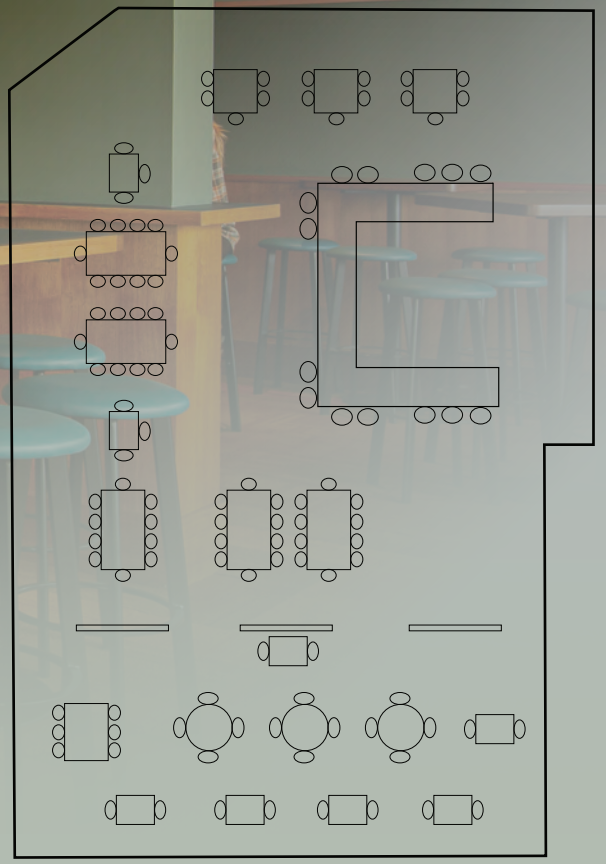


UNION HOUSE
FUNCTIONS PACK

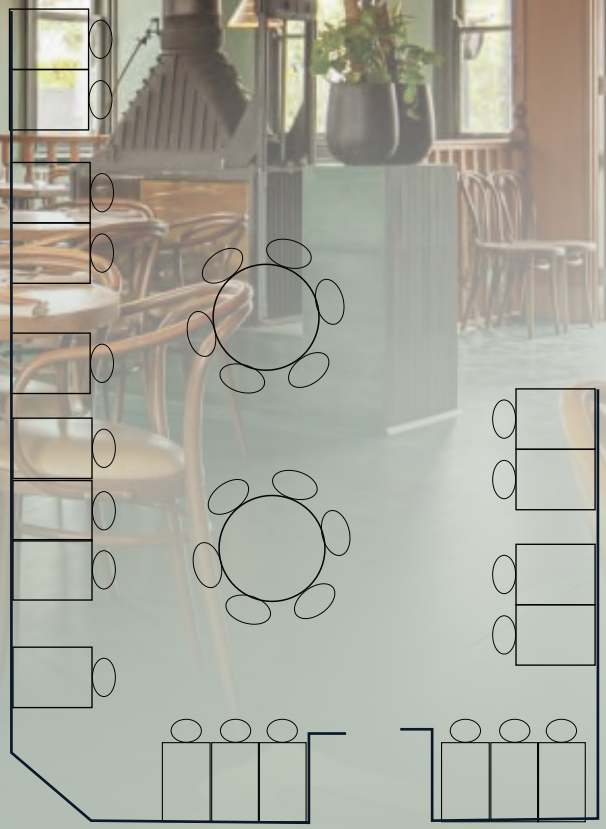
PUBLIC BAR SECTION

Cocktail	Seated	Wheelchair	Private Bar	AV
50	N/A	Yes	Yes	Yes



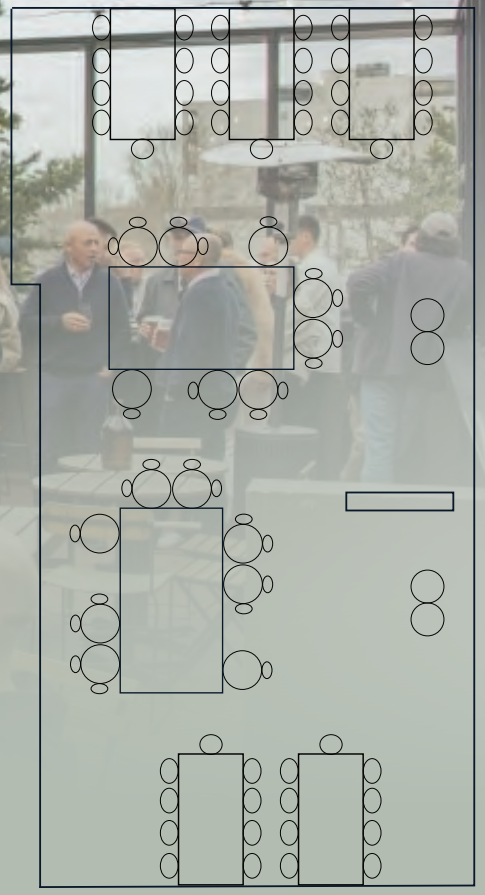
DINING ROOM

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	75	No	Yes	Yes	Yes



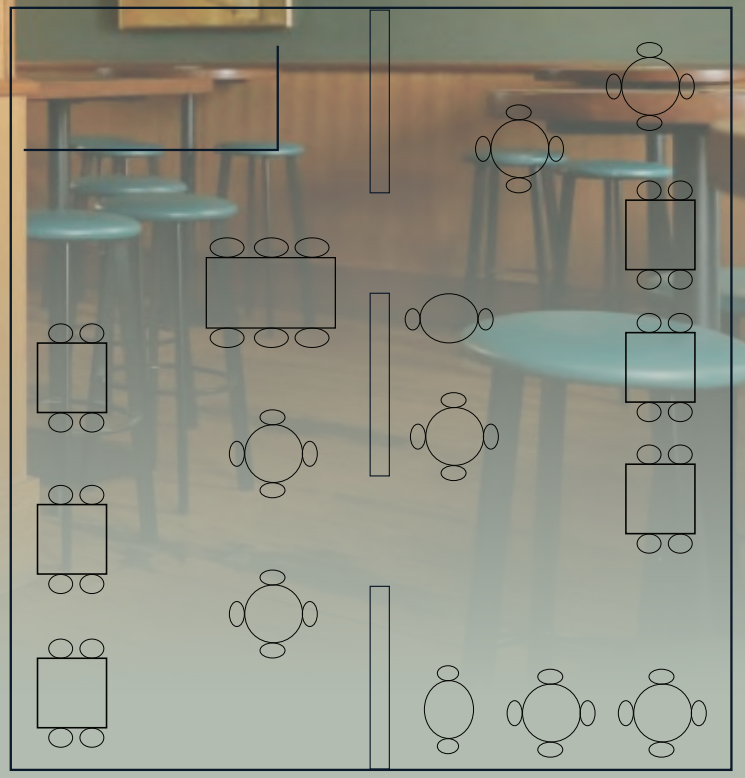
THE TERRACE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
100	90	No	Yes	Yes	Yes



BACK BAR

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	N/A	No	Yes	Yes	Yes





CANAPÉS

CHEF'S CHOICE $30PP

Minimum 20 people

Cocktail spring rolls

Smoked pork toasties, pickles, goat's cheese, pear, walnuts

Macaroni & cheese fritter

Mushroom arancini with aioli

Pork & carrot sausage rolls with Carolina BBQ sauce

PLATTERS

Minimum order quantities apply

TO SHARE, ON THE TABLE — A SIMPLE WAY TO KEEP EVERYONE FED.

Charcuterie, marinated olives, bread & pickles (Serves 8) $110

Chicken schnitty sub roll, coleslaw, seeded mustard (20 pieces) $95

Wagyu beef burger, caramelised onion, cheddar, brioche (20 pieces) $95

Fish goujons, chips, tartare sauce (20 pieces) $95

SOMETHING SWEET

Minimum 20 people

Madeleines served with lemon curd + $5pp

Choux pastry and coffee custard + $5pp

70% single origin chocolate brownie + $5pp

---

6 PIECES $40PP

CHOOSE 3 HOT & 3 COLD

8 PIECES $50PP

CHOOSE 4 HOT & 4 COLD

Minimum 20 people

COLD

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

Pho glutinous rice cake, shiitake jam

Wagyu beef burger, caramelised onion & cheddar, brioche

Cauliflower macaroni cheese fritter, pickled celery

Panko prawn tail, flaked almond, coriander, honey

Pan-fried halloumi, red chilli, honey glaze, sunflower seed

Sweetcorn and crab fritters, lemon mayonnaise

Chicken schnitty sub roll, coleslaw, seed mustard

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.



