

Auburn Hotel EST. 1888

FUNCTION PACK



WELCOME TO THE AUBURN HOTEL






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 beautiful wine room, a spacious open-air beer garden, a contemporary atrium-style pavilion, and a selection of elegant private spaces, 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 family friendly event. We can also tailor a menu package and beverage list to suit your specific needs

THE WINE ROOM

Once the venue’s original band room, the Wine Room is a versatile and stylish space with a private bar—ideal for cocktail-style celebrations like birthdays, engagements, and milestone events. The fireplace, heritage pillars, and plush banquette seating also create a warm and character-filled setting for group dinners or other seated occasions.

This space can accommodate live music or DJs for a truly memorable event.

SPACE TYPE					
INDOOR SEMI-PRIVATE	60	120	3	Y	Y

THE CLUB ROOM

Located on the ground floor of the venue, the Club Room is an exclusive area for you and your guests to enjoy while still soaking up the vibrant atmosphere of the pub. This space includes a cosy open fireplace.

SPACE TYPE					
INDOOR SEMI-PRIVATE	-	30	1	N	N










THE AUBURN ROOM

Corporate functions, wedding receptions, engagement party or milestone birthdays, the magnificent Auburn Room will leave a lasting impression on you and your guests. Located on the ground floor, this space is perfect for sit-down events.






A combination of the Auburn room and Dining Room is also available.

SPACE TYPE					
INDOOR SEMI-PRIVATE	38	-	-	N	N

LEVEL ONE

Level One at the Auburn Hotel offers a versatile function space that can be booked as an exclusive whole floor or divided into three individual rooms, depending on your needs. Featuring a private bar, separate dining and meeting areas, and an exclusive balcony, it provides a stylish and functional setting for any occasion, from business meetings to weddings.

A white-board can be made available on request.






SPACE TYPE					
INDOOR PRIVATE	-	150	5	Y	Y



THE 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.

The Corner Room can also be joined with the Board Room for a more expansive or versatile space.






SPACE TYPE					
INDOOR PRIVATE	40	60	2	Y	Y





THE EAST ROOM

Ideal for smaller gatherings, private dinners, and business meetings.






SPACE TYPE					
INDOOR PRIVATE	24	40	1	Y	Y



THE BOARD ROOM

Featuring an exclusive balcony that overlooks the Auburn Village, The Board Room is perfect for your next business meeting or luncheon.

The Board Room can also be joined with the Corner Room for a more expansive or versatile space.



SPACE TYPE					
INDOOR PRIVATE	14	20	1	Y	Y

THE PAVILION

A modern addition to the existing Auburn Hotel, built on a site with a rich history, once housing horse stables and a motorworks garage. Now transformed into a contemporary atrium-style dining and drinking space.

Beautiful and light filled, The Pavilion is the perfect space to host birthdays, engagement parties and Christmas events to name a few.

The space features a retractable roof, open fireplace, and woodfire pizza oven, and can be booked as a dedicated section or hired exclusively for larger celebrations. An outdoor deck is also available as an optional add-on.

SPACE TYPE					
SECTION	50	65	2	Y	N
EXCLUSIVE	100	210	6	Y	Y
EXCLUSIVE + DECK	-	250	6	Y	Y






OUTDOOR SPACES

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	2	N	N
BEER GARDEN SECTION	30	40	N	N	N
PAVILION DECK	25	40	N	N	N



AUBURN HOTEL

EXCLUSIVE HIRE

For an event that takes over the entire venue, the Auburn Hotel offers a one-of-a-kind setting with exclusive access to all spaces— across 2 unique buildings and the beer garden between.

Ideal for large-scale celebrations, weddings, or private corporate events, this option allows you to make the entire venue your own. With a mix of modern features and historic charm—think cosy fireplaces, heritage details, and open-air spaces—the Auburn provides a versatile and memorable backdrop for any occasion.

Our experienced team will work closely with you to bring your vision to life and ensure a seamless, unforgettable experience.

