THE NATIONAL HOTEL FUNCTIONS

.........



CANAPES

HOT & COLD

Vegetarian spring roll (V)(GFO)(VVO) \$3 \$3.5 Prawn spring roll (GFO) \$3.5 Fries cup (GF)(V)(VV) Kimchi & roasted corn fritters, chili jam aioli (GF)(V) \$3.5 Mini BBQ pork bun **\$4** Shiitake mushroom & cheese croquettes (V) **\$4** House made cauliflower & potato samosa (VV) **\$4** Pulled miso chili chicken rice paper roll, bun noodles. **\$4** chili caramel, pickles, crispy shallots (GF)(Contains Nuts) Sesame avocado rice paper roll, rainbow slaw, **\$4** spicy peanut sauce, herbs (GF)(VV)(Contains Nuts) Ginger & lemongrass prawn mini tart, pineapple chili salsa **\$4** Sichuan mushroom tart, corn custard (V) **\$4** Grilled calamari on betel leaf, aromatic herb salad, \$4.5 crushed peanuts (GF) Mini lamb kebab skewers, toasted cumin raita (GF) \$4.5 Satay chicken skewers (GF)(Contains Nuts) \$4.5

We Recommend: Light serve: 4–5 pieces PP Medium serve: 6–7 pieces PP Larger serve: 8+ pieces PP Minimum order of 20 pieces per canape or mini meal Orders & payment must be received 7 days prior to function date

(GF) Gluten Free | (V) Vegetarian | (VV) Vegan | (O) Option

Freshly shucked oyster, nam jim, watermelon & \$5 cucumber salsa, micro coriander (GF) Thai style pork sausage roll \$5 Crispy skin duck crepe, cucumber, spring onion, hoisin \$5 Pulled jackfruit banh mi, apple slaw, chili, pickle (V) \$8 Wagyu cheeseburger slider (GFO +\$1) \$8 Southern fried chicken & slaw slider (GFO +\$1) \$8 Turmeric & cumin roasted cauliflower salad, spiced rice, \$8 cucumber, aromatic herbs, crispy curry leaves (GF)(VV) **\$9** Turmeric & cumin marinated prawn salad, spiced rice, cucumber, aromatic herbs, crispy curry leaves (GF) \$9 Miso butter lobster slider, fried shallots (GFO +\$1) DFSSFRTS Lemon & lime meringue mini tart \$4 White chocolate & blueberry mini tart \$4 Triple choc brownie bites (GF) **\$4**

SET MENU

\$55 Per Head Minimum 10 People Starters or Dessert Entree : Select two options Main : Select two options for alternate drop or sharing

(GF) Gluten Free | (V) Vegetarian | (VV) Vegan | (O) Option



STARTERS

Edamame (GF)(VV)

Fried rice crisps, kimchi sesame hummus, Thai satay sauce (GF)(VV)

ENTREES

Karaage fried chicken (GF)

Lamb kofta kebabs, toasted cumin raita (GF) Kimchi & roasted corn fritters (GF)(V)

Prawn spring rolls (GFO)

Vegetarian spring rolls (V)(GFO)(VVO)





Indonesian marinated baked chicken breast, spiced flat rice noodles, Asian greens, sambal (GF)

Crispy fried shiitake, enoki & oyster mushrooms, spiced flat rice noodles, baby corn, Asian greens, sesame, chili sambal (GF)(VV)

Marinated grilled calamari salad, pickled green mango, charred pineapple, crushed lychees, aromatic herbs, toasted peanuts, ginger flower dressing (GF)

Marinated grilled tofu salad, pickled green mango, charred pineapple, crushed lychees, aromatic herbs, toasted peanuts, ginger flower dressing (GF)(VV)

Malaysian Chicken Curry, Potato, rice, pickles, cashews, coriander & chilli (GF)

Malaysian Tofu curry, rice, pickles, cashews, coriander, & chilli (GF)

Thai spiced beef salad, watercress, pickled watermelon, wombok, aromatic herbs, cherry tomatoes, cucumber, crying tiger dressing (GF)

