

Auburn
Hotel EST. 1888

FUNCTION PACK



LET US INTRODUCE OURSELVES.



EST. 1888

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.

**IF YOU'RE LOOKING FOR
DELICIOUS FOOD, CRISP SIPS,
FUN TIMES, GOOD VIBES AND
NEW MEMORIES — THEN YOU
ARE IN THE RIGHT PLACE.**

THE AUBURN ROOM

Corporate functions, wedding receptions, engagement parties 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 |



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 seating 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 | - | 70 | N | N | N | N |



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, pool table 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 | - | 25 | 2 | Y | N | Y |



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, 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 | 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 | Y |



THE EAST ROOM

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

| SPACE TYPE |  |  |  |  |  |  |
|----------------------|---|---|---|---|---|---|
| INDOOR, SEMI-PRIVATE | 24 | 40 | 1 | Y | N | 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 | 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 | Y |
| EXCLUSIVE | 100 | 210 | 6 | N | Y | Y |
| EXCLUSIVE + DECK | - | 250 | 6 | Y | 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 | N |
| BEER GARDEN SECTION | 40 | 60 | N | N | N | N |
| HALF BEER GARDEN | 70 | 120 | N | N | N | N |
| PAVILION DECK | 25 | 40 | N | N | N | N |



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.

Choose to include or exclude the Pavilion:

- Excluding: 750 pax
- Including: 950 pax

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



PLATTERS

25 PIECES PER PLATTER

Natural Oysters \$175
(LG)

Assorted Sushi \$130
soy sauce

Spring Rolls \$90
sweet chilli sauce

Mini Pork & Fennel Sausage Rolls \$90
smoky ketchup

Mini Beef Pies \$90
tomato ketchup

Salt & Pepper Squid \$100
with chilli ham mayo (LG, LD)

Mushroom Arancini \$120
with truffle mayo (VG, LG)

Karaage Fried Chicken \$120
chilli salt, mayo (LD)

Chocolate Brownie \$100

Hot Jam Donuts \$100
cinnamon sugar

Mini Berry & Chocolate Cheesecake \$100
(LGO)

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





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)

Funghi \$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

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CANAPES

6 PIECES \$39PP | 8 PIECES \$47PP | 10 PIECES \$59PP

HOT

Vegetable Samosas, sweet chilli sauce (V)

Spring Rolls, sweet chilli 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 chilli 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

