



SPREAD EAGLE HOTEL
www.spreadeagle.com.au
372 BRIDGE RD, RICHMOND 3121, VIC PH: 03 9428 6895

Spread Eagle Hotel Function Room

Our function room is located upstairs on the top level of the pub. We can cater for up to 120 people cocktail style or up to 60 people sit down, over the entire space.

Different types of rooms and costings:

The Spread Eagle Hotel does not charge a room hire.

To hire out the entire space upstairs (all three rooms) we have a minimum spend of \$2,000- this can be broken up between food and beverages for the entire duration.

This means that you will have use of the room *exclusively*. Upstairs there is a fully functional bar and bathroom facilities.

“The Coppin” – The minimum spend for this room is \$1,000 (+\$100 staffing costs) for a 5 hour period. This includes full access to the bar and bathrooms.

This can be for either a sit down dinner up to 30 people or 50 people standing cocktail style.

Facilities include

- 50 inch plasma T.V (with HDMI capabilities or USB input)
- Speakers connected through ipod input at bar
- Carpeted area
- Split air conditioner/heater

“The Dancefloor” –The minimum spend for this room is \$800 (+\$100 staffing costs) for a 5 hour period. This includes full access to the bar and bathrooms.

Facilities include:

- 50 inch plasma T.V (with HDMI capabilities or USB input)
- Speakers connected through ipod input at bar
- Polished Floor boards
- Mirror ball that rotates with lights

“The Boardroom” - For the use of this room with full access to the bar and bathrooms is \$400 minimum spend. This room is great for an intimate lunch, dinner or private meeting.

This room can fit up to 16 people for a sit down meal or meeting/conference.

Terms and conditions – A security deposit of \$200 is taken at the time of booking and will be secure your selected date. This payment will secure your booking and be held as a breakages / damages deposit. It will be refundable after the completion of your function, where upon no damage has been caused to the establishment.

PLEASE NOTE: A minimum food & beverage of \$2,000 for Friday & Saturday is required when booking the upstairs function room. This meaning that at the end of the function, if the food & beverage total has not reached minimum, the host will be responsible for paying the difference.

Alcohol service

Guests of the hotel may only partake in beverage provided by the hotel. Under the state and federal law, 'The Spread Eagle Hotel' practices Responsible Service of Alcohol (RSA), to ensure you, your guests and other hotel patrons have a safe and enjoyable evening.

Management reserves the right to refuse service of alcohol, to underage or intoxicated persons.

Any person under the age of 18 must be accompanied & vouched for by a responsible adult/guardian. Persons under the age of 18 are only permitted to consume alcohol while under the supervision of a responsible adult, and only then when partaking in a meal (not finger food).

Room set up decorations

Chairs and tables are provided by 'The Spread Eagle Hotel', and you are welcome to pre arrange

The set up of your room to suit your needs.

Decorations remain the responsibility of the host, and only blue tack is to be used for hanging

decorations as not to damage the walls, therefore not affecting your security deposit.

Music

Music is the responsibility of the host. The host may hire a DJ or Juke Box, alternatively the function

room is equipped with audio facilities for the hosts own iPod/mp3 player to be connected (we can

provide an iPod, however the music selection is limited).

Catering

Where catering is required, 'The Spread Eagle Hotel' will need minimum 7 days' notice before the function date. This applies for both finger food & sit-down functions with set menus '*The Spread Eagle Hotel*' does not permit food being brought onto the premise. Birthday cakes are an exception; all other food is to be supplied by the kitchen as requested by you.

Large dinner bookings

For large dinner bookings over 15 people, our kitchen offers two options:

“Shared Banquet” –Chef's specialty selection of dishes throughout the evening (we can cater to any dietary requirements)

Revised Menu – Choice of 5 options of our current a la carte menu for guests to choose from on the night.

