

HOBSONS
BAY HOTEL

Function & Events Packages

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28 Ferguson St, Williamstown 3016

Venue Overview

Hobsons Bay Hotel has been a part of Williamstown since the beginning of last century. After a brief vacation, we've restored it's former title, but brought so much more to the table - becoming the destination in the West for an unforgettable dining and drinking experience filled with exciting cocktails, wine, beer and a gossip-worthy menu.

The pub boasts the most spectacular bayside view in Melbourne, on a rooftop suitable for functions of all kinds and sizes. For more intimate affairs, on our first level you'll find a cosy private dining room; perfect for special dinners, birthdays and corporate events to name a few. If you're after something in between, our large balcony provides a wonderful opportunity to enjoy the weather whilst maintaining the ability to shield your guests from the elements, should the weather take a turn.

We understand that no occasion is the same and we're always happy to tailor our offering to your needs. Ask us what we can do for you.

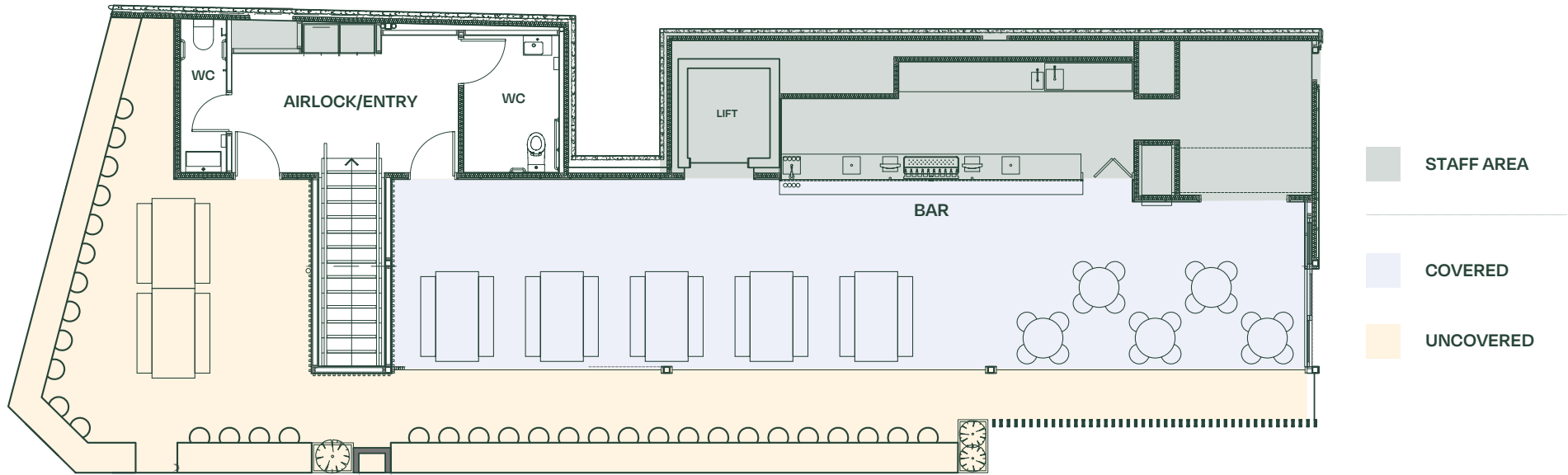


Rooftop

Level 2



Roftop



 Disabled Access

 Food offering tailored to you

 Function Only Toilets - Guest # Dependent

 TV Access

 Up to 100 Guests

 Bay and City Views

 Live music permitted

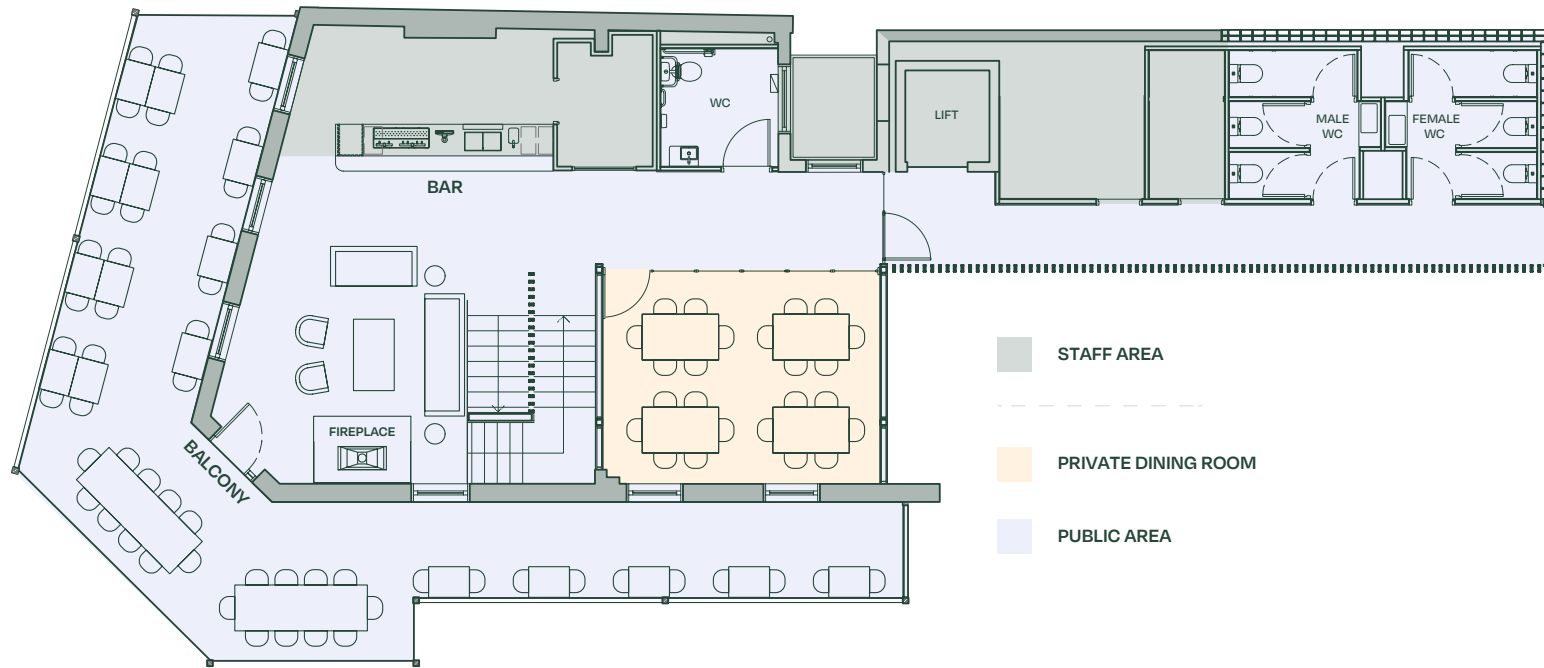
Private Dining Room

Level 1



Private Dining Room

Level 1



Disabled Access



Food offering tailored to you



Public Toilets Available



Up to 24 People



TV Access

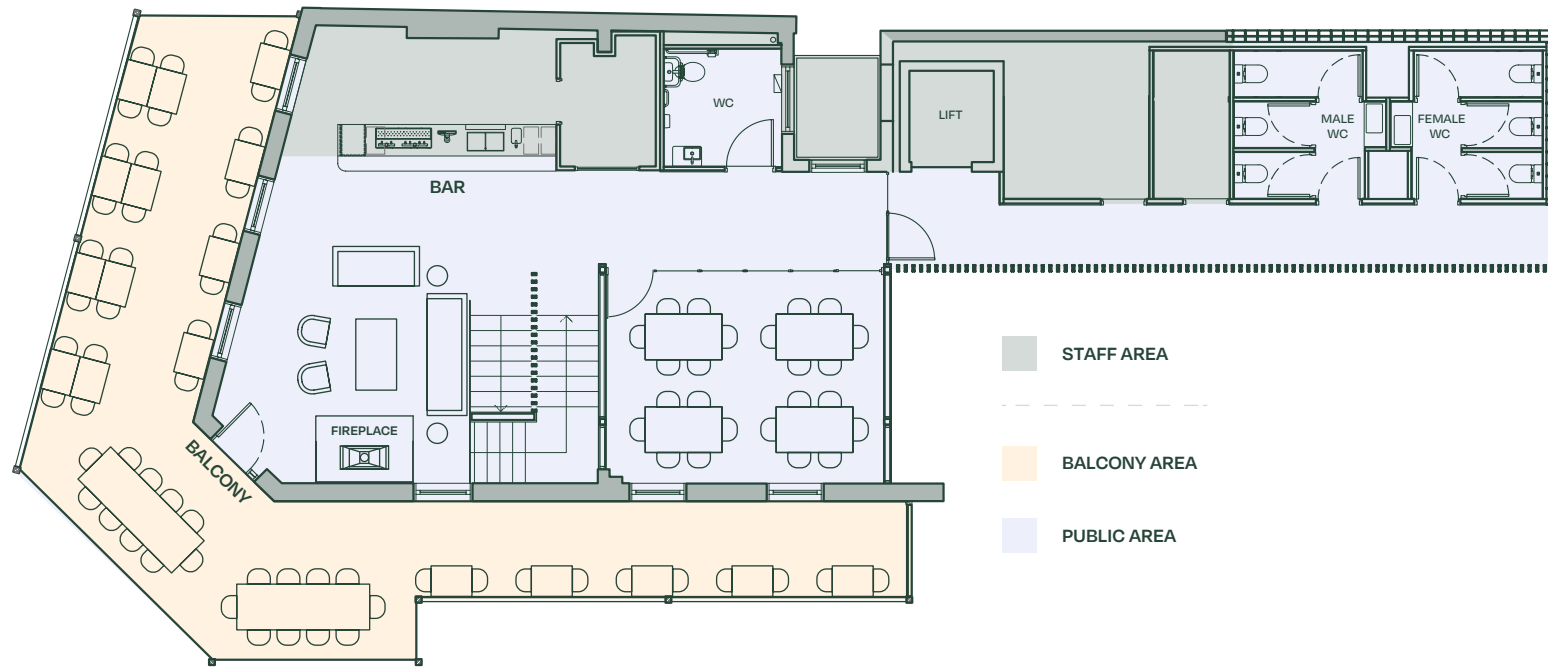
Balcony

Level 1



Balcony

Level 1



 Disabled Access

 Food offering tailored to you

 Public Toilets Available

 Up to 54 People

 Live music permitted



Canape Packages

Package 1 - \$55pp

Select

4 Snacks
2 Substantials
1 Dessert

Package 2 - \$65pp

Select

5 Snacks
3 Substantials
1 Desserts

You may add additional items to packages - prices displayed with items.



Canapes

Snacks ~ \$6ea/pp add on

Freshly shucked rock oysters, mignonette & homemade hot sauce (df)(gf)
Yellowfin Tuna tartare in lettuce cup, blood orange, green chilli & sesame (df)(gf)
Grilled garlic flat bread, whipped ricotta, smoked olive oil & bottarga (vo)
Bocconcini, smoked eggplant, vincotto, hazelnuts & charred sourdough (v)
Raw beef, potato crisp, caper dressing & pecorino (gf)
Crispy fried artichokes, romesco sauce (vg)
Spicy fried chicken, ranch dressing
Crunchy cauliflower, pomegranate dressing & smoked hummus (vg)
Gnocco Fritto, mortadella, fig condiment
Fried Mozzarella sticks, green tomato relish

Substantials ~ \$9ea/pp add on

Fish finger sandwich, tartare sauce, butter lettuce
HBH cheeseburger slider
Veggie burger slider
Rotisserie chicken, mash & mustard jus (gf)(df)

Desserts ~ \$6ea/pp add on

Fudge brownie, butterscotch and crème chantilly (v)
Lemon curd tartelette (v)



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Set Menu Dining

Private dining room hire:

~ 16 people minimum

~ All attendees must have set menu

Each dish has been designed to share for the whole table.

