

Mt View HOTEL

FUNCTION FOOD AND DRINK

68/70 Bridge Rd, Richmond 3121
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EVENT SPACES

*Please note that a minimum spend applies to our spaces, which varies depending on the time of year.



THE EXTENSION

Originally a humble laundromat, this space has been transformed into a sophisticated dining experience, now known as “The Extension.” This chic new addition to Mt. View Hotel is quickly becoming a favourite among guests.

- Can accommodate up to 80 guests in a cocktail-style setup or 40 guests seated
- Intimate, private setting with closable glass entry doors, a private bar, and a charming beer garden
- Equipped with a TV and full AV access



THE LOFT

Introducing our largest function space, The Loft, located on the mezzanine level of the hotel.

- Can accommodate up to 100 guests for cocktail-style events or 60 guests for seated functions, making it ideal for larger gatherings.
- Access to our second-level bar
- Mixed high and low seating with a pool table
- A projector and AV control

This versatile space can be customized to suit your event's specific needs. For events with over 100 attendees, we offer a split-level area that can be reserved in conjunction with The Loft for additional space.



ROOFTOP

*Please note that a minimum spend applies to our spaces, which varies depending on the time of year.



PELACO

The Pelaco End, the largest of our rooftop function spaces, offering breathtaking views of Melbourne in a secluded area of the rooftop.

- Accommodates up to 40 guests for seated events and 65 guests for cocktail-style
- Exclusive access to our shared rooftop bar
- Heaters and misters to keep everyone comfortable all year round.

Please note: This area is exposed and subject to weather conditions.

In accordance with liquor licensing laws and noise ordinances, The Pelaco End must be vacated by 11:30 pm.



BRIDGE RD END

Nestled at the far end of the rooftop, our Bridge Rd section is ideal for smaller, more intimate events.

- Can accommodate 30 people for either sit down or cocktail style event.
- Access to shared rooftop bar
- Heating and misting facilities
- Retractable roof allows for events to carry on regardless of the weather





CATERING MENU

CANAPES

Minimum 25 people - roaming style
service perfect for cocktail events

SIX CANAPES

\$36 per person

EIGHT CANAPES

\$48 per person

TEN CANAPES

\$60 per person

SUBSTANTIAL CANAPES

Add something more
substantial for \$10 per person

Chilli beef cups ^{GF}

Fish and chips cups

Vegetarian risotto ^{GF, VG}

Mini sliders (beef or chicken)

VEGETARIAN

Greek dolmades ^{GF, VG}

Three cheese and kale frittata ^{GF}

Vegetable spring rolls

Three cheese and semi-dried tomato arancini

Cucumber bites with cream cheese ^{GF, VG}

Mini tomato, fetta, and basil bruschetta ^{VG}

Mini assorted quiches

Vegetable samosa

Cheesy jacket potatoes

Chefs choice house made dips w/ breads

MEAT

House made honey mustard sausage rolls

Sticky pork belly bites ^{GF}

Beef samosa

Chicken samosa

Cajun chicken ribs

Lamb kofta with spicy yogurt dip ^{GF}

SEAFOOD

Sushi ^{GF, VG}

Smoked salmon goat cheese tarts

Alabama fried calamari

PLATTERS (serves 25 people)

Each board is hand selected by our chef and is
subject to change /seasonal availability. Please let
us know of any preferences/dietaries beforehand so
they can be accommodated.

Charcuterie	\$80
Cheese	\$80
Dips and antipasto	\$60

We offer a full range of vegan, gluten free, dairy free options. Please inform staff of any dietary requirements and allergies in advance so that our chef can accommodate.

^{GF} Gluten free

^{VG} Vegan option

SET MENU

ENTREE & MAIN / \$60 per person
MAIN & DESSERT / \$60 per person
ENTREE, MAIN & DESSERT / \$80 per person

*Set menu requires a minimum number of 25 guests

Take your pick from our Greek, Italian, or Australian options.

Set menus are alternating drop and include all options.

Combinations of choices from each menu as well as customised menus are available upon request.

GREEK

ENTRÉE

Grilled pineapple calamari, served with roquette ^{GF}
Spanakopita ^{VG}

MAIN

Grilled lamb, with side roast vegetables and tzatziki ^{GF}
Moussaka, served with cucumber and mint salad ^{GF}

DESSERT

Loukoumades, glazed with honey
Greek strawberry cheesecake, served with berry compote and fresh strawberries

ITALIAN

ENTRÉE

Arancini, on a bed of spicy ranch dipping sauce ^{VG}
Bruschetta, with burrata ^{VG}

MAIN

Risotto Milanese ^{GF, VG}
Pumpkin ravioli, served with spicy roasted Napoli sauce ^{VG}

DESSERT

Tiramisu
Panna cotta, with passionfruit puree

AUSTRALIAN

ENTRÉE

Fried Calamari, with garlic aioli and lemon wedge
Crumbed lamb cutlets, side roquette salad and tomato salsa

MAIN

*300g Red Gum Creek sirloin steak with beans, herbed chat potatoes, and side of red wine jus
Baked salmon, served with a corn and zucchini fritter, topped with salsa verde

DESSERT

Apple crumble slice, with a scoop of vanilla ice-cream
Warm chocolate brownie, served with whipped cream and fresh strawberries

*Steaks are cooked medium rare

We offer a full range of vegan, gluten free, dairy free options. Please inform staff of any dietary requirements and allergies in advance so that our chef can accommodate.

^{GF} Gluten free
^{VG} Vegan option

DESSERT

DESSERT PLATTER

\$100

(serves 25 people)

Selection of mini desserts hand picked by our chef. Subject to change /seasonal availability. Please let us know of any preferences or dietaries beforehand so they can be accommodated.

