



NEWMARKET HOTEL
FUNCTION PACK

NEWMARKET HOTEL

Newmarket Hotel is one of St Kilda's hidden gems, tucked away off the tourist trail on Inkerman Street.

Ready and raring with a classic food & beverage menu, we've put a twist on all your favourites. Six degrees architects have taken a historical pub, maintained the old red brick facade and married it with contemporary cool. Newmarket nods at the St Kilda of old while boasting its own urban style.

34 Inkerman Street, St Kilda 3182 VIC
03 9810 0087
info@newmarkethotel.com.au
www.newmarketstkilda.com.au

Australian Venue Co. is proud to look after Newmarket along with over 60 of Australia's most sought after venues for special occasions and events.

INKERMAN BAR



SEATED-38 STANDING-80

100 standing if courtyard included

Relaxed by day and buzzing by night, The Inkerman Bar is perfect for smaller celebrations and relaxed corporate events.



COURTYARD



SEATED-40 STANDING-80

Fresh air and sunshine fills this outdoor space. The Courtyard is perfect for smaller relaxed celebrations and parties.



CHEF'S DINING ROOM



SEATED-40 STANDING-70

Sophisticated, charming, chic. The Chef's Dining Room is perfect for a sit-down luncheon, corporate dinners or small celebrations.



CELLAR BAR



Below the surface is a moody space that awaits a party. Complete with a stage, exclusive bar, comfy booths and tables, the Cellar Bar is perfect for your next celebration.

SEATED-100 STANDING-250



ENTIRE VENUE



SEATED-180 STANDING-300

Planning a much larger event? The entire venue is perfect for your next big celebration.



CANAPÉ LIST

QTY X 30 PER PLATTER

COLD

FRESHLY SHUCKED OYSTERS

lemon, verjus\$110

BEEF CARPACCIO

French crouton, horseradish cream ...\$100

DUCK PANCAKES

hoisin sauce, coriander\$100

HOUSE SMOKED SALMON PIKELETS

whipped ricotta, lemon, chives\$80

BABY BRUSCHETTA

Roma tomato, Fior di Latte, basil\$75

VIETNAMESE RICE PAPER ROLLS

rice noodles, crispy slaw, chilli
ginger dipping sauce\$80

HOT

HOMEMADE SAUSAGE ROLLS,

smoky ketchup\$80

MINI BEEF PIES

tomato sauce\$80

CONFIT CHICKEN RIBS

Southern style sauce\$75

PRAWN GYOZA

chilli ginger dipping sauce\$80

JAMON CROQUETTES

Chipotle aioli\$85

BEEF SKEWERS

soy ginger glaze\$90

MUSHROOM AND CHEESE TARTS

balsamic glaze\$80

PORK SPRING ROLLS

sweet chilli sauce\$75

VEGETABLE SPRING ROLLS

sweet chilli sauce\$75

VEGETABLE SAMOSA

smoked yoghurt and cucumber\$75

RICOTTA FILO PARCELS

truffle oil\$75

SALT AND PEPPER CALAMARI

chilli aioli\$80

CANAPÉ LIST

A LITTLE MORE (HANDHELD ITEMS ALL \$6)

FISH FINGERS

chips, tartare

PULLED PORK

Beef or Mushroom Sliders

HOKKIEN NOODLES

seasonal vegetables, chilli, ginger & sesame

SHARED PLATTERS

RECOMMENDED FOR 6 – 8 GUESTS \$40

THE INKERMAN BOARD

Selection of cured meats, house dried tomatoes, Mount Zero olives, wood fired flatbread

VEGETARIAN PLATTER

Selection of raw, pickled and roasted seasonal vegetables, house made dips, stone baked flatbread

