

The background of the entire page is a dense, repeating pattern of stylized botanical elements. It includes various types of leaves in shades of green and blue, some with yellow highlights, and clusters of small, round berries in light blue and dark blue. The pattern is set against a light cream-colored background. In the center, there is a dark blue rectangular box with a thin white border. Inside this box, the text "Auburn Hotel" is written in a white serif font, with "EST. 1888" in a smaller font to the right. Below this, the words "Functions & Events" are written in a larger, bold white serif font.

Auburn
Hotel EST. 1888

Functions & Events

Located in the vibrant inner Melbourne suburb of Hawthorn, the Auburn Hotel is an iconic pub and function venue offering a warm and friendly atmosphere with loads of history.

Set within a beautiful heritage-style building that features ornate Victorian decor, the multi-award winning Auburn Hotel boasts a renovated 76 seat dining room, a spacious outdoor courtyard, sun drenched beer garden and a number of private lounge areas on the first floor, making it the ultimate function venue in Hawthorn for your next event or party.

Our friendly and professional function team can create the perfect event for you and your guests, whether it's a formal dinner, cocktail party, business lunch or wine tasting. We can also tailor a menu package and beverage list to suit your specific needs.

Auburn
Hotel EST. 1888

85 Auburn Road, Hawthorn, 3122

03 9810 0032







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Level One






Featuring a private bar, separate lounge areas and a large balcony for your exclusive use, the Level One function space at Auburn Hotel is perfect for cocktail parties, birthday celebrations and engagement parties/weddings for up to 150 people. Complete with state-of-the-art audio visual equipment, including a wireless microphone, ceiling mounted digital projector and screen, this area is also ideal for business meetings and corporate-events.

Space Type						
Indoor, Private	--	150	4	-	Y	Y

Level One







East Room

Ideal for smaller gatherings, private dinners and business meetings of up to 20 people, The East Room at Auburn Hotel features its own air-conditioning, flat screen TV, white-board and flip chart can be made available.

Space Type						
Indoor, Private	20	-	1	-	Y	Y







Corner Room

The Corner Room at Auburn Hotel is a private function space ideal for business meetings, corporate-events, formal sit-down dinners and small cocktail parties. It caters for up to 40 people seated or 60 standing, and features separate air-conditioning, a feature fireplace, white-board, 2 flat screen TVs and flip chart on request.

Space Type						
Indoor, Private	40	60	2	-	Y	Y

Board Room

Featuring an exclusive balcony that overlooks leafy Auburn Village, The Boardroom at Auburn Hotel is perfect for your next business meeting or luncheon for up to 14 people.

Space Type						
Indoor, Private	14	30	1	-	Y	Y



East Room



Corner Room









Board Room

Club Room









Located on the ground floor of the venue, The Club Room is an exclusive area for you and your guests to enjoy, whilst still being able to soak up the vibrant atmosphere of the pub. With the ability to accommodate up to 50 people, this inviting space features an open fireplace and private undercover courtyard section.

Space Type						
Indoor, Private	24	50	Y	-	-	-

Wine Room



The Wine Room is an inviting and versatile function space that can accommodate up to 150 people for a cocktail-style event. It features a private bar, plus an AV system that includes in-house music, wireless microphone, 2 flat screen TVs and iPod inputs.







Space Type						
Indoor, Private	50	120	2	-	Y	Y



Auburn Room









Corporate function, wedding reception, engagement party or birthday milestone, the magnificent Auburn Room will leave a lasting impression on you and your guests. Located on the ground floor of the venue and encompassing both our dining rooms, the space can accommodate 90 people seated or up to 100 standing.

Space Type						
Indoor, Private	50-90	50-100	-	-	Y	Y

Beer Garden



The Beer Garden at Auburn Hotel is ideal for birthday celebrations or social get-togethers. This courtyard is dotted with picnic tables and umbrellas.

Space Type						
Indoor, Private	100-130	200	1	-	Y	Y



Canapé Menu

30 Pieces Per Platter

Cold Canapés

Tomato and bocconcini bruschetta with basil pesto (V)	\$90
Cauliflower pakoras with mango relish (V) (GF Option)	\$90
Fig and goats cheese puffs (V)	\$90
Smoked salmon blini with dill cream and caviar	\$100
Assorted sushi with tamari dipping sauce (minimum 2 platters)	\$100
Rare beef crostini with horseradish cream	\$110
Vegetarian rice paper rolls with tamarind sauce (V) (GF)	\$120
Fresh prawns with a cocktail dipping sauce (GF)	\$120

