



Welcome to Fitzroy Town Hall Hotel, an iconic pub nestled in the heart of Fitzroy. Bustling with rich history and a vibrant atmosphere, our venue oozes uniqueness with just the right amount of classic charm.

Whether you wish to enjoy a cold pint in our cozy bar, savour a delicious meal crafted with freshest of ingredients, or simply soak in the lively vibe of Fitzroy, we are committed to providing a memorable experience for all our guests.

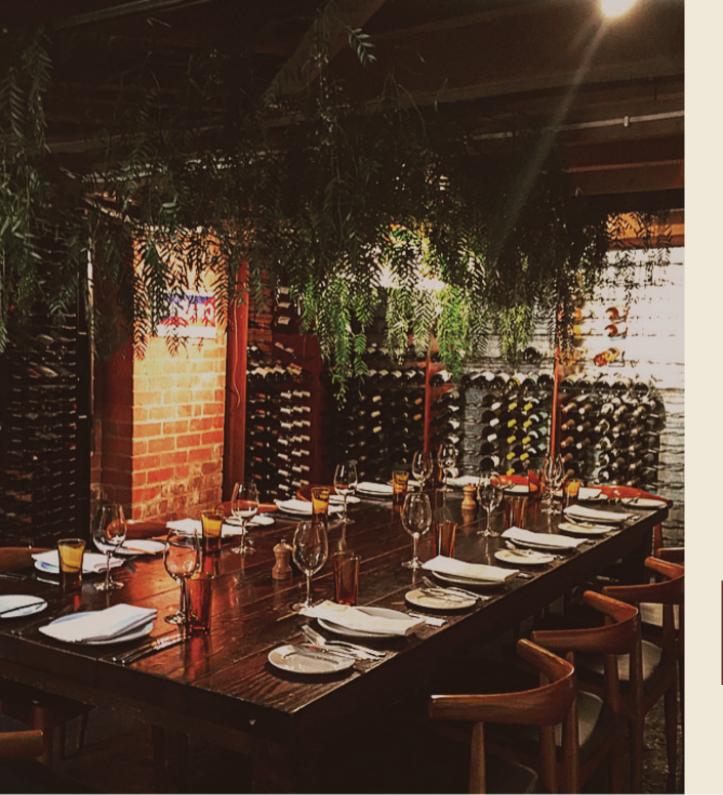
For the past 10 years, we've had the privilege of hosting weddings, birthdays bashes, and family celebrations.

It could be a sophisticated dinner party or a raucous celebration, we're all about creating your perfect event.

Fitzroy Town Hall Hotel is your go-to destination for good times and great food. Join us for a drink, a bite, or a night out – we're here to make every moment count!

spaces





The Cellar

Step into The Cellar – where every sip feels a little more special.

Hidden away in our basement, The Cellar is a treasure trove of wines that's been a guest favorite since day one.

The walls are lined with current releases and vintage bottles, offering a one-of-a-kind opportunity to explore our curated selection in style.

It's the perfect place to unwind, away from the buzz of the bar, whether you're here for a quiet catch-up, a special celebration, or just a cozy retreat with great wine in hand.

seated: 14 standing: n/a

| sunday - thursday | \$1000 |
|-------------------|--------|
| friday & saturday | \$1500 |

Little John

Nestled on the top floor of the hotel in our charming turret, Little John is the perfect blend of elegance and intimacy.

With Art Deco doors and natural light pouring in through oversized windows, this room feels like a hidden gem.

Step outside onto your own private balcony and take in the view, or enjoy a more secluded vibe as the doors close off the space from the main event area.

Whether it's a special celebration or a quiet dinner, this enchanting room offers the ideal setting for moments that deserve to be remembered.

seated: 16 standing: 20

| sunday - thursday | price on advisal |
|-------------------|------------------|
| saturday & sunday | price on advisal |



Atrium Garden Room

Our vibrant Atrium, featuring lush greenery and vintage tiled flooring, is a favorite spot for both sit-down events and more casual canapés.

It's hosted countless weddings, milestone birthdays, and anniversaries over the years. The room can be reserved exclusively or as a shared space for sit-down gatherings.