We will happily accommodate any dietary requirements or allergies; please let us know in advance where possible.

vegan friendly (vg)

vegan friendly option (vgo)

vegetarian (v)

vegetarian option (vo)

gluten friendly (gf)

gluten friendly option (gfo)

dairy free (df)

contains nut (n)

\$60pp

Grilled garlic flat bread, whipped ricotta, bottarga & smoked olive oil (vo)

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Hand-stretched burrata, smoked eggplant, vincotto, sage & hazelnut (v)(n)

Raw yellowfin tuna, blood orange, green chilli, sesame & toasted seaweed (df)(gf)

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Rotisserie chicken, field mushrooms, leeks, mash & mustard sauce (gf)

Roasted jap pumpkin, brown butter dressing & smoked pepitas (v)(vgo)

Garden salad, radicchio, wild rocket, fennel, red onion & orange dressing (vg)(gf)

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Warm brownie, butterscotch & vanilla bean icecream (gf)

\$55pp Vegetarian

Grilled garlic flat bread, whipped ricotta, smoked olive oil & lemon (v)

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Hand-stretched burrata, smoked eggplant, vincotto, sage & hazelnut (v)(n)

Crispy fried artichokes, romesco sauce (vg)

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Dukkah roasted cauliflower, smoked hummus & pomegranate dressing (vg)(n)(gf)

Roasted jap pumpkin, brown butter dressing & smoked pepitas (v)(vgo)

Garden salad, radicchio, wild rocket, fennel, red onion & orange dressing (vg)(gf)

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Warm brownie, butterscotch & vanilla bean icecream (gf)

+ \$10pp Main Upgrade

48 Hours notice required

For all guests, not individual.

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Slow Roasted Whole Lamb Shoulder (gf)(df)

with zhoug, garlic flatbread & housemade pickles

~ to replace rotisserie chicken



Drinks Packages

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Basic

2 Hours - \$40pp
3 Hours - \$50pp
4 Hours - \$60pp

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Panorama Pinot Noir ~ Mornington Peninsula (VIC) 2019
Cantina Tollo Pinot Grigio ~ Molise (ITA) 2019
Le Fou ~ Languedoc (FRA) 2020
Amanti Prosecco ~ Veneto (Italy)
Carlton Draught
Great Northern Lager
Bulmers Apple Cider
Soft Drink & Juice

Premium

2 Hours - \$50pp
3 Hours - \$60pp
4 Hours - \$70pp

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Panorama Pinot Noir ~ Mornington Peninsula (VIC) 2019
Cantina Tollo Pinot Grigio ~ Molise (ITA) 2019
Unico Zelo Fiano ~ Riverland (SA) 2021
Shut the Gate Sangiovese ~ Clare Valley (SA) 2021
Le Fou ~ Languedoc (FRA) 2020
Amanti Prosecco ~ Veneto (Italy)
Carlton Draught
Great Northern Lager
4 Pines Pacific Ale
Balter XPA
Bulmers Apple Cider
Soft Drink & Juice

Deluxe

2 Hours - \$60pp
3 Hours - \$70pp
4 Hours - \$80pp

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Voyager Chardonnay ~ Margaret River (VIC) 2020
Unico Zelo Fiano ~ Riverland (SA) 2021
Shut the Gate Sangiovese ~ Clare Valley (SA) 2021
Uva Non Grata Gamay ~ Vin de France (FRA) 2018
Torbreck Shiraz ~ Barossa Valley (SA) 2018
Le Fou ~ Languedoc (FRA) 2020
Amanti Prosecco ~ Veneto (Italy)
Bulmers Apple Cider
All Taps
Soft Drink & Juice

Let's chat.

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