



Commercial
EST. HOTEL 1890

FUNCTIONS & EVENTS





WELCOME TO THE COMMERCIAL HOTEL

At Commercial South Hotel, we honour our proud 150 year heritage landmark by offering beautifully restored spaces, now reimagined as the community's favourite destination for celebrations and gatherings. Our focus on versatile function settings ensures the perfect backdrop for every occasion.

The Sunset Corner offers comfort and warmth, serving as an ideal location for relaxed gatherings and family celebrations, complete with a spacious kids play area and family friendly dining

In our sports bar, the energy comes alive with live entertainment and big screen sports, creating an atmosphere perfect for group bookings and special viewing events

With great food and genuine hospitality, The Commercial South Hotel is reimagined as the community's favourite meeting place, where every generation feels welcome and every event finds its place

GATHER. CELEBRATE. BELONG.

COMMERCIAL HOTEL | 820 PLENTY ROAD, SOUTH MORANG | PH: 03 9407 1082

FUNCTION FACILITIES

THE FUNCTION ROOM

For a lively atmosphere, the Sports Bar can be hired exclusively for large events or an area can be booked for smaller gatherings. A dividing wall allows for flexibility and customisation of the space.

The space is equipped with a fully stocked bar, bathrooms and access to audio-visual facilities. The stage also provides the perfect setting to bring your own DJ or band.

Prepaid minimum spends apply for half room bookings, the full room can be booked with a cocktail package.

CAPACITIES

HALF ROOM

110 Guests Cocktail Style
70 Guests Seated
120 Guests Theatre Style
40 Guests U-Shape
40 Guests Classroom

FULL ROOM

700 Guests Cocktail Style
200 Guests Seated
300 Guests Theatre Style

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FUNCTION FACILITIES

SOFIA'S CORNER

Located in the bistro, the Sofia's Corner provides a warm setting for intimate sit down events or cocktail receptions.

With the capacity to host up to 60 guests seated, or up to 80 guests cocktail, this space is perfect for family events, birthday celebrations and everything in between.

CAPACITIES

80 Guests Cocktail Style
60 Guests Seated

Space Hire Fee Applicable

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STAND UP MENU

CHOOSE 6 HOT OR COLD @ 22

CHOOSE 8 HOT OR COLD @ 32

CHOOSE 10 HOT OR COLD @ 36

OR 25 PIECE PLATTER PER TYPE @ 80

HOT

Lasagna Bites
sugo, parmesan

Cheeseburger Arancini
burger sauce, pickle

Little Beef Pies
ketchup

Chickpea Fritter (GFI, VG)
herb yoghurt

Octopus Skewer (A)
oregano, chilli, citrus

Crispy Halloumi (GFI, V)
chilli jam

Selection of Mini Pizzas (VO*)

Banana Fritters
caramel sauce

COLD

Natural Oyster (GFI)
mingonette

Smoked Salmon Tart (GFI)
chive cream, cucumber

Caprese Bruschetta (V)
stracciatella, tomato, evoo, basil

Seared Beef Blini
caramelised onion, garlic cream

Herb & Garlic Bread
prosciutto, fior di latte, basil

Little Pork Terrine
relish, lavosh

Mini Gelato Cones



SUBSTANTIALS

\$10 EACH | MIN 20 PER ITEM

Battered Fish
chips, tartare, lemon

Fried Squid (M)
chips, aioli

Caesar Salad
cos, bacon, soft boiled egg, anchovy

Beef Slider
cheddar, pickle, burger sauce, chips

Little Prawn Roll
old bay mayo, chips

Orzo Vegetable (GFIO*, DFI, VG)
caponata, rocket, olives

GRAZING STATIONS

SMALL (25PAX) | LARGE (50PAX)

SAVOURY
350 / 700

A selection of local and international cheese, cured meats, terrine, marinated and pickled vegetables, fresh and dried fruit, dips, chutney, lavosh, grisini, crackers and sourdough