SET MENU

2 COURSE $65PP / 3 COURSE $75PP

Minimum 20 pax. Our set menu is served to share. Choose between a 2-course or a 3-course set menu from the items below.

ENTRÉE

CHOOSE 2

Roasted capsicum arancini with white bean sauce

Hot smoked trout with sour cream, dill & horseradish

Tomato & sumac beef with toasted pitta & yoghurt

MAIN

CHOOSE 2

12 hour braised ox cheek, red wine, bacon, onion, carrot

Grilled tandoori chicken, freekeh salad, preserved lemon & broccoli

Trevally with roasted cauliflower, eggplant & tahini

Parmesan gnocchi with wild mushroom ragù

UPGRADE YOUR MAINS

Grilled barley fed sirloin with peppercorn sauce +$15pp

Wagyu with peppercorn sauce +$25pp

ADD ON

Butcher's cut 600g MB4 scotch fillet, sauce (serves 4–6) +$105

SIDES

Chips with rosemary salt & aioli

Red oak leaf salad with buttermilk dressing

Green beans with flaked almond, feta & shallot

DESSERT

CHOOSE 1

70% hazelnut and chocolate brownie, whipped mousse

Tiramisu

Salted caramel cheesecake, honeycomb

CHEESEBOARD

One variety +$10pp

Two cheeses +$18pp

Three cheeses +$25pp

Sharing plate (serves 8) +$130

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

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



BEVERAGE PACKAGES

STANDARD

2 HRS $56PP / 3 HRS $66PP / 4 HRS $76PP

BEER & CIDER

Union Draught Lager

Barry Tropical Mango

Stone & Wood Pale Ale

XXXX Gold mid-strength

Cascade Premium Light

WINES

Sparkle Hard Prosecco

Vinteloper Pinot Gris, 2025 Adelaide Hills, SA

Guiessard Rosé 'Le Petit G' Provence, France

Acme Pinot Noir, 2025 Adelaide Hills, SA

SC Pannell Shiraz 'Field Street' McLaren Vale, SA

NON-ALCOHOLIC

Heaps Normal 'Half Day Hazy' Pale Ale

Soft Drinks & Juices

PREMIUM

All taps, all first pours

2 HRS $72PP / 3 HRS $82PP / 4 HRS $92PP

BEER & CIDER

Union Draught Lager

Barry Tropical Mango

Stone & Wood Pale Ale

XXXX Gold mid-strength

Cascade Premium Light

Matso's Ginger Beer

WINES

Sparkle Hard Prosecco

Chandon Brut

Dr. Loosen Riesling, 2024 Mosel, Germany

Rising Chardonnay, 2024 Yarra Valley, VIC

Vinteloper Pinot Gris, 2025 Adelaide Hills, SA

Guiessard Rosé 'Le Petit G' Provence, France

Acme Pinot Noir, 2025 Adelaide Hills, SA

SC Pannell Shiraz 'Field Street' McLaren Vale, SA

Little Reddie Nebbiolo Refosco 'Colbinabbin', 2025 Heathcote, VIC

NON-ALCOHOLIC

Heaps Normal 'Half Day Hazy' Pale Ale

Soft Drinks & Juices

ADD-ONS

ADDED TO EITHER PACKAGE

SPIRITS — $12.50PP PER HOUR

COCKTAIL ON ARRIVAL — $20PP

RATHER KEEP IT OPEN?

Bar tabs and cash bars are available. Chat to the events team for more information.

Beverage offering subject to seasonal changes. Seasonal pours confirmed closer to your date.
Minimum 30 guests. All packages subject to change without notice.

CONTACT US

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