

# FUNCTIONS & EVENTS

the  
Village

---

W: [thevillagegreenhotel.com.au](http://thevillagegreenhotel.com.au) E: [thevillagegreenhotel@alhgroup.com.au](mailto:thevillagegreenhotel@alhgroup.com.au) T: (03) 9560 8400  
Cnr Springvale & Ferntree Gully Road, Mulgrave VIC

# Welcome to Village Green

The Village Green is centrally and conveniently located on the corner of Springvale and Ferntree Gully Road.

With 2 private, versatile and impressive functions spaces, we can cater from 30 guests, up to 500 guests, in a cocktail style setting. We offer a wide variety of catering options, that can be tailored to suit any event.

Our professional and friendly team understands that every function is unique. We are dedicated to working closely with you to ensure your event is memorable and exceptional.

From birthday celebrations, engagement parties, conferences, life celebrations, weddings, sporting club events, milestone celebrations, christmas, end of year celebrations, communions and all celebrations, we are dedicated to working closely with you to ensure your event is memorable and exceptional.



  @villagegreenhotel

[www.thevillagegreen.com.au](http://www.thevillagegreen.com.au)

# The Copper Fox

The Copper Fox Room is a spacious, yet intimate contemporary function space.

With a sophisticatedly sleek and modern design, The Copper Fox creates the perfect atmosphere for intimate luncheons and dinners, milestone birthday celebrations, engagements parties, meetings and wakes.

## Room Facilities

- Fully Stocked Private Bar
- Fully accessible with a dedicated entry point
- Exclusive Function Bathroom Facilities
- In-built data projector and screen with audio visual equipment including microphones and lecterns

## Room Capacity

(maximum capacity)

- 100 GUESTS** Cocktail Style
- 60 GUESTS** Banquet Style - *Set Menu*
- 50 GUESTS** Banquet Style - *Buffet Menu*
- 70 GUESTS** Theatre Style
- 30 GUESTS** U-Shape Style
- 30 GUESTS** Boardroom Style
- 45 GUESTS** Classroom Style

ROOM HIRE AND MINIMUM SPENDS APPLY. ASK US FOR A QUOTE TODAY.



# The Cabaret Room

The Cabaret Room is an elegant and versatile function space with a classic atmosphere and sophisticated decor, perfect for large scale events.

Perfect for large scale events, such as banquet luncheon and dinners, conferences, weddings receptions, trade shows, sporting group presentations and wakes

## Room Facilities

- In built dance floor
- In built raised stage with curtains
- Fully Stocked Private Bar
- Fully accessible with a dedicated entry point
- Exclusive Function Bathroom Facilities
- In-built data projector and screen with audio visual equipment including microphones and lecterns

## Room Capacity

(maximum capacity)

500 GUESTS	Cocktail Style
220 GUESTS	Banquet Style - <i>Set Menu</i>
200 GUESTS	Banquet Style - <i>Buffet Menu</i>
160 GUESTS	Cabaret Style
350 GUESTS	Theatre

ROOM HIRE AND MINIMUM SPENDS APPLY. ASK US FOR A QUOTE TODAY.





# The Central Bar

The Central Bar is available for private or semi private hire for your event.

The Central Bar offers a classic elegance with a vibrant, social atmosphere. Featuring a striking central bar and ample seating, the room offers a welcoming setting, ideal for both seated dining and cocktails style events.

**Public Hire:** No Room Hire and Minimum Spend. Catering charges only

**Private Hire:** Room Hire and Minimum spends will be applicable. Quotation can be provided upon request



# The Sports Bar

The Sports Bar is available for private or semi private hire for your event.

The Sports Bar is a versatile space with an open plan layout with dynamic atmosphere which can be tailored to suit any occasion. At the heart of the space is a spacious bar area, including a dedicated stage with screen and full sized billiard tables, creating a lively focal point for guests to mingle.

**Public Hire:** No Room Hire and Minimum Spend. Catering charges only

**Private Hire:** Room Hire and Minimum spends will be applicable. Quotation can be provided upon request

# Cocktail Menu

*6 Pieces*  
\$30 per person

*8 Pieces*  
\$38 per person

*10 Pieces*  
\$45 per person

## Classic

- Sausage rolls <sup>gfi</sup>\*
- Meat Pies <sup>gfi</sup>\*
- Prawn Gyoza (steamed) <sup>i</sup>
- Battered fish bites with tartare <sup>gfi</sup>\*, <sup>i</sup>
- Salt and Pepper Calamari <sup>i</sup>
- Pumpkin arancini <sup>v</sup>
- Vegetable Spring Rolls <sup>v</sup>
- Chicken nuggets
- Mac and cheese croquettes with an aioli sauce <sup>v</sup>
- Falafel Bites with a yoghurt dipping sauce <sup>vg</sup>
- Vegetable samosas with a curry mayonnaise <sup>v</sup>
- Garlic bread bites
- Satay chicken skewers <sup>gfi</sup>\*
- Mini Beef and Cheese Sliders
- Vegetarian curry puff with raita <sup>v</sup>

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 functions manager know, 2 weeks prior to your event date and we can provide review options for those guests.

