### THE NATIONAL HOTEL CORPORATE PACKAGE





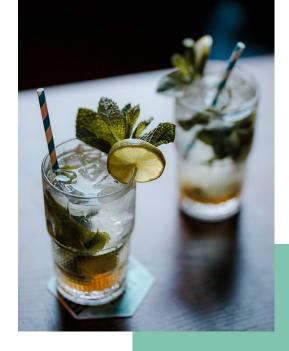


The National Hotel is the perfect place for any corporate event. From a cocktail party celebrating the end of the financial year to your quarterly board meeting, an intimate private dinner for a retiree, or presenting a product launch — The National has got you covered!

Our venue offers three individual spaces:

The Garden Parlour, The Cafe, or The Den. Each area is unique in its offering & can be tailored to suit the size & nature of your event. We can accommodate 5 - 80 guests. Whatever your requirements may be we will customise each event to ensure it's a reflection of your specific needs.

Our approach is always flexible & we can shape floor-plans, spaces, & menus as required. We are more than happy to discuss your vision with you. If you're interested in hosting your function at The National Hotel take a look through this pack to find out what we have to offer.





### **SPACES**



	GARDEN PARLOUR	GARDEN PARLOUR / BEER GARDEN	CAFE	DEN
SEATED	48	60	24	16
STANDING	60	80	40	16
AV	TV, Mic, Music	TV, Mic, Music*	TV	TV





# MEETING PACKAGES

### MORNING OR AFTERNOON TEA

Assorted muffins & fruit platter with coffee, tea, mineral water & selection of juices

#### \$25PP

### BARISTA-MADE COFFEE

\$5PP

### COLD LUNCH OPTION

Assorted sandwiches & fresh fruit platter

\$25PP

### HOT LUNCH OPTION

Pre-order a main course from our meeting hot lunch menu. With coffee, tea, mineral water & selection of juices & soft drinks

#### \$40PP



	STANDARD PACKAGE \$50PP	PREMIUM PACKAGE \$60Pp
ON ARRIVAL	Coffee, tea, mineral water & selection of juices	Coffee, tea, mineral water & selection of juices
MORNING TEA	Assorted muffins & fruit platter, with coffee, tea, mineral water & selection of juices	Assorted muffins or banana bread & fruit platter, with coffee, tea, mineral water & selection of juices
LUNCH	Assorted sandwiches & fresh fruit platter	Hot lunch from a limited menu with a soft drink
AFTERNOON TEA	Selection of fresh danishes, With coffee, tea, mineral water & selection of juice	Scones with jam & cream, With coffee, tea, mineral water & selection of juice



### DRINKS PACKAGES

#### STANDARD PACKAGE

2 hours	
3 hours	
4 hours	

\$45pp \$55pp \$65pp

#### Includes:

WINE

BFFR

Mortar & Pestle Brut, S.A Mortar & Pestle Semillon Sauvignon, S.A

Mortar & Pestle Cabernet Merlot, S.A

Includes :

Carlton Draught

MG Summer

MG Pale

Napoleone Cider

#### PREMIUM PACKAGE

2 hours 3 hours 4 hours \$50pp \$60pp \$70pp

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

Includes standard package, plus : Billy The Mid Jetty Road Lager

NATIONAL

Wirra Wirra Shiraz, S.A

#### ULTRA PACKAGE

2 hours \$55pp 3 hours \$70pp 4 hours \$75pp

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

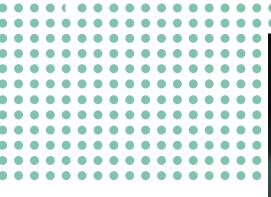
Conde Valdemar Rose, Rioja SP

Haha Pinot Noir, Marl, NZ

Mountadam Shiraz, SA

#### Includes:

All tap beers Peroni Nastro (stubbies) Peroni Leggera (stubbies)





## SET MENU

#### \$55PP SIT DOWN MINIMUM 10 PEOPLE

#### Starters or Desserts

Entrees : Select two options Mains : Select two options for alternate drop or sharing

> Orders & payment must be received 7 days prior to function date

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

#### **STARTERS**

Edamame (GF)(VV)

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

#### **ENTREES**

Thai style karaage 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)

#### MAINS

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 Vegetable 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

#### \$75PP SIT DOWN MINIMUM 12 PEOPLE

Starters, entrees, mains, sides & desserts served feasting style.

