

FUNCTIONS & EVENTS PACKAGE



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Welcome to the Vale Hotel

Here at the Vale Hotel we offer great service as well as quality food and beverages. Our versatile and modern function spaces can cater for corporate or private events and parties of up to 120 quests.

Our friendly, professional team understands that every function is unique and will work to ensure your party is one to remember.

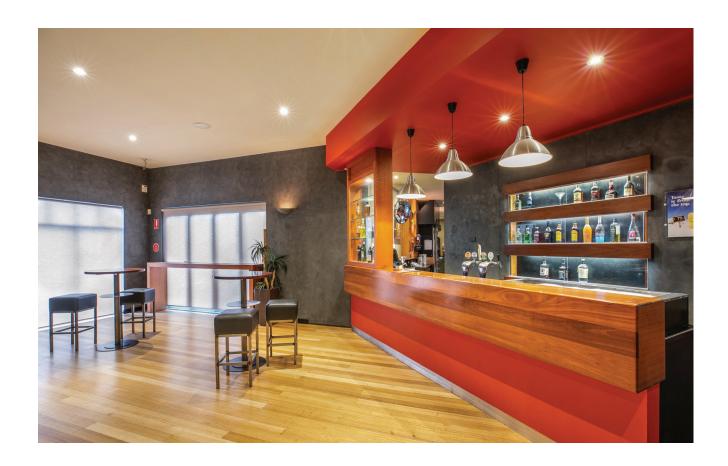
For bookings and enquiries please contact our team on (03) 9546 9666 or 0439 281 843 valehotelfunctions@alhgroup.com.au

The Lounge

With a fully stocked bar, lounge furniture, and close proximity to bathrooms, AV facilities and a fireplace, this semi-private space is perfect for all social events!!

Select from one of our cocktail party packages, or speak to us today about tailoring a package to suit your requirements.

CAPACITY: 80 COCKTAIL



The Sports Bar

With a fully stocked bar, cocktail-style furniture, and close private bathrooms & entrance, heated courtyard, AV facilities and pool tables, this private space is awaiting your event!

Select from one of our cocktail party packages, or speak to us today about tailoring a package to suit your requirements.

CAPACITY:

120 COCKTAIL, 30 SEATED



The Lower Bistro

Our Lower Bistro is perfect for seated events, up to 60 guests, and as a semi-private meeting space. Private access to the terrace is also available, weather permitting.

Speak to our team about hosting your next event here!

CAPACITY: 60 SEATED



The Lounge Cocktail Package



\$1500

5HR EVENT DURATION

FOOD & BEVERAGE STAFF

CAKE & GIFT TABLE

BLUETOOTH CONNECTIVITY

TV SCREEN

5 PLATTERS OF YOUR CHOICE - SUITABLE FOR 50 GUESTS

\$500 BAR TAB TO GET YOU STARTED!

Hire our digital photobooth for your next event for only \$400 for the duration of your event

Sports Bar Cocktail Package



\$2000 7pm onwards

5HR EVENT DURATION

FOOD & BEVERAGE STAFF

CAKE & GIFT TABLE

BLUETOOTH CONNECTIVITY

TV SCREENS

8 PLATTERS OF YOUR CHOICE - SUITABLE FOR 80 GUESTS

\$800 BAR TAB TO GET YOU STARTED!

Hire our digital photobooth for your next event for only \$400 for the duration of your event

Morning Tea Package



\$800

4HR EVENT DURATION

FOOD & BEVERAGE STAFF

CAKE & GIFT TABLE

SELF SERVICE TEA & COFFEE STATION WITH BISCUITS & SHORTBREAD

BLUETOOTH CONNECTIVITY

TV SCREENS

5 PLATTERS INCLUDING:

2 SCONES WITH FRESH JAM & CREAM
2 ASSORTED SANDWICHES
1 ASSORTED QUICHES

Hire our digital photobooth for your next event for only \$400 for the duration of your event

Platter Selections

GOURMET PLATTER \$100

Spinach and feta parcels, honey soy chicken, calamari,chicken kiev balls, sweet chilli chicken strips, garlic prawn twisters and dipping sauces

