
FUNCTIONS & EVENTS



PALACE HOTEL | 893 BURKE ROAD, CAMBERWELL | PH: 03 9813 3566 | M: 0439 281 843

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WELCOME TO THE PALACE HOTEL

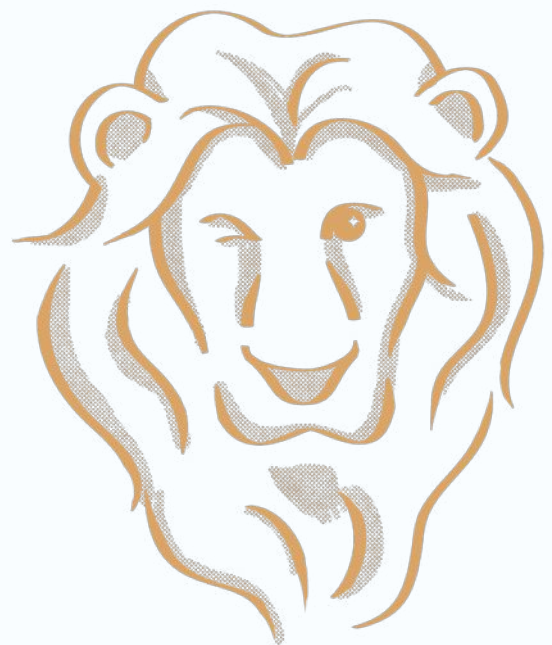
Welcome to a reimagined local favourite – a multilevel venue designed to elevate every occasion, from intimate gatherings to grand celebrations.

Downstairs, a vibrant and welcoming social space sets the stage for relaxed catch ups, casual events and laid back networking over quality food, drinks and conversation.

Upstairs, discover a sophisticated yet approachable setting, perfect for private functions, cocktail parties or milestone moments. With sweeping views, curated share plates and expertly crafted cocktails, it's an ideal space to celebrate in style.

Whether you're planning a birthday, engagement, corporate event or anything in between, our venue is designed to bring people together in a warm, inclusive environment that feels both special and familiar.

ALWAYS WELCOMING, ALWAYS MEMORABLE.
PERFECT FOR YOUR NEXT EVENT



FUNCTION FACILITIES

JOSEPHINE'S LOUNGE

Welcome to Josephine's Lounge, where we offer a variety of areas and options within the single space to suit any style event

Josephine's Lounge is only available for hire to large groups with a minimum spend requirement.

SEMI PRIVATE SPACES WITHIN THE DEN

JOSEPHINE'S DEN

Ideal for group events of up to 30 guests cocktail style

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry

JOSEPHINE'S DEN EXTENDED

For larger groups to enjoy Josephine's Den, we have the option which includes the space in front of the Den, ideal for group events of 30–70 guests cocktail style

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry



JOSEPHINE'S LOUNGE

SEMI PRIVATE SPACES WITHIN THE LOUNGE

SEMI PRIVATE SPACE ONE

Roped off corner of Josephine's Lounge for up to 20 guests

Monday – Sunday: No minimum spend requirement

SEMI PRIVATE SPACE TWO

Roped off section of Josephine's Lounge for up to 40 guests

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry

SEMI PRIVATE SPACE THREE

Roped off section of Josephine's Lounge for up to 60 guests

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry



FUNCTION FACILITIES

1888

Situated just off Josephine's Lounge lies 1888, a private function space designed for more intimate gatherings or as an additional space when booking out Josephine's Lounge for your private function

Ideal for events up to 70 guests cocktail or 20 guests seated

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry



Corporate options available across all of our spaces
Reach out to our team for more information

FUNCTION FACILITIES

THE GREEN ROOM

Our semi private dining area offers the perfect balance of intimacy and atmosphere – ideal for small group celebrations, business lunches or relaxed gatherings with a touch of exclusivity