Entrees : Select three options Mains : Select two options for alternate drop or sharing

> Orders & payment must be received 7 days prior to function date

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

#### **STARTERS**

Edamame (GF)(VV)

Fried 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

Twice cooked lamb rib, Balinese chili caramel (GF)

House made cauliflower & potato samosa, tamarind (VV)

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

#### MAINS

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



Chef's selection of two dishes

#### DESSERTS

Chef's selection of petit fours

## **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

CHEESE

CURED MEATS

**SIDES** 

Nottinghamshire Stilton Barossa Valley brie Petit Cantal cheddar

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.

\$25 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



## COCKTAIL MENU

We Recommend :	Vegetarian spring roll (V)(GFO)(VVO)	\$3
Light serve : 4-5 pieces PP	Prawn spring roll (GFO)	\$3.5
Medium serve : 6-7 pieces PP Larger serve : 8+ pieces PP	Fries cup (GF) (V)(VV)	\$3.5
Minimum order of 20 pieces	Kimchi & roasted corn fritters, chili jam aioli (GF)(V)	\$3.5
per canape	Mini BBQ pork bun	\$4
	Shiitake mushroom & cheese croquettes (V)	\$4
Orders & payment must be received 7 days prior to	House made cauliflower & potato samosa (VV)	\$4
function date	Pulled miso chili chicken rice paper roll, bun noodles, chili caramel, pickles, crispy shallots (GF)(Contains Nuts)	\$4
(GF) Gluten Free (V) Vegetarian	Sesame avocado rice paper roll, rainbow slaw, spicy peanut sauce, herbs (GF)(VV)(Contains Nuts)	\$4
(VV) Vegan	Ginger & lemongrass prawn mini tart, pineapple chili salsa	\$4
(O) Option	Grilled calamari on betel leaf, aromatic herb salad, crushed peanuts (GF)	\$4.5
	Mini lamb kebab skewers, toasted cumin raita (GF)	\$4.5
	Satay chicken skewers (GF)(Contains Nuts)	\$4.5
	Freshly shucked oyster, nam jim, watermelon & cucumber salsa, micro coriander (GF)	\$5
	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, cucumber, aromatic herbs, crispy curry leaves (GF)(VV)	\$8
	Turmeric & cumin marinated prawn salad, spiced rice, cucumber, aromatic herbs, crispy curry leaves (GF)	<b>\$9</b>
	Miso butter lobster slider, fried shallots (GFO +\$1)	\$9

### DESSERTS

Lemon & lime meringue mini tart	<b>\$4</b>
White chocolate & blueberry mini tart	\$4
Triple choc brownie bites (GF)	\$4



## ADD ONS

#### PHOTOGRAPHER

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

(90 minutes) \$300

#### JUKEBOX KARAOKE

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

\$400

#### DONUT WALL

48 donuts on a donut wall - chocolate, caramel, strawberry or glazed.

(48 donuts) \$185

#### PHOTO BOOTH UNLIMITED PRINTS

Unlimited prints & digital photos, props, background & attendant included. Plus complimentary photo template & guest book.

(3hrs) \$600

#### GIF PHOTO BOOTH

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

(3hrs) \$600

#### FUNKY BUNCH BINGO

(2-2.5hr) \$700

#### FUNKY BUNCH TRIVIA

20-50 guests, 5 games of trivia

(2-2.5hr) \$700 (1hr show is \$500)

#### TIPSY TERRARIUM CLASS

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

(1.5hrs) 8-15 people, \$90

16+ people, \$85

#### PAINT & SIP

20 guests minimum, only available in the Garden Parlour, includes: One 16' x 20' blank canvas Acrylic paints Brushes Table Easel Pinot & Picasso Apron & Artist Host.

(2hrs) \$80 pp\*\*

#### LINEN HIRE

White Table Cloth - \$25

Napkin - \$1

#### PREFERRED SUPPLIERS

#### **CELEBRATION CAKES**

www.burntbuttercakes.com.au

#### BALLOONS

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



## **BEFORE & AFTER**

### MAKE A DAY OF IT

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

Here's what we reccommend!







80s Dance or Retro Fitness or Hula Hooping hoopsthighsbuttocks.com

otaokitchen.com.au



PAINTING corkandchroma.com.au

escape game



kewarchery.com

BARFFOOT BOWLS

rubc.com.au

maniax.com.au



MINI GOLF yarrabendgolf.com/mini-golf

\*contact us for a discount code







NATIONAL

**BOATING/KAYAKING** studleyparkboathousekew.com.au



\*contact us for a discount code **ESCAPE ROOM** rushescapegame.com.au