With its semi-enclosed design, the Atrium opens up to the public bar, offering a unique blend of privacy and connection to the lively atmosphere.

seated: 40 standing: 60

| monday - thursday | price on advisal |
|-------------------|----------------------------------|
| friday - sunday | \$3000 \$0 for groups over 30 |



The Johnston

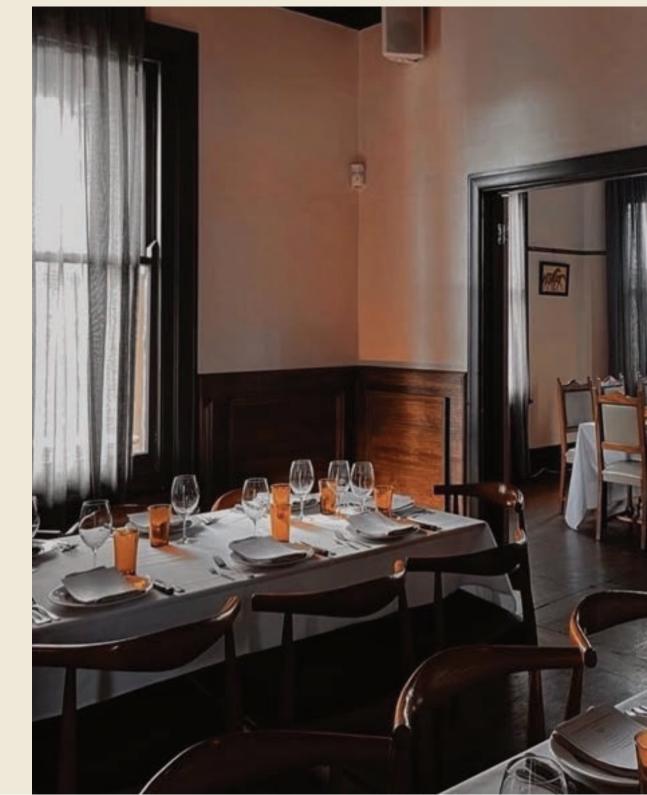
Proudly offering one of Fitzroy's most unique event spaces, our old-world styled room is a standout.

Featuring a private full-service bar, a charming balcony, guest amenities, and a cozy working fireplace for the colder months, it's the perfect setting for any occasion.

Connected to Little John, this room is available with Little John for events of 50 or more guests. While it's ideal for canapés and cocktails, sit-down dinners are also a popular choice in this space.

seated: 55 standing: 100

| monday - thursday | \$2000 \$0 for groups over 30 |
|-------------------|----------------------------------|
| friday - sunday | \$2800-\$4000 |





food

Our menu, curated by Chef Sean Donovan, showcases humble pub classics with the elegance of traditional French cuisine.

With a focus on classic techniques and the finest ingredients, each dish promises an unforgettable and delicious dining experience.

After something a little more special?

Upon request we offer tailored menus which combine your preferences and Chef Sean's expertise in French cuisine to create a bespoke menu of elevated FTHH classics.

lacktriangledown

Menus are subject to change due to seasonal availability.

All dietary requirements can be catered to and in some cases, may be individually served to each requirement, however there may be additional charges applied. Please note these are sample menus are subject to seasonal changes and may change without notice.

standing events

grazing tables

We create custom grazing tables tailored to your event, featuring a diverse selection of fresh ingredients, including cured meats, artisanal cheeses, seasonal fruits, and crisp crudités.

price on application



canapés

\$39 per person - 6 pieces \$44 per person - 7 pieces \$49 per person - 8 pieces

Please tick which canapes you would like for your event from the above

meat & seafood

house made sausage rolls w. chipotle bbq sauce cured kingfish w. prawn remoulade spiced chicken skewers w. sesame mayo mini wagyu burger peking duck pancake w. hoisin & coriander lamb kofta w. eggplant relish & yoghurt prosciutto wrapped melon spicy steak tartare on crouton

vegetarian

provencale vegetable & mozzarella frittata moorish spiced cauliflower fritter w. sumac & mint mushroom arancini mapo tofu skewers w. pickled cucumber falafel w. tahini dip

sweet

chocolate brownie w. chantilly cream chocolate profiterole w. vanilla ice-cream lemon curd tartlet w. meringue

seated events

guest choice menu \$95 per person available for groups of 20 or less

shared entree

noix de jambon w. straciatella & heirloom tomatoes seasonal house made tart w radicchio salad

choice of individual main

market fish w. asparagus, salmon roe & beurre blanc bbq roast chicken w. cos heart salad & roast kipflers red gum wood fired o'connor (vic) sirloin w. celeriac remoulade & choice of béarnaise or pepper sauce

