

# **MOUNT ERICA HOTEL**

The Mount Erica Hotel has returned with a revamped food and beverage offering and a beautiful Australiana themed face lift by designer Wendy Bergman.

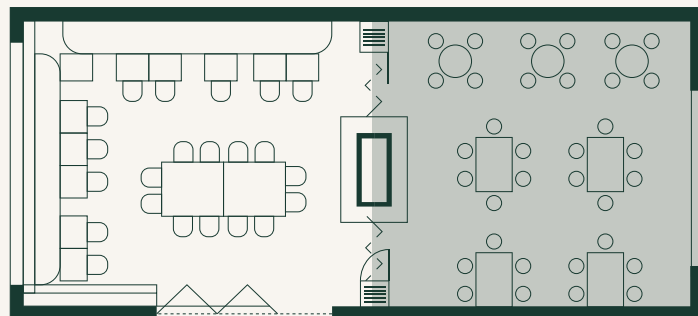
Everything you are looking for in a local pub can be found here. With a warm atmosphere and decor, the venue hosts a large Public Bar, two beer gardens, a private dining room, and purpose-built function space.

# PRIVATE DINING ROOM

Our private dining room offers the perfect setting for an exclusive dining experience.

The room is separated by retractable sliding doors and a wood burning fireplace providing guests with an intimate and fully private dining setting.

With the flexibility to comfortably seat up to 45 people, the room is ideal for your next seated dining event.

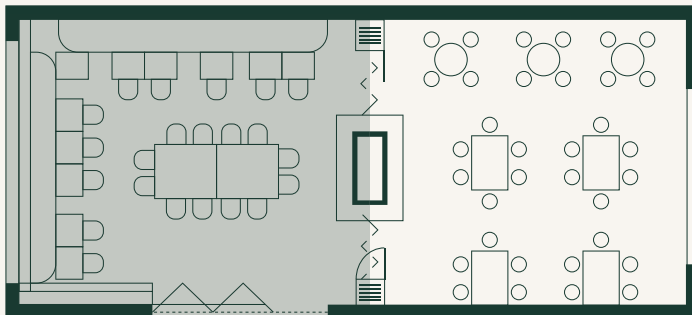


# FUNCTION ROOM

Our purpose-built function space comes fully furnished with high bar tables surrounded by tartan clad bar stools and flows seamlessly into our courtyard bar providing both bar and outdoor area access for guests.

For more exclusivity the room can be made private by wall to ceiling glass panel sliding doors to the courtyard bar.

With a capacity of up to 40 people this space is perfect for your next standing / cocktail event.



# BOTTLE SHOP BAR

The bottle shop is a casual drinking and dining space where guests can mingle and enjoy the ambiance of the main bar in a semi private space.

This bottle shop has a standing capacity of 30 people and 14 seated.

