

A photograph of the Auburn Hotel, a grand, multi-story building with classical architectural features. The building has a light-colored facade with numerous windows, some with decorative frames. A balcony with ornate railings runs along the upper floors. The word "HOTEL" is visible on the upper part of the building, and "AUBURN" is visible on the lower part. A flag is flying from a pole on the roof. The sky is clear and blue.

Auburn  
Hotel EST. 1888

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# Functions & Events

Located in the vibrant inner Melbourne suburb of Hawthorn, the Auburn Hotel is an iconic pub and function venue offering a warm and friendly atmosphere with loads of history.

Set within a beautiful heritage-style building that features ornate Victorian decor, the multi-award winning Auburn Hotel boasts a renovated 76 seat dining room, a spacious outdoor courtyard, sun drenched beer garden and a number of private lounge areas on the first floor, making it the ultimate function venue in Hawthorn for your next event or party.

Our friendly and professional function team can create the perfect event for you and your guests, whether it's a formal dinner, cocktail party, business lunch or wine tasting. We can also tailor a menu package and beverage list to suit your specific needs.

# Auburn Hotel EST. 1888

85 Auburn Road, Hawthorn, 3122

03 9810 0032

[info@auburnhotel.com.au](mailto:info@auburnhotel.com.au)







[www.auburnhotel.com.au](http://www.auburnhotel.com.au)



# Level One









Featuring a private bar, separate lounge areas and a large balcony for your exclusive use, the Level One function space at Auburn Hotel is perfect for cocktail parties, birthday celebrations and engagement parties/weddings for up to 150 people. Complete with state-of-the-art audio visual equipment, including a wireless microphone, ceiling mounted digital projector and screen, this area is also ideal for business meetings and corporate-events.

Space Type						
Indoor, Private	-	150	4	-	Y	Y

# Level One







## East Room

Ideal for smaller gatherings, private dinners, and business meetings of up to 20 people, The East Room at Auburn Hotel features its own air-conditioning, flat screen TV, white-board and flip chart can be made available.

Space Type						
Indoor, Private	20	40	1	-	Y	Y







## Corner Room

The Corner Room at Auburn Hotel is a private function space ideal for business meetings, corporate events, formal sit-down dinners and small cocktail parties. It caters for up to 40 people seated or 60 standing, and features separate air-conditioning, a feature fireplace, white-board, 2 flat screen TVs and flip chart on request.

Space Type						
Indoor, Private	40	60	2	-	Y	Y

## Board Room

Featuring an exclusive balcony that overlooks leafy Auburn Village, The Boardroom at Auburn Hotel is perfect for your next business meeting or luncheon for up to 14 people

Space Type						
Indoor, Private	14	30	1	-	Y	Y



East Room



Corner Room









Board Room



# Club Room









Located on the ground floor of the venue, The Club Room is an exclusive area for you and your guests to enjoy, whilst still being able to soak up the vibrant atmosphere of the pub. With the ability to accommodate up to 50 people, this inviting space features an open fireplace and can also include an undercover section of the courtyard.

Space Type						
Indoor; Semi - Private	24	50	1	-	-	-

# Wine Room



The Wine Room is an inviting and versatile function space that can accommodate up to 150 people for a cocktail-style event. It features a private bar, plus an AV system that includes in-house music, wireless microphone, 3 flat screen TVs and AV inputs.

Space Type						
Indoor, Semi - Private	50	80-150	3	-	Y	Y











# Auburn Room









Corporate function, wedding reception, engagement party or birthday milestone, the magnificent Auburn Room will leave a lasting impression on you and your guests. Located on the ground floor of the venue, encompassing a section of our dining room, the space can accommodate 50 people seated or up to 70 standing. Or for even more capacity, this room can be booked in conjunction with the entire dining room.

Space Type						
Indoor, Semi - Private	50-90	50/100	-	-	-	-

# Beer Garden



The Beer Garden at Auburn Hotel is ideal for birthday celebrations or social get-togethers.  
This beer garden is dotted with picnic tables and umbrellas.

Space Type						
Outdoor, Semi - Private	100-130	200	1	-	Y	Y











# Courtyard



The Courtyard sits in the undercover area outside at Auburn Hotel and is ideal for sports team events, birthday celebrations or social get-togethers.

