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.

AH
EST. 1888

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 ocassions.

This space can accomodate 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, seperate dining and meeting areas, an an exclusive balcony, it provides a stylish and functional setting for any ocassion, 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 sectiopn 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 sapces 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 (V)

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

Beef Sliders, cheese, ketchup & mustard on milk buns

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

Cauliflower Pakoras, tomato 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 (V)

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.

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, Bitter leaves, lemon, red wine jus (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

Additonal 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 (LDO)

MAINS (SELECT 2 FOR ALTERNATE DROP)

Barramundi, Celeriac puree, pickled fennel, blood orange, kipfler potato (LG, I)
Half Chicken, Bitter leaves, lemon, red wine jus (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 (A) $7pp

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

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
2P P
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
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
Assorted Soft Drinks & Juices

PREMIUM

2 hours $65pp | 3 hours $78pp | 4 hours $93pp

WINE
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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
theauburnhotel.com.au
85 Auburn Rd, Hawthorn East, VIC 3122