

IVANHOE HOTEL

Bar & Bistro

EVENTS PACK

120 Upper Heidelberg Rd
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Since 1993, Ivanhoe Hotel has been providing the locals of Melbourne's North-East with everything from a place for Friday night drinks to a casual dining option for families, serving up great food and hospitable service.

The Hotel, located just 15 minutes from Melbourne's CBD, has been recently renovated and currently offers an impressive family friendly bistro, casual lounge bar and gaming facilities. The multi faceted venue can cater to a wide range of events, from relaxed family meals to afternoon cocktails.

Celebrate an occasion in the Establishment Bar or join us in the Bistro for a meal featuring all your pub favourites.

Our Rooms

Establishment Bar

Located at the front of the hotel on Upper Heidelberg Road. The Establishment Bar can be booked for private functions throughout the week.

Enjoy access to your own fully staffed private bar, TVs with USB capabilities and an extensive cocktail list. This space is perfect for anything from birthday celebrations, engagements, Christmas and end of year corporate functions and low key social gatherings.

Up to 140 standing

est.
THE ESTABLISHMENT BAR



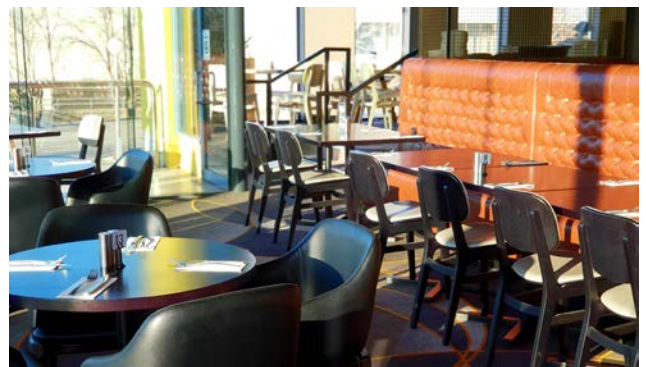
Bistro Terrace

This semi-private space offers a 180 degree panoramic view of Ivanhoe. Adjacent to the Bistro, the Terrace is the perfect spot for a sit down meal or those that would prefer an exclusive space but wish to enjoy the atmosphere of the hotel.

The space features an outdoor balcony, for the exclusive use of function guests. Enjoy an intimate dinner, casual cocktail event or a milestone celebration.

Up to 70 standing

Up to 50 seated





Beverage

BEVERAGE ON CONSUMPTION

A bar tab can be set up prior to any function with a predetermined limit and generally includes a variety of beer, wine and soft drink, depending on the taste of the host. Any items from the beverage list are able to be included in the Bar Tab. The limit can be revised as the function progresses and increased as required, at the discretion of the host.

CASH BAR

All our bars are fully stocked with a range of tap and bottled beers, wines by the glass, spirits and mixers. Your guests may select from a diverse range of drinks, available for purchase from the bar during your function.



Three Course Menus

Standard

Select up to two mains, served alternately.

ENTREE

Soup of the day

MAIN

250gm Rump Steak with chips, salad & gravy

Chicken Parma with chips & salad

Beer battered barramundi with chips, salad & tartare

Lemon pepper calamari with chips, salad & tartare

Pumpkin & pine nut carbonara

Roast of the day with roast potato & seasonal vegetables

Lamb Shank with mashed potato & seasonal vegetables

DESSERT

Selection of desserts served alternatively



\$35 per head

Deluxe

Select up to two mains, served alternately.

ENTREE

Antipasto platters to share

Trip of dips

MAIN

300g Porterhouse Steak
with rosemary potatoes, roasted field mushroom & pepper sauce

Pumpkin basil & Danish fetta stuffed chicken breast
with medley of cherry tomato green bean & Kalamata olive,
crisp prosciutto & apple balsamic glaze

Chicken Neptune
Grilled chicken breast served with creamy mash potato topped with
mixed seafood & creamy garlic butter sauce & garnished with avocado

Lemon parmesan crumbed lamb chops
with creamy pesto mash, carrot, red cabbage,
mint & pomegranate salad

Pan seared salmon fillet
with orange, chilli, ginger & mirin broth & seared Asian greens

Chargrilled Mediterranean vegetable Risotto
with fresh basil & parmesan

DESSERT

Selection of desserts served alternatively



\$45 per head

Platters

Asian Platter (45 pieces) Spring rolls (v), samosas (v) & dim sims with sweet chilli & soy	\$50
Assorted fresh sandwiches (45 pieces)	\$60
Tomato, bocconcini & basil bruschetta (45 pieces)	\$60
Spinach & ricotta pastizzi (45 pieces)	\$60
Kids Platter (45 pieces) Chicken nuggets, calamari rings, battered fish fingers & chips	\$60
Housemade arancini (30 pieces) Mozzarella, semi dried tomato & basil	\$60
Panko crumbed calamari with tartare (30 pieces)	\$60
Party pies & sausage rolls (30 pieces)	\$60
Mini quiche (v) (30 pieces)	\$60
Spicy buffalo wings (30 pieces)	\$60
Satay chicken skewers (30 pieces)	\$90
Chorizo & olive croquettes with tomato & tabasco aioli (30 pieces)	\$90
Lamb kofta with tzatziki (30 pieces)	\$90
Prawn pastry twisters (30 pieces)	\$90
Falafels (ve)(30 pieces)	\$90
Ciabatta toast with your choice of Smoked salmon & dill creme fraiche (45 pieces) Rare eye fillet, roasted capsicum, capers & artichoke (45 pieces) Mediterranean char-grilled vegetables with feta & basil (45 pieces)	\$90



