

The logo for Fitzroy Town Hall Hotel is centered at the top. It features the words "FITZROY" and "TOWN HALL" in a bold, gold, sans-serif font, stacked vertically. Below them, the word "HOTEL" is written in a smaller, gold, sans-serif font. The entire text is enclosed within a gold-colored rectangular frame with decorative flourishes at the top and bottom.

FITZROY TOWN HALL

HOTEL

The background of the image is a blurred photograph of a dining room. It shows several long tables covered with white tablecloths, set with white plates, silverware, and glassware. The room has large windows with white frames and wooden chairs. The overall atmosphere is warm and elegant.

FUNCTIONS & EVENTS



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

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



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



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





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.



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 canapés 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. beetroot vinaigrette & goats curd

seasonal house made tart w radicchio salad

choice of individual main

market fish w. beurre noisette & cos heart salad

bbq roast chicken w. cos heart salad & roast kiplers

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 (entree & main) - \$85 per person

three courses - \$95 per person



entree

noix de jambon w. beetroot vinaigrette & goats curd

seasonal house made tart w radicchio salad

kingfish crudo w. blackbeans, ginger & chilli

main - select two

market fish w. beurre noisette & cos heart salad

harissa spiced lamb shoulder w. tabbouleh & tahini yoghurt

bbq roast chicken w. cos heart salad & roast kiplers

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. beetroot vinaigrette & goats curd

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 kiplers

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

market fish w. beurre noisette & cos heart salad

*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.
artisan bread & quince paste



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