choice of dessert

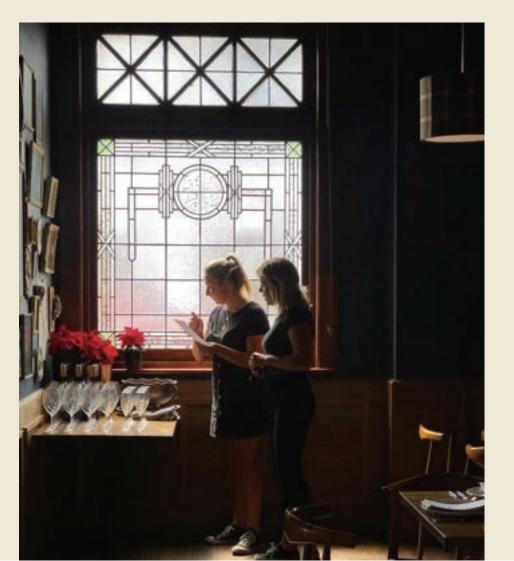
chocolate mousse w. griottines & kirsch, chantilly cream

sticky date & walnut pudding w. whiskey sauce & vanilla bean ice cream



seated events

full sharing menu two courses - \$85 per person three courses - \$95 per person



entree

noix de jambon w. straciatella & heirloom tomatoes

seasonal house made tart w radicchio salad

kingfish crudo w. blackbeans, ginger & chilli

main - select two

market fish w. asparagus, salmon roe & beurre blanc

harissa spiced lamb shoulder w. tabbouleh & tahini yoghurt

bbq roast chicken w. cos heart salad & roast kipflers

roast pork rack w. italian coleslaw, apple & mustard fruit dressing

*vegetarian option available upon request

all mains served with french fries

alternate drop dessert

chocolate mousse w. griottines & kirsch, chantilly cream

vanilla pannacotta w. strawberries simmered in beaujolais, biscotti

seated events

full sharing menu - premium three courses - \$105 per person



entree

freshly shucked oysters w. shallot vinaigrette

classic prawn cocktail w. spicy marie rose sauce

noix de jambon w. straciatella & heirloom tomatoes

mains - select two

red gum wood fired grass fed o'connor (vic) cote de boeuf w. celeriac remoulade & red wine jus

harissa spiced lamb shoulder w. tabbouleh & tahini yoghurt

bbq roast chicken w. cos heart salad & roast kipflers

roast pork rack w. italian coleslaw, apple & mustard fruit dressing

market fish w. asparagus, salmon roe & beurre blanc

*vegetarian option available on request

all mains are served with seasonal vegetables & french fries

alternate drop dessert

crème brûlée

chocolate mousse w. griottines & kirsch, chantilly cream

to share - selection of australian & european cheese w. artisian bread & quince paste

wines

rose, orange & chilled red

provence, france

mandurang, vic

2024 bruno lafon 'flowers' rosé grenache

2023 trutta chilled blended red

| wines | | mandurang, vic | 16/68 | 'by any other x03' sangiovese | |
|--|--------|--|-------|--|-------|
| | | 2024 trutta 'skinsy' skin contact pinot gris axedale, mandurang, vic | 10/00 | yarra valley, vic 2022 font de joubert | 15/68 |
| | | 2024 moonshot rose kangarilla, sa | 15/65 | cotes-du-rhone grenache/syrah rhône valley, france | 15/00 |
| | | 2023 les clos maurice 'coquette' rose loire valley, france | 86 | 2021 beyond the pines 'viceroy' syrah adelaide hills, sa | 16/70 |
| | | white | | 2023 syrahmi 'demi' shiraz heathcote, vic | 17/72 |
| champagne & sparkling | 13/60 | 2023 te whare ra sauvignon blanc marlborough, new zealand | 15/65 | 2023 stefano lubiana primavera pinot noir derwent valley, tas | 98 |
| nv bandini prosecco doc italy | 13/60 | 2024 rocky gully riesling frankland river, wa | 15/65 | 2022 mac forbes gladysdale village pinot noir yarra valley, vic | 140 |
| nv airlie bank 'yarra cuvée' yarra valley, vic | 16/68 | 2024 ccollette chardonnay languedoc, france | 15/65 | 2021 syrahmi 'garden of earthly delights' | 120 |
| nv taittinger brut prestige | 22/140 | 2024 punt road pinot gris yarra valley, vic | 16/68 | pinot noir macedon, vic | 67 |
| champagne, france nv delamere sparkling cuvée' | 89 | 2022 trutta sauvignon blanc/rielsling seymore, vic | 68 | 2023 maison piron 'coq leon' gamay/gamaret beaujolais, france | 67 |
| pipers brook, tas nv les clos maurice 'volupte' | 120 | 2023 gunderloch 'jean baptiste' kabinett riesling rheinhessen, germany | 87 | 2021 karim vionnet 'du beur dans les pinards' gamay beaujolais, france | 92 |
| crémant de loire chenin blanc/chardonnay | | 2023 trutta vermentino seymour, vic | 68 | 2020 syrahmi mourvedre heathcote, vic | 90 |
| nv billecart-salmon, brut cuvée | 170 | 2021 garganuda 'madre' soave veneto, italy | 69 | 2021 accornero campomoro bricio del bosco piedmont, italy | 70 |
| champagne, france | | 2022 la mesma gavi piedmont, italy | 76 | 2019 cascina corte 'pirochetta' dogliani superiore piedmont, italy | 93 |
| | | 2022 eb82 mac forbes grenache blanc borossa valley, sa | 87 | 2022 trutta shiraz heathcote, vic | 82 |
| | | 2021 mac forbes woori yallock 'village' chardonnay coldstream, vic | 130 | 2020 craiglee shiraz sunbury, vic | 120 |
| | | 2023 polperro chardonnay mornington peninsular, vic | 154 | 2020 syrahmi introspect shiraz | 140 |
| | | 2020 bouchard père et fils saint romain burgundy, france | 170 | heathcote, vic | |

