, corporate event, or a special occasion, our towers are the perfect addition to any event.

Minimum of 25 guests. Prices depending upon choice of wine, inclusive for all beverage packages (upon request).





# 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.



MIDDLE PARK HOTEL



**CONTACT US**

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