

Union House

Functions Pack

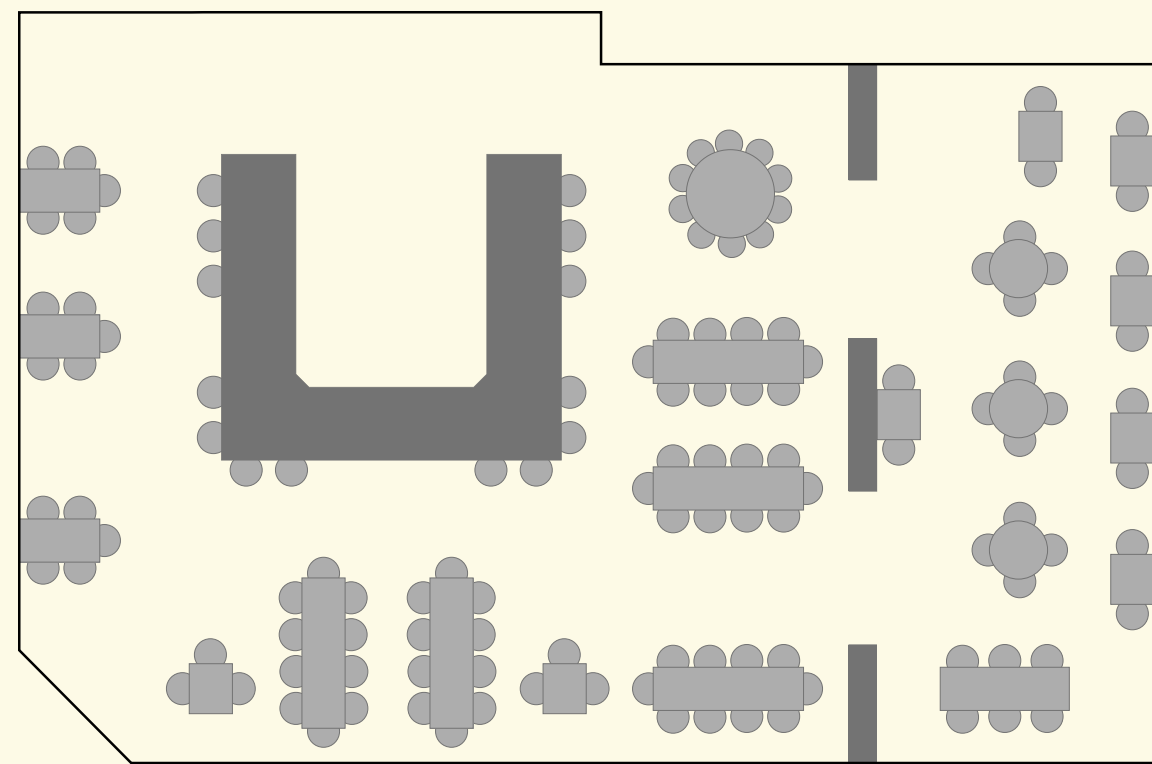
Function Spaces

Public Bar

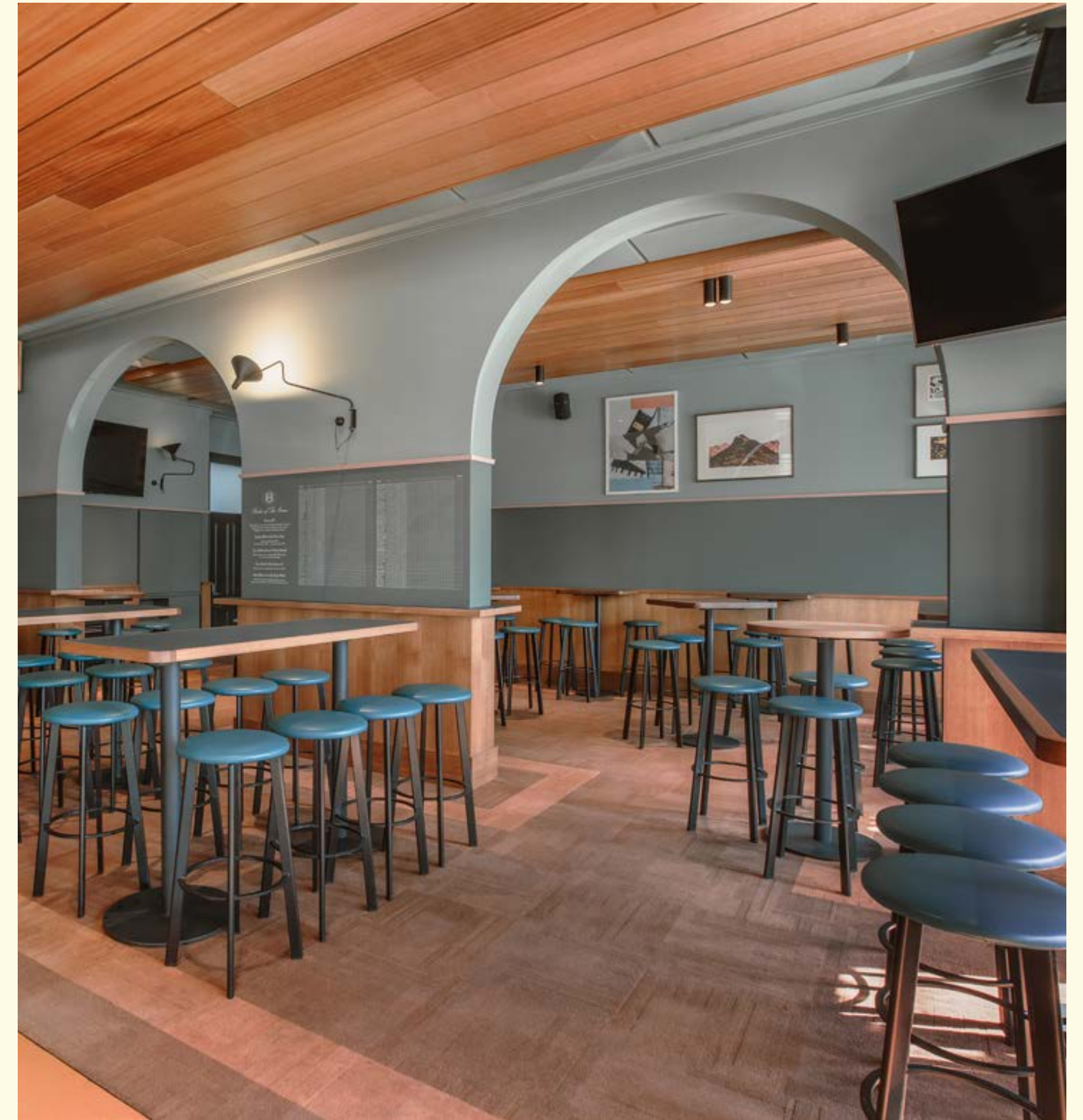
Public bar is a hive of activity. Ideal for casual catch ups, work lunches, birthdays, The public bar welcomes all with a mix of high seating and standing options. Order at the bar, kick back and let the celebrations begin.