Hot Canapés

Japanese prawn dumpling	\$90
Japanese vegetable dumpling (V)	\$90
Mozzarella sticks with a spicy tomato dipping sauce (V)	\$100
Moroccan beef skewers with mint yoghurt (GF)	\$110
Persian chicken skewers with sumac dressing (GF)	\$110
Lemon peppered calamari with chilli jam mayo (GF)	\$110
Steamed prawn and scallop dumplings with an Asian vinegar	\$120
Mini beets and halloumi sliders with chilli jam (V)	\$120
Mini pulled beef sliders with chipotle mayo and slaw	\$130
Mini pork belly sliders with coriander chilli and hoisin sauce	\$130

Classics

Vegetable samosas with sweet chili sauce (V)	\$75
Spring roll mini dim sims with condiments	\$75
House made sausage rolls with smoky ketchup	\$80
Mini beef & mushroom pies with tomato sauce	\$80
Mac and cheese arancini, tomato relish (V)	\$80
Chicken Waldorf point sandwiches	\$90

Menu is subject to seasonal change. Please advise of any dietary requirements.

Premium Set Menu

2 Course \$50pp

3 Course \$60pp

Entree

Salt and pepper calamari
Chipotle mayo

Goats Cheese & Caramelised Onion Galette
Toasted walnuts, pear & watercress salad

Pork Belly Bites
Dijon aioli

Beetroot Arancini (v, vg)
soy mayo, pickled beetroot

Main

Quinoa Salad (v, vg)
super greens, broccolini, kale, spinach, peas, green beans, macadamia puree

Auburn Stuffed Chicken Breast (gf)
pomme noisette, pea fricasee, prosciutto, jus

Fish & Chips
Garden salad, tartar sauce & lemon

Porterhouse 300g
Garden salad, beer battered fries and red wine jus (cooked medium rare)

\$5 per person addition to add 2 selections of sides to table

Dessert

Selection of Sorbet

Mixed Berry Eton Mess
Meringue, Chantilly cream, mixed berry compote, vanilla ice-cream & toasted almonds

Flourless Chocolate Cake
Pistachio snow & vanilla ice-cream

Menu is subject to seasonal change. Please advise of any dietary requirements.

Deluxe Set Menu

2 Course \$60pp

3 Course \$70pp

Entree

Salt and pepper calamari

Chorizo puree & pickled onion

Ham Hock Terrine

spring green salad, piccalilli, pea emulsion

Quinoa Salad (v, vg)

super greens, broccolini, kale, spinach, peas, green beans, macadamia puree

Roo Carpaccio

capers, parmesan, roquette

Main

Spinach & Onion Risotto (v)

heirloom carrots, feta, roasted shallots

Pressed Pork Belly (gf)

eggplant puree, crushed mustard chats, zucchini salad, jus

Pan Fried Barramundi (gf)

pickled fennel, dill, garlic aioli, squid ink rice cracker

Eye Fillet 200g

Garden salad, beer battered fries and red wine jus (cooked medium rare)

\$5 per person addition to add 2 selections of sides to table

Dessert

Flourless Chocolate Cake

pistachio snow & vanilla ice cream

Sticky Date Pudding

toffee sauce & vanilla ice cream

Frozen Peanut Butter Parfait

salted caramel macaroon & honeycomb

Selection of Sorbet & Ice Cream

Sorbet: apple, mango, coconut, mixed berry

Ice Cream: vanilla bean & pistachio

choose 4

BBQ Package

Hold your next party or function in our award-winning beer garden and take advantage of one of our popular BBQ packages.

Basic Package - \$25pp
Premium Package - \$35pp
Deluxe Package - \$45pp

Basic

BBQ sausages
Beef burger patties and caramelised onions
Selection of salads
Bread rolls and sliced bread
Condiments

Premium

BBQ sausages
Moroccan beef kebabs
Tandoori chicken breasts
Vegetarian burger patties
Minute sirloin steaks
Selection of salads
Bread rolls and sliced bread
Condiments

Deluxe

All items on the Premium Package plus two items from the below:
200g sirloin steak, balsamic mushrooms, sautéed onions
Prawn, scallop kebabs with lemon garlic and herb butter
Chargrilled Atlantic salmon fillet, black pepper crust, dill, sea salt
Chef's selection of gourmet sausages

Menu is subject to seasonal change. Please advise of any dietary requirements.