## Gourmet

- Pork Belly Bites with a sticky glaze
- Japanese fried chicken, with kewpie mayo and soy sauce
- Lamb Kofta skewers served with tzatziki
- Vegetable wontons with a sesame soy sauce <sup>v</sup>
- Crumbed chicken tenders with a honey mustard sauce
- Pulled pork slider with coleslaw and smoky BBQ sauce
- Cauliflower bites with romesco sauce <sup>v</sup>, <sup>gfi</sup>
- Peking duck crepes
- Pork Bao Buns
- Corn Fritters, pineapple salsa and balsamic glaze <sup>vg</sup>
- Meatballs with a smoky BBQ sauce
- Lamb and Rosemary Pie with gravy

**gfi** gluten free ingredients | **gfi**\* gluten free ingredients option | **dfi** dairy free ingredients

**dfi**\* dairy free ingredients option | **v** vegetarian | **vo**\* vegetarian option

**vg** vegan | **vg**\* vegan option | **cn** contains nuts

*seafood coding:* **a** australian | **i** imported | **m** mixed

# Set Menu

2 Courses

\$45 Per Person

3 Courses

\$55 Per Person

Minimum 30 guests | Served On An Alternative 50/50 Basis

## Entree

(Please select 2)

**Spinach and ricotta ravioli**  
with a pesto cream sauce

### Pork Belly Bites

With cauliflower puree, apple relish  
and chilli caramel glaze

### Garlic Prawn Skewers<sup>gf, i</sup>

With corn and avocado salsa

### Thai Beef Salad

With Asian green, coriander and a  
sweet lime and chilli dressing

### Pumpkin arancini<sup>v</sup>

With a romesco sauce topped with  
garlic mayonnaise

### Salt and pepper calamari<sup>i</sup>

served with lemon aioli

## Mains

(Please select 2)

**Slow cooked Beef Cheeks<sup>gf</sup>**  
Sweet potato mash, glazed root  
vegetables with a peppercorn  
sauce

### Teriyaki Glazed Salmon Fillet<sup>dfi, i</sup>

Jasmine rice, bok choy and  
pickled carrots

### Chargrilled Chicken Breast<sup>gfio\*</sup>

With spanish rice, and a charred  
corn, tomato and avocado salsa

### Pork Shoulder

With roasted potatoes, root  
vegetables and an apple gravy

### Creamy Pesto Gnocchi<sup>v, cn</sup>

With roasted cherry tomatoes,  
pine nuts and fried sage

## Dessert

(Please select 2)

**Chocolate Brownie<sup>v, cn</sup>**  
With a scoop of vanilla bean ice  
cream and berry coulis

### Warm Sticky Date<sup>v, cn</sup>

With butterscotch sauce, vanilla  
cream and fresh strawberries

### Lemon Meringue Tart<sup>cn</sup>

Served with raspberry couli

### Passionfruit Panna Cotta

with a macadamia crumb

### Pavlova

with fresh berries and cream

## Children's Menu

2 Courses

\$20 per person

12 years and under

## Mains

(Please select 2)

### Chicken Schnitzel

with Chips and Tomato Sauce

### Battered Fish with Chips<sup>i</sup>

and Tomato Sauce

### Hawaiian Pizza

## Desserts

Vanilla ice cream with a  
chocolate topping  
and sprinkles

**gf**i gluten free ingredients | **gfio\*** gluten free ingredients option | **dfi** dairy free ingredients

**dfio\*** dairy free ingredients option | **v** vegetarian | **vo\*** vegetarian option

**vg** vegan | **vgo\*** vegan option | **cn** contains nuts

*seafood coding:* **a** australian | **i** imported | **m** mixed

# Buffet Menu

## Option One

*Adults*  
\$45 Per Person

*Children*  
\$20 Per Person

Minimum 40 guests

## Hot Carvery

(Please select 2)

**Roasted striploin beef** <sup>gfi, dfi</sup>  
with garlic, thyme and rosemary

**Moroccan spiced lamb** <sup>gfi, dfi</sup>

**Lemon peppered chicken** <sup>gfi, dfi</sup>

**Leg of pork** <sup>gfi, dfi</sup>  
with garlic and citrus

## Salads

**Caesar Salad** <sup>cn</sup>  
Crisp romaine lettuce, croutons,  
shredded bacon, egg and Parmesan  
cheese, tossed in a creamy dressing