DESSERTS

Chef's selection of petit fours

FEASTING MENU

STARTERS

Edamame (GF)(VV)

Fried rice crisps, kimchi sesame hummus, Thai satay sauce (GF)(VV)

ENTREES

Grilled calamari on betel leaf, pineapple salsa, pickles, herb salad, fried shallots (GF)

Freshly shucked oyster, watermelon cucumber salsa, nam jim, micro coriander (GF)

Shiitake mushroom & cheddar croquettes, spiced aioli (V)

Slow cooked beef brisket, shiitake mushroom & cheddar croquettes, spiced aioli

House made cauliflower & potato samosa, tamarind (VV)

Slow cooked pulled jackfruit on betel leaf, pineapple salsa, pickles, herb salad, fried shallots (GF)

Coconut crumbed prawns with herbed mayo (GF)

\$75 per head, minimum 12 people Starters Entree : Select three options for sharing Main : Select two options for sharing with 2 chefs selection sides Desserts

(GF) Gluten Free | (V) Vegetarian | (VV) Vegan | (O) Option

MAINS

Indonesian marinated baked chicken breast, spiced Turmeric & lemongrass whole grilled chicken, spiced flat noodles, Asian greens, aromatic herb salad, spicy sambal (GF)

Crispy skin barramundi fillet, zucchini ribbon, cherry tomatoes, green beans, coriander & kaffir lime sauce (GF) $\,$

Turmeric & cumin roasted 1/2 cauliflower, spiced rice, pineapple, cucumber & coriander salad, aromatic herbs (GF)(VV)

Spicy coconut mushroom curry, spinach, chickpeas, sugar snaps, gailan (GF)(VV)

Crispy twice cooked pork belly salad, apple slaw, aromatic herbs, Chinese 5 spice caramel (GF)

Deluxe Options *

Slow braised lamb shoulder, lettuce cups, Asian slaw, gochujang sesame sauce (GF)

Hoisin sticky pork ribs, sriracha slaw, steamed bao, ginger hoisin sauce

* \$5PP additional for each deluxe option

DESSERTS

Lemon & lime meringue mini tart

White chocolate & blueberry mini tart

Triple choc brownie bites (GF)



GRAZING TABLES



STANDARD GRAZE

Featuring a delicious selection of meats & cheeses, our standard grazing table is the perfect way to welcome guests to your event.

\$20 per head, minimum 20 people

Nottinghamshire Stilton Barossa Valley brie Petit Cantal cheddar

CHFFSF

CURED

MFATS

SIDES

Skara free range ham De Palma grass fed bresaola De Palma flat pancetta

Sourdough bread Crackers Quince paste

PREMIUM GRAZE

Our premium grazing table features a wider selection of portions, providing a more substantial offering to your guests.

\$30 per head, minimum 20 people

Nottinghamshire Stilton

Barossa Valley brie

Petit Cantal cheddar

Jouvence Camembert

Skara free range ham De Palma grass fed bresaola De Palma flat pancetta Borgo prosciutto crudo

Sourdough / Crackers Quince paste Baby pickled figs Toolunka Creek olives Pickled vegetables

DRINK OPTIONS

CASH BAR

You & your guests are welcome to order from our extensive drinks list throughout the entirety of your function & pay as you go.

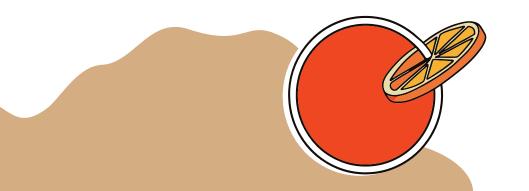
BAR TAB ON CONSUMPTION

A bar tab can be set up to the value of your choice for you & your guests to enjoy. If you'd prefer not to have our whole drinks list available on your tab, you're welcome to choose which beverages to include.

DRINK PACKAGES

Sit back & relax with the knowledge that your guests will be taken care of. Select the package & time frame that suits you.*

If you have any requests, please don't hesitate to ask us for a bespoke package.