DESSERTS

PASSIONFRUIT & CHANTILLY

CREAM PAVLOVA \$60

LEMON AND VANILLA CHEESECAKE \$50

DARK CHOCOLATE & CARAMEL TARTS \$60

SEASONAL FRUIT PLATTER \$40

CHEESE BOARD

poached quince, grapes, oat crackers ... \$70



SET MENU

CHOOSE 2 COURSES: \$55 - CHOOSE 3 COURSES: \$70

SHARED ENTRÉE

SAN DANIELLE PROSCUITTO

blue cheese, toasted nuts, mount zero olives

GAMBAS AL AJILLO

chilli & lemon

BURRATA

woodfired broccolini & capsicums

STONE BAKED FLATBREAD

for the table

CHOICE OF DESSERT

TART DE JOUR

chantilly cream

CHOCOLATE MUD CAKE

chocolate mousse, raspberry sorbet

CRÈME CARAMEL

toasted almonds

SHARED MAINS

ROAST 'GREAT SOUTHERN' PINNACLE SIRLOIN

confit garlic and caramelised shallots,
tri-colour quinoa and red wine jus

½ A WOODFIRED CHICKEN

woodfired seasonal vegetables,
roast baby onion and beurre blanc

SPICED VEGETABLES

woodfired asparagus, broccolini, heirloom
carrots, roasted pumpkin and a spiced
cashew nut puree

CHEFS CHOICE OF SIDES

BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	40pp	50pp
3 Hours	50pp	60pp
4 Hours	60pp	70pp

STANDARD BEVERAGE PACKAGE

SPARKLING

Edge of the World Sparkling Cuvee

WHITE

Edge of the World Sauvignon Blanc

RED

Edge of the World Shiraz Cabernet

ROSE

Edge of the World Rose

BEER ON TAP

Furphy, Carlton Draught or Pipsqueak Cider

NON-ALCOHOLIC

Full selection of soft drink & juices

PREMIUM BEVERAGE PACKAGE

SPARKLING

Chandon Brut

Aurelia Prosecco

WHITE

Eradus Pinot Gris

821 Sauvignon Blanc

RED

Guilt By Association Pinot Noir

Pepperjack Shiraz

ROSE

St Huberts 'The Stag' Rose

BEER & CIDER ON TAP

Furphy, Carlton Draught, Kosciusko Pale Ale, Brooklyn Lager or Pipsqueak Cider

NON-ALCOHOLIC

Full selection of soft drink & juices

BEVERAGE PACKAGES

SPIRITS

Add our spirit package to a beverage package of your choice for an additional 20pp.
Spirit package includes:

- VODKA
- GIN
- BOURBON
- WHISKEY
- RUM

COCKTAILS

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at \$12 per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

CASH BAR

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be.

However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.



COCKTAIL MASTERCLASS

MINIMUM 4 PAX

3 COCKTAILS, AND CHARCUTERIE TO SHARE GREAT FOR GROUPS OF 4 – 12 PEOPLE. BOOKINGS ESSENTIAL.

Come down to The Newmarket Hotel and let one of our cocktail experts show you how to mix up some of your favorite cocktails. A great way to start your night, or even just to mix it up with some of your friends or work colleagues.

60pp

SUGGESTED COCKTAIL OPTIONS

BOARDWALK EMPIRE

OLD FASHIONED

MARTINI

NEGRONI

THE ENTERTAINER

GENTLEMAN'S FIZZ

LONG ISLAND ICED TEA

LYCHEE DACQUIRI

PARTY STARTER

COSMOPOLITAN

JAPANESE SOUR

GIN & ELDERFLOWER SPRITZ

CRACKING CLASSICS

APEROL SPRITZ

MARGARITA

ESPRESSO MARTINI

OR CHOOSE YOUR OWN 3 COCKTAILS

APEROL SPRITZ
GIN & ELDERFLOWER
SPRITZ
COSMO

GENTLEMAN'S FIZZ
ESPRESSO MARTINI
LONG ISLAND ICED TEA

MARGARITA
MARTINI
LYCHEE DACQUIRI
BLOODY SHIRAZ SOUR

NEGRONI
OLD FASHIONED
JAPANESE SOUR