**Garden Salad** <sup>v, vg</sup>  
Fresh greens, tomato, cucumber,  
carrot, red onion and with a  
vinaigrette dressing

**Asian Slaw Salad** <sup>v, vg</sup>  
Cabbage, carrot, green onion,  
coriander, bean sprouts with a  
sesame and lime oil dressing

## From the Pan

(Please select 3)

**Butter chicken** with steamed rice

**Vegetable and rice noodle stir fry** <sup>v, vg</sup>

**Barramundi** in a ginger soy and sesame base <sup>i</sup>

**Creamy pesto penne pasta**

**Pumpkin Gnocchi**

**Macaroni and Cheese**

**Roasted potatoes** <sup>v</sup> with Garlic Butter & Rosemary

**Honey roasted carrots** <sup>v</sup>

**Buttered beans** <sup>v</sup>

**Fresh dinner rolls** <sup>v</sup>

## Included Accompaniments

## Dessert

**Selection of individual options of  
cakes and slices**

brownie, lemon meringue, caramel slice, chocolate  
cake, hedgehog, rocky road, passion fruit  
cheesecake, poppyseed cake

**Served with fresh vanilla cream** <sup>v</sup>

**Fresh seasonal fruits** <sup>v</sup>

**gfi** gluten free ingredients | **gfi\*** gluten free ingredients option | **dfi** dairy free ingredients  
**dfio\*** dairy free ingredients option | **v** vegetarian | **vo\*** vegetarian option

**vg** vegan | **vgo\*** vegan option | **cn** contains nuts  
*seafood coding:* **a** australian | **i** imported | **m** mixed

# Buffet Menu

## Option Two

*Adults*  
\$55 Per Person

*Children*  
\$20 Per Person

Minimum 40 guests

## Hot Carvery

(Please select 2)

**Roasted striploin beef** <sup>gfi, dfi</sup>  
with garlic, thyme and rosemary

**Moroccan spiced lamb** <sup>gfi, dfi</sup>

**Lemon peppered chicken** <sup>gfi, dfi</sup>

**Leg of pork** <sup>gfi, dfi</sup>  
with garlic and citrus

## Salads

(Please select 3)

### Caesar Salad

Crisp romaine lettuce, croutons, shredded bacon, egg and Parmesan cheese, tossed in a creamy dressing

### Tabouli Salad

<sup>v, vg</sup>

Parsley, bulgrain, tomato and mint

### Potato Salad

<sup>v, vg</sup>

Potato, egg, bacon, shallots, chives and dijon mustard.

### Asian Slaw Salad

<sup>v, vg</sup>

Cabbage, carrot, green onion, coriander, bean sprouts with a sesame and lime oil dressing

### Garden Salad

<sup>v, vg</sup>

Fresh greens, tomato, cucumber, carrot, red onion and with a vinaigrette dressing

### CousCous Salad

<sup>v, vg</sup>

couscous, cucumber, tomato, fresh herbs with a dijon mustard dressing

## From the Pan

(Please select 3)

**Butter chicken** with steamed rice <sup>cn</sup>

**Vegetable and rice noodle stir fry** <sup>v, vg</sup>

**Barramundi** in a ginger soy and sesame base <sup>i</sup>

**Creamy pesto penne pasta** <sup>cn</sup>

**Scallop potatoes** <sup>v</sup>

**Pumpkin Gnocchi** <sup>v</sup>

**Roasted potatoes** <sup>v</sup>  
with garlic butter and rosemary

**Honey roasted carrots** <sup>v</sup>

**Buttered beans** <sup>v</sup>

**Fresh dinner rolls** <sup>v</sup>

## Included

## Accompaniments

## Dessert

**Warm sticky date pudding** <sup>cn</sup>

**Apple crumble** <sup>cn</sup>

**Fresh seasonal fruits** <sup>v</sup>

**gfi** gluten free ingredients | **gfi\*** gluten free ingredients option | **dfi** dairy free ingredients  
**dfio\*** dairy free ingredients option | **v** vegetarian | **vo\*** vegetarian option

**vg** vegan | **vgo\*** vegan option | **cn** contains nuts  
*seafood coding:* **a** australian | **i** imported | **m** mixed

# Additional Platters

## Antipasto

\$125 per platter

A selection of Cold Meat Cuts, Marinated Olives, Feta, Char Grilled Vegetables, Eggplant and Hummus Dips served with char Grilled Bread

## Cheese Platter

\$125 per platter

Local and International Cheeses with Quince Paste and an assortment of Crackers <sup>cn</sup>

## Sandwiches

\$90 per platter

Chef's selection of fresh sandwiches <sup>vg\*</sup>

## Sushi

\$125 per platter

A selection of sushi rolls <sup>vg\*</sup>

## Assorted Cakes & Slices

\$100 per platter

Chef's selection of assorted mini cakes and slice <sup>cn</sup>

## Fruit Platter

\$100 per platter

Selection of assorted seasonal fruits <sup>v, vg, gfi\*</sup>

\*Each platter caters up to approximately 10 people

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 functions manager know, 2 weeks prior to your event date and we can provide review options for those guests.