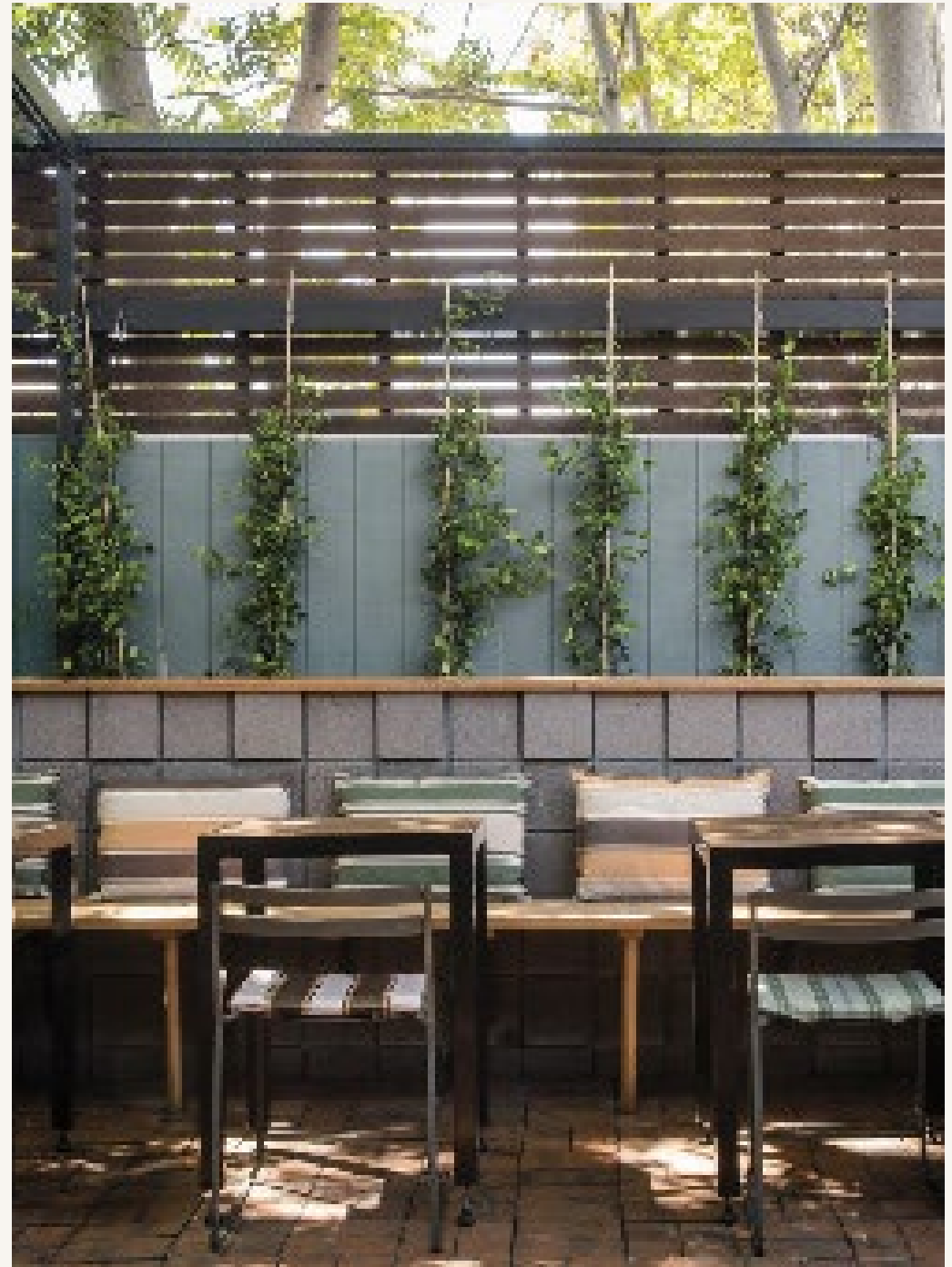


# COURTYARD

With a capacity of up to 80 the courtyard is where you will find yourself on a sunny summers day or nestled by our heaters on a chilly Melbourne night.

This leafy outdoor space has a cocktail bar at your fingertips and will be perfect for your next outdoor event.

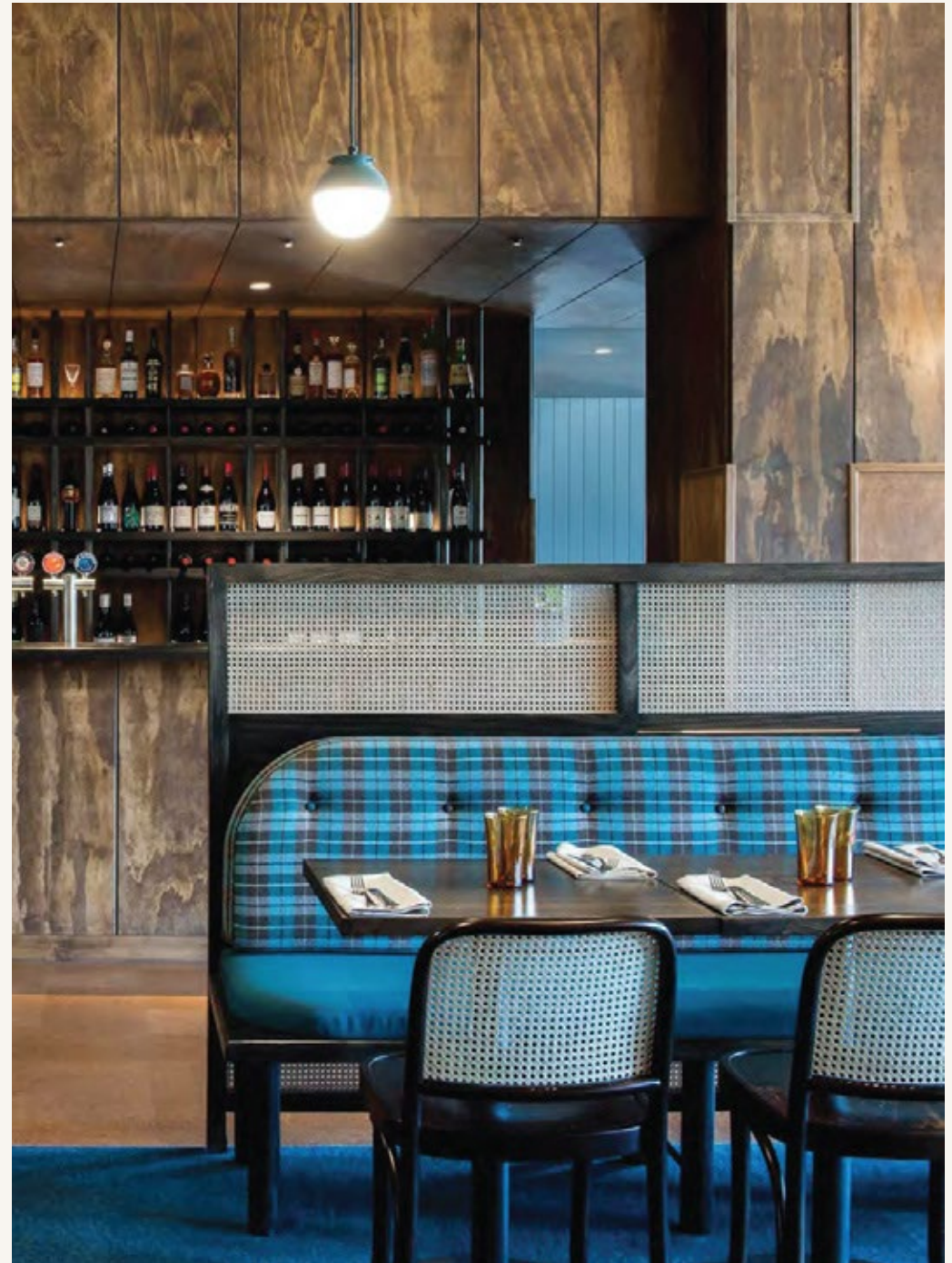
This space is 90% covered by translucent roofing.



