



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

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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, and white-board can be made available.

Space Type						
Indoor, Private	20	40	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, and 2 flat screen TVs 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 40 people, this inviting space features an open fireplace and can also include an undercover section of the courtyard for more capacity.

Space Type						
Indoor, Semi - Private	-	40	1	-	-	-

Wine Room



The Wine Room is an inviting and versatile function space that can accommodate up to 120 people for a cocktail-style event. It features a private bar, plus an AV system that includes in-house music, wireless microphone, 3 flat screen TVs and AV inputs.







Space Type						
Indoor, Semi - Private	60	80-120	3	-	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, encompassing a section of our dining room, the space can accommodate 50 people seated or up to 70 standing. Or for even more capacity, this room can be booked in conjunction with the entire dining room.

Space Type						
Indoor, Semi - Private	50-60	70-90	-	-	-	-

Outdoor Areas

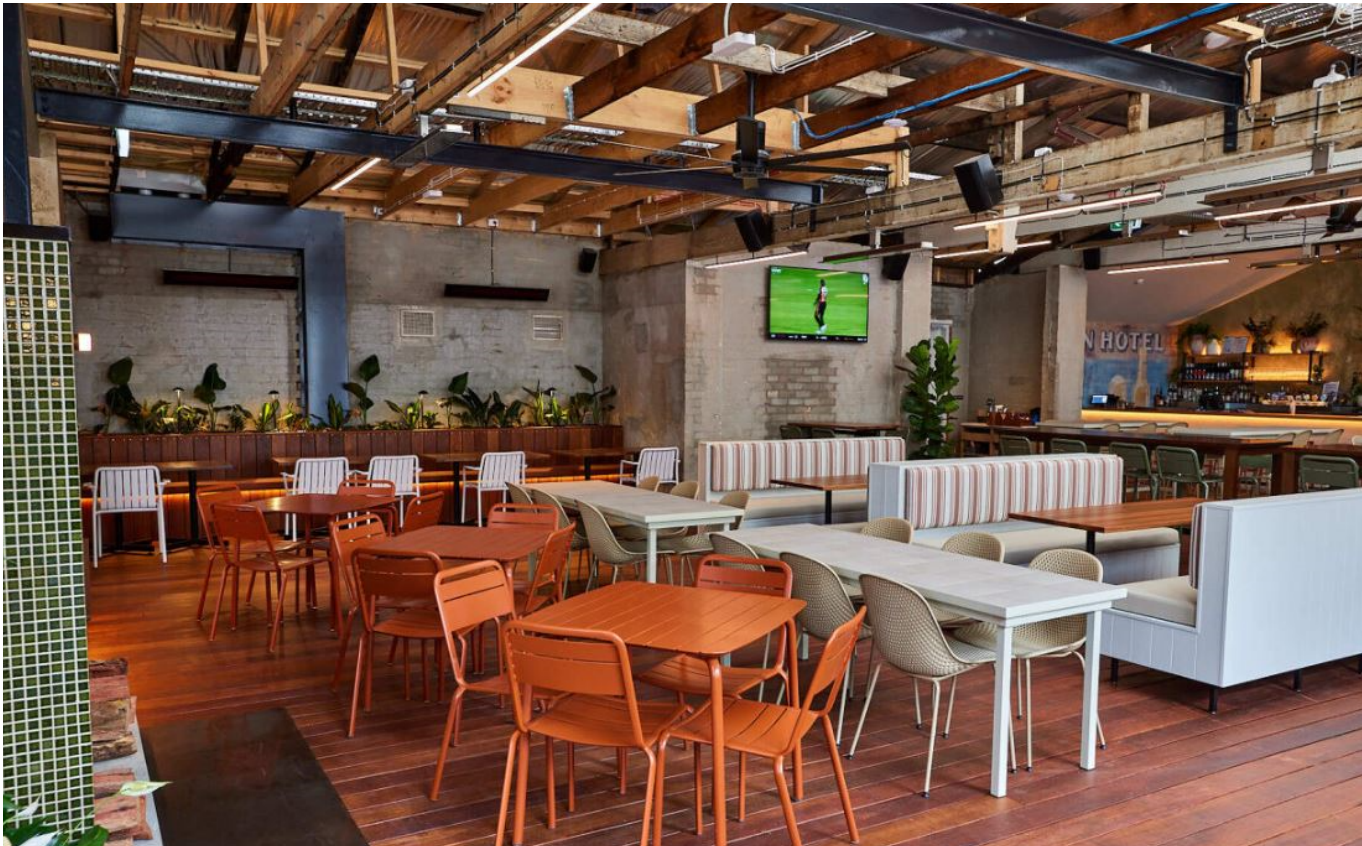


At The Auburn Hotel, we have a variety of outdoor spaces to suit your event needs. From a covered courtyard to a raised deck overlooking the beer garden, our outdoor spaces are a perfect option for relaxed gatherings and socials.
Available to combine spaces to cater for larger get-togethers!







Space Type						
Courtyard - Undercover	50	80	-	-	house background	-
Beer Garden Section	30	40	-	-	house background	-
Beer Garden Deck	25	40	-	-	house background	-



Pavilion



The Pavilion, our new atrium style drinking and dining space.
Beautiful and light filled, The Pavilion is the perfect space to host birthdays, engagement parties and Christmas events to name a few.

