



THE SPREAD EAGLE HOTEL

# FUNCTIONS 2019



The Spread Eagle Hotel  
372 Bridge Rd, Richmond  
03 9428 6895  
[www.spreadeagle.com.au](http://www.spreadeagle.com.au)

# ABOUT THE VENUE

An iconic Richmond venue, The Spread Eagle Hotel boasts a modern approach to food and functions, with the charm of good old fashioned hospitality.

Affectionately known as 'the Spready', the historic pub offers public dining in its downstairs restaurant, or private room hire in three upstairs function areas.

Patrons consistently comment on the venue's sense of 'home' and how functions feel like a house party - without the washing up!



# ABOUT THIS BOOKLET

The following pages provide an overview about hosting a function at the Spready.

While this booklet can give you a good idea of the options available, we always welcome questions and enquiries to see how we can tailor our spaces for your event.

Enquiries:  
[info@spreadeagle.com.au](mailto:info@spreadeagle.com.au)  
03 9428 6895



# OUR FUNCTION SPACES

## 'The Coppin Room'

Spacious and light-filled, The Coppin Room can accommodate up to 30 for seated dining, or 60 for a standing cocktail style event.

### Room features include:

- Plasma TV with HDMI/USB inputs
- Sound system with AUX input
- Split system air conditioner
- Original ornamental fireplace

### Minimum spend (for a 5 hour period):

- Mon-Thur: \$150
- Saturday 12-5pm: \$500
- Friday & Saturday from 6pm: \$1100
- Sunday: \$500

All prices quoted include staffing costs. The sound system can be plugged into your own iPod or playlist.



# OUR FUNCTION SPACES

## 'The Corner Room'

Versatile and perfectly-sized, The Corner Room can accommodate up to 18 for seated dining, or 40 for a standing cocktail style event.

### Room features include:

- Plasma TV with HDMI/USB inputs
- Sound system with AUX input
- Original ornamental fireplace
- Newly carpeted

### Minimum spend (for a 5 hour period):

- Mon-Thur: \$300
- Saturday 12-5pm: \$500
- Friday & Saturday from 6pm: \$900
- Sunday: \$500

All prices quoted include staffing costs. The sound system can be plugged into your own iPod or playlist.



# OUR FUNCTION SPACES

## 'The Boardroom'

For a more intimate dining experience or business meetings, The Boardroom is ideal. It can accommodate up to 12 for seated dining, or 20 for a stand-up style.

### Minimum spend (for a 5 hour period):

- Mon-Thur: \$150
- Saturday 12-5pm: \$500
- Friday & Saturday from 6pm: \$500
- Sunday: \$500

All prices quoted include staffing costs.



# OUR FUNCTION SPACES

## The Entire Floor

Want to go large? You can book the entire upstairs function space exclusively for you and up to 120 guests in a cocktail-style arrangement or 60 for sit-down dining.

There are bathroom facilities just for you and a fully functional bar upstairs, which can be customised with your choice of bottled beers and wines.

### Minimum spend (for a 5 hour period):

- Mon-Thur: \$500
- Saturday 12-5pm: \$500
- Friday & Saturday from 6pm: \$3000
- Sunday: \$1000

All prices quoted include staffing costs.



# THE FINER DETAILS

## Minimum Spend and Deposit

The Spread Eagle Hotel does not charge a room hire fee. All prices quoted in this booklet are the minimum spend required by the collective guests at a function. This can be broken up between food and beverage for the entire function duration.

We require half the minimum spend to be paid as confirmation of your booking. Any other payment can be settled at the end of your function.

## Service of Alcohol

Guests of the hotel may only consume beverages provided by the hotel. Under 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 18 must be accompanied & vouched for by a responsible adult/guardian. Persons under 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).

## Decorations and Room Setup

Chairs and tables are provided by The Spread Eagle Hotel. You are welcome to pre-arrange the room set-up to suit your needs. Entry to your room for setup can be arranged for one hour before your event. Decorations remain the responsibility of the host. Only blue tack is to be used for hanging decorations, not tape or staples. Any damages to the venue by decorations will incur a fee to be paid by the host.

## Music

Music is the responsibility of the host. The Spread Eagle Hotel provides a sound system with AUX input, so a host's device can be used to play music, where a host does not provide music, The Spread Eagle Hotel can offer a limited range of music via streaming apps.

## Catering

Where catering is provided, all food options must be confirmed no later than 7 days before your function. All food to be consumed on the premises must be provided by The Spread Eagle Hotel, with the exception of cakes, if cakes are being brought by the host, The Spread Eagle Hotel must be notified ahead of time to arrange fridge space. Please keep in mind when making your cake selection we do not have freezer space to store ice cream cakes.

# CANAPÉ MENU

## \$2 per piece

- House-made sausage rolls with tomato relish
- Vegetarian spring rolls with nuom cham sauce (VE)
- Spiced meatballs (GF)
- Vegetarian dumplings with sweet soy sauce (VE)
- Slow braised beef pies with tomato sauce
- Bacon and cheese pinwheels with tomato sugo
- Spinach and palak curry pinwheels

## \$3 per piece

- Salt and pepper calamari with black garlic mayonnaise
- Jamon serrano with crouton, romesco and olive
- Paneer cheese and herb bite with relish (VE/GF)
- Vegan samosa with house-made sweet chilli sauce (VG)
- Korean Fried Chicken (KFC) with spicy sweet and sour dipping sauce
- Pickled watermelon with Bulgarian fetta, mint and vino cotto
- Broccoli, red onion and chick pea fritter with sumac yoghurt dip (VE/GF/NF)

## \$4 per piece

- Roasted beef with crouton, horseradish and tomato relish
- MSA grade beef sliders with lettuce, tomato, aioli and mustard
- Twice cooked pork belly with chilli caramel sauce (GF/DF)
- Smoked ocean trout with pickled cucumber and lemon cream cheese