# MAIN DINING ROOM

The venues main dining area is furnished with dark timber tables along cushioned banquette seating.

The dining room can comfortably seat up to 100 guests (off peak) but is also suitable for smaller group dining bookings.



# SET MENU \$70PP

## TO START

Mount Zero olives (gf, v)  
Whipped tarama & sourdough (v)  
Shaved zucchini, straciatella, aleppo pepper & pinenuts (v, gf)  
Chorizzo & cheddar croquettes, capsicum relish  
*Add oysters, mignonette & lemon +\$5pp*

## SELECT TWO SHARED MAINS

Rotisserie chicken, lemon caper butter (gf)  
Cone Bay barramundi, seasonal garnish (gfo)  
Roasted lamb shoulder, braised chickpeas, jus (gf)  
Medium rare beef Sirloin, red wine jus (gf)  
Eyefillet w. red wine jus +\$10pp (gf)

## SELECT THREE

Crispy potatoes, gremolata (gf, v)  
Chips & aioli (gf, v)  
Garden salad w. sherry vinaigrette (gf, v)  
Rocket, parmesan & red onion salad (gf, v)  
Dutch carrots, honey ricotta & hazelnut dukkah (gf, v, n)  
Chocolate mousse, shortbread & strawberries (v, gfo)  
Cheese for the table (v, gfo)

Our set menu heroes seasonal produce and is subject to change. Have an allergy or choose to be vegetarian? No worries, let us know and we will feed you something delicious.  
Children under 12 are welcome on our kids set menu on page 10.

# CANAPÉ PACKAGES

(minimum 20 people)

6 canapés \$32pp

8 canapés \$40pp

4 canapés + 2 substantial \$40pp

6 canapés + 2 substantial \$52pp

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## CANAPÉS

Oyster of the day, w. mignonette & lemon (gf)  
King salmon tartare, avocado, finger lime, chive  
Salt & pepper prawn, kewpie mayo (gf)  
Smoked salmon blini w. creme fraiche & caviar  
Arancini w. smoked mozzarella & macadamia pesto (v)  
Tomato tartlet w. goats curd & caramelized onion (v)  
Vegetable spring roll, sweet chilli sauce (v)  
Sweet Potato Fritters w. chimichurri (gf, vegan)  
Steak tartare crouton  
Spiced pork sausage roll, tahini yoghurt

## DESSERT CANAPÉS

Lemon meringue tart (v)  
Ricotta & pistachio cannoli (v)

## SUBSTANTIAL

Prawn cocktail slider  
Fish & chip cone  
Cheeseburger slider  
Chicken & aioli slider (cold)  
Veggie burger slider (v)

