

FUNCTIONS



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The National Hotel is the perfect place to celebrate your special occasion.

Our venue offers four individual spaces: the garden parlour, the café, the den, and an open-air courtyard. Each room is unique in its offering and can be tailored to suit the size and nature of your event.

The National Hotel can accommodate any affair from an intimate corporate lunch to a lavish cocktail party for up to 150 guests.

Whatever your requirements may be, we customise each event to ensure its a reflection of your specific needs. Our approach is always flexible and we can shape floor-plans, spaces and 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.



THE GARDEN PARLOUR

Our Garden Parlour is a space you can make entirely your own.

Its contemporary design and private bar are just a few of the elements your guests will love.

Faint murmurs from the bustling next door beer garden set the scene with large, glass sliding doors that can be opened up or closed to the elements.

We also have your entertainment needs covered with our TV and microphone.

The Garden Parlour's flexible furniture arrangement make it perfect for any style of event.

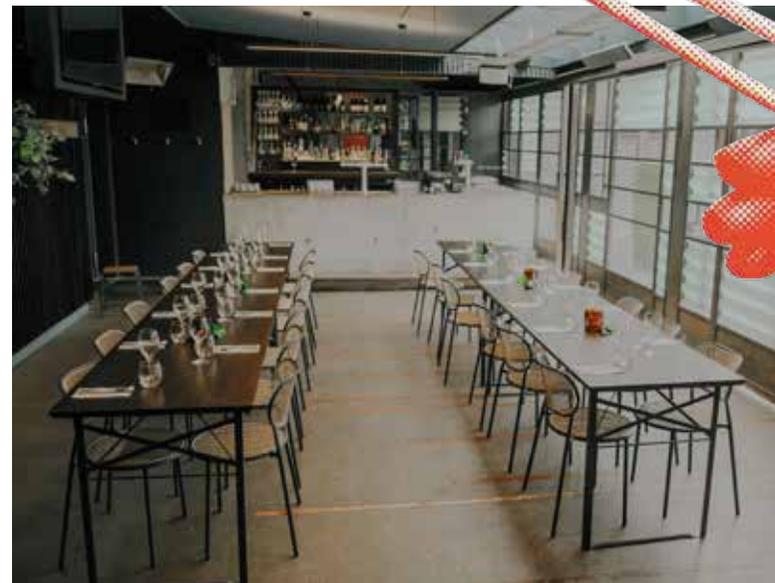
h 40 SEATED CAPACITY

70 STANDING CAPACITY (GARDEN PARLOUR)

150 STANDING CAPACITY (WITH ADDITIONAL TABLES IN THE BEER GARDEN)

\$ BASED ON A MINIMUM SPEND

\$ DEPOSIT IS 10% OF MINIMUM SPEND



THECAFÉ

Our Café is a luxe, intimate room with a warming fireplace and a beautiful, large parquet table. It features huge windows overlooking Victoria street.

This exclusive function space is ideal for private dinners or more intimate cocktail functions.

The Cafe is separated from the rest of the venue by the main bar and offers private access to the bar. The space also comes equipped with a TV screen.

- h 30 SEATED CAPACITY**
- 🧑 50 STANDING CAPACITY**
- 💰 BASED ON A MINIMUM SPEND**
- 💰 DEPOSIT IS 10% OF MINIMUM SPEND**



THE DEN

The Den is our semi-private dining room accessed from the main bar area. It's a cosy, industrial style space featuring a fireplace and exposed brick walls.

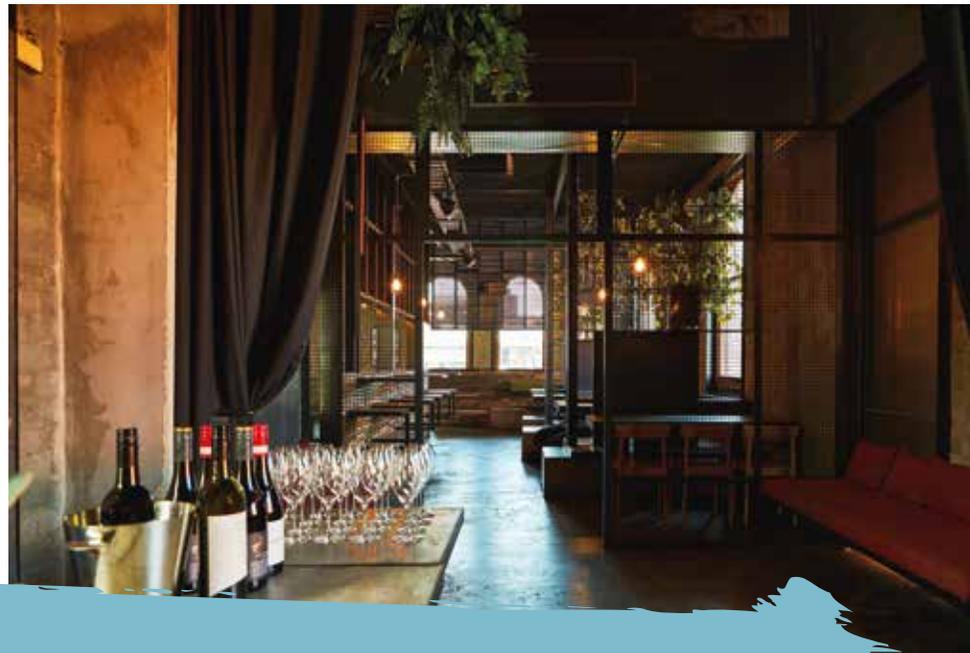
The Den is perfect for smaller gatherings and accommodates both seated dinners and cocktail functions. The space also has it's own TV screen.