Space Type						
Section	25	50	-	-	-	-
Exclusive Pavilion	100	250	2	-	Y	-



Canapé Menu

25 pieces per platter

Cold

Tomato, olive & bocconcini sourdough crisp, with basil pesto (V)	\$70
Smoked salmon crostini, with dill cream	\$100
Assorted sushi, with soy sauce	\$130
Mini avocado & feta tartlets (V)(LG)	\$100
Mini prawn rolls, with mayo & dill	\$200

Hot

Japanese prawn dumpling, with soy sauce	\$80
Japanese vegetable dumpling, with soy sauce (V)	\$80
Mozzarella sticks, with spicy tomato dipping sauce (V)	\$110
Salt & Pepper Squid, with chilli jam mayo (LG)	\$100
Mini beef sliders, with cheese, ketchup & mustard on milk buns	\$140
Mushroom arancini, with truffle mayo (VG)(LG)	\$120
Cauliflower pakoras, with mango relish (VG) (LGO)	\$90
Persian chicken skewers, with sumac dressing (LG)	\$120
Mini BBQ pulled pork sliders, with cheesy coleslaw	\$140
Moroccan beef skewers, with mint yoghurt (LG)	\$200
Thai fishcakes, with sweet chili sauce	\$120
Karaage fried chicken, with chili salt & mayo	\$120

Classics

Vegetable samosas, with sweet chili sauce (V)	\$90
Vegetable Spring rolls, with sweet chili sauce (V)	\$90
Mini Dim sims, with soy sauce	\$90
House made pork & fennel sausage rolls, with smoky ketchup	\$120
Mini beef pies, with tomato sauce	\$90
Macaroni & cheese croquettes, with tomato relish (V)	\$120

Dessert

Chocolate brownie	\$100
Hot jam donuts, with cinnamon sugar	\$100
Mini berry & chocolate cheesecake tartlets (LGO)	\$100

(V) Vegetarian, (VG) Vegan, (LG) Low Gluten, (LGO) Low Gluten Option

Canapé Platter Packages

Option 1: \$36pp: 5 Platters | Option 2: \$48pp: 7 Platters | Option 3: \$60pp: 8 Platters

Cold

Tomato, olive & bocconcini sourdough crisp, with basil pesto (V)
Smoked salmon crostini, with dill cream
Assorted sushi, with soy sauce
Mini avocado & feta tartlets (V)(LG)
Mini prawn rolls, with mayo & dill

