

SOMERVILLE

HOTEL

Function

PACKAGES

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84 Station Street Somerville

Beer Garden

Our Beer Garden is a fully enclosed area that is perfect for your next cocktail event!

With high ceilings, booth seating and a large tv that can be utilised, this space caters for all types of events including birthdays, anniversaries, wakes & sporting events.

FACILITIES

100 GUESTS CAPACITY FOR COCKTAIL EVENTS

AV FACILITIES

HEATERS

CEILING FANS

SEATING AND STANDING AREAS AVAILABLE



Alfresco

Our Alfresco is the perfect space for a semi private dining area, wakes or meetings.

With large windows that let in an abundance of natural light with ceiling fans for the summer and heaters for the winter this space caters for events all year round.

FACILITIES

50 GUESTS CAPACITY FOR COCKTAIL EVENTS
40 GUESTS SEATED FOR SEMI - PRIVATE DINING
HEATERS
CEILING FANS
TV FACILITIES



Cocktail Packages

BASIC - \$2000

- 5 hour event duration
- Room hire
- Security
- Food & Beverage staff
- Catering for 50 guests from STANDARD MENU
- \$500 BAR TAB
- Your occasional cake cut

PREMIUM - \$2800

- 5 hour event duration
- Room hire
- Security
- Food & Beverage staff
- Catering for 80 guests from STANDARD / PREMIUM MENU
- \$1000 BAR TAB
- Your occasional cake cut

PLATINUM - \$3600

- 5 hour event duration
- Room hire
- Security
- Food & Beverage staff
- Catering for 100 guests from STANDARD / PREMIUM MENU
- \$1500 BAR TAB
- Your occasional cake cut

Cocktail Food Menu

STANDARD MENU - SELECT 8

- Beef Party Pies
- Mini Sausage Rolls
- Vegetable Spring Rolls
- Vegetable Dim Sims
- Salt & Pepper Calamari
- Pizza Slab
- Mini Beef & Cheese Sliders
- Crumbed Chicken Tenders
- Pumpkin Arancini
- Mozzarella Sticks
- Beer Battered Chips

PREMIUM MENU - SELECT 8

- Crunchy Spicy Prawns
- Pulled Pork Sliders
- Pork Belly Bites
- Satay Chicken Skewers
- Garlic Prawn Twisters
- Meatballs w/ Sugo Sauce
- Gourmet Beef Sausage Roll
- Lamb & Rosemary Pie
- Vegetable Samosas
- Duck & Plum Spring Rolls



Additional Platters

FRUIT PLATTER
\$110



CAKE & SLICE PLATTER
\$85



ANTIPASTO PLATTER
\$100



SCONES PLATTER
\$70



KIDS PLATTER
\$80



GLUTEN FREE
PLATTER
\$110



VEGAN
PLATTER
\$90



SANDWICH &
WRAP PLATTER
\$85



Set Menu Packages

2 COURSE - \$50 per person

3 COURSE - \$60 per person

SELECT 2 OPTIONS FROM EACH COURSE

SERVED ON A 50/50 BASIS

ENTREE

LEMON PEPPER CALAMARI - served w/ aioli

PRAWN SPRING ROLLS - served w/ salad & sweet chilli sauce

MUSHROOM ARANCINI - served w/ pumpkin puree

STICKY PORK BELLY - served w/ bbq sauce

MAIN

GRILLED HARISSA SNAPPER - served w/ buttered broccolini & dutch carrot

GARLIC PORK CHOP - served w/ carrot, mash potato, broccolini & cherry tomatoes

GREEK LAMB SALAD - house marinated lamb served w/ Greek salad, topped with feta cheese

PUMPKIN & CASHEW CURRY - served w/ rice & salad

GARLIC CHICKEN - served w/ creamy mash potato, broccolini & cherry tomatoes

DESSERT

TIRAMISU - served w/ fresh berries

CREME BRULEE - served w/ dehydrated orange

CHOCOLATE BROWNIE - served w/ vanilla ice cream & chocolate sauce