CANAPE PACKAGES

6 Piece Package \$39pp

8 Piece Package \$47pp

10 Piece Package \$59pp

HOT

VEGETABLE SAMOSAS

sweet chili sauce (V)

SPRING ROLLS

sweet chili sauce (V)

MINI DIM SIMS

soy sauce

MINI PORK & FENNEL SAUSAGE ROLLS

smoky ketchup

MINI BEEF PIES

tomato ketchup

MACARONI & CHEESE CROQUETTES

tomato relish (V)

JAPANESE PRAWN DUMPLING

with soy sauce

JAPANESE VEGETABLE DUMPLING

with soy sauce (V)

MOZZARELLA STICKS

with spicy tomato dipping sauce (V)

SALT & PEPPER SQUID

with chili jam mayo (LG)

BEEF SLIDERS

cheese, ketchup & mustard on milk buns

MUSHROOM ARANCINI

truffle mayo (VG)(LG)

CAULIFLOWER PAKORAS

mango relish (VG) (LGO)

PERSIAN CHICKEN SKEWERS

sumac dressing crisp (LG)

BBQ PORK SLIDERS

cheesy coleslaw

HARISSA LAMB SKEWER

yoghurt (LG)

KARAAGE FRIED CHICKEN

(V) (LG)

MINI PRAWN ROLLS

chili salt, mayo

COLD

TOMATO, OLIVE & BOCCONCINI CRISPS

sourdough crisp, basil pesto (V)

SMOKED SALMON CROSTINI

dill cream

ASSORTED SUSHI

soy sauce

MINI AVOCADO & FETA TARTLETS

(V) (LG)

MINI PRAWN ROLLS

mayo, dill

DESSERT

CHOCOLATE BROWNIE

HOT JAM DONUTS

cinnamon sugar

MINI BERRY & CHOCOLATE CHEESECAKE

(LGO)

PLATTERS 25 pieces

NATURAL OYSTERS

\$175

ASSORTED SUSHI

soy sauce

\$130

SPRING ROLLS

sweet chili sauce (V)

\$90

MINI PORK & FENNEL SAUSAGE ROLLS

smoky ketchup

\$90

MINI BEEF PIES

tomato ketchup

\$90

SALT & PEPPER SQUID

with chili jam mayo (LG)

\$100

MUSHROOM ARANCINI

with truffle mayo (VG)(LG)

\$120

KARAAGE FRIED CHICKEN

(V) (LG)

\$120

CHOCOLATE BROWNIE

\$100

HOT JAM DONUTS

cinnamon sugar

\$100

MINI BERRY & CHOCOLATE CHEESECAKE (LGO)

\$100

WOODFIRED PIZZAS

HAM & PINEAPPLE

sugo, mozzarella (LDO, LGO, VO, VGO)

\$29

MARGHERITA

sugo, mozzarella, basil (LDO, LGO, V, VGO)

\$27

CHICKEN PIZZA

BBQ base, pulled chicken, chipotle mayo (LDO, LGO)

\$30

FUNGI PIZZA

truffled mushroom, smoked scamorza, mozzarella (LDO, LGO, V, VGO)

\$30

PEPPERONI PIZZA

chilli, sugo, mozzarella (LDO, LGO)

\$29

PRAWN PIZZA

capers, mozzarella (LDO, LGO)

\$31

PUMPKIN PIZZA

honey, ricotta, roasted garlic (LDO, LGO, V, VGO)

\$28

GLUTEN FREE BASE

+4



SHARED SET MENU

2 Course Package \$69pp

3 Course Package \$79pp

ENTREE

SALT & PEPPER SQUID

garlic aioli (LD, LGO)

WOOD FIRED CHEESY GARLIC BREAD

(V, LGO)

MAIN

GRILLED CHICKEN MARYLAND

red wine jus
(LD, LG)

PORTERHOUSE served medium rare

red wine jus (LD, LG)

Served with

MAPLE GLAZED CARROTS

(LDO, LG, V, VGO)