Hot

Vegetable samosas, with sweet chili sauce (V)
Spring rolls, with sweet chili sauce (V)
House made pork & fennel sausage rolls, with smoky ketchup
Mini dim sims, with soy sauce
Mini beef sliders, with cheese, ketchup & mustard on milk buns
Macaroni & cheese croquettes, with tomato relish (V)
Japanese vegetable dumpling, with soy sauce (V)
Mozzarella sticks, with spicy tomato dipping sauce (V)
Salt & Pepper Squid, with chili jam mayo (LG)
Mushroom arancini, with truffle mayo (VG)(LG)
Cauliflower pakoras, with mango relish (VG) (LGO)

Dessert

Chocolate brownie
Hot jam donuts, with cinnamon sugar
Mini berry & chocolate cheesecake tartlets (LGO)

Grazing Station

The Auburn Hotel's Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit & veg, crackers and breads.

\$30pp, minimum 50 guests.



(V) Vegetarian, (VG) Vegan, (LG) Low Gluten, (LGO) Low Gluten Option

Shared Set Menu - Main

Standard \$75pp (2 course option available on request \$65pp) | Served sharing style

Entrées

Pacific Oysters

Natural with lemon wedge (LG)(LD)

Salt & Pepper Squid

Garlic aioli (LG)(LD)

Wood Fired Cheesy Garlic Flatbread

Served with parsley (LGO)(LDO)(VGO)(V)

Mains

Grilled Chicken Maryland

Red Wine Jus (LDO)(LGO)

125g Porterhouse

Served medium rare, red wine jus (LG)(LDO)

Sides

Maple Glazed Carrots (LDO)(LG)(V)(VGO)

Hot Chips (LD)(LG)(V)

House Salad (VG)(LG)(LD)

Dessert

Vanilla & Coconut Cake

Mango passionfruit compote, coconut, lemon sorbet (LG)(VG)(LD)

**(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option, (LG) Low Gluten, (LGO) Low Gluten Option,
(LD) Low Dairy, (LDO) Low Dairy Option**

Shared Set Menu - Vegetarian/Vegan

Standard \$75pp (2 course option available on request \$65pp) | Served sharing style

Vegan Entrées

Wood Fired Cheesy Garlic Flatbread
Served with parsley (LGO)(LDO)(VGO)(V)

Mushroom Arancini
Truffle mayo (VG)(LG)

Vegetarian Mains

Roast Cauliflower Salad
Couscous, sweet potato, pomegranate, herbs (LDO)(LG)(V)(VGO)

Pappardelle
Pine mushroom, sage, parmesan (V)

Sides

Maple Glazed Carrots (LDO)(LG)(V)(VGO)
Hot Chips (LD)(LG)(V)(VGO)
House Salad (VG)(LG)(LD)

Vegan Dessert

Vanilla & Coconut Cake
Mango passionfruit compote, coconut, lemon sorbet (LG)(VG)(LD)

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option, (LG) Low Gluten, (LGO) Low Gluten Option,
(LD) Low Dairy, (LDO) Low Dairy Option

Premium Set Menu

2 course: \$70pp | 3 course: \$80pp

Entrée

Salt & Pepper Squid
Garlic aioli (LG)(LD)

Fried Halloumi
Pomegranate, labneh, chives (V)(LG)

Mushroom Arancini
Truffle mayo (VG)(LG)

Pacific Oysters (3pcs per Serve)
Natural with fresh lemon wedge (LG)(LD)

Main

Hand-Crumbed Chicken Parma
Tomato sugo, ham, mozzarella, slaw, fries (VGO)

Grilled Chicken Maryland
Mixed mushroom, celeriac puree, red wine sauce (LDO)(LG)

Roast Cauliflower
Sweet potato, cous cous, pomegranite, herbs (VGO)(LG)(LDO)(V)

Beer Battered Rockling
House salad, fries, dill tartare, lemon (LGO)(LD)

250g Porterhouse
Red wine jus, salad, fries (cooked medium rare) (LGO)(LDO)

