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.

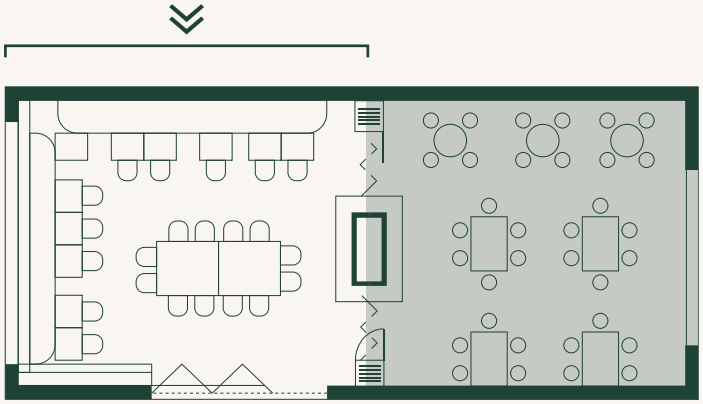
Everything you are looking for in a local pub can be found here. With a warm atmosphere and decor, the venue hosts a large Public Bar, two beer gardens, a private dining room, and purpose-built function space.

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 intimateand fully private dining setting.

With the flexibility to comfortably seat up to 42 people, the room is ideal for your next seated dining event. When combined with our function room, these spaces accommodate 66 seated guests.



Virtual Walk Through

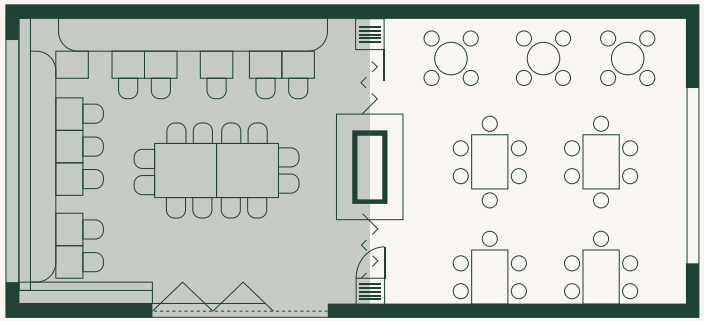


FUNCTION ROOM

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.



Virtual Walk Through



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.



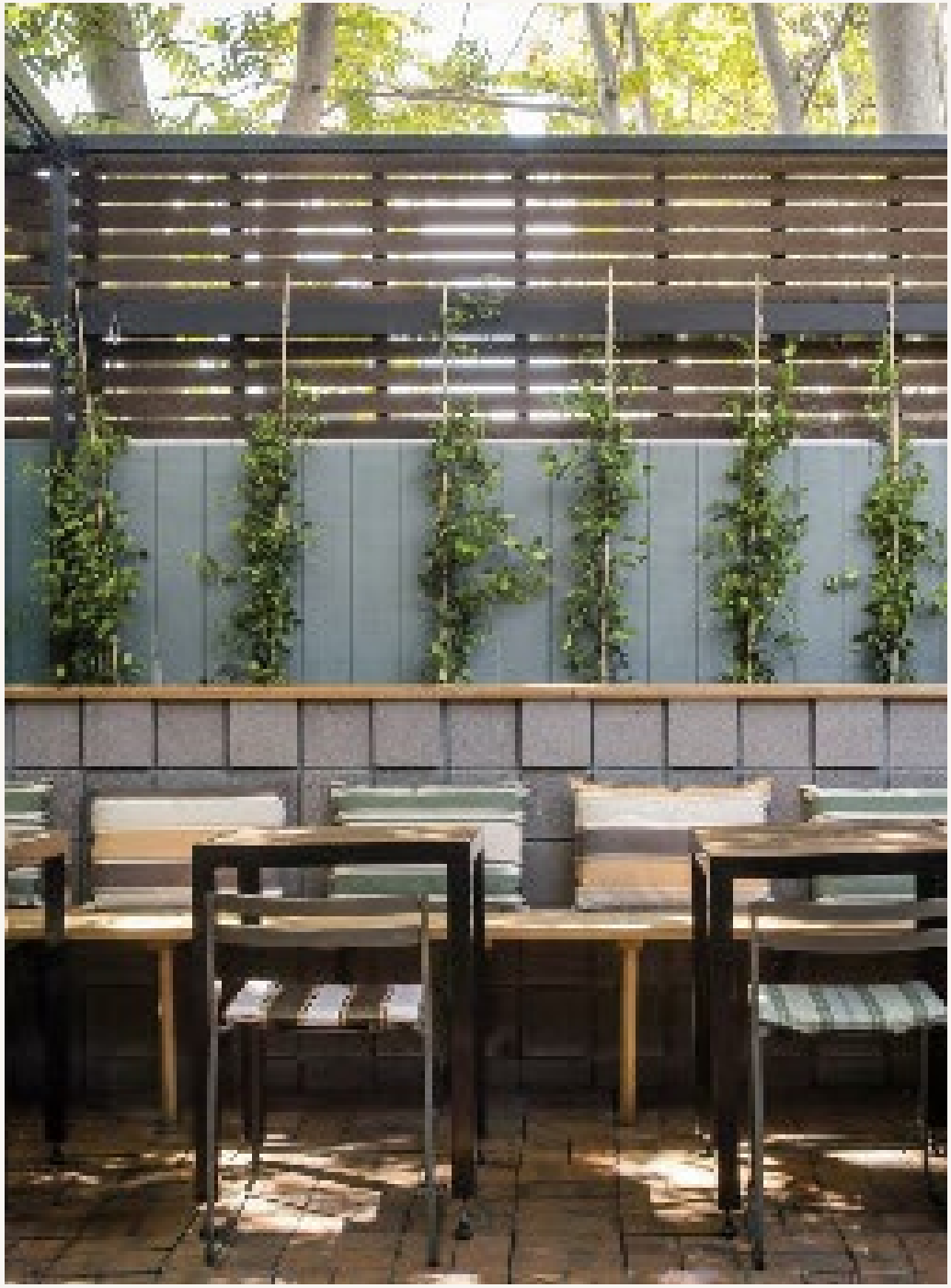
COURTYARD

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.

