



FUNCTIONS

GENERAL INFORMATION

Governors Hall caters for all types of functions, whether it be for smaller dinner reservations both a la carte and by set menu. Or a larger gathering with delicious platters of finger food & wood fired pizzas! We offer a huge range of beverages, from ice cold craft & traditional beers to high end spirits, cocktails, and award-winning wines plus lots more!

**FULL VENUE HIRE: To hire the venue exclusively the following minimum spend applies on the below days:
SUNDAY TO THURSDAY: NEGOTIABLE
FRIDAYS & SATURDAYS: \$10,000 OVERALL MINIMUM SPEND. (NEGOTIABLE)**

**The amount you spend is allocated to food & beverages or any other requirements.
There are other options where a smaller area can be allocated for the function where you share the venue with the public (less minimum spend for these options).**

THERE IS NO ROOM HIRE CHARGE FOR THE VENUE

ADDITIONAL COSTS & INFORMATION

- **Security is required at all stand-alone style private functions. (INQUIRE IF THIS IS A REQUIREMENT FOR YOUR FUNCTION)**
 - **1 Guard for any less than 60 people**
 - **2 guards for 60 to 100 people**
 - **Extra guard for every 100 more people**
 - **Cost of each guard is \$66 per hour PLUS gst.**
- **Any damage to the venue is the liability and the expense of the function host.**
- **A 50% deposit is required from 7 days of booking the function to ensure securing the date & venue.**
- **Deposits will not be refunded if the function is cancelled within 8 weeks of the booking.**
- **All decorations & additional items bought in by the function clients must be taken away on the completion of the evening. Eg Photobooths etc.**
- **Payment of the last 50% owing for food & bar tab must be paid at the start of the function. Any extra additions can be paid on completion.**
- **By paying the deposit, the client agrees to all the terms & conditions of this function pack.**
- **Functions operate at a maximum of 5 hours
Example 7pm to 12am. Additional costs will occur for extra additional requested hours.**

FUNCTION FOOD OPTIONS

FINGER FOOD OPTIONS

There are 3 different levels of food volumes to choose from:

- **\$35 per head – 8 Pieces per person**
- **\$45 per head – 10 Pieces per person**
- **\$55 per head – 12 Pieces per person**
- **\$25 PER HEAD SPECIAL – 6 pieces per person**
(AVAILABLE ONLY BETWEEN 3PM & 6PM MONDAY TO FRIDAY – OR OFF-PEAK HOURS)

PLATTERS CONSIST OF THE FOLLOWING ITEMS:

- **VEGETARIAN SPRING ROLLS (V)**
- **BEER BATTERED FISH BITES**
- **MUSHROOM & WHITE WINE ARANCINI (V)**
- **PUMPKIN & FETA ARANCINI BALLS (V)**
- **MAC & CHEESE CROQUETTES (V)**
- **DEVIL CHICKEN WINGS (BONELESS)**
- **CHICKEN NUGGETS**
- **SALT & PEPPER CALAMARI**
- **PORK, PRAWN & VEGETABLE DUMPLING**
- **CHICKEN SKEWERS (HONEY SOY & SATAY)**
- **BEEF BURGER SLIDERS (equals 2 pieces)**
- **WOOD FIRED PIZZA SLICES – 8 pieces per pizza.**

(Any pizza type from our menu)

(Gluten free available)(Vegan cheese available)

- **TRIO OF DIPS BOARD (acts as 8 overall pieces)**

On request Vegan Options:

- **SWEET POTATO CROQUETTES (Vegan)**
- **MINI MEDITERRANEAN SALAD BOWLS (Vegan)**
- **MINI ROASTED VEGETABLE SALAD BOWLS**
- **MARGHARITA/VEGETARIAN PIZZA (VEGAN CHEESE AVAILABLE)**
- **VEGETABLE VEGAN SPRING ROLLS**
- **PLANT BASED VEGAN SLIDERS**
- **VEGETABLE VEGAN DUMPLING**
- **VEGAN FALAFELL BITES**

SET MENU DINING OPTIONS

\$45 PER HEAD

ENTRÉE

- **Trio of dips with wood fired pizza bread**
(1 serve of dips per every 4 people)

MAINS (choice of 1)

- **Chicken schnitzel & chips**
- **Beer battered Fish & Chips**
- **Spaghetti Bolognese**
- **Margarita Pizza**

DESSERTS (Choice of 1)

- **Trio of Sorbet**
- **Chocolate Mud Cake**

\$55 PER HEAD

ENTRÉE (choice of 1)

- **Pumkin & Feta Arancini (3)**
- **Caesar Salad (with chicken)**
- **Beef Burger Sliders (2)**

MAINS (choice of 1)

- **Chicken Parmigiana & Chips**
- **Salt & Pepper Calamari**
- **Fettuccine Carbonara**
- **BBQ Chicken Pizza**