CAKEAGE

\$4 per person

Cut and served

- on platters
- plated with cream and berries

CAKE

We are happy to organise a cake for your occasion, prices vary depending on requirements.



BEVERAGE MENU

BEVERAGE PACKAGES

all packages include soft drinks and juices

TIER 1

4 hours \$60 per person

Wine:

Morgans Bay Sparkling
Morgans Bay Sauvignon Blanc
T'Gallant Juliet Moscato
T'Gallant Cape Schanck Rose
Morgans Bay Cabernet Merlot

Beer:

Carlton Draft
Great Northern
Mountain Goat Cider
Balter XPA

Bottled Beer:

Heaps Normal Non-alcoholic
Cascade light

TIER 2

4 hours \$70 per person

Wine:

Fluer De Lys Sparkling
Opawa Sauvignon Blanc
Iron Cloud Chardonnay
Opawa Pinot Noir
Lost Buoy Shiraz
Wynns The Gables Cab Sav
Dominique Portet Fontaine Rose

Beer:

Carlton Draft
Great Northern
Mountain Goat Cider
Balter XPA
Matso's Ginger Beer
Status Quo Pale

Bottled Beer:

Heaps Normal Non-alcoholic
Cascade light
Balter Cerveza
Heineken
Asahi
Peroni

BASIC SPIRITS

add basic spirits to either
beverage package for an
additional \$15 per person

BAR TAB

A bar tab can be arranged for your event with a specified limit catering to your budget in mind.

You can arrange a bar tab with:

- a specific limit
- specific inclusions/exclusions
- specific product selections

Once the bar tab limit is reached you can turn into a cash bar. Your guests can choose from our beverage selections in which they can purchase throughout your event.

TERMS AND CONDITIONS

CONFIRMATION

By putting down a deposit, you hereby agree to the terms and conditions of hiring the venue as stated below. To confirm a booking, a deposit of 20% of the minimum spend is required. All bookings are considered unconfirmed until your deposit is received. Please note that the venue does not take tentative bookings, and the date will remain open until the deposit is paid.

PRICING & MINIMUM SPEND

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces and the event manager will advise the minimum spend upon enquiry as they vary according to the space and time of year.

Minimum spends must be prepaid two weeks in advance of the event date. If payment is not received prior to the event, certain pre-arranged function food may not be ordered and/or prepared.

CANCELLATIONS

Cancelling a function after the deposit has been paid can only be done by consulting directly with management. Any cancellation made within 6 months of the date of your function will forfeit the deposit and any additional funds held by the venue. If you need to postpone your function, all funds held by the venue will be moved to a new comparable date pending availability.

SPACES & TIMING

Management reserves the right to assign an alternate space if the original space becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at management's discretion to reallocate a function to a more appropriate space. When attending the function, guests must stay in their allocated space. Please note that time limits apply on all bookings depending on the day and time of event; management will outline a suitable time limit for your event upon booking.

CATERING

All catering, beverage and requirements must be confirmed no later than 14 days prior to your function. No outside food or beverages may be brought into the venue besides cakes. Allergies must be discussed with management prior to the event, and it is the responsibility of guests with dietary requirements to identify themselves to staff.

BAR TABS

Bar tabs on consumption must be paid at the conclusion of your function. All funds prepaid towards a bar tab are non-refundable.

DECORATIONS

Guests are welcome to bring their own decorations and/or organise hire of event equipment; however, all fixtures must be first authorised by management. No staples or tape is to be used on painted surfaces, and glitter and/or confetti-like material is not permitted.

SECURITY DEPOSIT

Upon arrival the organiser is required to present a credit card which will be pre-authorised for \$500. This is held in case of damages and released the following Monday.

DAMAGES

The organiser of a function is financially responsible for any damage, theft, breakage or vandalism sustained to the space or venue premises caused by themselves, their guests, outside contractors or other persons attending the function. Should any extra cleaning be required to return the venue to satisfactory standard, the \$500 security deposit will be retained. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after your function.

FUNCTION CONDUCT

It is required that you will conduct your function in an orderly and appropriate manner. All normal venue policies, procedures and legal responsibilities apply to all persons attending functions at all times, including responsible service of alcohol procedures and guidelines. Failure of guests or organisers to meet acceptable behavioural standards will result in eviction from the venue and prepayments will not be returned. When booking a function, it is your responsibility to give accurate details in relation to the type of function and its guests. If an organiser falsifies information, or if your function is booked under false pretences, the venue will cancel the function without notice and retain the deposit and any additional funds held by the venue. Children are welcome to attend functions in all spaces, but must vacate the rooftop terrace by sundown.

INTOXICATION

In the event your guests arrive already intoxicated, your group will be refused entry, the function will be cancelled and 50% of prepayment will be retained by the venue.

If any guest becomes unreasonably intoxicated during the event, they will be refused service and potentially asked to leave. If there is any argument about this then the entire group will be asked to leave and any remaining prepayment will be retained by the venue.

SMOKING/VAPING

Provision is made for smokers in designated areas only, including vaping. Please ensure that you and all guests dispose of cigarette ash, butts and matches thoughtfully, using ashtrays provided. Any costs arising from the damage of property or activation of smoke detectors will be worn by the organiser, and repeated breaking of smoking laws during your event will result in eviction from the venue. Please note that no food may be served or consumed in smoking areas.

SECURITY GUARDS

A \$200 security hire fee applies to all bucks/hens parties, 21st birthdays as well as for any event over 80 people.