



PASCOE VALE HOTEL

Celebrations of Life



WELCOME TO THE PASCOE VALE HOTEL

The team at The Pascoe Vale Hotel understand that celebrating the life of a loved one can be a difficult time.

Allow our team to assist in arranging a fitting celebration for your loved ones farewell, offering caring and compassionate assistance for those seeking a respectful wake or memorial.

We personally designed packages to suit your individual budget and requirements to make the planning process as simple as possible. We simply ask a small room hire fee of \$200, then your welcome to spend as much or as you wish in food and beverage. No minimum spends.

P: (03) 9375 9800. M 0473 954 858 E: pascoevalehotelfunctions@alhgroup.com.au



PRIVATE FUNCTION ROOM - 'THE VALE'

With plenty of natural light, projector & screen, microphone, bluetooth music connectivity and private bathrooms.

CAPACITIES:

50 guests theatre style

50 guests seated lunch / dinner

80 guests stand-up



OUTDOOR FUNCTION AREA

Providing full protection from the elements, the area offers fans and heaters and TV access.

CAPACITIES:

50 guests stand-up

CATERING PLATTERS

SANDWICH PLATTER \$115

Assorted fillings, including vegetarian options

ANTIPASTO PLATTER \$125

Gourmet cheeses, cold meats, olives, grilled vegetables and crunchy bread (DFIO) (GFIO)

SEASONALFRUIT PLATTER \$150

Chef's selection of assorted fruit (DFIO) (GFIO)

THE SWEET TOOTH PLATTER \$120

Chef's selection of assorted cakes and slices (CN)

GLUTEN FREE / VEGAN SANDWICH PLATTER \$130

GOURMET PLATTER \$150

Satay chicken skewers, chorizo skewers, teriyaki beef skewers and spiced lamb skewers with yogurt (DFIO) (GFIO)

THE PARTY PLATTER \$110

Meatballs, party pies and sausage rolls with tomato sauce (CN)

THE ASIAN PLATTER \$110

Mini dim sims, vegetable spring rolls and vegetable samosa with soy sauce (CN) (V)

THE SEAFOOD PLATTER \$140

Salt and pepper calamari, battered fish bites, prawn twisters, dipping sauces (I)

Please advise of any dietary concerns prior to your event so we can cater accordingly. Each platter serves 8-10 guests.

Dietary

GFI 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

A Australian

I Imported

M Mixed