DESSERTS (Choice of 1)

- **Tiramisu**
- **Sticky Date Pudding**
- **Trio of Sorbet**

\$65 PER HEAD

ENTRÉE (choice of 1)

- **Mushroom & White Wine Arancini (3)**
- **Salt & Pepper Calamari**
- **Mac & Cheese Croquettes (3)**

MAINS (choice of 1)

- **Grilled Crispy Skin Salmon**
Served with Greek Salad
- **Southern Fried Chicken Burger**
- **350g Scotch Fillet Steak**
Served to your liking & choice of gravy,
mushroom, pepper sauces or garlic butter with
chips & salad
- **Garlic Prawn Pizza**

DESSERTS (Choice of 1)

- **Tiramisu**
- **Sticky Date Pudding**
- **Trio of Sorbet**
- **Flourless Orange Cake**

Alterations to these menus can only be made at the discretion of venue management.

BEVERAGES OPTIONS.

- **Beverages can operate at bar pricing, or you can choose from a beverage package below, OR simply put on a bar tab where the function host can choose what items they would like to have available.**

(Please see the drinks menu for options)

- **BEVERAGE PACKAGE 1 - \$65 PER HEAD
(3 hour max limit) - \$10 EXTRA P/P PER HOUR**

Choose from the following products:

Beer on Tap selection (pots)

- **Carlton Draught**
- **Great Northern**
- **Goat Lager**
- **Matilda Bay Ale**

Wines selection (150ml pour)

- **Yarra Burn Sparkling**
- **Da Luca Prosecco**
- **Petaluma Chardonnay**
- **Dusky Sounds Sauvignon Blanc (NZ)**
- **Amberley Moscato**
- **Ta Ku Pinot Noir (NZ)**
- **St Hallets Black Clay Shiraz**

PLUS, ALL SOFT DRINKS & JUICES

- **BEVERAGE PACKAGE 2 - \$75 PER HEAD
(3 hr max) - \$10 EXTRA P/P PER HOUR**

Choose from the following products:

Beer on Tap selection (pots)

- **Carlton Draught**
- **Great Northern**
- **Goat Lager**
- **Matilda Bay Ale**
- **Asahi Super Dry (Japan)**
- **Balter XPA**
- **4 Pines Pale Ale**
- **Pirate Life Pale Ale**
- **Somersby Apple Cider**
- **Brooklyn Ginger Beer**
- **Canadian Club & Dry on tap**

Wines selection (150ml pour)

- **Arras Blanc De Blanc Sparkling White**
- **Da Luca Prosecco**
- **Cold Stream Chardonnay**
- **Mudhouse Sauvignon Blanc (NZ)**
- **Swanning around Pinot Gris**
- **Days of Rose (Dry)**
- **Amberley Moscato**
- **Ta Ku Pinot Noir**
- **St Hallets Black Clay Shiraz**
- **Swanning around Grenache**

PLUS, ALL SOFT DRINKS & JUICES

- **BASIC SPIRITS CAN BE ADDED TO THE DRINK PACKAGES FOR AN EXTRA \$10 PER PERSON!!**

- **BEVERAGE PACKAGE 3 - \$30 PER HEAD HAPPY HOUR SPECIAL PACKAGE (2 hours max limit) - \$10 EXTRA P/P PER HOUR ONLY AVAILABLE MONDAY TO FRIDAY BETWEEN 3PM & 6PM!!**

Choose from the following products:

Beer on Tap selection (pots or schooners)

- **Carlton Draught**
- **Great Northern Mid Strength**
- **Goat Lager**
- **Matilda Bay Ale**

Wines selection (150ml pour)

- **Yarra Burn Pinot Noir Sparkling Chardonnay**
- **Da Luca Prosecco**
- **Petaluma Chardonnay**
- **Dusky Sounds Sauvignon Blanc (NZ)**
- **Moscato**
- **Ta Ku Pinot Noir**
- **St Hallets Black Clay Shiraz**

PLUS, ALL SOFT DRINKS & JUICES

- **COCKTAILS ON ARRIVAL**

A special price is available for purchasing a pre-determined number of special cocktails that are available on the guest's arrival (\$15 per cocktail). (Minimum of 40 cocktails must be pre-ordered and only available for the first hour of the function)

You can choose from the following cocktails:

- **Espresso Martini**
- **Margarita**
- **Fruit Tingle**

A full range of cocktails will be available at normal prices throughout the function.

SERVING INFO

- **BEERS ON TAP**

Beers can be served in pots(285ml), Schooners(425ml) or Jugs (1125ml)

- **WINES**

All wines are served in a standard wine glass (150ml serve) or by the bottle also.

- **SPIRITS**

All our house spirits are 30ML pours per serve. Double shots are allowed on server's discretion. Triple shots are not allowed and will not be served.