

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 PARLOUR

Once the venue's original band room, the Parlour 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, couches 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	50	120	5	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 and is decorated with memorabilia of our local sporting clubs. With 2 large TVs this room is also the perfect spot to host your own game viewing night.

SPACE TYPE					
INDOOR SEMI-PRIVATE	-	30	2	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	N



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)(LD)

BEEF SLIDERS

cheese, ketchup & mustard on milk buns

MUSHROOM ARANCINI

truffle mayo (VG)(LG)(LD)

CAULIFLOWER PAKORAS

mango relish (VG)(LGO)(LD)

PERSIAN CHICKEN SKEWERS

sumac dressing crisp (LG)

BBQ PORK SLIDERS

cheesy coleslaw

HARISSA LAMB SKEWER

yoghurt (LG)

KARAAGE FRIED CHICKEN

chili salt, mayo (LD)

MINI PRAWN ROLLS

COLD

TOMATO, OLIVE & BOCCONCINI CRISPS

sourdough crisp, basil pesto (V)(VGO)

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
(LG)

\$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)(LD)

\$100

MUSHROOM ARANCINI
with truffle mayo (VG)(LG)

\$120

KARAAGE FRIED CHICKEN
chili salt, mayo (LD)

\$120

CHOCOLATE BROWNIE

\$100

HOT JAM DONUTS
cinnamon sugar

\$100

MINI BERRY & CHOCOLATE CHEESECAKE \$100
(LGO)

WOODFIRED PIZZAS

HAM & PINEAPPLE

\$29

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

MARGHERITA

\$27

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

CHICKEN

\$30

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

FUNGI

\$30

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

PEPPERONI

\$30

chilli, sugo, mozzarella (LDO, LGO)

PRAWN

\$32

capers, mozzarella (LDO, LGO)

PROSCIUTTO

\$32

sugo, fior di latte, rocket, prosciutto

ROAST VEG

\$28

eggplant, zucchini, artichoke, garlic oil
(LD, LGO, V, VG)

GLUTEN FREE BASE

+4

LG Low Gluten | **LGO** Low Gluten Option | **LD** Low Dairy | **LDO** Low Dairy Option
V Vegetarian | **VG** Vegan | **VO** Vegetarian Option | **VGO** Vegan Option



SET MENU

2 Course Shared Set \$69pp

3 Course Shared Set \$79pp

2 Course Premium Set \$74pp

3 Course Premium Set \$84pp



UPGRADES

ADD NATURAL OYSTERS \$7pp

ADDITIONAL SIDES \$5pp

SHARED SET MENU

ENTREE

FRIED HALLOUMI

pickled figs, honey (LG, V)

WOOD FIRED CHEESY GARLIC BREAD

(V, LGO, VGO)

SWEET & SPICY LAMB RIBS

yoghurt (LG, LDO)

MAIN

GRILLED CHICKEN BREAST

salsa verde (LD, LG)

PORTERHOUSE served medium rare

red wine jus (LDO, LG)

Served with

SEASONAL GREENS

(LDO, LG, V, VGO)

FRIES

(LD, LGO, V, VG)

HOUSE SALAD

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

DESSERT

PAVLOVA

passionfruit, chantilly cream (LG, V)

STICKY DATE PUDDING

butterscotch sauce (V)

PREMIUM SET MENU

ENTREE SELECT 2 FOR ALTERNATE DROP

FRIED HALLOUMI

pickled figs, honey (LG, V)

MUSHROOM ARANCINI

truffle mayo (V, LGO)

SWEET & SPICY LAMB RIBS

yoghurt (LD, LGO)

MAIN SELECT 2 FOR ALTERNATE DROP

BARRAMUNDI

buerre blanc, fennel salad (LG)

PORTERHOUSE served medium rare

red wine jus (LG, LDO)

PORK SCOTCH

smoked cauliflower puree (LG, LDO)

DESSERT SELECT 2 FOR ALTERNATE DROP

CHOCOLATE TART

chantilly cream (V)

STICKY DATE PUDDING

vanilla ice cream, butterscotch sauce (V)

PAVLOVA

passionfruit, chantilly cream, lemon sorbet (LG, V)

CORPORATE PACKAGES & MORE

TEA & COFFEE STATION \$60

MORNING PACKAGE \$20pp

coffees, a selection of teas, mineral water and juice
seasonal fruit & pastries

EXECUTIVE PACKAGE \$60pp

coffees, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA

seasonal fruit & pastries

LUNCH

served to share

MORTADELLA FLATBREAD HANDHELD

mortadella, fior di latte, rocket, balsamic (LDO)

ROAST VEGETABLE FLATBREAD HANDHELD

zucchini, eggplant, pesto, rocket, balsamic (LDO, V, VGO)

GARDEN HARVEST SALAD

broccoli, pepitas, feta, red onion, pear, house dressing
pomegranate molasses (LDO, LG, V, VGO)

UPGRADES

BARISTA MADE COFFEE \$6pp

GRAZING

An indulgent display of Australian and European cheeses, cured meats, dried
and fresh fruit & veg, crackers.

Up to 50 guests \$1250

Up to 100 guests \$2500

Up to 200 guests \$5000

BBQ PACKAGE \$55pp minimum 100 guests

A premium self serve buffet featuring an array of freshly grilled meats, vibrant
salads and classic sides for guests to enjoy at their own pace.