Guests

20 – 80 cocktail style



UNION HOUSE



Functions Pack

Public Bar



Dining Room

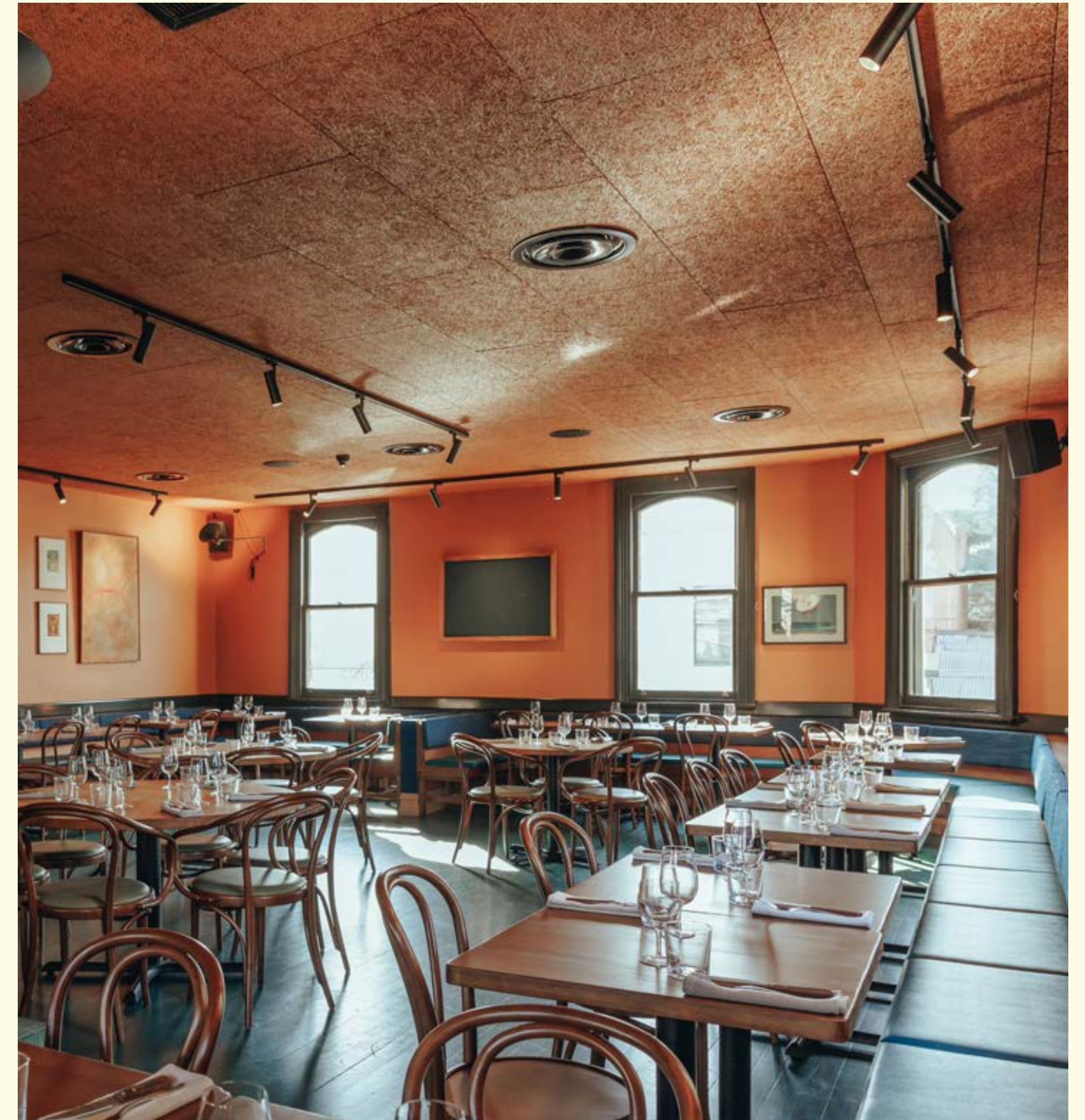
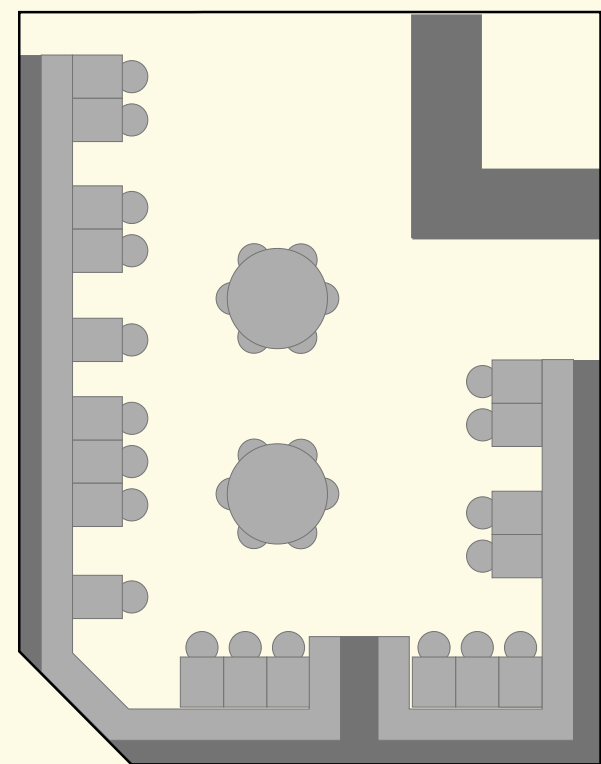
Semi-formal intimate dining room, tucked upstairs for birthdays, corporate events, anniversaries, or general get-togethers. Private bar available, and always table service. Decorate the space and make it your own.