Ideal for seated events of up to 20 guests

Monday – Thursday: No minimum spend

Friday – Sunday: Minimum spend quoted on enquiry





COCKTAIL MENU

CHOOSE 6 @ \$29

CHOOSE 8 @ \$36

CHOOSE 10 @ \$42

Crispy Halloumi **V**

pepperberry honey, kaffir lime

Buffalo Mozzarella **V**

davidson plum, fennel

Tempura Oyster Mushrooms **VG, GFI**

xo, miso mayo

Lamb Ribs **GFI, DFI**

coffee & wattleseed glaze, pickled pineapple

Wagyu Skewers **GFI, DFI**

smoked garlic, saltbush

Smoked Cauliflower Arancini **GR, VGN**

warrigal green pesto

Little Beef Pies

tomato chutney

Prosciutto Pizza

caramelised onion, rocket, goats curd

Mortadella Pizza

tomato, green chillies, olives, buffalo mozzarella

Mushroom Ragu Pizza **V**

pecorino, truffle

Garlic Prawn Pizza

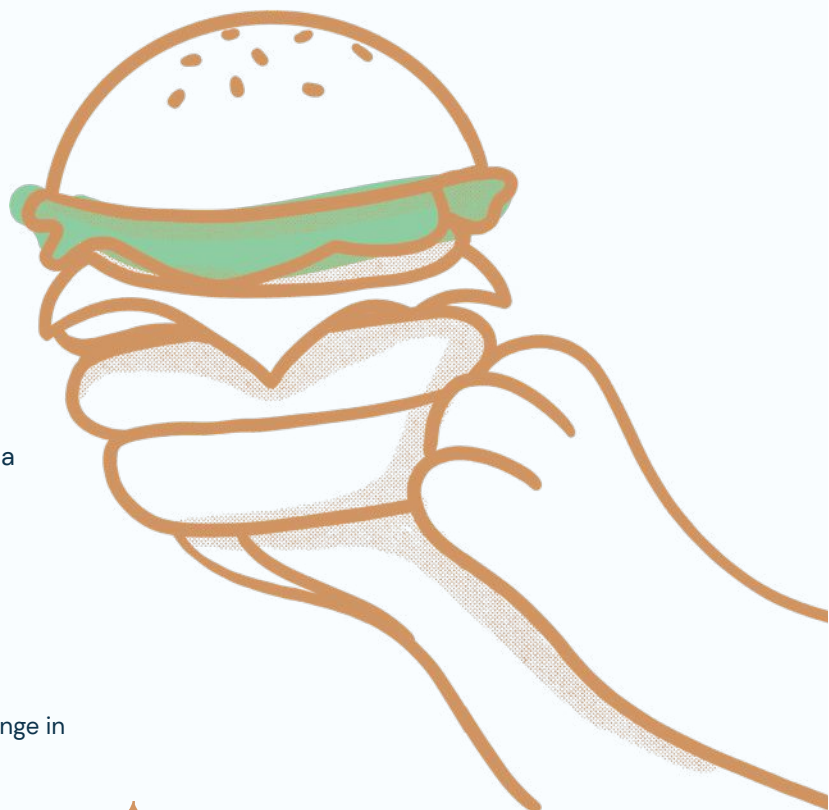
mozzarella, parsley, lemon

Salami Pizza

tomato, anchovy, artichoke, capsicum, buffalo mozzarella

Little Donuts **V**

Lemon Aspen curd



Please note that cocktail menus are seasonal and may change in line with our restaurant menu updates



HAND HELD

\$9 EACH

Fried Calamari GFI, DFI

lemon myrtle, citrus mayo

Sweet Potato Salad GFI, CN, V, VGO*

quinoa, puffed buckwheat, apple, orange, pistachio, lentil, torched goats cheese

Beer Battered Blue Grenadier DFI, GFIO*

chunky tartare, chips

Little Palace Burgers

chips

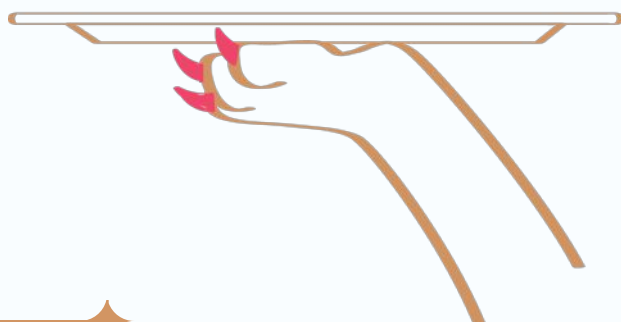
Espresso Martini Mini Magnum V, GFI

wattleseed, sea salt

GRAZING STATION

250 | 500 | 750

Blue, brie, cheddar, pickles, fresh fruit, grilled sourdough, crackers, lavosh, mortadella, prosciutto, bresaola, salami, terrine