Space Type						
Outdoor, Semi - Private	50-70	120	2	-	Y	Y

# Canapé Menu

**30 pieces per platter**

## Cold

Tomato, olive and bocconcini sourdough crisp with basil pesto (V)	\$90
Smoked salmon crostini with dill cream and caviar	\$100
Assorted sushi with tamari dipping sauce (minimum 2 platters)	\$110
Vegetarian rice paper rolls with tamarind sauce (V) (GF)	\$120
Mini lobster & prawn rolls, kewpie mayo & dill	\$200

## Hot

Japanese prawn dumpling	\$100
Japanese vegetable dumpling	\$90
Mozzarella sticks with a spicy tomato dipping sauce (V)	\$100
Lemon peppered calamari with chilli jam mayo (GF)	\$110
Mini pulled beef sliders with chipotle mayo and slaw	\$130
Beetroot arancini, soy mayo (VE)	\$90
Cauliflower pakoras, mango relish (V)(GF Option)	\$90
Rare beef crostini with bearnaise	\$110
Persian chicken skewers with sumac dressing (GF)	\$110
Mini haloumi sliders with chilli jam (V)	\$120
Mini BBQ pulled pork sliders with cheesy coleslaw	\$130
Moroccan beef skewers with mint yoghurt (GF)	\$120
Smoked Haddock Fishcakes with caper mayo	\$110
Beef Bao, kimchi & spring onion	\$120
Karage fried chicken, chilli salt & kewpie mayo	\$110
Tiger prawn skewers with pineapple salsa	\$130

## Classics

Vegetable samosas with sweet chili sauce (V)	\$80
Spring roll & mini dim sims with condiments	\$80
House made sausage rolls with smoky ketchup	\$85
Mini American style hotdogs	\$90
Mini beef pies with tomato sauce	\$85
Mac and cheese croquettes, tomato relish (V)	\$85
Chicken Caesar sandwiches	\$90

## Dessert

Chocolate brownie	\$95
Hot jam donuts with cinnamon sugar	\$120
Mini passionfruit cheesecakes	\$110

**30 pieces per V= Vegetarian, VE = Vegan, GF = Gluten Free**



# Canapé Platter Packages

**Option 1: \$23pp: 2 cold, 3 hot**

**Option 2: \$30pp: 2 cold, 5 hot**

**Option 3: \$38pp: 5 hot, 2 cold, 1 dessert**

## Cold

Tomato, olive and bocconcini sourdough crisp with basil pesto (V)

Smoked salmon crostini with dill cream and caviar

Assorted sushi with tamari dipping sauce (minimum 2 platters)

Vegetarian rice paper rolls with tamarind sauce (V) (GF)

Chicken Caesar Sandwiches

## Hot

Vegetable samosas with sweet chili sauce (V)

Spring roll & mini dim sims with condiments

House made sausage rolls with smoky ketchup

Mini American style hotdogs

Mini beef pies with tomato sauce

Mac and cheese croquettes, tomato relish (V)

Japanese vegetable dumpling

Mozzarella sticks with a spicy tomato dipping sauce (V)

Lemon peppered calamari with chilli jam mayo (GF)

Beetroot arancini, soy mayo (VE)

Cauliflower pakoras, mango relish (V)(GF Option)

## Dessert

Chocolate brownie (GF option)

Hot jam donuts with cinnamon sugar

Mini passionfruit cheesecakes

**V= Vegetarian, VE = Vegan, GF = Gluten Free**

# Party Options

## Grazing Station

The Auburn Hotel's Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit & veg, crackers and breads.