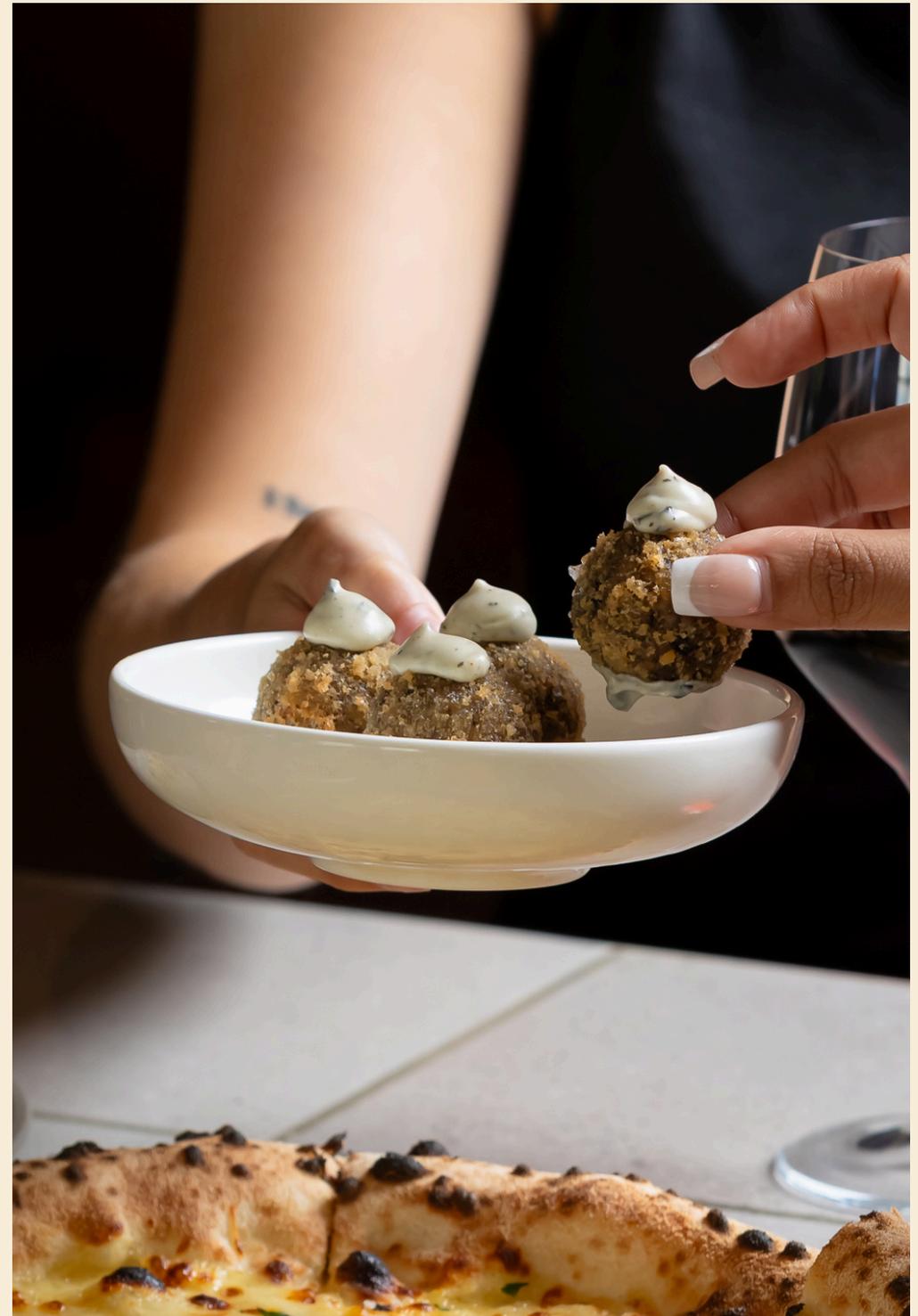
Harissa Lamb Skewer, yoghurt (LG)

Karaage Fried Chicken, chilli salt, mayo (LD)

Mini Prawn Rolls

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CANAPES

6 PIECES \$39PP | 8 PIECES \$47PP | 10 PIECES \$59PP

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)



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SET MENU

2 COURSE ALT SERVE \$69PP 3 COURSE ALT SERVE \$79PP
SHARING STYLE

ENTREES

Fried Halloumi, pickled figs, honey (LG, V)

Wood Fired Cheesy Garlic Bread (V, LGO, VGO)

Sweet & Spicy Lamb Ribs, yoghurt (LG, LDO)

MAINS

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)

