MARQUIS OF LORNE

Function Pack, 2026

Perfect for intimate dinners to impress, boozy birthday celebrations and “just the one” after work, marquis of lorne is a pub for all occasions. Everything you are looking for in a pub can be found in this three level fitzroy institution.

Whether you’re after your new local haunt or looking to host a special event, expect a cosy atmosphere with friendly staff and a menu that will keep you coming back time and time again.

Get in touch!



Tel. 9417-5001
Email. events@marquisoflorne.com.au
411 George St, Fitzroy 3065

DINING ROOM

Our main dining room features a huge central fireplace and is ideal for a sit-down event.

With a great view of the open kitchen, this warm and welcoming room can accommodate anything from 16 to 44 guests, dining on our shared set menu.





PRIVATE DINING ROOM

Tucked away behind the Public Bar, the private dining room is a hidden gem.

Softly lit by a feature stained glass window and warmed by its own fireplace, this intimate space has the perfect atmosphere for a cosy private event for up to 12.





ROOFTOP





The rooftop bar is a casual space boasting a sun soaked balcony, with a light filled indoor bar. The ideal spot for any celebration; it can accommodate 40 to 60 guests for a standing event.

With flexible canape options, we can tailor the perfect experience for you.

SET MENU $70PP

STARTERS (Add Natural Oysters $5PP)

- Pork Croquettes w. Gribiche & Sugar Snaps
- Pan Fried Halloumi w. Peperonata, Habanero Honey
- Roast Scallop w. Tomato Butter, Cucumber & Preserved Lemon

MAIN COURSE (Choice of One to Share, Additional Protein $10PP)

- Roast Grass Fed Sirloin w. Buttered Peas & Peppercorn Sauce
- Roast Hazeldene's Chicken w. Smoked Cream Corn & Green Tomato Salad
- Slow Cooked Lamb Shoulder w. Eggplant & Freekeh Salad, Labneh

Each Set Menu served w. Mixed Leaves & Chips w. Aioli

DESSERT +$5PP

- Chocolate Mousse w. Caramelised Milk & Hazelnut Praline

SEASONAL MENU CHANGES MAY APPLY
ALLERGIES/DIETARY REQUIREMENTS WILL BE CATERED FOR INDIVIDUALLY WHERE NECESSARY, PLEASE ADVISE PRIOR TO ARRIVAL

CANAPÉ MENU $40PP
20 PERSON MINIMUM

CANAPÉS

- Chorizo Skewer w. Guindilla Pepper & Olive
- Roast Scallop w. Tomato Butter & Preserved Lemon
- Halloumi Bites w. Peperonata & Hot Honey
- Wild Boar Dim Sim w. Chilli Aioli
- Crumbed Rockiling & Lettuce Roll
- Potato Cakes & Aioli

ADDITIONAL OPTIONS

- Natural Oysters $5PP
- Chips $12/Bowl

SOME DISHES MAY CONTAIN TRACES, PLEASE LET US KNOW IF YOU HAVE SEVERE ALLERGIES, OR STRICT DIETARY REQUIREMENTS, SO WE CAN BEST ADVISE YOU

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MARQUIS OF LORNE
HOTEL
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