h 16 SEATED CAPACITY

人 25 STANDING CAPACITY

\$ BASED ON A MINIMUM SPEND

\$ DEPOSIT IS 10% OF MINIMUM SPEND





BEER GARDEN

The beer garden is perfect for all group bookings.

Large tables line the timber deck. The scene is set with hanging lamps in amber glass bottles bolstered across the courtyard, providing a twist on the Chinese lantern.

Winter phobics need not fear, the transeasonal courtyard has an undercover area with heating, plus a ping-pong table and view of the night sky.

Canapés and a la carte are both available, with easy access to the main bar.

BOOKINGS OF 8-40 ARE WELCOME

CANAPÉ MENU



Our canapé menu features favourites from our a la carté menu, as well as dishes designed specifically for cocktail style events. Choosing from cold, warm or mini meal options, the canapé menu is suitable for small groups of 20 to larger events of 150.

LIGHT SERVE: 4-5 PIECES PP • **MEDIUM SERVE: 6-7 PIECES PP** • **LARGER SERVE: 8+ PIECES PP**

COLD

- Freshly shucked oyster, salmon roe, miso, lemon (GF)
- Prawn, avocado rice paper roll (GF)
- Spicy tofu, roasted peanuts, sriracha rice paper roll (GF) (Vegan)
- Cured salmon, lime, coconut, chilli on fried wafers, sesame seeds
- Turmeric, coconut poached chicken, cucumber, dill (GF)
- Scallop cerviche, green peppercorn, Thai basil, chilli on baby cos leaf (GF)

WARM

- Pulled beef & mushroom Asian doughnut, chilli garlic sauce
- Satay chicken skewer (GF)
- Chiang Mai sausage roll, chilli jam
- Crispy skin duck crepé, cucumber, spring onion, hoisin
- Fermented corn, wasabi, cheese croquettes, chilli jam (V)
- Crispy spiced tofu bites, tonkatsu sauce (GF) (Vegan)
- Crispy pork belly, tamarind caramel, herb salad
- Coconut crumbed banana prawn skewer, pineapple & coconut sauce (GF)
- Grilled chilli & lemongrass lamb meatballs, chilli caramel, herb salad (GF)
- Vegetarian spring roll (V)
- Prawn spring roll
- Mini BBQ pork bun
- Butter chicken samosa
- Fries (individual portion) (V)

MINI MEALS

- \$4 Wagyu cheese slider \$6
- \$3.5 Southern fried chicken and slaw slider \$6
- \$3 Viet noodle salad, crispy squid, toasted peanuts (GF) \$7
- \$4 Viet noodle salad, crispy tofu, toasted peanuts (GF) (Vegan) \$6
- \$3 Pulled chicken salad, Chinese doughnuts, pickled vegetables, cashews \$7
- \$4.5 Marinated beancurd & mushroom salad, chinese doughnuts, pickled vegetables, cashews (V) \$7
- Prawn mini roll, shredded iceberg, mango chipotle sauce, salsa \$7
- Five spiced crispy soft-shell crab slider, pickled vegetables, doengjang mayo \$8

DESSERT

- \$4
- \$3
- \$3.5 Red velvet petit four \$4
- \$4 Raspberry cheesecake petit four \$4
- \$3 Flourless chocolate cake (GF) \$4
- \$3
- \$4.5
- \$5
- \$4
- \$2.5
- \$3
- \$4
- \$4
- \$3



MINIMUM ORDER OF 30 PIECES PER CANAPE OR MINI MEAL

ORDERS MUST BE PLACED AND PAID FOR 7 DAYS PRIOR TO FUNCTION DATE

SET MENU



ALTERNATE DROP TABLE SERVICE

\$52 PER HEAD: Three course service, choice of three entrées (shared), Two mains and two desserts (alternate drop)

\$45 PER HEAD: Two course service, choice of two mains (alternate drop) and either three entrées (shared) or two desserts (alternate drop)

ENTRÉES

Taiwanese fried chicken – yan su ji, green pepper corns, basil, fermented tofu (GF)

Steamed BBQ pork bun

Fermented corn, wasabi, cheese croquettes, chilli jam (V)

Crispy spiced tofu, tonkatsu sauce (GF) (Vegan)

Grilled chilli & lemongrass lamb meatballs, chilli caramel, herb salad (GF)

Bahn khot - prawn, coconut & turmeric pancakes, cos lettuce, pickled chilli, aromatic herbs, coconut dipping sauce, toasted peanuts (GF)

MAINS

Tea smoked salmon, grilled peach, pineapple, cucumber, cherry tomatoes, spring, onion, fried shallots, ginger flower dressing (GF)

Miso glazed eggplant, roasted Dutch carrots, green beans, steamed gai lan, black vinegar dressing (GF) (Vegan)

Butter chicken masala curry, coconut rice, pickles (GF) (Veg. option av.)