Guests

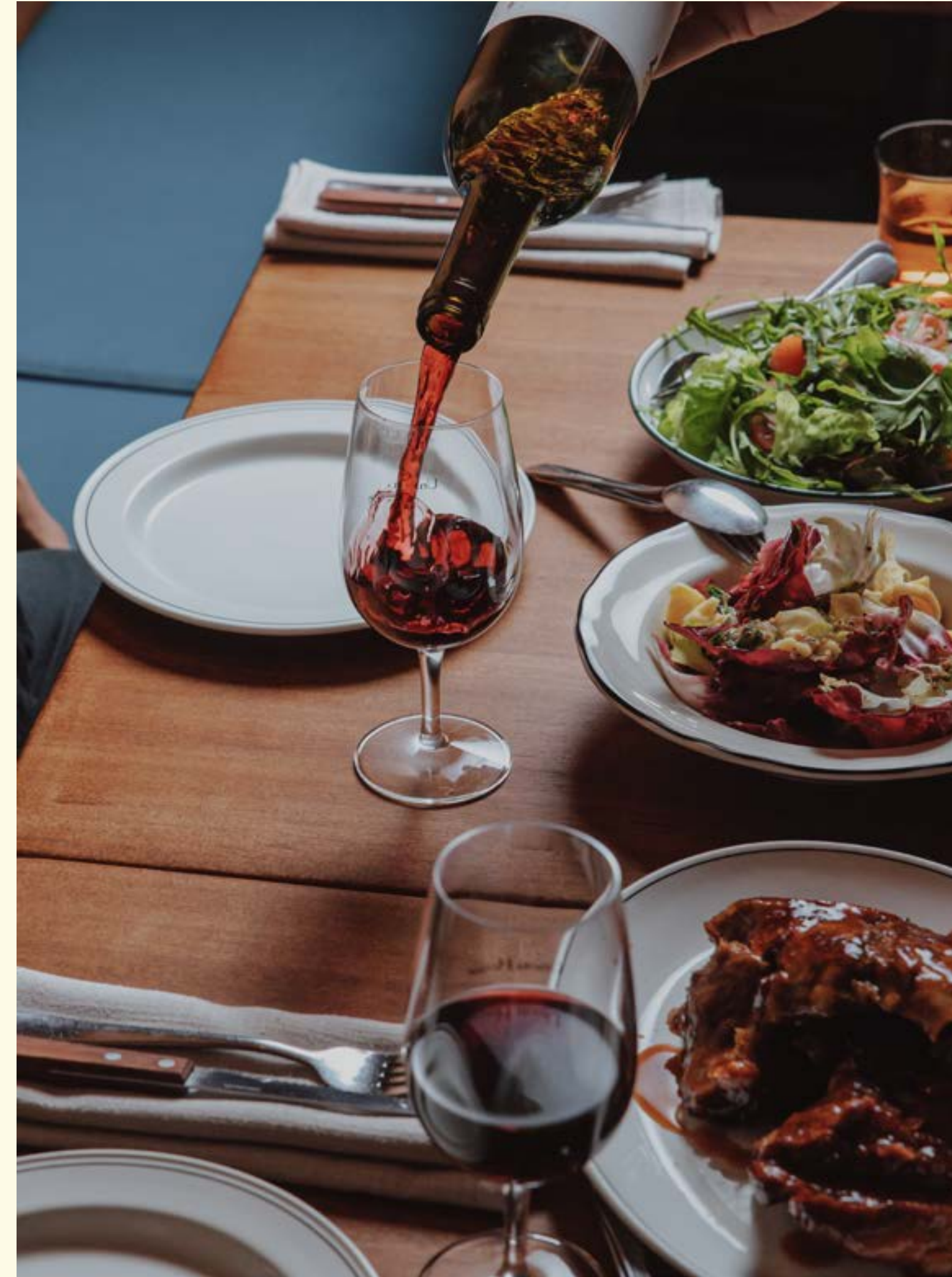
15 – 65 seated or up to 80 cocktail style

Notes

- Set menu recommended for groups of 15+
- AV available
- Fire place



Dining Room



The Terrace

(Private Hire)

