

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	50	70	N	N	N	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, 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	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, 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.



# CANAPES

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

## HOT

**Vegetable Samosas**, sweet chilli sauce (LD, VG)

**Vegetable Spring Rolls**, sweet chilli sauce (LD, VG)

**Mini Dim Sims**, soy sauce (LD)

**Mini Beef Sausage Rolls**, smoky ketchup

**Mini Beef Pies**, tomato ketchup (LD)

**Macaroni & Cheese Croquettes**, tomato relish (V)

**Japanese Prawn Dumpling**, with soy sauce (LD, I)

**Japanese Vegetable Dumpling**, with soy sauce (LD, VG)

**Mozzarella Sticks**, with spicy tomato dipping sauce (LD)

**Salt & Pepper Squid**, with chilli jam mayo (LD, LGO)

**Beef Sliders**, cheese, ketchup & mustard on milk buns

**Mushroom Arancini**, truffle mayo (VG, LG, LD)

**Cauliflower Pakoras**, mango relish (LD, LG, VG)

**Persian Chicken Skewers**, sumac dressing (LG)

**BBQ Pork Sliders**, cheesy coleslaw

**Harissa Lamb Skewer**, yoghurt

**Karaage Fried Chicken**, chilli salt, mayo (LD)

## COLD

**Tomato, Olive & Bocconcini Crisps**, sourdough crisp, basil pesto (V, VGO)

**Smoked Salmon Crostini**, dill cream (I)

**Assorted Sushi**, soy sauce (LD, LGO, VO, VGO, M)

**Mini Avocado & Feta Tartlets**, (V)

**Mini Prawn Rolls**, mayo, dill (I)

## DESSERT

**Chocolate Brownie**, (V)

**Hot Jam Donuts**, cinnamon sugar (LD, LG)

**Mini Berry & Chocolate Cheesecake** (LG, V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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

## **Chicken \$30**

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

## **Fungi \$30**

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

## **Ham & Pineapple \$29**

sugo, mozzarella (LDO, LGO)

## **Margherita \$27**

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

## **Pepperoni \$30**

pepperoni, chilli, sugo, mozzarella (LDO, LGO)

## **Prawn \$32**

capers, mozzarella (LDO, LGO)

## **Roast Veg \$28**

eggplant, zucchini, artichoke, garlic oil (LDO, LGO, V, VGO)

## **Prosciutto \$33**

sugo, fior di latte, rocket, prosciutto (LDO, LGO)

## **Gluten Free Base +4**

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood Origin

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.

# GRAZING & MORE

## GRAZING

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

**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)

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood Origin

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.



# SHARED SET MENU

2 COURSE SERVE \$73PP 3 COURSE SERVE \$83PP

## ENTREES

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

**Mushroom Arancini**, truffle mayo (LG, LD, V, VG)

## MAINS

**Half Chicken**, babaganouh, tabbouleh, charred peppers, pickled chilli (LG, LDO)

**Porterhouse**, served medium rare, red wine jus (LDO, LGO)

### Served with

**Seasonal Greens** (LDO, LG, V, VGO)

**Fries** (LD, LGO, V, VG)

**House Salad**, pickled onion, dill, radish (LD, LG, V, VG)

## DESSERT

**Chocolate Tart**, chantilly cream (V)

**Sticky Date Pudding**, vanilla ice cream, butterscotch sauce (V)

## UPGRADES

**Add Natural Oysters** \$7pp

**Additional Sides** \$5PP

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



# PREMIUM SET MENU

2 COURSE ALT SERVE \$78PP 3 COURSE ALT SERVE \$89PP

## ENTREES (SELECT 2 FOR ALTERNATE DROP)

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

**Mushroom Arancini**, truffle mayo (LD, LG, V, VG)

**Chorizo & Manchego Croquettes**, parmesan, aioli

## MAINS (SELECT 2 FOR ALTERNATE DROP)

**Barramundi**, salsa verde, cavala nero (LG)

**Half Chicken**, babaganouh, tabbouleh, charred peppers, pickled chili (LG, LDO)

**Lamb Pie**, mash potato, green beans, red wine jus

## DESSERT

**Chocolate Tart**, chantilly cream (V)

**Sticky Date Pudding**, vanilla ice cream, butterscotch sauce (V)

## UPGRADES

**Add Natural Oysters** \$7pp

**Additional Sides** \$5PP

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



# CORPORATE PACKAGES

**MORNING PACKAGE \$20PP**

**EXECUTIVE PACKAGE - \$60PP**

## 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)

**Pulled Chicken Flatbread Handheld**, mayo, red peppers, rocket  
(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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |  
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported  
Seafood | M – Mixed Seafood Origin

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.



NO  
ENTRY

2PP

Auburn  
Hotel EST. 1888



# 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.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



# BEVERAGE PACKAGES

\* Please note, all packages subject to product availability

## STANDARD

2 hours \$53pp | 3 hours \$68pp | 4 hours \$81pp

### 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 \$65pp | 3 hours \$78pp | 4 hours \$93pp

### 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 \$76pp | 3 hours \$90pp | 4 hours \$104pp

### 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

\$18pp

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

\$29pp

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



Auburn  
Hotel EST. 1888

## CONTACT US

(03) 9810 0032

[info@auburnhotel.com.au](mailto:info@auburnhotel.com.au)

[theauburnhotel.com.au](http://theauburnhotel.com.au)

85 Auburn Rd, Hawthorn East, VIC 3122