SIT DOWN

2 COURSE \$49 / 3 COURSE \$59

AVAILABLE DOWNSTAIRS ONLY
MINIMUM 20 GUESTS

Shared Entrees

Choose three items served as share plates to the table

Herb & garlic pizza

Crispy halloumi w pepperberry honey, kaffir lime

Fried calamari w lemon myrtle, citrus mayo **GFI, DFI**

Smoked cauliflower arancini w warrigal green pesto **VG, GFI**

Wagyu skewers w black garlic, saltbush **GFI, DFI**

Alternate Drop Mains – Choose 2

Steak frites w 250g wagyu flank, bearnaise **GFI, DFI**

Today's market fish **GFIO***

Crumbed pork cutlet w mustard & peppercorn cream

Chicken Pie w creamed potatoes, gravy, crushed broad beans, chicken skin

Dessert

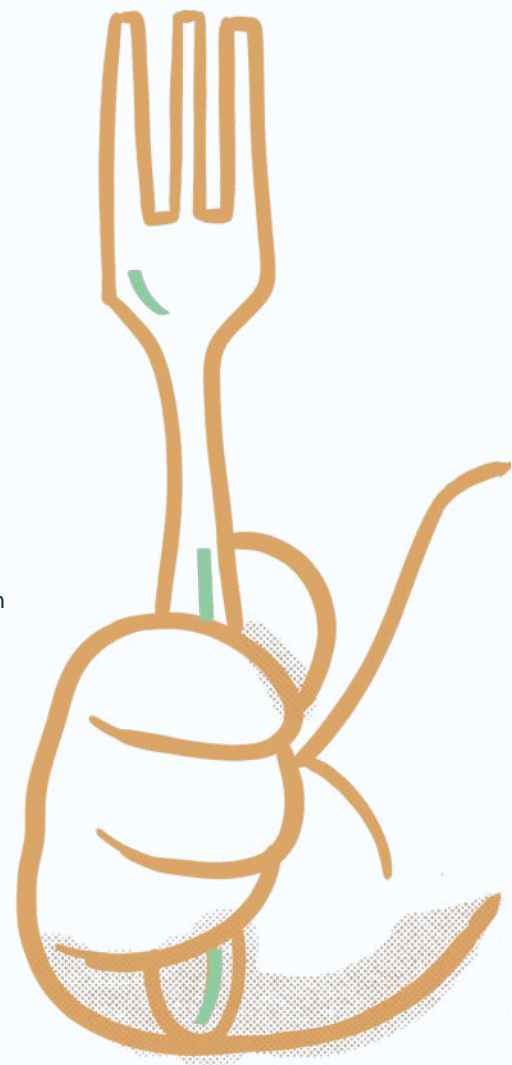
Little donuts w lemon aspen curd V

Cheese plate for the table

*All mains served with fries & salad for the table
Vegetarian & vegan on 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 team know so we can provide information to help you make an informed choice

- V** Vegetarian
- VG** Vegan
- VGO*** Vegan Option
- GFI** Gluten Free Ingredients
- GFIO*** Gluten Free Ingredient Option*
- DFI** Dairy Free Ingredients
- CN** Contains Nuts



BEVERAGE OPTIONS

WE OFFER A RANGE OF BEVERAGE OPTIONS FOR YOUR
EVENT INCLUDING:

