



WWW.GOVERNORSHALL.COM



FUNCTION PACK

Governors Hall



WELCOME TO GOVERNORS HALL

Governors Hall is located in the inner Melbourne suburb of Hawthorn East and offers a comfortable & friendly atmosphere for all your function needs.

Having a business function, dinner party, cocktail event, sporting group event, family event, schooling group event? No problem!! We cater to all your needs and much much more.

Come and meet our friendly staff and allow us to create the perfect event tailored to your needs!

EXCLUSIVE FULL VENUE HIRE



At Governors Hall, you can hire the full venue space including our outdoor beer garden for your event on any day of the week.

And with very competitive minimum spends, come check us out! You wont be disappointed!

With a spacious & industrial style looking venue, a huge LED Wall screen and a huge selection of food & beverage options, you will feel at home as soon as you enter.

CANAPE PACKAGES

HOT FOOD

Pumpkin & Feta Arancini (V)
Mushroom & White Wine Arancini (V)
Mac & Cheese Croquettes (V)
Vegetarian Spring Rolls (V) (Vg)
Salt & Pepper Squid
Prawn Twists
Boneless Chicken Devil Wings
Battered Whiting Fish Bites
Pork & Chive Dumplings
Prawn Dumplings
Vegetarian Dumplings (V) (GF)
Satay Chicken Skewers
Honey Soy Chicken Skewers
Lemon Pepper Chicken Skewers (GF)
Falafel (V) (Vg)
Beef Burger Sliders
Gourmet Sausage Rolls
Gourmet mini beef pies
Vegan Vegetarian Sliders (V) (Vg)
Wood Fired Pizza Slices
(8 pcs per pizza)

- **6 Pieces per person \$30**
- **8 pieces per person \$37.50**
- **10 pieces per person \$47.50**
- **12 pieces per person \$57.50**

**CHOOSE UP TO 10 ITEMS
PER PACKAGE**

COLD FOOD

Assorted Sushi
Assorted Rice Paper Rolls
Assorted Mini Sandwiches
Assorted Mini Wraps

DESSERT

Assorted Mixed Fruit
Assorted mini Cakes

BYO CAKE

Cakeage Fee \$20
Our staff will cut & serve

V - Vegetarian. Vg - vegan, GF - Gluten Free

WOODFIRED PIZZAS

GARLIC & CHEESE (V) \$19.90

Garlic, mozzarella, rosemary
& olive oil.

MARGHERITA (V) \$23.90

Shaved Parmesan, basil
& tomato passata

HAWAIIAN \$25.90

Ham, pineapple, mozzarella &
tomato passata.

CAPRICCIOSA \$27.90

Shaved leg ham, mushrooms,
olives, artichokes, mozzarella &
tomato passata (add anchovies)

MEXICANA \$27.90

Pepperoni, Jalapenos, capsicum,
red onions, chilli flakes,
mozzarella & tomato passata

GLUTEN FREE BASES +\$4

BBQ CHICKEN \$27.90

Roast chicken, mushrooms,
bacon, mozzarella & a bbq sauce
base

MEAT LOVERS \$28.90

Pepperoni, shaved leg ham, roast
chicken, bacon, mozzarella &
tomato passata (add BBQ sauce)

VEGETARIAN SUPREME \$25.90

Roast pumpkin, mushroom,
marinated zucchini, red onion,
olives, feta cheese, rocket,
balsamic glaze, mozzarella
cheese & tomato passata.

PROSCIUTTO \$29.90

Prosciutto, truffle oil, rocket,
mozzarella, parmesan & tomato
passata

VEGAN CHEESE +\$2

DINING STANDARD

SET MENU

2 COURSES \$59

ENTREE

- **PUMPKIN & FETA ARANCINI (3)**
- **BEEF SLIDERS (2)**
- **VEGETARIAN SPRING ROLLS**

DESSERT

- **TRIO OF SORBET**
- **CHOCOLATE MUD CAKE**
Served with Ice-Cream

3 COURSES \$69

MAIN

- **CHICKEN SCHNITZEL OR PARMAGIANA**
served with chips & salad
- **SPAGHETTI BOLOGNESE**
simply traditional!
- **FISH & CHIPS**
served with tartare sauce
- **CAESAR SALAD**
Add Chicken & anchovies
- **250g PORTERHOUSE**
with chips & salad & gravy

DINING PREMIUM

SET MENU

2 COURSES \$69

ENTREE

- **MUSHROOM & WHITE WINE ARANCINI (3)**
- **SALT & PEPPER CALAMARI (2)**
- **PRAWN DUMPLINGS (4)**

DESSERT

- **STICKY DATE PUDDING**
- **TIRAMISU**

***Served with Ice-cream**

3 COURSES \$79

MAIN

- **CRISPY SKIN SALMON**
Served on a Greek Salad.
- **MARINATED THAI BEEF SALAD.**
- Marinated beef, mixed lettuce, cucumber, cherry tomatoes, capsicum, red onions, carrot & cabbage, bean sprouts & fried shallots in a Thai dressing.
- **350g SCOTCH FILLET**
with chips & salad & gravy
- **BEEF OR VEGETARIAN BURGER**
Served with Chips

BEVERAGE PACKAGES

STANDARD (per person)

2 HOURS @ \$55

3 HOURS @ \$65

4 HOURS @ \$75

EXTRA HOUR - ADD \$10 P/P

SPARKLING

- House Prosecco

WHITE WINE & ROSE

- House Chardonnay
- House Sauv Blanc
- House Rose
- House Moscato

RED WINE

- House Shiraz
- House Pinot Noir

BEER ON TAP

- Carlton Draught
- Carlton Dry
- Great Northern (3.5%)
- Goat Lager

SOFT DRINKS & JUICES

PREMIUM (per person)

2 HOURS @ \$65

3 HOURS @ \$75

4 HOURS @ 85

EXTRA HOUR - ADD \$10 P/P

SPARKLING

- Yarra burn Vintage PNC
- Da Luca Prosecco

WHITE WINE & ROSE

- Petaluma Chardonnay
- Dusky Sounds Sauv Blanc(nz)
- Bijou Rose (France)
- Portone Pinot Grigio

RED WINE

- St Hallets Shiraz
- Taku Pinot Noir (nz)

BEER ON TAP

- Full Beer tap range
- Apple Cider & Ginger Beer
- Hard Rated & Canadian Club

SOFT DRINKS & JUICES

BEVERAGE EXTRAS

SPIRITS ADDITION **TO DRINK PACKAGE**

EXTRA \$15 PER PERSON
CHOICE OF:

- Smirnoff Vodka
- Johnnie Red Scotch
- Jim Beam Bourbon
- Gordon's Gin
- Bati Dark Rum
- Bati White Rum

COCKTAILS ON **ARRIVAL - \$15 Each**

PRE ORDER THE FOLLOWING
COCKTAILS ON GUEST'S
ARRIVAL:

- Espresso Martini
- Margarita
- Fruit Tingle
- Aperol Spritz

BAR TAB

If the drinks packages are not for you, a bar tab can be placed where you choose the limit & the types of drinks you want to include

CASH BAR

Once Limits are reached, you can increase the total or we can revert to a cash bar where guests pay their own way!