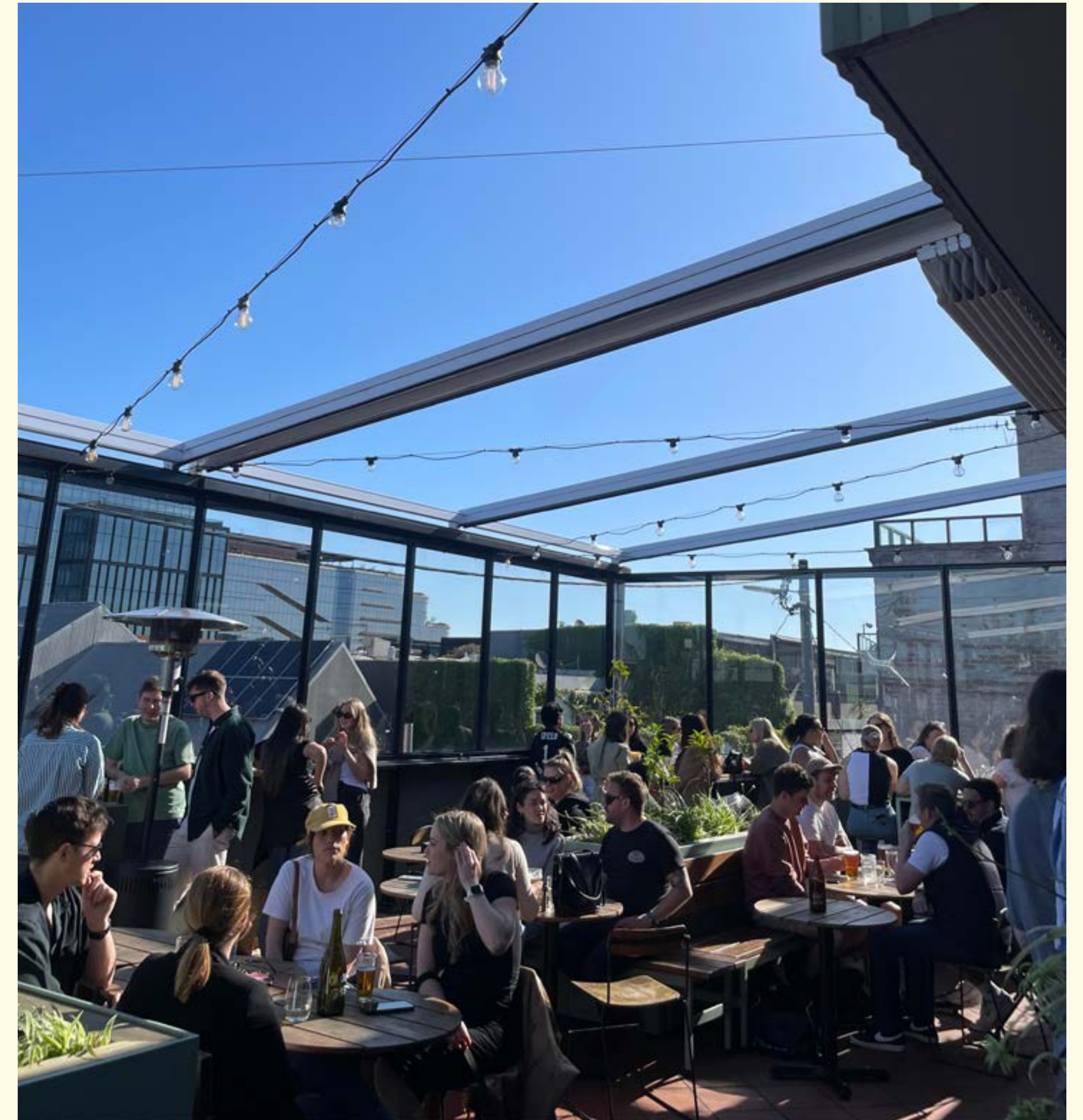
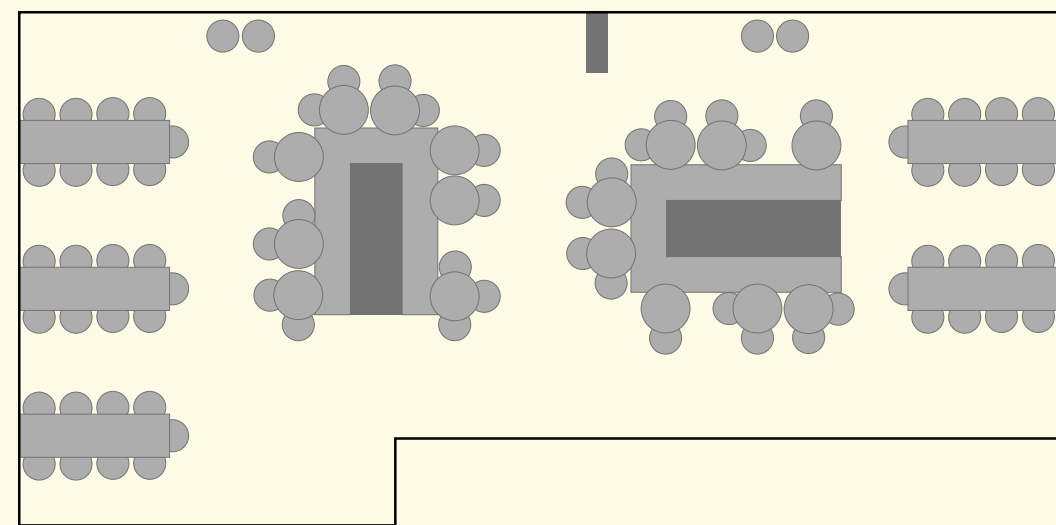
Sun soaked rooftop, with Friday vibes all week. Retractable roof and heaters ready for gatherings all year round. Mill about with a mix of seated and standing options. Outdoor TV available pumping the footy, cricket or Melbourne Cup. Casual or corporate, we do it all.