SEAFOOD PLATTER \$120

Crumbed panko prawns, salt & pepper calamari, fish goujons, prawn twisters, garlic prawn skewers and dipping sauces

VEGETARIAN PLATTER \$90

Spinach and feta parcels,mini pasties, cocktail spring rolls, samosas, curry puffs, panko shitake mushrooms and dipping sauces

ASSORTED SANDWICHES \$80

A selection of assorted sandwiches

FRESH SEASONAL FRUIT PLATTER \$80



MIXED PARTY PLATTER \$90

Party pies, sausage rolls, mini pasties, meatballs, mini dim sims, cocktail spring rolls, mini popcorn chicken and dipping sauces

CHEESE & ANTIPASTO \$100

A selection of mixed cold cuts, marinated olives, grilled vegetables, assorted cheese and grissini sticks

GLUTEN FREE PLATTER \$100

Salt & pepper calamari, falafel, marinated chicken skewers, mexican beef koftas, roasted vegetable skewers, rice crackers and avocado dip

VEGAN PLATTER \$100

Panko crumbed shitake mushrooms, grilled veggie skewers, falafel, grilled tofu, pumpkin arancini and dipping sauce

TRIO OF DIPS \$80

A chefs selection of dips, carrot, celery, cucumber, corn chips and crackers

ASSORTED CAKES + SLICES \$90

Carrot cake, chocolate brownie, cheesecake and flourless orange cake

OPTIONAL EXTRAS

INDIVIDUAL FISH GOUJONS & CHIPS \$10 PER HEAD

INDIVIDUAL SPICY FRIED CHICKEN WINGS & CHIPS \$10 PER HEAD

ASSORTED CHIPS & NUTS ON ARRIVAL \$50

24 SCONES WITH FRESH JAM & CREAM \$60

SELF SERVICE TEA & COFFEE STATION \$50

Set Menu

ENTREE + MAIN OR MAIN + DESSERT \$45 PER PERSON

ENTREE, MAIN & DESSERT \$52 PER PERSON

KIDS MAIN + ICE CREAM \$15 (12 & UNDER)

Mains and Desserts are served on a 50/50 basis.

Dietary Requirements can be catered for with prior notice. Minimum of 20 guests



ENTREE

SELECT TWO -

SALT & PEPPER CALAMARI, SERVED WITH A ROCKET & PARMESAN SALAD WITH BALSAMIC GLAZE

PUMPKIN AND FETA ARANCINI SERVED WITH GARLIC AIOLI (6) (V)

PANKO CRUMBED SHIITAKE MUSHROOMS (5) SERVED WITH SWEET CHILLI SAUCE (V)

TANDOORI CHICKEN SKEWERS SERVED WITH A GARDEN SALAD & RAITA

KIDS MENU + ICE CREAM SUNDAE

CHICKEN NUGGETS

FISH & CHIPS

CHICKEN SCHNITZEL

CHICKEN PARMIGIANA

MAIN

SELECT TWO -

ROAST CHICKEN MARYLAND SERVED WITH SEASONAL ROAST VEGETABLES & GRAVY

CAJUN GRILLED SALMON SERVED WITH MASHED POTATO, BROCCOLINI, GRILLED PEPPERS & FRESH LEMON

CRISPY PORK BELLY SERVED WITH MASHED POTATO, BOK CHOY & A SPICY PLUM SAUCE

LAMB BACKSTRAP SERVED WITH A MOROCCAN SPICED PILAF RICE & GREEK YOGHURT

VEGAN OPTIONS AVAILABLE UPON REQUEST

DESSERT

SELECT TWO -

NEW YORK STYLE CHEESECAKE WITH BERRY COULIS & FRESH CREAM

WARM CHOCOLATE BROWNIE WITH FRESH CREAM & STRAWBERRIES

LEMON MERINGUE PIE WITH FRESH CREAM

FLOURLESS ORANGE CAKE WITH FRESH CREAM (V)