



FOUNTAINGATE HOTEL



FUNCTIONS & EVENTS



WELCOME TO THE FOUNTAIN GATE HOTEL



Discover one of Melbourne's premier hidden gems: the function facilities at The Fountain Gate Hotel. Our sophisticated, modern spaces are designed to host everything from intimate board meetings to grand wedding celebrations and milestone birthdays.

Our dedicated events team prides itself on delivering a bespoke experience tailored to your vision. We don't just host events; we strive to exceed expectations through meticulous detail and personalized service.

Plan your visit: Contact us today to tour our rooms and begin planning your perfect event.



JEWEL 1 & 2 FUNCTION ROOM

Perfect for cocktail parties and seated events, The Jewel Room comes equipped with a large dance floor and stage, central bar, data projector and screen and adjoining lounge area to use for pre-event drinks and mingling if you wish.

For smaller, more intimate affairs, the room can be sectioned in half with a sliding wall whilst still allowing you full use of the dancefloor and bar.



ROOM CAPACITIES

Seated dinner with dance floor 120 (full room)
60 (Jewel 1 only)

Seated dinner with no dance floor 140 (full room)
80 (Jewel 1 only)

Seated buffet with food stations in the room 100 (full room) 50 (Jewel 1 only, no dancefloor)

Stand up cocktail party 180 (full room) 80 (Jewel 1 only, high bars only)

PARTY PACKAGES

JEWEL 1 PACKAGE - \$2,000

Suitable for 50-60 guests
5 hour event duration
Food & beverage staff for your event
1x Security
Choice of black or white table linen
AV facilities including bluetooth connectivity
6 platters of your choice
\$500 bar tab

JEWEL 1 + 2 PACKAGE - \$3,000

Suitable for 80-100 guests
5 hour event duration
Food & beverage staff for your event
1x Security
Choice of black or white table linen
AV facilities including bluetooth connectivity
10 platters of your choice
\$850 bar tab

SPORTS LOUNGE PACKAGE \$1,800

5 hour event duration
Food & beverage staff for your event
1 x Security guard
Access to pool table (\$3 per game)
5 platters of your choice
\$500 bar tab!

PLATTERS INCLUDED

IN THE PACKAGES:



SANDWICHES & WRAPS (8-10 PIECES OF EACH) - \$100

Includes cured meat, curried egg, salad & a vegetarian selections

BRUSCHETTA (25 PIECES)- \$90 (V)

Toasted sourdough topped with a mixture of tomato, onion, olive oil and fresh basil, finished with balsamic & parmesan cheese

PLATTER OF MIXED ARANCINI BALLS (10 PIECES OF EACH) - \$100 (V)

Cauliflower, Pumpkin & Mac n Cheese

ASIAN STREET EATS (10 PIECES OF EACH) - \$100 (VO)

Vegetable spring rolls, classic samosas, crispy fried dim sims & golden fried wontons

GOURMET (10 PIECES OF EACH) - \$110

Buffalo chicken wings, prawn twisters, spinach and feta pastizzi, smokey BBQ meatballs, chicken kiev balls & Chicken skewers

MIXED PARTY (10 PIECES OF EACH) - \$100

Sausage rolls, party pies, quiche, vegetable pasties, smokey BBQ meatballs, tomato & sweet chilli sauces

VEGETARIAN (10 PIECES OF EACH) - \$100 (V)

Pumpkin and feta risotto balls, spring rolls, samosas, quiche, spinach and ricotta pastries, aioli & tomato sauces

VEGAN (10 PIECES OF EACH) - \$110 (V)(VG)

Falafel, pumpkin risotto balls, spring rolls, samosa, empanada, hummus & sweet chilli sauce

GLUTEN FREE (10 PIECES OF EACH) - \$110 (GF)

Lemon pepper calamari, party pies & sausage rolls, cajun chicken tenders, pumpkin and feta risotto balls & falafel with aioli & sweet chilli sauces

SEAFOOD (10 PIECES OF EACH)- \$110

Crab spring rolls, salt'n'pepper calamari, crumbed scallops, panko prawns, tempura fish goujons, tartare & lemon

OPTIONAL EXTRA ADD ONS:

40 PIECE SUSHI PLATTER - \$120

Tuna & Teriyaki Chicken or Vegetarian (v)

15 MINI NASI GORENG CUPS - \$120

Indonesian-style fried rice, lightly spiced and garnished with fresh herbs

15 SINGAPORE STREET NOODLE CUPS -\$120 (V)

Wok-tossed vermicelli noodles with mixed vegetables and mild curry seasoning

12 MINI BOATS OF BATTERED FISH N CHIPS - \$120

With lemon & tartare

KIDS PLATTERS:

MINI HOT DOGS & CHIPS - \$80

CHICKEN NUGGETS & CHIPS - \$80

CLASSIC FAIRY BREAD - \$55



SET MENU

2 COURSE (ENTREE & MAIN OR MAIN AND DESSERT) -\$48 P/HEAD

3 COURSE (ENTREE, MAIN AND DESSERT) - \$58 P/HEAD

CHOOSE 2 ITEMS FROM EACH SELECTED COURSE, SERVED 50 / 50

ENTREES

- Bacon & cheese arancini with truffle aioli and parmesan cheese
- Salt and pepper calamari on a salad of rocket, red cabbage and micro herbs with a coriander, ginger and lime dressing
- Duck spring rolls served on rocket with sweet chilli dipping sauce
- Roast Beef served with horseradish cream, rocket with a balsamic dressing