red

2024 ccollette pinot noir

languedoc france

2023 mac forbes

15/68

16/71

15/65

16/68

| tap beers | | signature cocktails | | zero alc | |
|---|---------|--|-----|---|----|
| carlton draught abbotsford, vic 4.6% | 7/10/14 | henny I shrubbed the kids | 25 | heaps normal quiet xpa, 0.5% | 10 |
| young henry's fitzroy football club draught newtown, nsw 4% | 8/11/15 | housemade fermented vanilla citrus shrub, hennessy & lime | | bridge road free time pale ale, 0.5% | 10 |
| young henry's 'newtowner' pale ale newtown, nsw 4.8% | 8/11/15 | | 14. | yumbo's artisinal soda's | 9 |
| bodriggy 'stingrays' dark lager abbotsford, vic 4.5% | 8/11/15 | hot toddy house spiced citrus honey base with your choice of | 14+ | jetsetter spritz sammy piquant 0% jetsetter, | 18 |
| hop nation 'melbourne fog' hazy pale footscray, vic 4.8% | 9/12/16 | booze | | blood orange & soda | |
| stomping ground 'hop stomper 'ipa collingwood, vic 6% | 9/12/16 | spicy blood orange margarita reposado & ghost tequila, blood orange, tajin | 25 | not toddy house spiced citrus honey base - all the comfort, no | 9 |
| tinnies & bottles | | thyme for a gin sour wild & spicy gin 10, housemade thyme & honey syrup, lemon | 25 | headache fool me once margherita | 18 |
| cascade premium light lager hobart, tas 2.4% | 8 | | | sammy piquant 0% oaxacan, blood orange & tajin | |
| young henry's newtowner mid strength newtown, nsw 3.5% | 9 | long island iced coffee vanilla vodka, frangelico, amaro averna, kahlua, five | 26 | elderflower spritz | 18 |
| young henry's cloudy apple cider newtown, nsw 4.6 % | 12 | farms irish cream, kraken & cold brew coffee | | elderflower syrup, mint, soda | |
| young henry's ginger beer collingwood, vic 5.2% | 13 | cinnamon stir down | 25+ | thyme for a ginless sour | 18 |
| colonial southwest sour abbotsford, vic 4.5% | 12 | whiskey or bourbon of choice with housemade cinnamon & brown sugar syrup | | sammy piquant 0% raconteur, lemon, thyme & honey syrup | |
| asahi superdry 5% | 13 | cynar boulevardier | 25 | | |
| two bays gluten free lager dromana, vic 4.4% | 12 | cynar, campari, gospel solera rye whiskey, cherry | | | |
| hop nation rattenhund classic pilsner footscray, vic 4.8% | 10 | vote for pedro | 25 | | |
| | | pedro ximenez, aperol & kraken dark spiced rum | | | |