FRIES

(LD, LG, V, VG)

HOUSE SALAD

pickled onion, dill, radish (LD, LG, V, VG)

DESSERT

SERVED INDIVIDUALLY

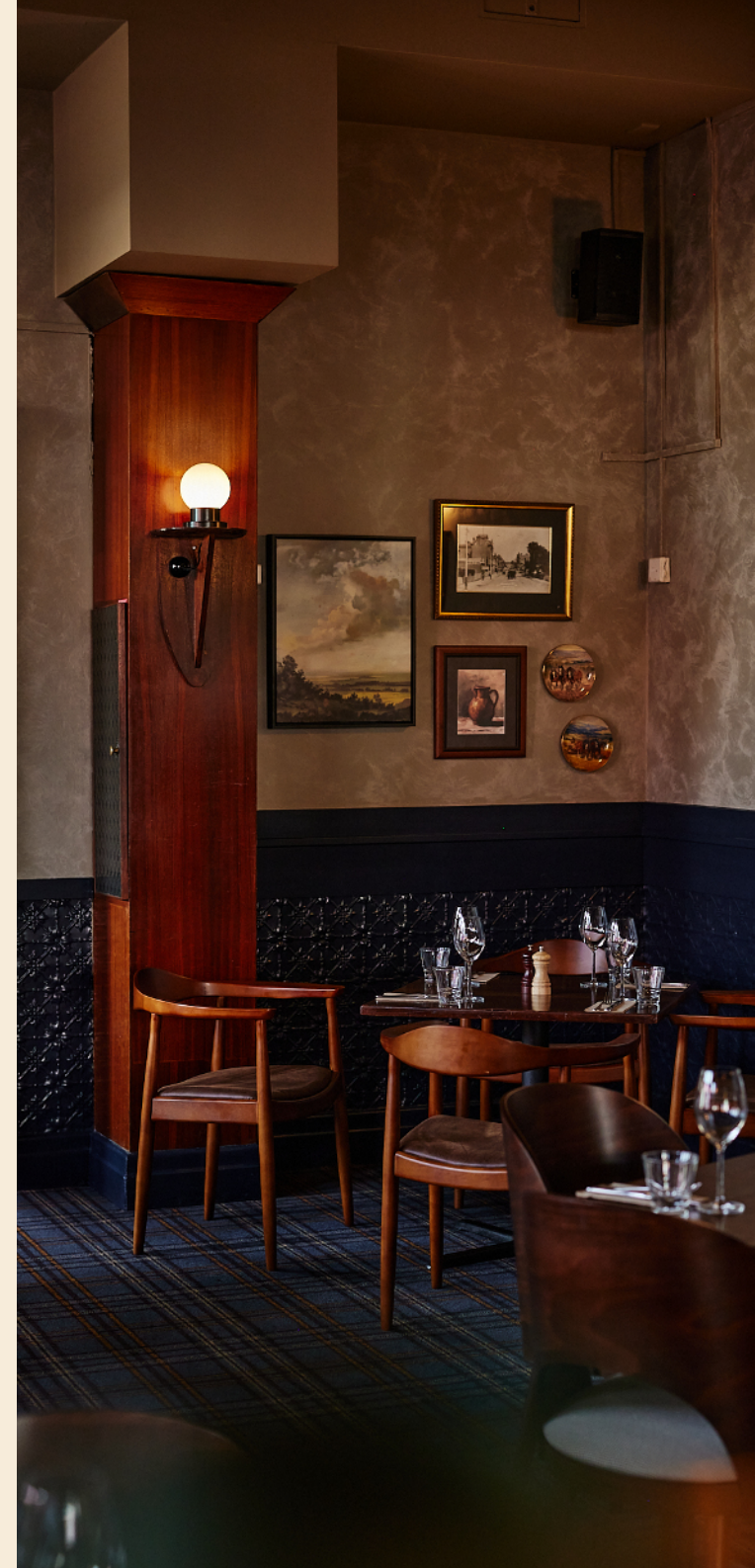
CHOCOLATE TART

chantilly cream

UPGRADES

ADD NATURAL OYSTERS \$7pp

ADDITIONAL SIDES \$5pp



PREMIUM SET MENU

2 Course Package \$74pp

3 Course Package \$84pp

ENTREE SELECT 2

SALT & PEPPER SQUID

garlic aioli (LD, LGO)