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)

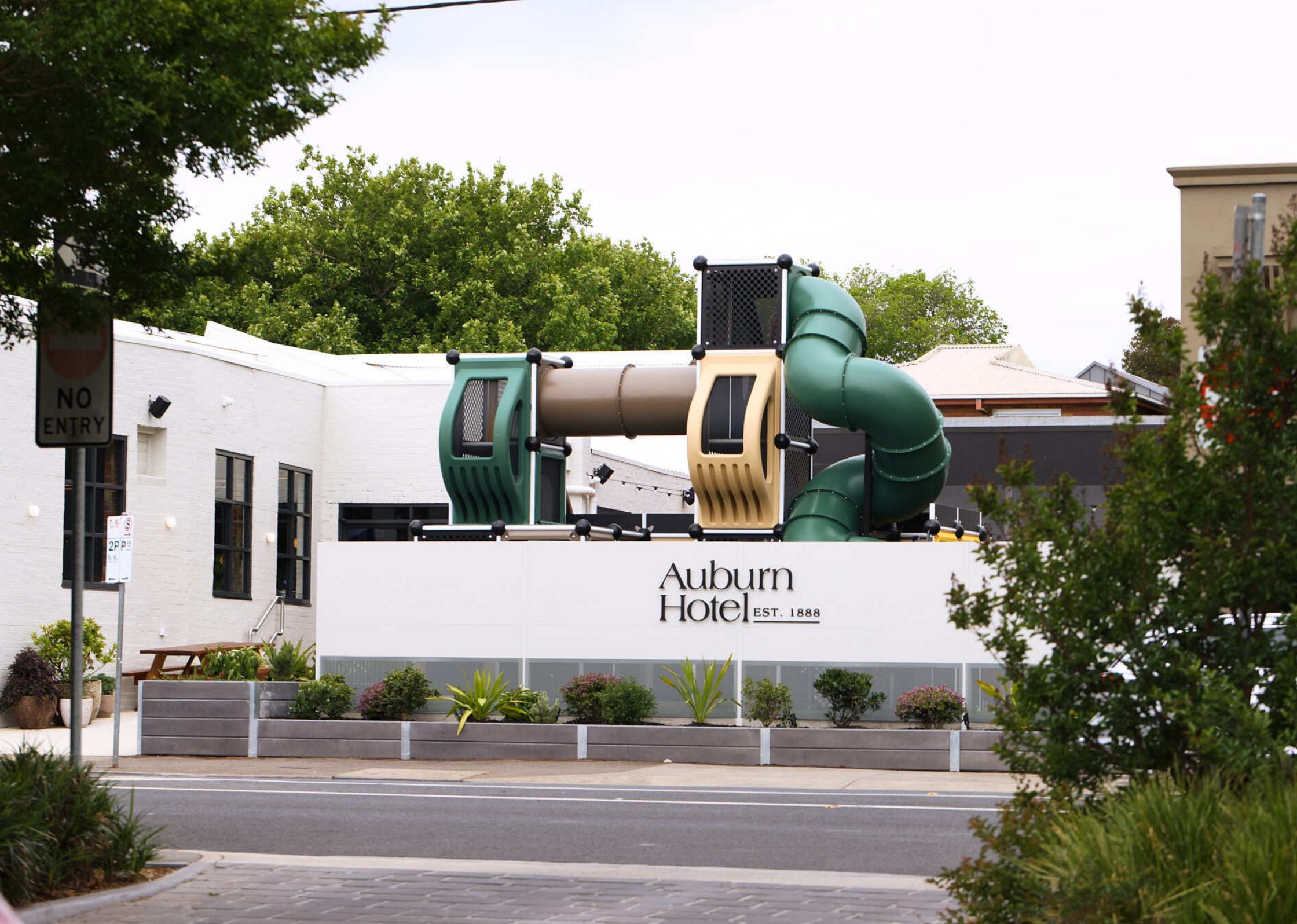
DINNER ROLLS (V)

NO ENTRY

2PP
8:5-5



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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

WINE

Mr Mason Sparkling Cuvee, Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

DRAUGHT BEER

Carlton Draught

James Squire Ginger Beer

Stone & Wood Pacific Ale

Great Northern Super Crisp

NON-ALCOHOLIC

Selection of Soft Drinks & Juices

PREMIUM pp

2 hours \$63

3 hours \$75

4 hours \$89

WINE

Mr Mason Sparkling Cuvee, Brut NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

Lost Woods Chardonnay

Gabbiano Pinot Grigio

Hearts Will Play Rose

SUD Rose

Henry & Hunter Shiraz Cabernet

St Hubert's Pinot Noir

DRAUGHT BEER & CIDER

Carlton Draught

Furphy Refreshing Ale

James Squire Ginger Beer

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

WINE

Mr Mason Sparkling Cuvee, Brut NV

Mount Paradiso Prosecco NV

Vivo Moscato

Mill Flat Sauvignon Blanc

Lost Woods Chardonnay

Gabbiano Pinot Grigio

Paloma Riesling

Hearts Will Play Rose

SUD Rose

Henry & Hunter Shiraz Cabernet

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 Spritz
Limoncello Spritz
Wild Berry Hibiscus Spritz
Espresso Martini
Cosmopolitan
Classic Margarita
Paloma

CHAMPAGNE TOWER

A stunning centrepiece, featuring your choice of sparkling wine or champagne, available in a 14-glass three-tier or 30-glass four-tier display.

ARRIVAL SHOTS \$15pp

Get the party started with a shot on arrival.
Ask your events coordinator for the full range.

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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