DRINK PACKAGES

STANDARD PACKAGE

W

B

PREMIUM PACKAGE

ULTRA PACKAGE

	2 hours\$45PP3 hours\$55PP4 hours\$65PP	2 hours\$50PP3 hours\$60PP4 hours\$70PP	2 hours\$55PP3 hours\$65PP4 hours\$75PP
VINE	Includes : Mortar & Pestle Brut, S.A Mortar & Pestle Semillon Sauvignon, S.A Mortar & Pestle Cabernet Merlot, S.A	Includes standard package, plus : Dune & Greene Prosecco, S.A Haha Sauvignon Blanc, Marl. NZ Redbank Pinot Grigio, VIC Conde Valdemar Rose, Rioja SP Redbank Merlot, VIC Wirra Wirra Shiraz, S.A	Includes : Veuve De Argent Blanc de Blanc, FR Corte Giara Pinot Grigio, Veneto, IT O'Leary Walker Riesling, S.A Wirra Wirra Chardonnay, S.A Conde Valdemar Rose, Rioja SP Haha Pinot Noir, Marl, NZ Mountadam Shiraz, SA
SEER	Includes : Carlton Draught MG Summer Ale MG Pale Ale Napoleone Cider	Includes standard package, plus : Billy The Mid Jetty Road Lager	Includes : All tap beers Peroni Leggera (stubbies) Peroni Nastro (stubbies)

ADD ONS

PREFERRED SUPPLIERS

Looking for more, please reach out to our list of preferred suppliers for assistance.

CELEBRATION CAKES

www.burntbuttercakes.com.au

BALLOONS

Mention the National Hotel for 10% off! www.melbournepartyballoons.com.au



GIF PHOTO BOOTH

Digital photo only on online site, digital & physical props plus attendant included. Plus complimentary photo template.

3hrs \$550

PHOTOGRAPHER

120 Professional, high quality photos, private gallery through a downloadable link.

90 minutes \$300* * Surcharge applies to weddings

JUKEBOX KARAOKE

10,000 songs on a touch screen console, with 2 mics & disco lights. **\$300**

BACKDROP, BALLOON & PLINTH HIRE

White/Black Arch Mesh Backdrop Acrylic disk with custom decal 1 x Plinth 1 x 3m balloon garland (standard colour) **\$600**

RIVIA

3 rounds of 15 questions **1hr \$400**

BINGO / MUSIC BINGO

3 - 5 games of bingo OR 2 - 3 games music bingo **1hr \$350 + \$50 per extra hour**

DRAG QUEEN

Drag host of 2 games of bingo & 2 performances, photos & inclusive of bingo equipment.

Drag host of 2 games of trivia & 2 performances, photos & inclusive of trivia equipment. **1hr \$550**

TIPSY TERRARIUM CLASS

8 guests minimum, inclusive of 3 plants per person, plus all equipment & plant expert.

8 - 15 people, \$80 16+ people, \$75

DONUT WALL

Instead of the traditional cake why not opt for a wall full of delicious donuts. Donut mind if I do!

48 donuts \$185

BEFORE & AFTER

MAKE A DAY OF IT

Looking to explore some fun, local activities before or after your event?

Here's what we reccommend!









COOKING CLASS otaokitchen.com.au

adapolestudios.com

*contact us for a discount code

maisonburlesque.com.au

POLE DANCING

BURLESQUE



NINTING corkandchroma.com.au





ESCAPE ROOM

maniax.com.au

AXF THROWING

rushescapegame.com.au *contact us for a discount code

*contact us for a discount code



LIFE DRAWING thehenandthecoq.com



ARCHERY kewarchery.com

yarrabendgolf

WINI GOLF yarrabendgolf.com/mini-golf



HOOPS THIGHS&

BUTTOCKS

BAREFOOT BOWLS rubc.com.au

HOOPS THIGHS & BUTTOCKS 80s Dance or Retro Fitness or Hula Hooping hoopsthighsbuttocks.com



BANING/KANAKING studleyparkboathousekew.com.au