MUSHROOM ARANCINI

truffle mayo (V, LGO)

FRIED CHICKEN TENDERS

chilli mayo, pickles

NATURAL OYSTERS (3)

lemon

EACH COURSE SERVED AS ALTERNATE DROP

Premium Set Menu also available as a “choose on the day” option for groups of up to 24 guests, with individual selections taken for each course from the full range below.

MAIN SELECT 2

GRILLED CHICKEN MARYLAND

mixed mushroom, celeriac puree, red wine jus
(LD, LG)

HAND CRUMBED CHICKEN PARMA

napoli, smoked ham, mozzarella, slaw, fries

ROAST CAULIFLOWER

cous cous, sweet potato, pomegranate, herbs
(LD, LG, V, VG)

BEER BATTERED ROCKLING

house salad, fries, dill tartare, lemon

300G PORTERHOUSE served medium rare

chips, salad, red wine jus

DESSERT SELECT 2

CHOCOLATE TART

chantilly cream

STICKY DATE PUDDING

vanilla ice cream, butterscotch sauce

RHUBARB CRUMBLE

vanilla ice cream

LEMON SORBET

(LD, LG, VG)

CORPORATE PACKAGES

EXECUTIVE PACKAGE \$60pp

coffees, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA

seasonal fruit, croissants, friands

LUNCH

choice of

AUTUMN BOWL

charred capsicum, chickpeas, pickled onion, sweet potato, hummus
(LD, LG, V, VG)

ROAST CAULIFLOWER

cous cous, sweet potato, pomegranate, herbs
(LD, LG, V, VG)

NDUJA FLATBREAD

stracciatella, basil

ZUCCHINI FLATBREAD

fior di latte, charred zucchini, caramelised onion, feta
(LDO, V, VGO)

UPGRADES

BARISTA MADE COFFEE \$6pp

MORNING PACKAGE \$20pp

coffees, a selection of teas, mineral water and juice

seasonal fruit, croissants, friands

LUNCH PACKAGE \$30pp

coffees, a selection of teas, mineral water and juice

choice of

AUTUMN BOWL

charred capsicum, chickpeas, pickled onion, sweet potato, hummus
(LD, LG, V, VG)

ROAST CAULIFLOWER

cous cous, sweet potato, pomegranate, herbs
(LD, LG, V, VG)

NDUJA FLATBREAD

stracciatella, basil

ZUCCHINI FLATBREAD

fior di latte, charred zucchini, caramelised onion, feta
(LDO, V, VGO)

MORE

GRAZING

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

Up to 50 guests \$1250

Up to 100 guests \$2500

Up to 200 guests \$5000

CELEBRATION CAKES

NEAPOLITAN CHEESECAKE

Regular 6-8 guests \$70

Large 10-12 guests \$90

BRINGING YOUR OWN CAKE

Cakeage fee \$20

BBQ PACKAGE

Up to 100 guests \$5500

Up to 200 guests \$11000

Up to 300 guests \$16500

HARISSA LAMB SKEWERS

(LG)

CHICKEN DRUMSTICKS

(LG, LD)

PORK SAUSAGES

(LD)

BUTTERED CORN

(V)

FRIED HALLOUMI

(LG, V)

POTATO SALAD

(LG, LD, V)

TOMATO & BASIL PASTA SALAD

(V)

DINNER ROLLS

(V)

NO
ENTRY

2PP
8-5

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KIDS SET MENU \$20pp

MAIN

choice of

BATTERED FISH BITES

fries, ketchup

BEEF BURGER

milk bun, cheese, ketchup, fries (LDO, LGO)