MAINS

- Salmon fillet with roasted chat potato's, roasted brussel sprouts topped with a whisky honey and garlic sauce
- Slow cooked lamb shanks on creamy potato mash with buttered green peas
- Pork cutlets with seasonal Vegetables served with a rich brown gravy (gf)
- Chicken supreme served with mash potato, green beans served with mushroom sauce
- Mediterranean Pasta (V0)

DESSERTS

- Passion fruit cheese cake
- Sticky date pudding with a rich butterscotch sauce
- Vanilla bean panna cotta topped with a strawberry and passion fruit coulis and whipped cream
- Chocolate pudding with thickened cream and strawberries



KIDS SET MENU

2 COURSE (ENTREE & MAIN OR MAIN AND DESSERT) -\$20 P/HEAD

3 COURSE (ENTREE, MAIN AND DESSERT) - \$30 P/HEAD

ENTREES

- Popcorn chicken & chips
- 2 Party pies & Chips
- 4 Nuggets & Chips
- 1 Garlic Bread- in half

MAINS

- Chicken Parma served with chips
- Chicken schnitzel served with chips
- Battered fish & chips served with tomato sauce
- Cheese burger served with chips & tomato sauce

DESSERTS

- Kids ice cream scoop with sprinkles
- Jelly cup



BUFFET MENU

JUST A REMINDER THAT THE BUFFET IS PORTIONED PER GUEST AND ISN'T ALL-YOU-CAN-EAT.

ADULTS - \$55 P/HEAD | KIDS (12 AND UNDER) - \$25 P/HEAD

MINIMUM OF 40 GUESTS

SOUP - SELECT ONE

Pumpkin and rosemary
Traditional minestrone
Soup served with bread rolls

SALADS - SELECT TWO

Garden salad
Greek salad
Caesar salad
Potato and bacon salad

MAINS - SELECT THREE

Roast pork
Roast lamb
Mild chicken curry
Penne carbonara
Traditional beef lasagne
Vegetarian penne

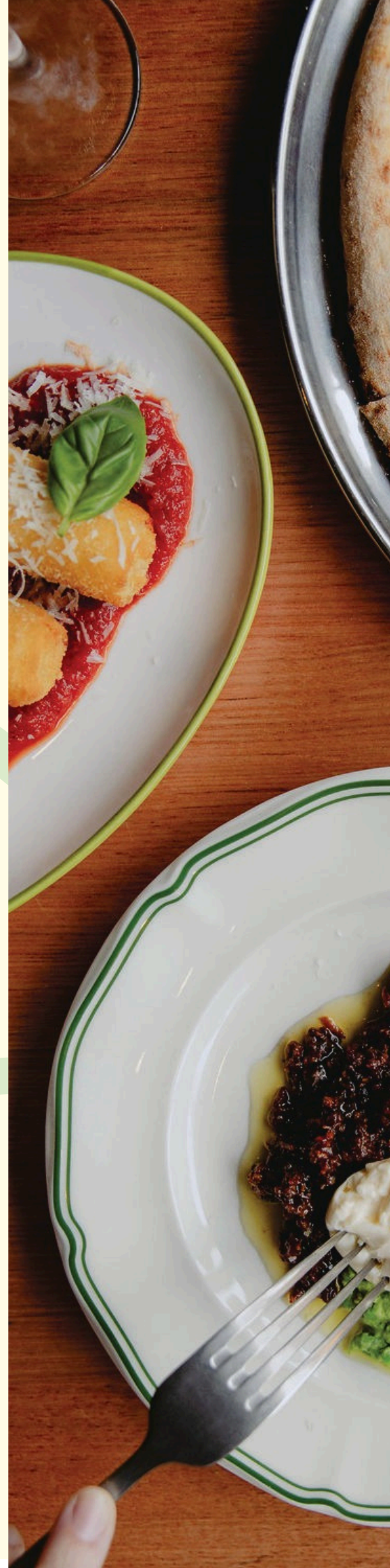
Add an additional main dish for \$5 pp

SIDES - SELECT THREE

Roast pumpkin
Garlic and rosemary roasted chat potatoes
Steamed seasonal vegetables
Honey sesame carrots
Scalloped potatoes
Steamed jasmine rice
Vegetable fried rice

DESSERTS - SELECT TWO

Passion fruit cheese cake
Sticky date pudding
Pavalova with passion fruit and strawberry syrup
Assorted mini cakes
Desserts served with double cream





OPTIONAL EXTRAS



- DJ, 5 hour event duration- \$750
- Digital photobooth, 5 hour event duration- \$400
- Self- service tea & coffee station- \$60
- Your occasion cake cut and served on platter- \$50
- Chair covers & sashes - \$10 per chair
- Chair covers only - \$ 7.50
- Table runner - \$7.50



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