Shared Banquet Menu
(Minimum 15 people)

Please choose from the following options

6 courses - \$40 (3 entrée, 2 main and one dessert)

8 courses - \$50 (4 entrée, 3 mains and one dessert)

10 course - \$60 (5 entrée, 4 mains and one dessert)

Small entrée

Corn and cabbage fritters with balsamic glaze and dried bonito

Pea and manchego cheese croquettes with ramesco sauce

Deep-fried stuffed chilies with trio cheese and lime aioli

Ham hock terrines with orange marmalade, cornichon, house-pickled seed mustard and black garlic

Tempura calamari with chili & shallot salt, bean sprouts, mint, rocket and nam jin dressing (DF)

Beets salad with goat curd (GF/VE)

KFC (Korean fried chicken) with pickled daikon and mixed cabbage slaw

Vanilla cured king fish with finger lime, baby endives, fennel and horseradish (GF)

Main (Served with bowls of beer batter chips and garden salad)

Char-grilled 120 days grain fed Medium rare Porterhouse

15 hours slow braised beef cheeks with semolina gnocchi, nashi pear compote, kale and beets

Herbed veal schnitzel with creamy mash and shout croute

Bultara Salted bush lamb rump with pea & fennel cake, spiced raspberry coulis, roasted baby onion and mint (GF)

Fish of day with chorizo & lemon brava

Dessert

Cheese board

Tiramisu

CANAPE FUNCTION MENU
(30 PEOPLE MINIMUM)

\$16 PER PERSON

CHOOSE 6 CANAPES

- HOUSE-MADE SAUSAGE ROLLS WITH TOMATO RELISH
- PRAWN AND CHICKEN SPRING ROLLS WITH NOUN CHAM SAUCE
- SPICED MEATBALLS (GF)
- ROASTED VEGETABLES FRITATTA (GF/VE)
- WILD MUSHROOM ARANCINI WITH BLUE CHEESE AIOLI
- KFC (Korean style Fried Chicken) WITH SPICY SWEET & SOUR DIPPING SAUCE
- TEMPURA CALAMARI WITH NOUN CHAM SAUCE
- RIBBON SANDWICHES (CHEF'S SELECTION)
- VEGETABLE DIM SUM

\$22 PER PERSON

CHOOSE 9 CANAPES

- SMOKED SALMON MOUSSE SANDWICH, SALMON ROES AND WATERCRESS
- SLOW-BRAISED PORK BELLY SLIDERS, CHIPOLATE AIOLI AND LETTUCES
- PRAWN & AVOCADO VOLA VOUNT
- COMPRESSED WHITE BALSAMIC PICKLED MELON WITH JAMON

\$28 PER PERSON

CHOOSE 12 CANAPES

- NATURAL OYSTERS WITH CUCUMBER GEL AND LEMONCHELO DRESSING
- HOUSE MADE VANILLA CURED YELLOW TAIL KING FISH, HORSERADISH AND FINGER LIME
- HAM HOCK TERRINE, HOUSE PICKLED YELLOW MUSTARD, ORANGE MARMALADE AND CORNICHON.
- BUCKWHEAT CAKE CRISP, BLACK GARLIC PUREE AND LARDON.

BEVERAGE PACKAGE OPTIONS

Based on Consumption (House prices)

*Basic beverage packaged includes:
House wine (Red, White & Sparkling) \$8
Tap beer (Carlton Draught & Bulmer's Cider) \$4.8/5
Soft Drink \$3.5
Light beer (Cascade Bottles) \$5*

Based on Set Price

Basic Beverage Packages:

4 hours = \$42 p/h

5 hours = \$58 p/h

Premium Beverage Package

4 hours = \$62 p/h

5 hours = \$68 p/h

Cocktails

*For a special treat for your guests, we have designed a cocktail menu that is
approachable for all budgets
All \$18*

**MOJITO
FRENCH MARTINI
JAPANESE SLIPPER
AMARETTO SOUR**

**For large functions such as 21st, Engagements & Christmas parties, we can
organize you a set price
package as well as a cash bar for the time after the package has expired.*