

Function Spaces

THE LONGITUDE ROOM



The Matthew Flinders Hotel offers state of the art facilities for all function types. Whether you looking to host a milestone birthday party, a presentation dinner, a work Christmas party or any other social event, our spaces are sure to match your requirements and budget.

The Longitude Room comes equipped with an extensive private bar, 2 stage areas with 2 dancefloors, full audio visual set-up, private entry point and outdoor smoking area.

CAPACITIES

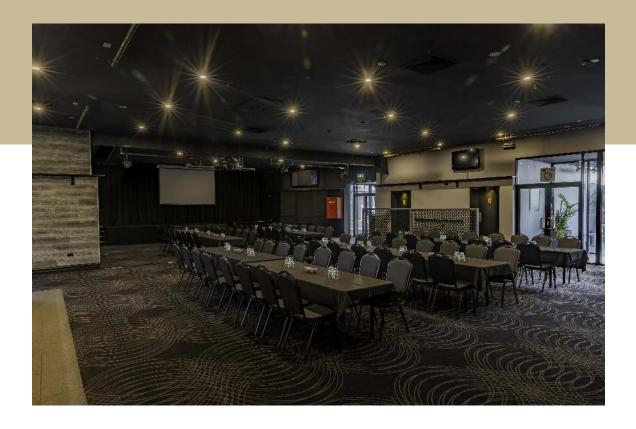
700 GUESTS COCKTAIL STYLE 300 GUESTS SEATED

The room can also be sectioned with a soundproof wall to provide you with a more intimate space (pictured), with one dance floor and stage and a shared smoking area with the Victory Room.

CAPACITIES

400 GUESTS COCKTAIL STYLE 140 GUESTS SEATED Function Spaces

THE VICTORY ROOM



The Victory Room is perfect for all social events including birthdays, networking nights, sporting club dinners, just to name a few!

Facilities include large dance floor and raised stage area for your band or DJ, fully stocked bar, private bathrooms, exclusive entry point and outdoor smoking area.

CAPACITIES

300 GUESTS COCKTAIL STYLE 120 GUESTS SEATED 120 GUESTS THEATRE STYLE Function Spaces

PRIVATE DINING ROOM



For more intimate affairs, our boardroom can be transformed into a sophisticated dining room for up to 20 guests.

Pair one of our set menu options with a beverages tab, or chat to us about our all inclusive beverage options.

The room comes equipped with a data projector and screen and is accessible via the gaming room bar entrance at the rear of the venue.

CAPACITIES

24 GUESTS SEATED

COCKTAIL MENU

Menu Selections for standing cocktailstyle events

Minimum of 30 guests

Option 1 - \$35pp - Select 6 Classic Items

Option 2 - \$40pp - Select 5 Classic & 3 Gourmet items

Option 2 - \$50pp - Select 6 Classic & 4 Gourmet items

CLASSIC MENU

Mini sausage rolls, tomato relish

Curry vegetable samosa, raita (v)

Vegetable spring rolls, coriander and lime dipping sauce (v)

Minted garden pea arancini, truffle aioli (v)

Assorted mini pies, tomato sauce

Spinach & cheese spanakopita

Mediterranean chicken skewers, tzatziki sauce

Moroccan spiced lamb petit pies, ketchup

Spiced herb fried cauliflower bites, minted yoghurt (ve)

Cheeseburger spring rolls, special dipping sauce

Chicken & macadamia balls, smoked tomato sauce (cn)

Mild spiced curried pumpkin & chickpea sausage rolls (ve)

GOURMET MENU

Mini cheeseburger, tomato sauce, brioche

Potato wrapped prawns with chilli jam

Lemon pepper calamari boat, tartare, lemon

Mini hot dog, American mustard, ketchup, onion relish

Smoked salmon blini, caper, celeriac & horseradish remoulade

Beetroot & feta tartlet, balsamic glaze (v)

Chicken empanada, chipotle aioli Peking duck wellington, honey soy dipping sauce

Mamasita corn (ve)

Dessert canapes available on request

Dietary requirements can be catered for with prior notice

SET MENU

MIN. 50 GUESTS



2 COURSES \$50pp | 3 COURSES \$60pp KIDS (12&U) \$20

Select 2 items from each course, served alternately

ENTREE

Lemon pepper calamari, rocket salad, shaved parmesan, aioli, micro herbs

Potato wrapped prawn served with petit salad & chilli jam

Moroccan fried cauliflower with chickpea hummus, tomato & red onion salsa (v)

Lamb Kofta with yogurt, Dukkah & pomegranate molasses

Karaage fried chicken with Japanese mayo

DESSERT

Sticky date pudding with butterscotch sauce and vanilla ice-cream

Vanilla slice with chantilly cream & berries

Walnut brownie cake, almond and honey crumb, cream

Tiramisu with whipped cream & berries

Apple pie with warm custard & cream

Lemon Meringue pie with fruit coulis

MAIN

200g Rump steak (cooked medium) served wit buttered seasonal greens, potato rosti & red red wine jus