Platters

TASTING PLATES served individually plated \$4ea

SAVOURY

Beer battered barramundi with chips & lemon

Mini beef burgers, roasted red onion, lettuce, mustard & chutney

Chicken & mushroom risotto mini bowl (gf)

Singapore noodles mini bowl (v)

SWEET

Chocolate mousse with white chocolate shards

Chocolate meringue with crème chantilly, macerated strawberries & mint chiffonnade

PLATTER OPTIONS \$45

Fresh seasonal fruit

Antipasto Platter with prosciutto, salami, pancetta, marinated olives, Mediterranean vegetables, smoked salmon, lavosh & grissini sticks

Cheese board with three chef selected cheeses, fresh fruit, nuts, quince paste & lavosh

SIDES

Bowl of wedges with sweet chilli and sour cream \$17

Beer battered chips \$12

3 x 50g chef selected cheese \$50



Booking Form

Contact Details

Name:..... Company:.....

Contact no: Contact email:.....

Function Details

Date of Function:..... Start Time:..... Finish time:.....

Occasion:..... Number of guests:.....

Function Space (please circle)

Bistro Terrace

Establishment Bar

Catering Option (please circle)

Set Menu

Canapes

Catering Details (incl. platter or main selections):.....

.....

.....

Beverage Details:.....

Dietary Requirements:.....

Additional Details:.....

Deposit amount:.....

Payment Details

Card Type: Visa Mastercard Amex

Name of Card Holder:

Card Number:.....

Expiry Date:..... CCV:.....

Signature:..... Date:.....

Terms & Conditions

BOOKING CONFIRMATION

To confirm a reservation, a minimum deposit of \$500 and signed booking form (including these terms and conditions) must be returned. Tentative reservations may be held for seven days upon request. If a signed booking form and the full deposit amount has not been received in this time the venue reserves the right to release the space. Please note all minimum spend requirements are inclusive of catering and beverage spend only and any additional costs incurred, including security and entertainment are not counted towards the final minimum spend figure. Deposits may be paid via major credit card, EFTPOS or cash. All prices quoted in the above functions pack are inclusive of GST and subject to change without notice.

FINAL PAYMENT

All room set up requirements and catering and beverage details are requested a minimum of seven days prior to the function date. Full payment of all catering is required no less than seven days prior to the event date. Beverage payments can be made in advance or at the commencement of the function. Should payment not be made seven days prior then management reserves the right to cancel the function and the deposit will be forfeited.

MINIMUM SPEND & ROOM HIRE

Hosts must meet the minimum spend requirement (if applicable) stipulated prior to the function and will be responsible for the difference if the amount is not met.

CANCELLATION

Cancellation of functions after the deposit has already been paid can only be done via direct consultation with management and only by the person who made the initial reservation and paid the deposit. In the event of a cancellation, the following fees will apply:

More than 60 days notice	Entirety of deposit refunded, less \$100 booking fee.
14 - 60 days notice	50% of deposit forfeited
Less than 14 days notice	Entirety of deposit forfeited

DIETARY REQUIREMENTS

Please be advised 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. Patrons requests will be catered for to the best of our ability, however the decision to consume a meal is the responsibility of the diner.

BYO

No food or beverage of any kind is permitted to be brought into the venue for consumption at a function by the host with the exception of a cake, whereby the host must receive written permission from management prior to the event.

MINORS

The venue allows underage guests to attend functions, under the proviso that they are supervised by a parent or legal guardian at all times. Underage guests are not permitted to leave the function space and must leave the venue immediately after the event has concluded. Under no circumstances may any patron under the age of 18 years of age consume alcohol. If any minors are found to be consuming or in the possession of alcohol they will be asked to leave immediately in the company of their parent or legal guardian.

GUEST ENTRY

Guest entry to functions will be permitted only within the agreed start and finish times. It is recommended that guests arrive within the first hour of the function, as the venue is unable to guarantee entry after this time. Management reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and the house policy. Additional function guests (beyond the number confirmed) may only be admitted in accordance with the venue's licensed capacity.

SECURITY

Management reserves the right to order additional security to ensure the safety of staff and patrons. If an event requires additional security the host will be notified and charged accordingly.

CONDUCT

The host is responsible for conducting the function in an orderly manner. All venue policies, procedures and legal responsibilities apply to all guests and hosts, including total compliance to all responsible service of alcohol and house policy standards. It is the host's responsibility to ensure that all details given to guests regarding the function are accurate. If a function is booked under false pretenses or a host provides false information, management reserves the right to cancel the function without notice, and at the expense of the host.

DAMAGE

Please be advised that hosts are entirely financially responsible for all damage, breakage, vandalism or theft that is sustained to the function space and venue premises by guests, invitees or other persons attending the event. Should any extra cleaning or labour be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function.

I confirm that I _____ have read and understood the above terms and conditions and agree to comply.

Signed _____

Date _____