

# EVENTS

## AT THE AVIARY HOTEL

*home of the*

**W♦CLUB**

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### The Aviary Hotel

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3067

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**W♦CLUB**

# EVENTS

## at The Aviary Hotel

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The Aviary Hotel is your Abbotsford local with a twist. Not only does the Aviary stand alone as the hub for women's sports in Melbourne, it also offers top-notch grill-style dishes infused with a quintessential Melbourne pub flair. Allow our venue to shine on its own, or utilize it as a versatile backdrop for your one-of-a-kind event.

At the Aviary, we have a range of spaces suitable for anything from casual after-work or birthday drinks to corporate lunches and wedding receptions.

Our team of industry professionals are here to ensure your experience runs seamlessly and is a night to remember.



# **Our Spaces**

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**The Den**

Cocktail: 70  
Sit Down: 30



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**The White Room**

Cocktail: 80  
Sit Down: 35



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**First Floor**

Cocktail: 150  
Sit Down: 65



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**Beer Garden**

Cocktail: 80  
Sit down: 40



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**Full Venue**

Cocktail: 250

# The Den

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The Den is our semi-private cocktail lounge within the Aviary Hotel. With comfortable lounge seating, an open fireplace and your own private bar, your comfort is guaranteed.



## Features

Private bar  
Private toilets  
Canape service  
Fire place



## Capacity

Cocktail: 70  
Sit down: 30

# The White Room

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The White Room is our larger space upstairs. Showcasing the building's original architecture with an ornate bar and decorative ceilings, it's a beautiful space on its own but its white walls provide a blank canvas for your special event.



## **Features**

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Private bar  
Private bathrooms  
AV capabilities  
Canape service



## **Capacity**

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Cocktail: 80  
Sit down: 35

# First Floor

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Take the whole first floor and gain all the benefits of the White Room plus the added privacy and extra space of the Den. The connected areas give your guests a place to dance and mingle in the White Room while the Den allows your guests to connect in a more intimate setting.

With polished floorboards and an extensive bar, treat your guests to some delicious cocktails and share place we're sure your guests will love.



## **Features**

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- Private bar
- Private bathrooms
- AV capabilities
- Canape service
- Private space
- Fireplace



## **Capacity**

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- Cocktail: 150
- Sit down: 65

## Beer Garden

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The Beer Garden is our casual oasis hidden out the back of the Aviary Hotel. A retractable roof and heaters make the area perfect for all seasons. With box seating around the space and high tables scattered throughout, your guests can lie back and relax or mingle and dance the night away.

The Beer Garden is available for booking by special arrangement.



### Features

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Microphone  
Canape service  
Bar tab exclusive to event guests



### Capacity

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Full Beer Garden: 80

# Canapes Menu



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**4 PIECE CANAPE PACKAGE  
\$26PP**

**5 PIECE CANAPE PACKAGE  
\$31PP**

**6 PIECE CANAPE PACKAGE  
\$36PP**

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Select from the following:

- Mini Burgers
- Vegan Burger (VG)
- Chicken Burger
- Croquettes (V)
- Oysters (GF,DF)
- Chicken Skewers (GF,DF)
- Sausage Rolls
- Polenta Chips w/ shaved parmesan cheese (GF)
- Chorizo on potato crisp w/ romesco (GF,DF)
- Cauliflower fritter w/ smoked bbq sauce (VG, GF)
- Salmon Rillettes on sweet potato crisp (GF)
- Green pea and taleggio Arancini (V)
- Vegan Falafel w/ coriander tahini (VG, GF)
- Zucchini , pea and mint fritter (VG)
- Garlic and coriander prawn skewer (DF, GF)
- Grilled steak bite w/ chimichurri (DF)
  
- Chocolate Truffle w/ salted caramel praline (GF)
- Blackberry Panna Cotta (GF)



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**MINI MEALS      \$11.50 each**