Parsley and spinach crumbed salmon steak with steamed broccoli, buttered mixed vegetables, roasted chat potatoes, and bearnaise sauce

1/2 rack of BBQ pork ribs with baked potato, coleslaw, sour cream & mini corn cobbettes

Kakadu barramundi served with lemon pepper roasted chats, green, red pepper coulis

Chicken supreme filled with chorizo, peppers, mozzarella & a parmesan potato pave Duck breast with lentil cassoulet and red wine jus

Pumpkin, caramelised onion & feta filo pastry served with garlic mash & nbaby carrots (v)

KIDS

MAIN

Choice of:

Mini Cheeseburger, Battered Fish, Calamari or Chicken Nuggets. All served with chips & sauce

DESSERT

Ice cream with topping & sprinkles

Dietary requirements can be catered for with prior notice

BUFFET MENU

MIN. 50 GUESTS



ADULTS \$55pp | KIDS (12&U) \$25

HOT CARVERY - SELECT 1

Roasted pork shoulder, crackling, gravy, apple sauce

Moroccan slow-cooked leg of lamb, gravy, mint jelly

Roasted beef sirloin, gravy, mushroom sauce

Roast Chicken

Roast Turkey

INCLUDED ACCOMPANIMENTS

Salads:

Creamy potato salad (v) Classic Caesar salad Traditional Greek Salad

Dessert:

Chefs selection of cakes

MAIN DISHES - SELECT 4

Herb-roasted root vegetables (v)

Wok fried singapore noodles, egg, prawns

Asian fried rice (vo)

Chicken korma, rice

Thai chicken curry (red or green), rice

Penne pasta, ham, mushroom, pumpkin, spinach, creamy garlic sauce (vo)

Lamb vindaloo, rice

Butter chicken

Lasagne (Beef or Vegetarian)

Lemon and herb Barramundi

OPTIONAL EXTRAS

Additional Carvery - \$5 pp

MENU ADD ONS

impress your guests with these add ons to any of our menus!

BUILD YOUR OWN BURGER STATION - \$35pp

Select 2 patties: Lamb, Beef, Southern Fried Chicken, Plant based

Select 1 bun: Brioche, Milk or Potato

Select 2 spuds: Potato Wedges, Sweet Potato

chips, Super Crisp fries

Included filings: Tomato, Lettuce, Red Onion,

Pickles, Coleslaw, Sliced cheese

Included sauces: Ketchup, Chipotle, Aioli, American Mustard, Tomato relish, BBQ

sauce

Wanting more? (\$5 per item pp): Onion rings, grilled bacon, pineapple rings, beetroot, extra pattie selection

Occasion cake cut & served on platters - \$75

Self Service Tea & Coffee Station - \$3.5pp

Upgrade to Nespresso Pods - \$1.50pp

ADDITIONAL PLATTERS

Antipasto Platter - \$135

Cured meats, olives, feta, char-grilled marinated vegetables, crackers, grissini

Trio of Dips Platter- \$75

served with grissini sticks, toasted turkish bread and pita

Cheese Platter - \$120

Assorted cheeses, dried fruits, mixed nuts, fresh fruits

Fruit Platter - \$95

Assorted Pizza Platter - \$55

Assorted Cakes & Slices Platter - \$100

Assorted Sandwich Platter - \$90

Dietary requirements can be catered for with prior notice

BEVERAGE PACKAGES

\$45PP (3 HOURS | \$55PP (4 HOURS)

Includes:

All Tap Beers

Wine - White:

Stonyfell Sparkling Stonyfell Sauv Blanc Brown Brothers Moscato

Wine - Red:

Stonyfell Shiraz Oakridge Pinot Noir

Wine - Rose:

Squealing Pig Rose

All soft drinks, sparkling water & juices

LOOKING FOR SOMETHING EXTRA? Add on a little extra som

Add on a little extra something to wow your guests!

CHAIR COVERS & SASH \$5 per chair

TABLE RUNNER - \$5 PER TABLE

CENTREPIECES - FROM \$10 PER TABLE

BALLOONS - \$3 EACH

DECORATION PACKAGES AVAILABLE

NOTE PADS & PENS - \$3pp

PROJECTOR & SCREEN - \$50

PHOTOBOOTH - FROM \$500

DONUT BAR & DONUTS - \$195 36 PIECES

CANDY BUFFET - \$6.50pp for 10

Min. 30 quests

CHOCOLATE FOUNTAIN 5KG POA

Suitable for 80 quests

ACCOMMODATION

The Matthew Flinders Hotel offers 23 rooms for the convenience of your guests. All rooms feature private en-suite, bar fridge with tea and coffee making facilities, flat-screen TVs and King Coil beds.

Guests also receive a complimentary continental breakfast box when booking directly through our website.

Speak to the team to receive your 10% discount code alongside your event booking.

For reservations, head to our website!

EAT **DRINK** PLAY **STAY** WITH NIGHTCAP HOTELS