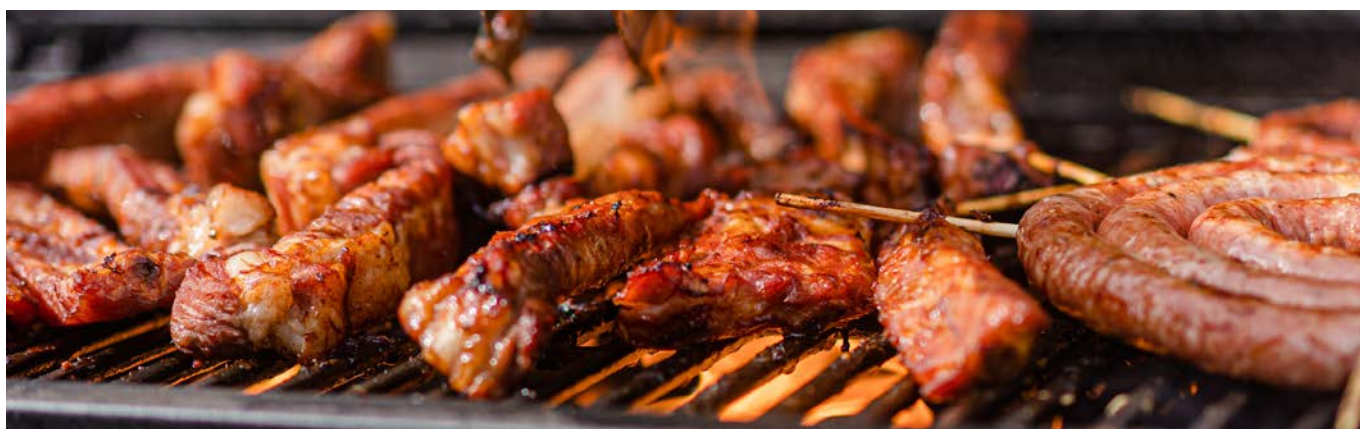
**\$25pp, minimum 100 guests.**



## BBQ Package

Hold your next party or function in our award-winning beer garden and feast on our chef's selection of premium bbq'd meat, poultry & salad. Inclusive of fresh bread & condiments.

**Deluxe BBQ \$40pp**



## House Made Cakes

Celebrating something special? Our chef can create whole birthday cakes for your birthday party or celebration. please ask our functions team for flavour & size options.



# Premium Set Menu

**2 course: \$50pp | 3 course: \$60pp**

## Entrée

Salt and pepper calamari  
Chilli jam aioli, lemon, dill

Grilled Halloumi  
compressed pear, lemon thyme, maple (gf) (vg)

Pumpkin Arancini  
smoked pumpkin puree, pickled pumpkin (vg)

Cauliflower Croquettes  
salsa verde

## Main

Chicken Parma  
Crumbed schnitzel, Napoli, ham, cheese, raw slaw, fries

Harissa Roast Pumpkin Salad  
chickpeas, sprouts, romesco, spiced cous cous, pomegranate (vg) (gf)

Miso Glazed Half Roast Chook  
braised wombok, toasted sesame, nam jim jam (gf)

Beer Battered Murray Hiramasa Kingfish  
minted pea salad, dill tartare, lemon, skin on fries

200g Bavette Rangers Valley MS5+  
Garden salad, fries, red wine jus (cooked medium rare) (GF)

## Dessert

Sorbet (VE)

Sticky date Pudding  
Vanilla ice-cream

Green Tea & Cardamom Rice Pudding  
poached plum (vg)

# Deluxe Set Menu

**2 course: \$60pp | 3 course: \$70pp**

## Entrée

Salt and pepper calamari  
Chilli jam aioli, lemon, dill

Torched Ora King Salmon  
chilli bouillabaisse, pickled chilli (GF)

Pumpkin Arancini  
smoked pumpkin puree, pickled pumpkin (VG)

Wagyu beef tartare  
Sourdough Croutons, egg yolk (CBGF)

## Main

Chicken Parma  
Hand crumbed schnitzel, Napoli, ham, cheese, raw slaw, fries

Harissa Roast Pumpkin Salad  
chickpeas, sprouts, romesco, spiced cous cous, pomegranate (VG) (GF)

Slow Roasted Cauliflower Gnocchi  
sage, pine nuts (VG)

Miso Glazed Half Roast Chook  
braised wombok, toasted sesame, nam jim jam (GF)

Pan Roasted Murray Cod  
slow roasted celeriac, fresh truffle (GF)

Eye Fillet 200g  
Garden salad, fries and red wine jus (cooked medium rare) (GF)

## Dessert

Sticky date Pudding  
Vanilla ice-cream

Selection of Sorbet

Green Tea & Cardamom Rice Pudding  
poached plum (GF) (VG)

Chef's Selection of Cheeses



# Beverage Packages

Duration	Standard	Premium	Deluxe
2 hours	\$45pp	\$55pp	\$65pp
3 hours	\$55pp	\$65pp	\$75pp
4 hours	\$65pp	\$75pp	\$85pp

