



PASCOE VALE HOTEL

FOR YOUR NEXT CORPORATE EVENT OR PRIVATE FUNCTION



WELCOME TO THE PASCOE VALE HOTEL

We understand that every event is different and we will work with you to ensure yours is one to remember. Contact us today to start planning!
P: (03) 9375 9800 E: pascoevalehotelfunctions@alhgroup.com.au



PRIVATE FUNCTION ROOM - 'THE VALE'

Our private and versatile function room 'The Vale' can cater for corporate meetings, private dinners and cocktail parties. With plenty of natural light, projector & screen, microphone, bluetooth music connectivity, private bathrooms, on-site parking and flexible catering options, we are equipped to make your next event a success.

CAPACITIES:

50 guests theatre style
50 guests seated lunch / dinner
80 guests stand-up cocktail party

ROOM HIRE FEE:

\$200 for a 5hr duration

OUTDOOR FUNCTION AREA

This private outdoor area is perfect for cocktail parties, family gatherings, birthdays and other special events. Providing full protection from the elements, the area offers fans and heaters, TV access, free wifi, complimentary on-site parking and flexible catering options.

CAPACITIES:

80 guests stand-up cocktail party
30 guests seated lunch/dinner

ROOM HIRE FEE:

\$200 for a 5hr duration





COCKTAIL PACKAGES

PERFECT FOR YOUR NEXT EVENT!

SILVER - \$1000

Suitable for up to 50 guests

Includes:

5 hour room hire worth \$200

Food & beverage staff

Gift & cake table

Use of AV facilities

5 Catering platters of your choice

Bar tab to get your event started

(remainder of the package price)

GOLD - \$1,900

Suitable for up to 80 guests

Includes:

5 hour event worth \$200

Food & beverage staff

Gift & cake table

Use of AV facilities

9 Catering platters of your choice

Bar tab to get your event started

(remainder of the package price)

After something in particular? Chat to us today about a custom designed menu to suit your requirements

Additional platters & bar tab can also be added to the packages

Tea and coffee station available \$50

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)

SEASONAL FRUIT PLATTER \$115

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





SET MENU

Suitable for minimum 30 guests

Entrees

Pumpkin & Feta Arancini

Tomato sugo, parmesan cheese, fresh basil (V) (CN)

Calamari

Flash fried, salad mix, lemon & aioli (I)

Satay chicken skewers

Cucumber and onion salad, satay sauce, fried shallots, coriander
(GFI) (CN)

Mains

Chicken Parmigiana

Hand crumbed schnitzel, tomato sugo, leg ham, mozzarella cheese, chips & salad

250g Rump steak

Kipfler potatoes, broccolini, choice of gravy (GFI) (DFIO)

Grilled barramundi

Chips, salad, chimichurri sauce, charred lemon cheek (GFI) (DFIO) (I)

Roast chicken maryland

Kipfler potatoes, dutch carrots, zucchini, green beans, jus (GFI) (DFIO)

Wild mushroom risotto

Wild mushroom, onion, garlic, chilli, spinach, veg stock, parmesan cheese
(V) (VGO) (GFI)

Dessert

Pavlova - Cream, Ice cream, mix berry compote

Sticky date - cream, Ice cream (CN)

Flourless cheesecake, cream, Ice cream (CN) (GFI)

2 Course \$45

3 Course \$55

**All courses are served on a
50/50 alternate drop**

**Kids \$15
Children (6-12yrs)**

Kids Served with chips or mash and veg

Cheeseburger (CN)

Battered fish (I)

Schnitzel

Grilled chicken tenders (GFI)

Dessert

Ice cream sundae

Choc or strawberry topping, whipped cream (CN)