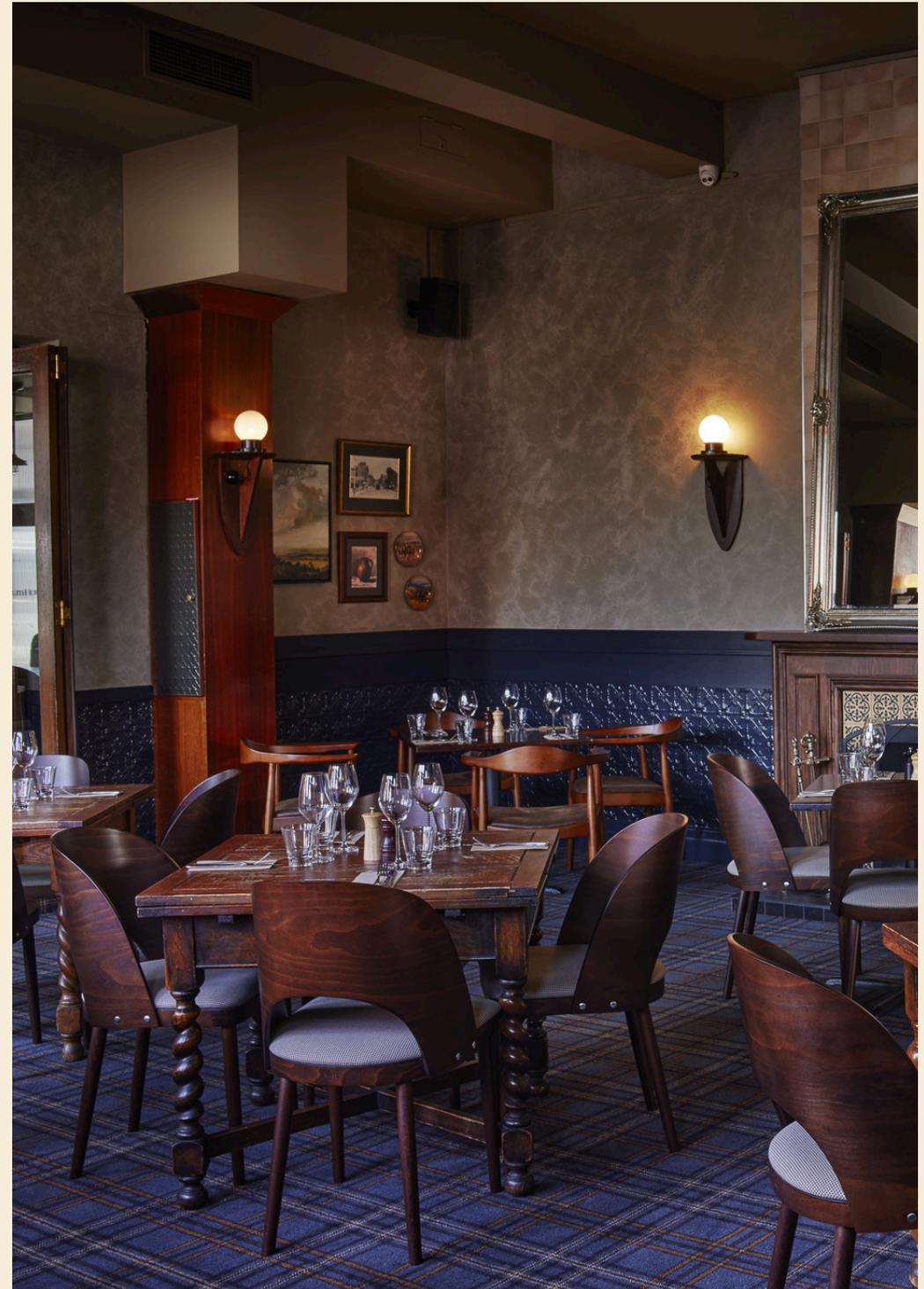
UPGRADES

ADD NATURAL OYSTERS \$7pp

ADDITIONAL SIDES \$5PP

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PREMIUM SET MENU

2 COURSE ALT SERVE \$69PP 3 COURSE ALT SERVE \$79PP

ENTREES (SELECT 2 FOR ALTERNATE DROP)

Fried Halloumi, pickled figs, honey (LG, V)

Wood Fired Cheesy Garlic Bread (V, LGO, VGO)

Sweet & Spicy Lamb Ribs, yoghurt (LG, LDO)

MAINS (SELECT 2 FOR ALTERNATE DROP)

Barramundi, beurre blanc, fennel salad (LG)

Porterhouse, served medium rare, red wine jus (LDO, LG)

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, chantilly cream, lemon sorbet (LG, V)

