

# THE ESPLANADE HOTEL

Queenscliff

**FUNCTION PACK** 



Tucked into the heart of Queenscliff, The Esplanade Hotel is where good food, local flavour, and laid-back seaside living come together.

A true coastal hub, it's a place where locals gather for hearty meals by the fireplace, footy fans rally around the screens, and visitors step off the ferry and instantly feel at home.

Whether it's a casual get-together or an all-out celebration, The Esplanade Hotel is built for good times and great company. Chat to our friendly team to find the perfect spot for your next event when we reopen our doors.



## BEER GARDEN EXCLUSIVE

Make our Beer Garden entirely yours! The newly revamped beer garden is where the coastal charm shines. Large umbrellas and pergola areas provide shade or shelter, while native landscaping, cold drinks and a delicious menu make it the perfect spot for casual celebrations of any kind.

SPACE TYPE						
EXCLUSIVE	_	150	Y	Ν	Y	Y



## BEER GARDEN SECTIONS

After a semi-private space in our Beer Garden? Enjoy a section for your group amongst the atmosphere, with flexible packages and delicious platter options.

SPACE TYPE		Ŷ			<u></u>	
LOWER	_	70	N	Ν	Ζ	Z
PERGOLA	_	80	Y	Ν	Z	Z



## **BISTRO**

Coastal and cosy, the Bistro is where generous plates meet easygoing hospitality. Whether you're piling in with the family for a birthday celebration or milestone event, The Bistro is the perfect spot for a relaxed private event.

SPACE TYPE	<b>A</b>	Ŷ			[ <u>©</u> ]	
PRIVATE	40	N/A	Z	Z	Z	Z



## DISTILLERY

With an industrial feel featuring warm woods and flexible layout, the Distillery can be used for events of all kinds. Gather, drink, sip and enjoy the atmosphere!

SPACE TYPE	<b>A</b>	Ŷ	Ţ		[ <u>©</u> ]	
PRIVATE	_	100	Y	Z	Z	Z



# **PLATTERS**

BOLOGNESE ARANCINI parmesan, aioli	125
DUCK SPRING ROLLS (LD) plum sauce	125
BUTTERMILK FRIED CHICKEN (LGO) chipotle mayo	125
PORK & BEEF SAUSAGE ROLL tomato relish	125
LITTLE BEEF PIES tomato sauce	125
PUMPKIN, LEEK & FETA TART (V)	125
S&P SQUID (LD, LG) lemon, aioli	125
CHICKEN KIEV BALLS garlic, truffle mayo	125
CRUMBED BUTTON MUSHROOMS (LDO, V, VGO) blue cheese sauce	110
VEGETABLE SKEWERS (V, LG) chimmichurri	110
SEMI-DRIED TOMATO ARANCINI (V) basil pesto	110



## SHARED MENU

2 COURSE | \$58 3 COURSE | \$69

All dishes are served family style to share

**ENTREE** (Choose any 3 options)

FRIED CHICKEN Chipotle mayo, pickled chilli

S&P CALAMARI | LD, LG House seasoning, lemon, garlic, mayo

CRISPY HALLOUMI | LG, V Pineapple & chilli jam, pink peppercorns

CRAB & CORN CROQUETTE Soft herbs, lemon

BREAD & DIP | LD, VGO Warm foccacia, red pepper romesco, walnut dukkha

(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.

Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1%+GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.

### MAINS (Choose any 3 options)

PORT ARLINGTON MUSSEL SPAGHETTI | LD Roasted cherry tomatoes, chilli, white wine, garlic, basil

LAMB & PITA | LDO, LGO

Harissa spiced charred lamb skewers, soft pita, crunchy peninsular salad, yoghurt dressing, pickles

POINT LONSDALE SALAD | LD, LG, V, VG heritage tomatoes, roasted red peppers, candied walnuts, cucumber, mint, oregano, olives, sweet balsamic

25OG PORTERHOUSE | LDO, LG Grainfed, rosemary and sea salt roasted kipfler potatoes, Diane Sauce

SPRING GNOCCHI | LDO, V, VGO green herb sauce, seasonal greens, parmesan Add: mini burrata +5

DESSERT (Served share style)

STICKY TOFFEE PUDDING | V Caramel, brulee banana, ice cream

CHOCOLATE MOUSSE | LG, V Milo ice cream, seasonal berries, honeycomb, sea salt, olive oil

VANILLA SLICE | V Mango, custard creme, passionfruit icing

## BBQ PACKAGE FEAST \$45 | GOURMET \$55

Garlic & herb sausages, porterhouse minute steak, chicken thighs, lamb kofta, salads, fried onions, roasted kipflers, sliced white bread & condiments

Garlic & herb sausages, porterhouse minute steak, chicken thighs, lamb kofta, lamb cutlets, salmon skewers, salads, fried onions, roasted kipflers, sliced white bread &condiments



# BEVERAGE PACKAGES

STANDARD

2 HOURS - \$46

3 HOURS - \$59

4 HOURS - \$72

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

Carlton Draught Little Creatures Pale Ale James Squire Orchard Crush Cider

Selection of soft drinks and juice

**PREMIUM** 

2 HOURS - \$57

3 HOURS - \$70

4 HOURS - \$84

Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

Lost Woods Chardonnay

Hearts Will Play Rose

Swan Bay Rose

Willow Chase Shiraz

Henry & Hunter Shiraz Cabernet

Carlton Draught

Little Creatures Pale Ale

Stone & Wood Pacific Ale

James Squire Orchard Crush Cider

Selection of soft drinks and juice

DELUXE

2 HOURS - \$68

3 HOURS - \$81

4 HOURS - \$94

Mr Mason Sparkling Cuvee Brut NV

Mount Paradiso Prosecco NV

Oakdene Sparkling Brut NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

Mill Flat Sauvignon Blanc

Gabbiano Pinot Grigio

Lost Woods Chardonnay

Hearts Will Play Rose

Swan Bay Rose

Mount Bellarine Pinot Noir

Willow Chase Shiraz

Henry & Hunter Shiraz Cabernet

Marques de Tezona Tempranillo

Carlton Draught

Little Creatures Pale Ale

Stone & Wood Pacific Ale

James Squire Orchard Crush Cider

Selection of soft drinks and juice

#### COCKTAIL ON ARRIVAL \$14 PER COCKTAIL

On arrival cocktails can only be purchased in conjunction with a beverage package.

#### SPIRITS UPGRADE

\$28pp. Available to add to all beverage packages, minimum of 2O guests.

## 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 selection, which they can purchase throughout your function.

Please note, our beverage lists are subject to change with rotating options and seasonality.



(O3) 5258 1717 2 Gellibrand Street, Queenscliff VIC 3225 info@esplanadequeenscliff.com.au