## Standard

### *Sparkling*

Edge of the World Sparkling Cuvée – SE Australia

### *White*

Edge of the World Sauvignon Blanc – SE Australia

### *Rose*

Edge of the World Rose – SE Australia

### *Red*

Edge of the World Shiraz Cabernet – SE Australia

### *Draught Beer & Cider*

Carlton Draught

Furphy Refreshing Ale

James Squire Orchard Crush Apple Cider

### *Non-Alcoholic*

Selection of soft drinks and juice

## Premium

### *Sparkling*

Edge of the World Sparkling Cuvée – SE Australia

### *White*

Edge of the World Sauvignon Blanc – SE Australia

Circa 1858 Chardonnay – Central Ranges, NSW

Chain of Fire Pinot Grigio – Australia

### *Rose*

St Huberts ‘The Stag’ – Heathcote, VIC

### *Red*

Edge of the World Shiraz Cabernet – SE Australia

Guilty By Association Pinot Noir - Adelaide Hills, SA

Drake Shiraz – Heathcote, VIC

### *Draught Beer & Cider*

Carlton Draught

Furphy Refreshing Ale

James Squire 150 Lashes Pale

James Squire Orchard Crush Apple Cider

### *Non-Alcoholic*

Selection of soft drinks and juice

## Deluxe

### *Sparkling*

Aurelia Prosecco – SE Australia

Madame Coco Brut – Aude Valley, France

### *White*

Oakridge ‘Over the Shoulder’ Chardonnay – Yarra Valley, VIC

Il Villagio Pinot Grigio – Veneto, Italy

Road to Enlightenment Riesling – Clare Valley, SA

821 Sauvignon Blanc – Marlborough, NZ

### *Rose*

St Huberts ‘The Stag’ – Heathcote VIC

Marquis de pennaituer - Languedoc-roussillon, France

### *Red*

Coldstream Hills Pinot Noir – Yarra Valley, VIC

Robert Oatley Signature” Cab Sauvignon – Margaret River, SA

Altacena Temprinillo – Manchuela, Spain

Pepperjack Shiraz – Barossa valley, SA

### *Draught Beer & Cider*

Carlton Draught\*

Little Creatures Pale

Little Creatures Ipa

Balter Xpa

Furphy Refreshing Ale\*

Heineken

James Squire 150 Lashes

James Squire Orchard Crush Apple Cider\*

Guinness

\*The only selection available on level one

### *Non-Alcoholic*

Selection of soft drinks and juice

# Beverage Options

## **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.

## **Spirits**

Add our spirit package to a beverage package of your choice for an additional \$10pp per hour.

Spirit Package Includes:

Vodka

Gin

Bourbon

Whisky

Rum

## **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 control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

## **Cash Bar**

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

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# Corporate Packages

## **Premium Package**

\$50pp

### *On Arrival*

Coffee, a selection of teas, mineral water and juice

### *Morning Tea*

Assorted muffins, coffee, a selection of teas, mineral water and juice

### *Lunch*

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

### *Afternoon Tea*

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **Morning Or Afternoon Tea**

\$20pp

Assorted muffins or freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **Upgrade Your Corporate Package:**

Espresso Coffee \$6pp

## **Executive Package**

\$60pp

### *On Arrival*

Coffee, a selection of teas, mineral water and juice

### *Morning Tea*

Assorted muffins, coffee, a selection of teas, mineral water and juice

### *Lunch*

Select a main course from our à la carte menu.

Fresh seasonal fruit platter

### *Afternoon Tea*

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **Lunch**

\$30pp

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

# Breakfast Packages

## **European Breakfast Or Morning Tea - \$20pp**

Mini friands  
Mini pastries  
Fresh fruit  
Tea and coffee

## **Buffet Breakfast - \$30pp**

Fresh fruit  
Mini friands  
Mini pastries  
Fruit salad skewers  
Mini bircher muesli  
Mini ham and cheese croissant  
Bacon and egg sliders  
Add tea or coffee for an extra \$4 per person

## **Breakfast Function Set Menu - \$40pp**

### *Starters*

Table buffet of mini friands, mini pastries, fresh fruit and mini bircher muesli

### *Mains*

Scrambled eggs, bacon, tomato and toasted sourdough

### *Drinks*

Freshly brewed coffee, fresh juices and soft drinks (unlimited)

## **Upgrade Your Corporate Package:**

Espresso Coffee \$6pp