CHICKEN NUGGETS

fries, ketchup (LD)

HAM PIZZA

napoli, ham, cheese (LDO)

MARGHERITA PIZZA

napoli, cheese (V, LDO, VGO)

PENNE

napoli, parmesan (V, LDO)

DESSERT

VANILLA ICE CREAM

(LG)

KIDS PLATTERS \$80

CHICKEN NUGGETS

fries, ketchup (LD)

BATTERED FISH BITES

fries, ketchup

ENTERTAINMENT

Our friendly team can organise kids entertainment—from magicians to face painters and more. Plus, our free petting zoo runs every Sunday from 12:30pm to 3:30pm in the courtyard, weather permitting.



BEVERAGE PACKAGES

STANDARD pp

- 2 hours \$51
- 3 hours \$65
- 4 hours \$78

SPARKLING

Mr Mason Sparkling Cuvee, Brut NV

WHITE

Dottie Lane Sauvignon Blanc

ROSE

Hearts Will Play Rose

RED

Henry & Hunter Shiraz Cabernet - Multi Regional

DRAUGHT BEER & CIDER

- Carlton Draught
- Furphy Refreshing Ale
- James Squire Orchard Crush Apple Cider
- Stone & Wood Pacific Ale

NON-ALCOHOLIC

Selection of Soft Drinks & Juices

PREMIUM pp

- 2 hours \$63
- 3 hours \$75
- 4 hours \$89

SPARKLING

Mr Mason Sparkling Cuvee, Brut NV
Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc
Mountadam 'Fifty-Fifty' Chardonnay
Gabbiano Pinot Grigio

ROSE

Hearts Will Play Rose
SUD Rose

RED

Henry & Hunter Shiraz Cabernet
St Hubert's Pinot Noir

DRAUGHT BEER & CIDER

- Carlton Draught
- Furphy Refreshing Ale
- James Squire Orchard Crush Apple Cider
- Stone & Wood Pacific Ale
- Great Northern Super Crisp
- Limited Tap Range in Level One*

NON-ALCOHOLIC

Selection of Soft Drinks & Juices

DELUXE pp

- 2 hours \$73
- 3 hours \$87
- 4 hours \$100

SPARKLING

Mr Mason Sparkling Cuvee, Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato

WHITE

Mill Flat Sauvignon Blanc
Mountadam 'Fifty-Fifty' Chardonnay
Gabbiano Pinot Grigio
Paloma Riesling

ROSE

Hearts Will Play Rose - Multi Regional
SUD Rose

RED

Henry & Hunter Shiraz Cabernet - Multi Regional
St Hubert's Pinot Noir
Tellurian Redline Shiraz
Marques De Tezona Tempranillo

DRAUGHT BEER & CIDER

Full Tap Range
Limited Tap Range in Level One & Pavilion

NON-ALCOHOLIC

Selection of Soft Drinks & Juices

ADD-ONS

SPIRIT UPGRADE \$28pp

House spirits available to add to all beverage packages. Minimum of 20 guests.

Smirnoff Vodka
Gordon's London Dry Gin
Johnnie Walker Red Label Scotch
Jim Beam Bourbon
Bacardi Carta Blanca
Bundaberg Rum
El Jimador Blanco
Canadian Club Whiskey

ARRIVAL COCKTAILS \$17pp

Treat your guests to a cocktail on arrival.
Available on a pre-ordered basis, minimum of 40.

Select up to 4

Aperol Spitz
Limoncello Spritz
Wild Hibiscus Spritz
Espresso Martini
Cosmopolitan
Classic Margarita

CHAMPAGNE TOWER

Includes 14 glasses for 3 tier tower or 30 glasses for 4 tier tower, sparkling wine & set up.

3 tier sparkling wine tower	\$200
4 tier sparkling wine tower	\$325
3 tier prosecco tower	\$220
4 tier prosecco tower	\$360
3 tier french champagne tower	\$400
4 tier french champagne tower	\$650

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

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





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