UPGRADES

ADD NATURAL OYSTERS \$7pp

ADDITIONAL SIDES \$5PP

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CORPORATE PACKAGES

MORNING PACKAGE \$20PP

EXECUTIVE PACKAGE - \$20PP

MORNING TEA

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

EXECUTIVE PACKAGE

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

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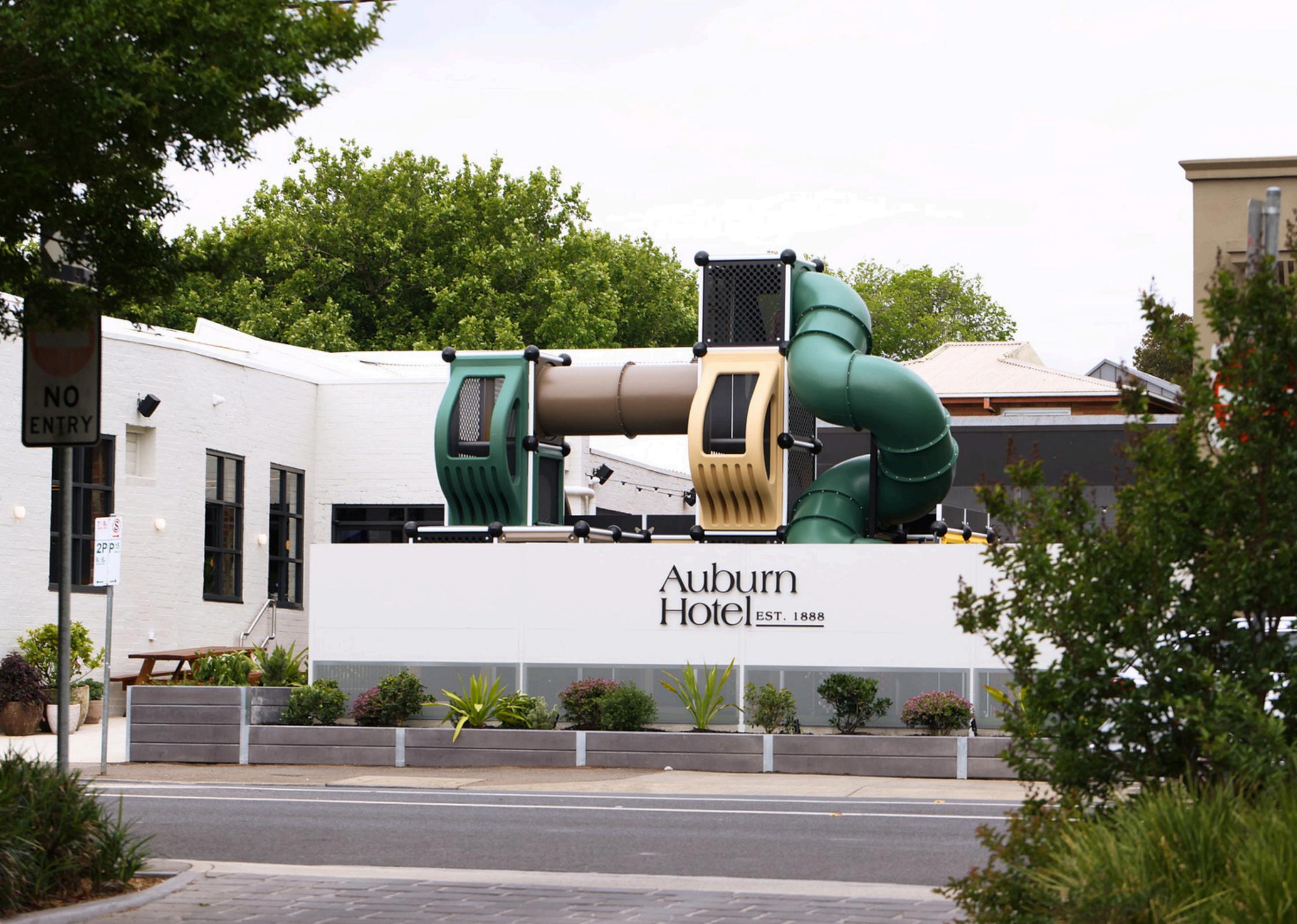
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NO
ENTRY

2PP

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KIDS PARTIES

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.

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

STANDARD

2 hours \$51pp | 3 hours \$65pp | 4 hours \$78pp

WINE

Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV

DRAUGHT BEER

Carlton Draught
James Squire Ginger Beer
Stone & Wood Pacific Ale
Great Northern Super Crisp

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

PREMIUM

2 hours \$63pp | 3 hours \$75pp | 4 hours \$89pp

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

2 hours \$73pp | 3 hours \$87pp | 4 hours \$100pp

WINE

Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
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

TAP BEER & CIDER

Full Tap Range
Limited Tap Range in Level One & Pavilion

NON-ALCOHOLIC

Assorted Soft Drinks & Juices



BEVERAGE ADD ONS

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 that 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 the function.

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

Get the party started with a shot on arrival.
Ask your events coordinator for the full range. \$15pp



BEVERAGE ADD ONS

COCKTAIL ON ARRIVAL

\$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

SPIRIT UPGRADE

\$28pp

House spirits available to add to all beverage packages. Minimum 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



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