



NEWMARKET HOTEL
FUNCTION PACK

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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.

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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, Pedro Xeminez

CRUMBED MUSSELS

warm olives, chorizo, chipolte aioli

BURRATA

grilled zucchini, brocolli, chilli and lemon

STONE BAKED FLATBREAD

for the table

CHOICE OF DESSERT

TART DE JOUR

chantilly cream

STICKY DATE PUDDING

butterscotch and cream

MIXED BERRY ETON MESS

SHARED MAINS

ROAST 'GREAT SOUTHERN' PINNACLE SIRLOIN

confit Garlic and shallots, lentil
and red wine jus

½ A WOODFIRED CHICKEN

fondant potato, roast baby onion,
parsnip puree, and buerre blanc'

WINTER VEGETABLE AND BEAN CASSOULET

Roma tomato and panagreatto

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

Arrowhead Block Sparkling

WHITE

Arrowhead Block Sauvignon Blanc

RED

Arrowhead Block Shiraz Cabernet

BEER ON TAP

Hawthorn Pilsner & James Boag's Premium Light Stubbies

NON-ALCOHOLIC

Full selection of soft drink & juices

PREMIUM BEVERAGE PACKAGE

SPARKLING

Domain chandon Sparkling

WHITE

Summer Poppy Pinot Gris

Arrowhead Block Sauvignon Blanc

RED

Redbank 'The Long Paddock' Merlot

Arrowhead Block Cabernet Shiraz

BEER & CIDER ON TAP

Hawthorn Pilsner, James Boag's draught, Furphy & James Squire cider

BOTTLED BEER

James Boag's Premium Light Stubbies

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 20 dollars per head. 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.

SUGGESTED COCKTAIL OPTIONS

BOARDWALK EMPIRE

OLD FASHIONED

MARTINI/VESPA

NEGRONI

THE ENTERTAINER

ESPRESSO MARTINI

MAI TAI

LONG ISLAND

PARTY STARTER

COSMO

PORNSTAR

FRENCH

CRACKING CLASSICS

MOJITO

MARGARITA

CAPRIOSKA

OR CHOOSE YOUR OWN 3 COCKTAILS

APEROL SPRITZ
BLOODY MARY
CAPRIOSKA
COSMO

DAIQUIRI
ESPRESSO MARTINI
FRENCH
LONG ISLAND ICED TEA

MAI TAI
MARGARITA
MARTINI/VESPA
MOJITO

NEGRONI
OLD FASHIONED
PORNSTAR MARTINI
SOUTHSIDE