Dessert

Sticky Date Pudding
Butterscotch sauce, vanilla ice cream (V)

Rhubarb Crumble
Vanilla ice cream (V)

Vanilla and Coconut Cake
Mango passionfruit compote, coconut, lemon sorbert (LD)(LG)(VG)

**** Bespoke set menu options available.**
Please speak with the on site coordinator for additional information

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option, (LG) Low Gluten, (LGO) Low Gluten Option,
(LD) Low Dairy, (LDO) Low Dairy Option

Beverage Packages

Duration	Standard	Premium	Deluxe
2 hours	\$51pp	\$63pp	\$73pp
3 hours	\$65pp	\$75pp	\$87pp
4 hours	\$78pp	\$89pp	\$100pp

Standard

Sparkling

Mr Mason Sparking Cuvee Brut NV

White

Dottie Lane Sauvignon Blanc

Rose

Hearts will Play Rose

Red

Henry & Hunter Shiraz Cabernet

Draught Beer & Cider

Carlton Draught

Furphy Refreshing Ale

James Squire Orchard Crush Apple Cider

Stone & Wood Pacific Ale

Non-Alcoholic

Variety of soft drinks and juices

Premium

Sparkling

Mr Mason Sparking Cuvee Brut NV

White

Dottie Lane Sauvignon Blanc

Mount Paradiso Prosecco NV

Vivo Moscato

Lost Woods Chardonnay

Rose

Hearts will Play Rose

Sud Rose

Red

Henry & Hunter Shiraz Cabernet

Storm & Saint Pinot Noir

Draught Beer & Cider

Carlton Draught*

Furphy Refreshing Ale*

James Squire Orchard Crush Apple Cider*

Stone & Wood Pacific Ale*

Great Northern Super Crisp Mid Strength Lager

Non-Alcoholic

Variety of soft drinks and juices

Deluxe

Sparkling

Mr Mason Sparking Cuvee Brut NV

Mount Paradiso Prosecco NV

White

Chandon Brut NV

Gabbiano Pinot Grigio

Mountadam 'Five-Fifty' Chardonnay

Mill Flat Sauvignon Blanc

Dottie Lane Sauvignon Blanc

Rose

Hearts will Play Rose

Sud Rose

Red

Henry & Hunter Shiraz Cabernet

St Huberts Pinot Noir

Tellurian Redline Shiraz

La Boca Malbec

Draught Beer & Cider

Carlton Draught*

Furphy Refreshing Ale*

James Squire Orchard Crush Apple Cider*

Stone & Wood Pacific Ale*

James Squire Ginger Beer

Little Creatures Pale Ale

Coopers Pale Ale**

Balter XPA

Heineken

Great Northern Super Crisp Mid Strength Lager

Guinness**

Kosciuszko Pale Ale**

*The only selection available on level one

**Not available in the Pavilion

Non-Alcoholic

Variety of soft drinks and juices

Beverage Options

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at \$17 per cocktail when you order more than 40.
Please speak to a member of our functions team for further information.

If you decide on the day that you would like to add more, this will be at the same cost in batches of 10.

Spirits

Add our spirit package to a beverage package of your choice for an additional \$25 per person.

Spirit Package Includes:

Smirnoff Vodka

Gordon's Gin

Jim Beam Bourbon

Johnny Walker Red Scotch Whisky / Canadian Club Whisky

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

Executive Package

\$60pp

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Seasonal fruit platter, coffee, a selection of teas, mineral water and juice

Lunch

Select a main course from our limited à la carte menu.

Afternoon Tea

Assorted muffins (LGO)

Coffee, a selection of teas, mineral water and juice

Lunch

\$30pp

Assorted sandwiches (LGO)

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

Upgrade Your Corporate Package:

Barista Espresso Coffee \$6pp

Breakfast Packages

European Breakfast Or Morning Tea - \$20pp

Mini friands

Mini pastries

Fresh fruit

Tea and coffee station



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