Guests

20 – 100 casual cocktail style

Notes

- AV available
- Private bathrooms
- Private bar



Back Bar

(Private Hire)

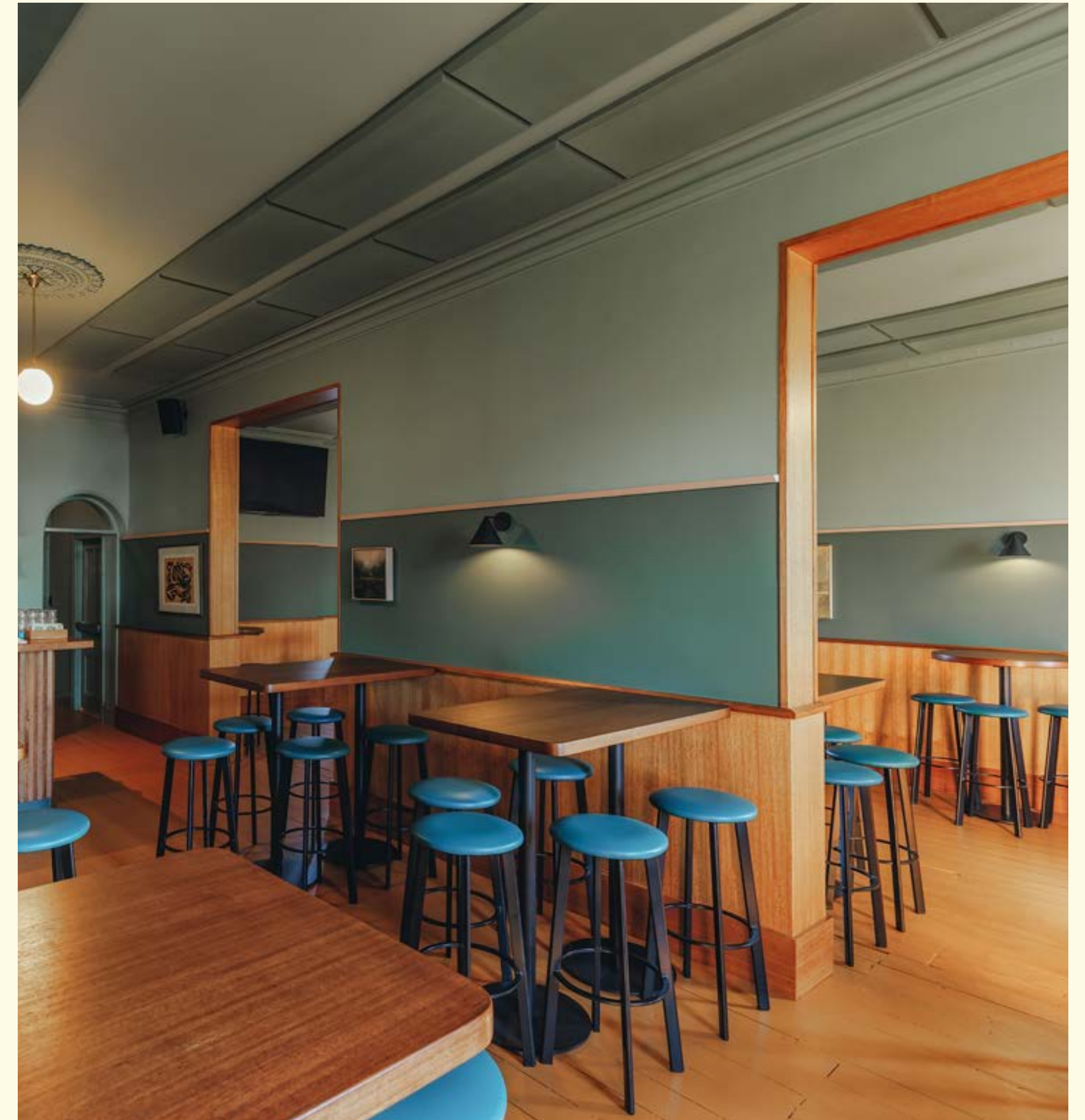
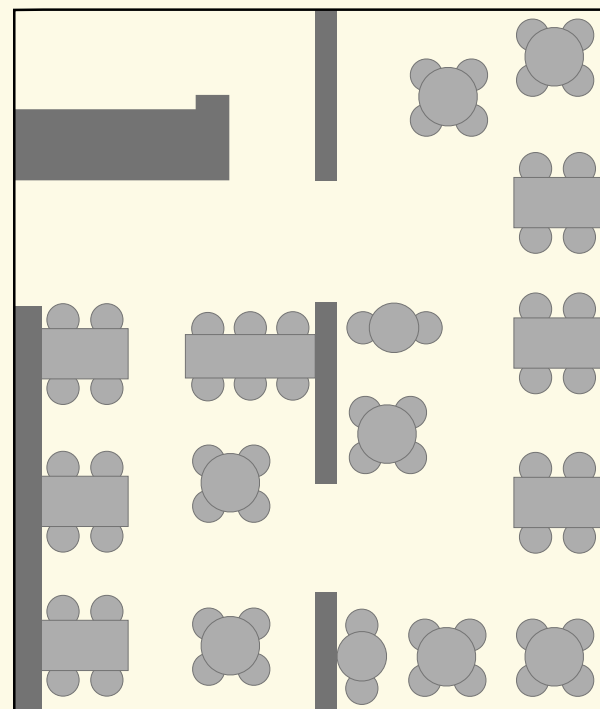
A private space while still feeling like your part of the pub.
Suitable for casual groups or private events.

Guests

20 – 80 casual cocktail style

Notes

- AV available
- Private bathrooms
- Private bar





Canapes

Chef's Choice Canapes to share

\$30pp

The chef will select 5 items from the below list to offer on the day:

- Cocktail spring rolls
- Smoked pork toasties w pickles & cheese
- Poached chicken & avocado club sandwich
- Sourdough crostini w goats cheese, pear & walnuts
- Soy marinated chicken drummete w crispy chilli vinegar
- Macaroni & cheese fritter
- Mushroom arancini w aioli
- Pork & carrot sausage rolls w carolina bbq sauce

Cold

Choose 3

- Prosciutti, grilled sourdough, radish
- Pani puri of zucchini, feta, mint and lemon
- Poached chicken, avocado brioche roll
- Beetroot w goats curd & soft herbs
- Roast beef & caramelised onion palmier
- The union prawn roll
- Zucchini, herb & haloumi fritters

Hot

Choose 3

- Potato cakes w. taramasalata, furikake
- Chicken schnitty sub roll w coleslaw & seeded mustard
- Sesame prawn toast w sweet chilli sauce
- Wild mushroom arancini w fermented garlic aioli
- Pork & carrot sausage rolls w carolina bbq sauce
- Chicken katsu curry sandwich w iceberg lettuce
- Cauliflower macaroni cheese fritter
- Mini beef burger w caramelised onion & cheese