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At least 15 mini meals per selection required:

**Moroccan Braised Lamb Shoulder**  
Za'atar, pomegranate, cous cous

**Fish and Chips**  
Battered rockling served with chips

**Satay Cauliflower (vg)**  
With coconut rice

**Vegetarian Gnocchi**  
With roast tomato ragu



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**GRAZING STATION      \$850<sup>(50+ guests)</sup>  
\$500<sup>(up to 30 guests)</sup>**

Elaborate selection of cured meats, olives, 3kg of Savour & Grace cheeses, lavosh, bread pickled vegetables, fresh fruit, dips

\*Note: Price may vary depending on numbers

**Cakes are welcome!** Our kitchen team can slice your cake and a staff member will serve it to your guests. A cakeage fee applies: \$50 for under 100 guests, \$75 for 100 or more.

\*This fee is not included as part of the minimum spend.

# Set Menu



## BASE MENU

### **2-COURSE SET \$58PP**

(Choose entree and main OR main and dessert)

### **3-COURSE SET \$72PP**

#### SHARED ENTREE

Croquettes  
Cauliflower Wings  
Garlic and coriander prawn skewers

#### SHARED MAIN

Hanger steak with heirloom carrots and kale  
Charcoal grilled chicken with broccolini and romesco

#### VEGETARIAN/VEGAN ALTERNATIVE

Eggplant Steak with broccolini and chimmi churri

#### SHARED SIDES

Crushed potatoes  
Butter leaf Salad

#### DESSERT

Chocolate parfait  
Apple Crumble with Coconut cream

#### OR

Shared cheese board



## PREMIUM MENU

### **2-COURSE SET \$85PP**

(Choose entree and main OR main and dessert)

### **3-COURSE SET \$100PP**

#### ON ARRIVAL

Antipasto Boards

#### SHARED ENTREE

Sesame crumbed zucchini batons, lime and coriander mayo  
Salmon rilletes, prawn crackers

#### SHARED MAIN

Rib-eye steak with Jerusalem artichoke  
Market Fish with panzanella salad

#### SHARED SIDES

Crushed potatoes  
Butter leaf Salad

#### DESSERT

Chocolate, maple and pretzel parfait  
Baked ricotta cake, Montenegro mascarpone, seasonal berries

**Cakes are welcome!** Our kitchen team can slice your cake and a staff member will serve it to your guests. A cakeage fee applies: \$50 for under 100 guests, \$75 for 100 or more. This fee is not included as part of the minimum spend.

\*\* Please provide us with your selections at least three (3) weeks prior to your event date. If you have any special menu requests and dietaries, please confirm these with the event manager at least three (3) weeks prior to your event \*\*

# **Beverage Packages**

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## **BASE PACKAGE**

2-HOURS: 35PP  
3-HOURS: 45PP  
4-HOURS: 55PP

House Red  
House White  
Tap Beers  
Soft Drink

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## **MID PACKAGE**

2-HOURS: 45PP  
3-HOURS: 55PP  
4-HOURS: 65PP

NV Angel in the Room  
Prosecco  
DeBortoli Rose  
Endless Pinot Grigio  
Corryton Burge Chardonnay  
The Prince Pinot Noir  
Ruca Malen Malbec  
Tap Beer  
Soft Drink  
Juice



## **PREMIUM PACKAGE**

2-HOURS: 60PP  
3-HOURS: 70PP  
4-HOURS: 80PP

NV Secret Garden Brut  
Lurton Fumees Blaches Rose  
Chrismont Riesling  
Joseph Cattin Pinot Gris  
Angas & Bremer Grenache  
Merricks Estate Thompsons Lane  
Shiraz  
Tap Beer  
2 x Bottled Beer  
Soft drink  
Juice

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## **ADD ON**

Basic Spirits \$10pp

## **ARRIVAL COCKTAIL**

Ask your event coordinator  
for our range of cocktails