STANDARD BEVERAGE PACKAGE

2 HOURS – \$50PP

3 HOURS – \$60PP

4 HOURS – \$70PP

Sparkling Wine

Stonyfell Quarryman Sparkling
South Australia

White Wine

The Rocks Sauvignon Blanc
Marlborough, New Zealand

Red Wine

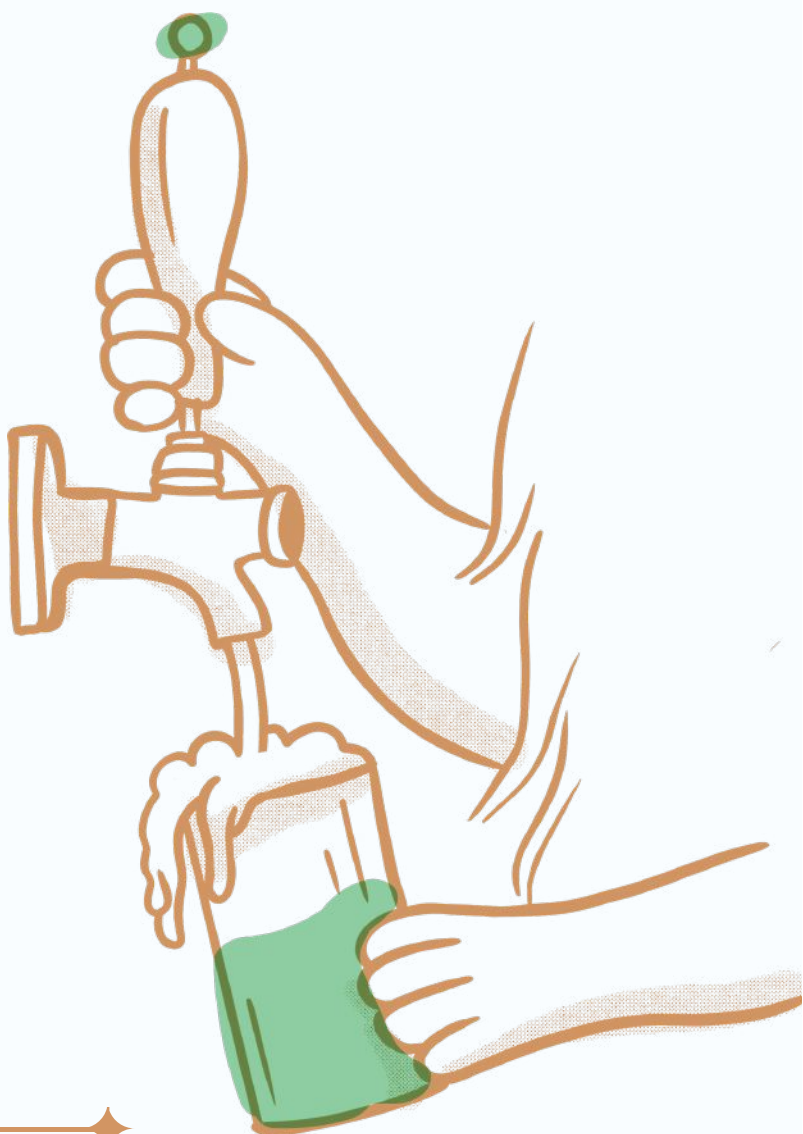
Stonyfell Quarryman Shiraz
South Australia

Tap Beers

Carlton Draught
Victoria Bitter
Great Northern Super Crisp

Non Alcoholic

Peroni Nastro 0% Bottles
A range of soft drinks & juices



BEVERAGE OPTIONS

PREMIUM BEVERAGE PACKAGE

2 HOURS – \$60PP

3 HOURS – \$70PP

4 HOURS – \$80PP

Sparkling Wine

Stonyfell Quarryman Sparkling

South Australia

Ciao Bella Prosecco DOC

Italy

White Wine

The Rocks Sauvignon Blanc

Marlborough, New Zealand

St Huberts Yarra Valley Chardonnay

Yarra Valley, Victoria

Red Wine

Pepperjack Shiraz

Barossa Valley, South Australia

Oakridge Over the Shoulder Pinot Noir

Yarra Valley, Victoria

Rose

Squealing Pig Rose

Marlborough, New Zealand

Tap Beers

Carlton Draught

Victoria Bitter

Great Northern Super Crisp

Furphy Ale

Stone & Wood Pacific Ale

Non Alcoholic

Peroni Nastro 0% Bottles

A range of soft drinks & juices



BEVERAGE OPTIONS

BAR TAB

A bar tab can be set up at the beginning of your function with a specified limit based on your event's minimum spend requirement. This can be revised as your function progresses and increased if need be.

CASH BAR

With a fully stocked bar and beers on tap, your guests will be able to select from a long list of drinks available for purchase at bar prices throughout your function.



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 a full deposit payment of \$500. We accept EFTPOS, cash and all major credit cards. We do not accept direct bank transfer

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this will number will form the basis of your final charging. All catering must be paid upon confirmation of the final numbers. There are no refunds given should your guest numbers decrease after this time. 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. Everyday Rewards + cards, Pub + or any form of staff discounts are not valid for use during your 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. Any functions with live music or a DJ requires x 2 guards at the clients expense of \$300 per guard, this cost is not included in any minimum spend requirements. Any function over 100 guest will also require a security guard at the clients expense of \$300 per guard.

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. Could 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 a 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.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only 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 plus any costs associated with third party hire (eg DJ, balloons etc). 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.

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

Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. 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.

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.

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.