Cold

Choose 4

- Oysters, yuzu dressing
- Prosciutto, Grilled sourdough, radish
- Crudo scallop, compressed cucumber, smoked bonito
- Grilled octopus, smoked potato, saffron
- Poached prawn, tabasco, cos, brioche roll
- Cured trout, beetroot, horseradish, roquette
- Pani puri of zucchini, feta, mint and lemon

Hot

Choose 4

- Pho glutinous rice cake, shitake jam
- Wagyu beef burger, caramelised onion & cheddar, brioche
- Cauliflower macaroni cheese fritter, pickled celery
- Panko prawn tail, flaked almond, coriander, honey
- Panfried haloumi, red chili, honey glaze, sunflower seed
- Sweetcorn and crab fritters, lemon mayonnaise
- Chicken snitty sub roll, coleslaw, seed mustard
- Lamb rump skewer, fermented chili, spring onion
- Spanner crab toastie, confit fennel, harissa

More

Additions/Options (min 20)

The following can be added to any of the previous packages at an additional cost:

- Wagyu beef burger, caramelised onion and cheddar, brioche \$5pp
- Panko twister w corriander & palm dressing \$5pp
- Spanner crab toasty, confit fennel, harissa \$6pp
- Chicken snitty sub roll, coleslaw, seeded mustard \$5pp

Sweet

- Madeleines served with lemon curd \$5pp
- Choux pastry and coffee custard \$5pp
- 70% single origin chocolate brownie \$5pp

Platters

- Charcuterie, marinated olives, breads and pickles (serves 8) \$110
- Chicken snitty sub roll, coleslaw, seed mustard (20 pieces) \$95
- Wagyu beef burger, caramelised onion and cheddar, brioche (20 pieces) \$95
- Fish goujons w chips & tartare sauce (20 pieces) \$95

Set Courses

Entrée

Choose 2

- Roasted capsicum arancini w white bean sauce
- Hot smoked trout w sour cream, dill & horseradish
- Tomato & sumac beef w toasted pitta & yoghurt

Main

Choose 2

- 12 Hour briased Ox cheek, red wine, bacon, onions, carrot
- Grilled tandoori chicken, freekah salad, preseved lemon & broccoli
- Trevally w roasted cauliflower, eggplant & tahini
- Parmeson gnocchi w wild mushroom ragu

Sides

- Chips w rosemary salt & aioli
- Red oak leaf salad w buttermilk dressing
- Green beans w flaked almond, fetta & shallot

Main Options and Addition

Per Person items can be chosen in place of the Main options.
Per Piece item can be ordered as an additional dish served.

Per Person

- Grilled barley fed sirloin w. peppercorn sauce +\$15pp
- Wagyu w. peppercorn sauce +\$25pp

Per Piece

- Butchers cut 600g mb4 scotch fillet sauce (serves 4-6) +\$105

Dessert

Choose 1

- 70% Hazelnut and chocolate brownie, whipped mousse
- Tiramisu
- Salted caramel cheesecake, honey comb

Additional Cheese Course or Platter

- One variety +\$10pp
- Two cheeses +\$18pp
- Three cheeses +\$25pp
- Sharing cheese plate (serves 8) +\$130

Served with breads, crackers, fruit, nuts, quince paste

Please Note

Menu offering subject to seasonal changes.

All dietary requirements will be accommodated with notice.

Please let us know any dietary requirements of guests when your selections are made.

Terms & Conditions

Booking Confirmation

Due to demand, tentative bookings can only be held for 3 days without a deposit. After this time, the venue reserves the right to release the booking. To confirm your function, a deposit of \$250 is required. This payment can be made via your issued invoice online using a Visa or Mastercard. The deposit will be taken off the total at the end of your event.

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

Canape catering costs based on final guest numbers are required to be paid 7 business days prior to your event. Set menu payment is required at the commencement of your event, beverage tabs are to be settled at the conclusion of your 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 forfeit the deposit. Cancellations made within a period of 1 week from the date of the function will forfeit any catering payments made.

Seated Events / Split Bills

All seated events are required to order drinks at the table, not the bar. Please advise your guests 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.

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.

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

Terms & Conditions

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 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.

Speeches

Speeches are welcome in all private function areas. Speeches are not permitted in communal areas of the venue to minimise disruption of other guests.

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 pre arranged.

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