SEAFOOD (M)
500 / 1000

Half shell mussels, natural oysters, chilled prawns, cold smoked salmon, seared tuna, cocktail sauce, mignonette, tartare, citrus, ginger and soy

SWEET
350 / 700

Mini donuts, panna cotta, berry tartlets, cheesecake, chocolate fountain, marshmallow skewers, fruit skewers, churros

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SET MENU

CLASSIC

2 COURSE @ 45

3 COURSE @ 55

ENTREES TO SHARE

Herb & Garlic Pizza Bread

Crispy Squid (GFI, DFI, I)

lemon, garlic, rocket

Cheeseburger Arancini

burger sauce, pickles

Caprese Bruschetta (V)

stracciatella, tomato, evoo, basil

ALTERNATE DROP MAINS (CHOOSE 2)

Biira Battered Fish & Chips (GFIO*, A)

chunky tartare, lemon, house salad

Lasagna Pie

creamy parmesan mash, crushed peas, sugo, evoo

Chicken Parmigiana

sugo, mozzarella, smoked ham, house salad, chips

250g Rump (GFI, DFIO*)

served medium w steak butter, jus, house salad, chips

Gnocchi Pesto (VGO*, DFIO*)

roasted broccoli, spinach, pistachios, broad bean, stracciatella

ALTERNATE DROP DESSERT

Vanilla Panna Cotta

espresso, marsala, biscuit crumbs, chocolate gelato

Chocolate Pudding

butterscotch, vanilla gelato



SET MENU

PREMIUM

2 COURSE @ 55

3 COURSE @ 65

ENTREES TO SHARE

Herb & Garlic Pizza Bread

Crispy Squid (GFI, DFI, I)

lemon, garlic, rocket

Grilled Octopus (GFI, DFI, A)

oregano, chilli, citrus

Bambino Burrata (GFI, VO*)

crushed peas, bacon, olive oil

Prosciutto & Melon

evoo

ALTERNATE DROP MAINS (CHOOSE 2)

Pan Roasted Barramundi (GFI, DFIO*, A)

chunky tartare, lemon, house salad

250g Porterhouse

served medium, red wine jus, potato rosti, green beans

Pressed Spring Lamb Shoulder (GFIO*, DFI)

zucchini, eggplant, capsicum, orzo

Pork Belly

cider apple sauce, honey glazed carrots, tuscan cabbage, crispy potatoes

Roasted Chicken Breast

peperonata, broccolini, olives, evoo

Gnocchi Pesto (VGO*, DFIO*)

roasted broccoli, spinach, pistachios, broad bean, stracciatella

Includes Fries & Salad for the Table

ALTERNATE DROP DESSERT

Vanilla Panna Cotta

espresso, marsala, biscuit crumbs, chocolate gelato

Chocolate Pudding

butterscotch, vanilla gelato





DIETARY REQUIREMENTS

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination.

*If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

GFI	Gluten Free Ingredients	VG	Vegan
GFIO*	Gluten Free Ingredient Option	VGO*	Vegan Option
DFI	Dairy Free Ingredients	A	Australian Seafood
DFIO*	Dairy Free Ingredient Option	I	Imported Seafood
CN	Contains Nuts	M	Mixed Origin Seafood
V	Vegetarian		
VO*	Vegetarian Option		



TERMS & CONDITIONS

CONFIRMATION OF BOOKING

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions and full deposit payment. We accept EFTPOS, cash and all major credit cards.

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with guest numbers, food service times and other specifics relating to your event. Final guest numbers will form the basis of your final charging. All catering must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Additional drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event. Please note a 10% surcharge applies on public holidays, also Everyday Rewards+ cards are not valid for use during your function.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Function and/or Venue Manager, and can only be done by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function. If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

FOOD ALLERGIES & DIETARY REQUIREMENTS

Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue reserves the right to disallow any material deemed offensive or dangerous. Confetti, glitter and table scatters are prohibited. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as stairwells, foyers & public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding. Please note we do not host 18ths.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.