



MITCHAM
HOTEL

THE MITCHAM HOTEL

FOR YOUR NEXT CORPORATE
PARTY OR SOCIAL FUNCTION

556 Maroondah Hwy, Mitcham, VIC 3132

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www.mitchamhotel.com.au



WELCOME TO THE MITCHAM HOTEL

Whether you are organising an Engagement, Special Birthday, Sit down Dinner, Christmas party, Christening, Sporting or Corporate Event, then look no further, Mitcham Hotel is the venue for you.

Conveniently located at 556 Maroondah Hwy Mitcham, only a 30 min drive from the CBD and Dandenong Ranges.

We have convenient car parking spaces with direct access to Mitcham Railway Station and only a short 5 minute drive to Eastlink, making the Mitcham Hotel easily accessible.

THE LOFT



Our fully private function space above the Mitcham Hotel, offers a stylish and modern room, with a private bar & bathrooms, this exclusive space can make any occasion special.

Fitted with projector and wall screen, pool table, bluetooth connection , microphone and laptop connections;
This is the perfect space to entertain.

Security is required at management discretion at a cost of \$300. With any events over 100 guests or a 21st, an additional security guard is required.

*A 10% surcharge applies if the function falls on a Public Holiday

Tea & Coffee station available for \$50

Photo booth hire \$400 - Based on availability

Room Facilities:

Fully stocked bar
Exclusive entry point (stairs access only)
Private bathrooms
Wireless microphone
Bluetooth connectivity
Data projector and screen

CAPACITIES:

110 COCKTAIL
50 SEATED
50 CABARET
80 THEATRE

SEMI PRIVATE DINING IN FIRESIDE



Enjoy your next event in the upper semi private space alongside our fireside bistro, enjoy a relaxed semi private dinner or drinks with your own private beer garden.

If you have a larger group we have you covered, book the entire private dining in Fireside for a minimum of 80 guests, Curtained off from the hustle and bustle with a private beer garden this space can accommodate seated or a cocktail setting.

Tea & Coffee station available for \$50

*A 10% surcharge applies if the function falls on a Public Holiday

CORPORATE PACKAGES



3 hour package: \$400

INCLUSIONS

Room hire
Tea & Coffee station
x 2 chef's selection of platters

3 hour package: \$30 per person

INCLUSIONS

Room hire
Tea & Coffee station
x 1 meal off our express menu

These packages are only available for midweek bookings and not applicable to social parties*

SOCIAL FUNCTION PACKAGES

Package 1 - \$1200

INCLUSIONS:

5 hour event duration*

Room Hire

Food and beverage staff

Table linen

Selection of 5 platters of choice for 40-50
guests

\$200 bar tab

Package 2 - \$1800

INCLUSIONS:

5 hour event duration*

Room Hire

Food and beverage staff

Table linen

Selection of 7 platters of choice to cater for 70
guests

\$500 bar tab

Package 3 - \$2,300

INCLUSIONS:

5 hour event duration*

Room Hire

Food and beverage staff

Table linen

Selection of 10 platters of choice to cater for 100
guests

\$850 bar tab

*Security is required at management discretion at a cost of \$300. With
any events over 100 guests 21st, or DJ's / live music an additional
security guard is required.

Tea & Coffee station available for \$50

Photo booth hire \$400 - Based on availability

PLATTER OPTIONS

- Beer battered fish, fries, tartare \$100
- Assorted pizza (vgo) \$90
- Party pies \$90
- Sausage roll \$90
- Vegetable spring rolls(vgo) \$90
- Asian platter - chef's selection \$90
- Platter of assorted sandwich or wraps \$90
- Trio dips with turkish bread and grissini sticks \$85
- Platter of sliced fruits \$90
- Chicken Skewers \$90
- Vegetable samosas (vegan)\$90
- Scones & cakes \$80
- Lemon Pepper calamari \$90
- Mini mushroom Arancini (v) \$90
- Crumbed Chicken tenders \$90
- Seafood Platter- chef's selection on 3 seafood & sweet potato wedges \$120
- Party platter - party pies, sausage roll, spring rolls, samosas \$110



Optional extras \$130 per platter

- Pulled pork slider
- Beef slider
- Singapore noodles(vegan)
- Lamb kofta, mint yoghurt
- Torpedo prawns
- Nasi goreng cups
- Vegan platter - chef's selection
- Gluten free platter - chef's selection
- Gluten free sandwiches

2 OR 3 COURSE MENU

TWO COURSE \$45 | THREE COURSE \$50

SELECT TWO ITEMS FROM EACH CHOSEN COURSE TO BE SERVED ON

A 50 / 50 BASIS. MINIMUM 20 GUESTS.

All tables dressed with table linen & candles

ENTRÉE

Sticky Pork Belly Bites
Asian glazed, spring onion, sesame seeds

Prawn cones
Served with sweet chilli

Pakora Vegetable(v)
Battered vegetables, red pakora dipping sauce

Arancini Al Ragù
Mushroom arancini, ragù, parmesan cheese

Chicken Karaage
served with honey mayoster sauce

DESSERT

Bake cheesecake - served with cream & strawberries

Tiramisu - coffee soaked sponge with coffee cream

Vegan Peanut Butter (vg) - coconut whipped cream

MAIN

Spiced Snapper Fillet
Grilled Snapper fillet, spanish chorizo and vegetable stew, toasted baguette & coriander

Pumpkin Salad (v)
Pumpkin, rocket, chickpea, slice kalamata olives, mint leaves, coriander, carrots, red onion, feta cheese

Chicken Ballotine
Chicken thigh fillet stuffed with mushroom, kale, pumpkin & herbs, mashed potatoes, broccolini & port wine jus

Seafood risotto (vgo)
Seafood mix, garlic onion, parmesan cheese

Surf & Turf
Rump steak, grilled prawns, potato rosti, asparagus & creamy lobster bisque

Dietaries:

(v) Vegetarian (vg) Vegan (vgo) Vegan option