Virtual Walk Through



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.



SHARED SET MENU $70PP

ADD A CHRISTMAS CRACKER $3.5pp

TO START

Mount Zero olives (gf, v)
Whipped tarama & sourdough bread roll (gfo)
Tomato Panzanella salad w. cucumber, fior di latte & bread (gfo)
Tomato & mozzarella arancini w. basil pesto (v, n)
Add oysters, mignonette & lemon +$5pp
Add a traditional Christmas prawn platter +$15pp

SELECT TWO

Rotisserie chicken, honey mustard sauce
Pan seared barramundi, ginger soy dressing (gf)
Roasted lamb shoulder, braised chickpeas, jus (gf)
Medium rare beef Sirloin, red wine jus (gf)
Eyefillet w. red wine jus +$10pp (gf)

SELECT THREE

Chips & aioli (gf, v)
Crispy potatoes, gremolata (gf, v)
Garden salad w. sherry vinaigrette (gf, v)
Dutch Carrots w. honey ricotta & almond dukkah
Strawberry & blueberry eton mess (gf, v)
Mini Christmas plum pudding w/ vanilla custard
Cheese for the table +$5pp (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 $39pp 8 canapés $50pp 4 canapés + 2 substantial $46pp 6 canapés + 2 substantial $60pp

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CANAPÉS

Salmon tartare w. avocado, finger lime & chive (gf)
Prawn toast w. kewpie mayo
Steak tartare crouton
Tomato & mozzarella arancini w. basil pesto (v, n)
Tomato tartlet w. stracciatella & olive crumb (gf)
Vegetable spring roll, sweet chilli sauce (v)
Empanada w. chimichurri (vegan)
Prawn cocktail vol au vent
House spiced sausage roll
Falafel w. hummus & kasundi (vegan)

DESSERT CANAPÉS

Ricotta & pistachio cannoli (v)
Chocolate & raspberry tart (gf, v)
Lemon meringue tart (gf, v)

SUBSTANTIAL

Fish & chip cone
Cheeseburger slider (gfo)
Chicken & aioli slider (cold, gfo)
Veggie burger slider (v, gfo)

OYSTER PLATTERS

$65p dozen. Freshly shucked w. mignonette & lemon (gf, df)

GRAZING STATION

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

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

ADD ONS $100ea

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

(Small grazing pictured)



TERMS & CONDITIONS

BOOKING CONFIRMATION

Due to demand, and only when requested, tentative bookings can only be held for 3 days. After this time, the venue reserves the right to release the booking. A 15% Surcharge applies on public holidays.

To confirm your booking, a credit card must be entered into Open Table via your confirmation text. 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, day & time.

Your minimum spend must be covered by catering and a bar tab. A cash bar is welcome once the minimum spend is covered. 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. Payment is welcome on the day or via invoice prior to the event. 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 7 days will be charged a $200 cancellation fee along with the full cost of ordered catering.

No show events will be charged the entire minimum spend to the card on file.

Events that have not filled out their online event form one week prior may need to be cancelled. We will send you a reminder before this time so please make sure this form is submitted.

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 bringing 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 premises by 9pm.
All themed events must be disclosed and approved by management, including fancy dress.

To ensure a welcoming environment for everyone, any offensive or racially themed costumes will need to be changed or the guest will be asked to leave the venue.

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+. If your final numbers decrease below this, the disclosed minimum spend will apply.

SECURITY

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

TERMS & CONDITIONS

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 at all times, including total compliance with 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 pretences, the venue reserves the right to cancel without notice, at the expense of the host.

DECORATIONS, FURNITURE & AV

Decorations and use of TVs are welcome in all private function areas. All decorations must be disclosed and approved by management. Sticking anything to walls, candles on tables, the use of glitter or confetti (including within balloons) are not allowed.

Large decorations are not permitted in communal areas of the venue. Small decorations are allowed only when pre-approved by management.

DJ's, live music and microphones are not permitted within our licence. You are welcome create a public spotify playlist or bring in a device to play through our PA system in private areas.

SPEECHES

Speeches are welcome in 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 credit card on file will be charged.
Should any extra cleaning be required to return the premises 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. We have a designated smoking courtyard adjacent to the public bar and ashtrays are available outside the courtyard door. Any person found smoking or vaping inside will be politely asked to vacate the venue immediately.

CATERING

Catering must be ordered for all events. Seated dining bookings over 12 are required on our set menu. Canapés or grazing packages are available for standing events. Due to the nature of our venue, our standard menu is not always available for large groups.

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.

18TH & 21ST BIRTHDAYS

We do not accommodate 18th or 21st Birthdays. Only in the form of a seated family dining event.

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 pretences, the venue reserves the right to cancel without notice, at the expense of the host.

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