Beverage Packages

Duration	Standard	Premium	Deluxe
2 hours	\$39pp	\$49pp	\$59pp
3 hours	\$49pp	\$59pp	\$69pp
4 hours	\$59pp	\$69pp	\$79pp

Standard

Sparkling

Edge of the World Sparkling Cuvée - SE Australia

White

Edge of the World Sauvignon Blanc - SE Australia

Rose

Chaffey Brothers Not Your Grandma's Rose - Barossa Valley, WA

Red

Edge of the World Shiraz Cabernet - SE Australia

Draught Beer

James Boag's Draught

Hawthorn Pale Ale

Non-Alcoholic

Selection of soft drinks and juice

Premium

Sparkling

Edge of the World Sparkling Cuvée - SE Australia

White

Edge of the World Sauvignon Blanc - SE Australia

Guilty By Association Chardonnay - Adelaide Hills, SA

Corte Giara Pinot Grigio - Italy

Rose

Chaffey Brothers Not Your Grandma's Rose - Barossa Valley, WA

Red

Edge of the World Shiraz Cabernet - SE Australia

Guilty By Association Pinot Noir - Adelaide Hills, SA

Drake Shiraz - Heathcote, Vic

Whistle Post Cabernet Sauvignon - Coonawarra, SA

Draught Beer

Panhead XPA

Carlton Draught

Hawthorn Pale Ale

Furphy Refreshing Ale

Non-Alcoholic

Selection of soft drinks and juice

Deluxe

Sparkling

Jansz Cuvée - Tasmania

Mascarelli Prosecco - Italy

White

Jack and Jill Pinot Gris - Ballarine Peninsula, Vic

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Credaro 'Five Tales' Chardonnay - Margaret River, WA

Rose

The Lane Rose - Adelaide Hills, SA

Charles Melton Rose - Barossa Valley, SA

Red

Palliser Estate 'Pencarrow' Pinot Noir - Martinborough, NZ

Chaffey Bros 'Synonymous' Shiraz - Barossa Valley, SA

Vasse Felix, Fillius, Cabernet Sauvignon, Margaret River WA

Draught Beer

Boags Draught

Carlton Draught *

Furphy Refreshing Ale *

Hawthorn Aussie Ale

Hawthorn IPA

Panhead XPA

White Rabbit Dark Ale

White Rabbit White Ale

James Squire "150 Lashes" Pale Ale

Kosciuszko Pale Ale

Heineken

Guinness

Hahn Premium Light *

**The only selection available on level one*

Cider

James Squire Orchard Crush *

Non-Alcoholic

Selection of soft drinks and juice

Beverage Options

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.

Spirits

Add our spirit package to a beverage package of your choice for an additional \$10pp per hour.

Spirit Package Includes:

Vodka

Gin

Bourbon

Whisky

Rum

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 control of the amount throughout the event. at any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Corporate Packages

Premium Package - \$50pp

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Assorted sandwiches and baguettes
Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

Morning or Afternoon Tea - \$20pp

Assorted muffins or freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

Executive Package - \$60pp

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Select a main course from our à la carte menu.
Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam and cream
Coffee, a selection of teas, mineral water and juice

Lunch - \$30pp

Assorted sandwiches and baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

Upgrade Your Corporate Package:

Espresso Coffee \$6pp

Breakfast Packages

European Breakfast or Morning Tea - \$20pp

Mini friands
Mini pastries
Fresh fruit
Tea and coffee

Buffet Breakfast - \$30pp

Fresh fruit
Mini friands
Mini pastries
Fruit salad skewers
Mini bircher muesli
Mini ham and cheese croissant
Bacon and egg sliders
Add tea or coffee for an extra \$4 per person

Breakfast Set Menu - \$40pp

Starters

Table buffet of mini friands, mini pastries, fresh fruit and mini bircher muesli

Mains

Scrambled eggs, bacon, tomato and toasted sourdough

Drinks

Freshly brewed coffee, fresh juices and soft drinks (unlimited)

Upgrade Your Breakfast Package:

Espresso Coffee \$6pp

Last Minute Events

Canapé Selections – available with 48hrs notice

30 Pieces Per Platter

Smoked salmon blini with dill cream and caviar	\$100
Vegetarian rice paper rolls with tamarind sauce (V) (GF) *	\$120
Assorted sandwiches	\$90
Antipasto Platter	\$70
Japanese prawn dumpling	\$90
Japanese vegetable dumpling (V)	\$90
Mozzarella sticks with a spicy tomato dipping sauce (V)	\$100
Moroccan beef skewers with mint yoghurt (GF)	\$110
Persian chicken skewers with sumac dressing (GF)	\$110
Lemon peppered calamari with chilli jam mayo (GF)	\$110
Mini beets and halloumi sliders with chilli jam (V) *	\$120
Mini pulled beef sliders with chipotle mayo and slaw *	\$130
Mini pork belly sliders with coriander chilli and hoisin sauce *	\$130
Vegetable samosas with sweet chili sauce (V)	\$75
Spring roll mini dim sims with condiments	\$75
House made sausage rolls with smoky ketchup	\$80
Mini beef & mushroom pies with tomato sauce	\$80
Mac and cheese arancini, tomato relish (V)	\$80
Assorted Biscuits and Slices	\$35

*** Subject to availability**

Tea and Coffee Station	\$2 per person
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