**gfi** gluten free ingredients | **gfi\*** gluten free ingredients option | **dfi** dairy free ingredients

**dfio\*** dairy free ingredients option | **v** vegetarian | **vo\*** vegetarian option

**vg** vegan | **vgo\*** vegan option | **cn** contains nuts

*seafood coding:* **a** australian | **i** imported | **m** mixed

# Catering Extras

## TEA AND COFFEE STATION

Self serve tea and coffee

\$3 per person

## CAKE CUTTING - PLATTERS

Served on a platter

\$50 Flat Rate

## CAKE CUTTING - INDIVIDUALLY PLATED

Served individually plated Individually plated served with a dollop of cream and fresh berries

\$5 per person

Images can be provided upon request

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 functions manager know, 2 weeks prior to your event date and we can provide review options for those guests.

# Buffet Add Ons

## ADDITIONAL ROAST ITEM <sup>gfi, dfi</sup>

\$6-\$8 per person

Your choice of either our Chicken, Beef, Lamb or Pork, from our Buffet Carvery Menu.

## PRAWNS <sup>i</sup>

\$8 per person

fresh whole prawns

## Mussels <sup>i</sup>

\$8 per person

fresh shucked mussels

## Oysters <sup>i</sup>

\$10 per person

fresh shucked oysters

Images can be provided upon request

**gfi** gluten free ingredients | **gfi\*** gluten free ingredients option | **dfi** dairy free ingredients

**dfio\*** dairy free ingredients option | **v** vegetarian | **vo\*** vegetarian option

**vg** vegan | **vgo\*** vegan option | **cn** contains nuts

*seafood coding:* **a** australian | **i** imported | **m** mixed

# Beverages

## Beverage Packages

Please select your package option:

### *Emerald Package*

<b>3 Hours</b>	\$50 per person
<b>4 Hours</b>	\$60 per person
<b>5 Hours</b>	\$70 per person

*Including*

Tap Beers | House Wines  
Soft Drinks | Juices

### *Sage Package*

<b>3 Hours</b>	\$17 per person
<b>4 Hours</b>	\$26 per person
<b>5 Hours</b>	\$35 per person

*Including*

Soft Drinks | Juices

## Cash Bar

Guests can individually purchase from a range of beverages available at bar prices.

## Bar Tab Options

Please select your Tab option:

Beverages from your selected bar tab option will be added to your bar tab. A bar tab monetary limit is to be advised and staff will advise the client once the limit is close to being met. The client can then decide if they wish to increase the limit or conclude the bar tab and the bar will continue as a cash bar.

The bar tab **MUST** be settled prior to the conclusion of your event.

### Standard

- Tap Beers
- House Wines
- Soft Drinks

### Deluxe

- Tap Beers
- House Wines
- House Spirits
- Soft Drinks

### Premium

- Tap Beers
- House Wines
- House Spirits
- Bottled Beer
- Ready to Drink Beverages
- Soft Drinks

### Non-Alcoholic

- Soft Drink
- Juices

# Theming Extras

## **CHAIR COVERS AND SASHES:** **\$5 per chair**

Your choice of either Black or white chair covers with your choice of a coloured sash for the chair

## **TABLE RUNNERS** **\$3 per table**

Black or white table cloths, with your choice of coloured table runners for each table

## **DIGITAL PHOTO BOOTH** **\$400**

Includes a 5 hour hire duration  
Images will be sent via email, not a physical print

## **PHOTO BACKDROP** **\$30-\$70 each**

Variety of back drops are available.

\*Images can be provided upon request

## **EASEL** **\$15 each**

The Easel comes with a A2 cork boards

## **INDIVIDUAL MENUS** **\$2 per person**

Individual menus will be placed in each place setting, custom to the individuals name

## **NAME CARDS** **\$3 per person**

Each individuals name card will be placed in front of each place setting

## **SEATING CHARTS** **\$15 each**

Custom Seating Charts can be provided for your event. This will include your seating chart to be designed, customised, printed and displayed.

We recommend adding an Easel for \$15.00 to display your seating chart.

the  
Village

Cnr Springvale & Ferntree Gully Road,  
Mulgrave VIC 3170

W: [thevillagegreenhotel.com.au](http://thevillagegreenhotel.com.au)  
E: [thevillagegreenhotel@alhgroup.com.au](mailto:thevillagegreenhotel@alhgroup.com.au)  
T: (03) 9560 8400