function agreement

| | Bar Tab \$ |
|---|---|
| Company | Total Cost \$ |
| Email | |
| Contact Name: | |
| Phone | Deposit \$ |
| Address | (\$20p/p sit down event or \$500 stand up canapé) |
| Mobile | Balance owing \$ |
| Time of event | Deposit payment method |
| Time of food service | |
| No of guests Adults Children | Credit Card / * Direct Deposit / Cash / EFTPOS |
| Date of event | Card type |
| Room Required (Please Circle) | .Name on card |
| ATRIUM GARDEN ROOM (Exclusive use Y or N) | Card # |
| CELLAR | Expiry |
| BISTRO | *Standard credit card surcharges apply |
| UPSTAIRS (LITTLE JOHN) OR (THE JOHNSTON) | |
| UPSTAIRS WHOLE SPACE (INC. LITTLE JOHN) | Direct Deposit Details: |
| Occasion | BSB Number: 083 004 Account Number: 248 357 038 |
| Dietary Requirements | Please provide remittance via email. |
| Menu Choice p/person | |
| Main / Canapé Selections | * A credit card number is still required as an |
| | assurance. |
| | |
| | *Children from 2-12 years \$35 per head. |

the fine print

Deposits:

A deposit is required for all reservations in private dining areas, set menu allocation and groups of 12 guests or more.

The deposit varies from each group size and is required to confirm your reservation. Until such time that the deposit has been received, the venue reserves the right to allow other guests to book the desired space.

Bank transfers will need a remittance sent to the venue to confirm payment

Payment:

Full payment is required at the conclusion of your event. Failure to do so may incur additional costs.

Deposits will be deducted from your final bill on the day of your event.

We accept all card methods, excluding diner's club card. Standard credit card surcharges apply.

Confirmation of final numbers:

We require final numbers of guests attending 48hrs prior to your function. You will be required to pay in full for each guest not in attendance.

Cancellations:

Functions must be cancelled no later than 30 days before the event for a full refund of deposit. The deposit will not be returned for any cancellations made after this time.

Decorations:

Decorations are permitted in selective spaces that are being used exclusively. If the reservation is in a shared space, some limitations may occur which can be discussed with the Events Manager prior to your event.

Hens and bucks night paraphernalia is not permitted, however exceptions can be made for more tasteful items. Entertainment that coincides with hens and bucks nights is permitted in exclusive use areas only that are closed off from other guests. A courtesy email or phone call is expected if entertainment has been booked.

Confetti and glitter is not permitted any rooms or spaces. A charge of \$200 will incur for the removal and cleaning of prohibited glitter or confetti

Fresh floral arrangements are not supplied in our event spaces but we have a local preferred florist, Vasette, that can be organized through the events team.

Alternatively, you may bring your own.

Sticky tape is strictly prohibited from use on any of the venue walls. Blue tac is acceptable on painted walls or wood only.

Damage:

Wilful or neglectful damage to any surface or furniture in the hotel will incur liability costs to you, post event. The utmost care of our venue is expected from all our guests using the space.

Cakeage:

If you would like to purchase a cake off-site, a cakeage fee is charged to the bill 'per person'.

A \$7 cakeage includes the venue plating up the cake with condiments, a \$3 cakeage allows the guest to slice their own cake and provide disposable crockery on their own persuasion.

Final Numbers & Confirmation:

You are required to confirm final numbers no later than 48 hours prior to your booking. Your food will be calculated using the final numbers or the actual number of attendees, whichever is greater.

Public Holiday & Sunday surcharge:

All events booked on either a public holiday or a Sunday be charged a 15% surcharge on all food and beverage.

Dietary Requirements:

We cater to all basic dietary requirements. Other dietary restrictions may receive one dish per course

depending on the severity of the restriction. As a general rule of thumb, the more notice we have the better

experience for our guests.

Please note that due to the preparation of dishes and some imported ingredients, we cannot guarantee dishes

are free from allergens such as (but not limited to) traces of nuts, gluten or shellfish products.

Hours of Opperation

Our liquor license permits us to be open until 0300, however the conclusion of your event/venue closing time is at the discretion of the manager on duty.

Declaration:

I have read and accepted the terms & conditions of the Fitzroy Town Hall Hotel. Authorisation Signature:

| Print Name:: | | | | | | | | | | | | | | | | | |
|--------------|------|------|------|------|------|--|------|--|------|--|--|--|--|--|--|------|--|
| Date: | | | | | | | | | | | | | | | | | |

All Staff at the Fitzroy Town Hall Hotel are trained in the Responsible Service of Alcohol and by law, may refuse to serve alcohol to any person deemed to be intoxicated. We reserve the right to change the pricing, selections and quantity without notice.