## GLUTEN FREE SUBSTANTIAL PLATTERS 10 PIECES \$100

Prawn cocktail slider (gf)  
Cheeseburger slider (gf)  
Chicken & aioli slider (gf)  
Veggie slider (gf, v)

## GRAZING BOARDS

SMALL \$300 (20pax) | LARGE \$500 (40+pax)

Chefs seasonal selection of cured meats, cheeses, olives, house made dips, pickled vegetables, breads & accompaniments

## GRAZING PLATTER ADD ONS \$90EA

Arancini platter (20 pieces)  
Vegetable spring roll platter (20 pieces)  
House spiced sausage roll platter (20 pieces)

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## KIDS SET MENU \$25

Choice of main, icecream sundae & soft drink or juice

Pasta w. napoli & cheese  
Chicken tenders w. salad & chips  
Battered fish w. chips & salad  
Cheeseburger & chips

# TERMS & CONDITIONS

## BOOKING CONFIRMATION

Due to demand, tentative bookings can only be held for 3 days. After this time, the venue reserves the right to release the booking. To confirm your booking, a credit card must be entered into Open Table via your confirmation email. The venue reserves the right to cancel the booking should a card not be entered. Certain events may require a monetary deposit which will be advised at the time of booking.

## MINIMUM SPEND

A minimum spend applies for all function spaces and are quoted inclusive of GST. Management will advise the minimum spend upon enquiry, which vary according to season, date & time. This cost is in line with estimated turnover obtained in regular trade in the proposed area.

## PAYMENT

Your event form must be filled out one week prior to the event. The final amount charged may be based on the numbers provided at this time, at the discretion of management. Under no circumstances can an event be paid via invoice after the event.

## CANCELLATION

Any cancellation made within a period of 2 weeks from the date of the function will incur a \$200 cancellation fee, charged to the credit card on file. Cancellations made within a period of 1 week from the date of the function will forfeit any and all payments made.

## SEATED EVENTS / SPLIT BILLS

All seated events are required to order drinks at the table, not the bar. As we are unable to split itemised bills, we recommend to bring cash should you wish to split the bill amongst your group at the end. It is the responsibility of the organiser to inform their guests of all policies.

## GUEST ENTRY

The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures and venue policies. All minors must vacate the premise by 9pm.

## ALLOCATION

Management reserves the right to assign an alternate room where the original room 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 the venue management's discretion to reallocate the event to a more appropriate space. Our private dining room is only booked exclusively for groups of 30+.

## SECURITY

Additional security may be required for some events. This will be outlined by the event manager and at the discretion of the venue management. Additional security is at the expense of the host.

## FUNCTION CONDUCT

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards.

When booking an event, it is the host's responsibility to give accurate details in relation to the type of event and its guests. If an event is booked on forged pretenses, the venue reserves the right to cancel, without notice, at the expense of the host. Reading clause; email your event manager that you have found the reading clause and we'll shout you a glass of champagne on arrival for taking the time to properly read the terms and conditions.

## DECORATIONS, FURNITURE & AV

Decorations and use of TVs are welcome in all private function areas. Any equipment or decorations must be disclosed and approved by management. Sticking anything to walls, glitter or confetti (including within balloons) is not allowed under any circumstances. Large decorations are not permitted in communal areas of the venue. Small decorations may be allowed, only when pre-approved by management. DJ'S, microphones or any other external music are not permitted within our licensing.

## SPEECHES

Speeches are welcome in all private function areas only.

## DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the venue by your guests. In this case, your deposit will be held as a bond along with credit card details until the final amount is determined. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client.

The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the event. It is recommended that all client goods be removed from the venue at the conclusion of the event.

## SMOKING

Smoking or vaping of any kind is not permitted inside the venue at any time. Any person found smoking or vaping inside will be politely asked to vacate the venue immediately.

## ACCESS

Your event space will be set up 30 minutes prior to your allocated start time. You are more than welcome to attend during this period to set up any decorations. On some occasions you may be able to attend earlier when approved by event management. We recommend testing all AV during this time.

Your party will be required to vacate the venue within 30 minutes of your conclusion time, unless prearranged.

## CATERING

Catering must be ordered for all events. Seated dining bookings over 12 are required on our set menu, canapes or grazing packages are available for standing events. Our standard menu is not available for groups.

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By proceeding with your function, you confirm you understood and agree to the above terms and conditions.



420 High St. Prahran 3181  
(03) 9529 8250

[www.mountericahotel.com.au](http://www.mountericahotel.com.au)  
[events@mounterica.com.au](mailto:events@mounterica.com.au)



## This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook or legal stationery. There are no margins, text, or other markings present.