Vietnamese vermicelli noodle salad, baked chicken, shaved radish, cucumber, fried shallots, toasted peanuts (GF)

Coconut braised beef short rib, mushrooms, pickled cucumber, steamed gai lan, fragrant herb salad, coconut rice (GF)

DESSERTS

Pistachio mousse, citrus salad, honeycomb crumble (GF) (V)

Lemongrass & lime parfait with pineapple salsa & tuille wafer (GF avail) (V)

Cardamom & almond milk panna cotta, roasted red plum (V)



FEASTING MENU



STARTERS

Warm roti, peanut sauce
Edamame

ENTRÉES

Taiwanese fried chicken – yan su ji, green pepper corns,
basil, fermented tofu (GF)

Fermented corn, wasabi, cheese croquettes, chilli jam (V)

Grilled chilli & lemongrass lamb meatballs, chilli caramel,
herb salad (GF)

MAINS CHOOSE TWO OPTIONS

Slow braised lamb shoulder, lettuce cups Asian slaw,
gochujang sauce

Malaysian whole baked flounder, sambal, spring onion,
crunchy citrus salad, fresh herbs (GF)

Hoi sin sticky pork ribs, sriracha slaw, steamed bao
Eggplant & tofu tonkatsu, pickles, slaw, rice (GF) (Vegan)

\$60 PER HEAD
MINIMUM OF 15 PEOPLE



SIDES

Blistered green beans, spiced tofu, pickled chilli,
fresh lime (GF) (Vegan)

Roasted Potatoes (GF) (V)

PETIT FOURS

Red Velvet

Raspberry cheesecake

Flourless chocolate (GF)



🌿 ORDERS MUST BE PLACED AND PAID FOR 7 DAYS PRIOR TO FUNCTION DATE 🌿

BEVERAGE OPTIONS

We're happy to be guided by you in terms of how you'd like to supply Drinks to your guests. With an extensive wine, beer, spirit and cocktail list, we can tailor to all needs.

CASH BAR

You and your guests are welcome to order from our extensive drinks list throughout the entirety of your function and pay as you go, keeping things simple.

UPON CONSUMPTION

A bar tab can be set up at the beginning of your function to the value of your choice for you and your guests to enjoy. If you'd prefer to not have our whole drinks list available on your tab, you're welcome to choose a selection of beverages to have available.

DRINKS PACKAGES

We have designed our drink packages with different tiers to allow for budgets of all sizes. Drink packages are available for groups of 30+ with prices set per head. The wine/ sparkling on offer are all served by the glass and will change seasonally. Please enquire with the functions manager.



DRINK PACKAGES

STANDARD PACKAGE

2 HOURS: \$35PP • 3 HOURS: \$46PP • 4 HOURS: \$58PP

WINE

Markview Sauvignon Blanc
Markview Cabernet Merlot
Markview Sparkling

BEER

Carlton Draught
Mountain Goat Steam Ale
Bulmers Original Cider
Cascade Light (stubbies)

OTHER

Sparkling water
Soft drink
Juices

PREMIUM PACKAGE

2 HOURS: \$45PP • 3 HOURS: \$58PP • 4 HOURS: \$68PP

WINE

Cool Woods Shiraz, Barossa Valley
Redbank Merlot, Victoria
Redbank Pinot Grigio, Victoria
Redbank Sauvignon Blanc, Victoria
Chant du Midi Rosé, France
Chant du Midi Sparkling Brut, France

BEER

All tap beer and cider
Peroni Leggera (stubbies)
Cascade Light (stubbies)

OTHER

Sparkling water
Soft drink
Juices

ULTRA PACKAGE

2 HOURS: \$50PP • 3 HOURS: \$65PP • 4 HOURS: \$75PP

WINE

Cool Woods Shiraz, Barossa Valley
Redbank Merlot, Victoria
Cantena Alamos Malbec
Redbank Pinot Grigio, Victoria
Redbank Sauvignon Blanc, Victoria
Cool Woods Chardonnay, Barossa Valley
Chant du Midi Rosé, France
Chant du Midi Sparkling Brut, France
Bandini Prosecco, Italy

BEER

All tap beer and cider
Peroni (stubbies)
Sample Pale Ale (stubbies)
Peroni Leggera (stubbies)
Cascade Light (stubbies)

OTHER

Sparkling water
Soft drink
Juices



FLOOR-PLAN

