



FUNCTIONS

AT MIDDLE PARK HOTEL

LET US INTRODUCE OURSELVES.

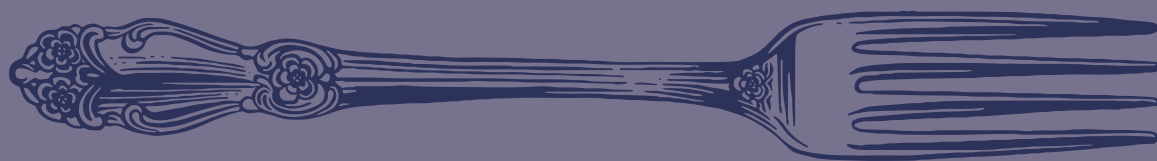


WELCOME TO MIDDLE PARK HOTEL

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.





**DELICIOUS FOOD,
GOOD VIBES
AND NEW MEMORIES.**

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



MAIN DINING ROOM.

Our dining room 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
ARMSTRONG RESTAURANT	44	-	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	Y	N	Y





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	Y
UPPER BEER GARDEN (BALCONY)	30	40	Y	N	Y

CANAPES

6 PIECES \$38PP | 8 PIECES \$50PP | 10 PIECES \$63PP

HOT

Heirloom Tomato Ciabatta, balsamic vingar (LD, LGO, VG)

Natural Oysters, shallot mignonette (LD, LG)

Tuna Tartine, dill, chives (LDO, LGO)

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

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

COLD

Chorizo & Manchego Croquette, aioli

Mini Beef Pie, ketchup

Halloumi, compressed apple, hot honey (LG, V)

Fried Chicken, smoked aioli (LD)

Pork & Fennel Sausage Roll, tomato relish

Vegan Pakora, vegan aioli (LD, VG)

Vegetable Gyoza, sweet soy (LD, VG)

Beef Slider, dill pickle, american cheese, bacon, milk bun (VG)

DESSERT

Chocolate Brownie, chocolate fudge sauce (LD, LG, V)

Custard Tart, mixed berries (LGO)

Cherry Ripe Torte, cherry syrup (LD, VG)

SUBSTANTIAL \$12.5EA

Prawn Roll, milk bun, caviar

Lamb Skewer, harissa, neppo pepper, yoghurt (LDO, LG)

Vegetable Skewer, salsa verde (VG)

Chicken Skewer, pepperberry yoghurt, pickled onion, crispy shallots (LDO, LG)

Southern Fried Chicken Slider, chipotle slaw (VG)

Beetroot Vegan Slider, lettuce, mustard, ketchup (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.
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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 120
tomato sauce

Chorizo & Manchego Croquette 110
aioli

Heirloom Tomato Ciabatta 110
balsamic vinegar (LD, LGO)

Halloumi 110
compressed apple, hot honey (LG, V)

Pork & Fennel Sausage Roll Platter 120
tomato relish

Fried Chicken 140
aioli (LD)

Beef Slider 190
dill pickle, American cheese, bacon, milk bun



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FEED ME MENU

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

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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