



**BLEAKHOUSE**  
EST.  
**HOTEL**

FUNCTIONS & EVENTS



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## WELCOME TO THE BLEAKHOUSE HOTEL

Standing proud on the corner of one of Melbourne's most glamorous seaside suburbs is the Bleakhouse Hotel; a two-storey pub in the heart of Albert Park drenched in history serving seaside revellers since 1883. While the Bleakhouse boasts one of the best bayside views in Melbourne, the historic venue has recently returned to her former glory as a traditional Aussie pub, where warm hospitality and quality food and beverage come first.

With three dedicated function spaces across two levels, the Bleakhouse Hotel is perfectly equipped to host functions and events of any theme, budget or occasion.



DOWNSTAIRS TERRACE  
25 seated | 60 stand-up

Modern, intimate function space with seaside terrace. Ideal for small to medium sized gatherings. Featuring separate sound system, private bar, views of Port Phillip Bay & outdoor terrace with seating.

UPSTAIRS TERRACE

40 seated | 100 stand-up

Light filled space, suitable for medium to large groups. Featuring separate sound system, private bar, views of Port Phillip Bay & outdoor terrace with seating.





COURTYARD ROOM

60 seated | 120 stand-up (180 incl beer garden)

An open sunlit space, this is Bleakhouse's largest space. Featuring your own beer garden with outdoor heating, separate sound system, private bar, fireplace & two large TV screens.

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## CANAPE PACKAGES

### CLASSIC PACKAGE \$35 per person

Includes five canapes per person

3 x Classic selections

2 x Premium selections

### PREMIUM PACKAGE \$45 per person

Includes six canapes per person

3 x Premium selections

3 x Classic selections

### SUBSTANTIAL PACKAGE \$55 per person

Includes eight canapes per person

6 x Classic selections

2 x Premium selections

### GRAZING BOARD - \$8.50 per serve

Let us make up a beautiful grazing board for your next event. On offer is a selection of cheeses, seasonal cured meats & terrine, served with pickled vegetables & sourdough bread. We can cater to groups of all sizes.

## CLASSIC

Pork & chorizo sausage roll w harissa yoghurt

Beef & red wine pie

Mushroom & mozzarella arancini w. aioli (V)

Halloumi chips w parmesan crumb & rosemary honey (V)

Mini cheeseburger w. Thousand Island dressing

Tomato & mozzarella tart w basil & balsamic (V)

Beer batterd fish & hand cut chips w. tartare sauce (DF)

Chicken skewer "Yakatori" soy, ginger & spring onion (GF,DF)

Chicken Cesar salad w Iceberg, bacon & sourdough croûtons (DF)

Hummus w Pitta crackers, zattar & roasted chickpeas (V, DF)

Lamb kofta w pomegranate & sesame

Fresh shucked oysters w. lemon (GF, DF)

Chocolate brownie w raspberries & vanilla cream (V)

Pavlova w citrus curd & strawberries (V)

## PREMIUM

Smoked salmon bagel w dill creme fraiche

Warm "Old Bay" crab crostini w Gruyère & sweetcorn

Pale ale battered prawn w seaweed aioli (DF)

Olive ciabatta roll w capsicums, provolone cheese & chilli oil (V)

Steak sandwich w bernaïse sauce, rocket & crispy shallots

\*\* Individual quantities of any of the items on our canape menu are available.

Classic items \$7 per each, Premium items \$8.50 per each.

Minimum order for any canape qty is 25 serves.

(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegetarian





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## SHARE MENU

### \$65PP TWO COURSE MENU

#### SHARE STARTERS - all entrees included

Eggplant baba ganoush w. pickled chilli, mint, sesame & grilled flatbread  
Prosciutto w. Autumn figs, mozzarella & grilled sourdough  
Salt & pepper calamari w. rocket, fennel, orange, olives & tarragon aioli  
Noisette sourdough bread w. salted butter  
Victorian olives

#### SHARE MAINS - your choice of two options for your event

Market fish w. warm capsicum & olive salad, w. caper & basil dressing  
Porterhouse steak w mushrooms, tarragon & red wine sauce  
Free range whole grilled chicken w lentils & green sauce  
Risotto w. asparagus, peas, snow peas, green oil & parmesan

- Add a third option for \$10 pp -

#### SHARE SIDES - both sides included

Sea salt fries w. aioli  
Mixed leaf salad

+ ADD DESSERT COURSE (+ \$10pp) - choice of

Sticky toffee pudding w. vanilla ice cream & pecan toffee sauce  
Dark chocolate terrine w. autumn blackberries & pistachio creme

+ ADD CHEESE COURSE (+ \$12pp)

Cheese board w. chutney and fruit bread

Please note this is an indicative menu, which may be subject to variations depending on seasonality and availability of produce.

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## DRINKS PACKAGES

We offer flexible drink options for your event. Choose from one of our Beverage Packages below, or opt for a Bar Tab or Cash Bar if you'd prefer.

### STANDARD

\$60pp - 2 hours  
\$75pp - 3 hours  
\$90pp - 4 hours

Includes house wines selection, local tap beers\* & soft drinks.

ADD basic spirits into your package (+\$20pp).

#### SPARKLING

Jansz Tasmania Premium Cuvée TAS

#### WHITE WINES

Lobethal Road Sauvignon Blanc Adelaide Hills SA  
Kris Pinot Grigio delle Venezia IT  
Patrick Sullivan Chardonnay Gipps. VIC

#### RED WINES

Xavier's Pa Pa Pinot Noir Gippsland VIC  
O'leary Walker Shiraz Clare Valley SA

### OTHER BAR OPTIONS

Bar Tab - Nominate a spend limit for your guest, with beverages charged on consumption.

Cash Bar - Guest purchase their own drinks.

### PREMIUM

\$70pp - 2 hours  
\$90pp - 3 hours  
\$110pp - 4 hours

Includes Aperol Spritz or Pimms, house wines, local tap beers\* & soft drinks.

ADD basic spirits into your package (+\$20pp).

#### SPARKLING

Jansz Tasmania Premium Cuvée TAS

#### WHITE WINES

Lobethal Road Sauvignon Blanc Adelaide Hills SA  
Kris Pinot Grigio delle Venezia IT  
Kate Hill Riesling Coal Valley TAS  
Jericho Fiano Adelaide Hills SA  
Patrick Sullivan Chardonnay Gipps. VIC

#### ROSE

La Galope Côtes de Gascogne Rosé FR

#### RED WINES

Xavier's Pa Pa Pinot Noir Gippsland VIC  
Ottelia Sangiovese Limestone Coast SA  
Buckshot Primitivo Heathcote SA  
O'Leary Walker Shiraz Clare Valley SA

All beverages are subject to availability.

\*Tap beers only available in the Courtyard Room. Bottled options are substituted for other spaces.





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## TERMS & CONDITIONS

### TERMS OF PAYMENT

A deposit of 25% of the minimum spend is required to secure the function and event booking. The remaining balance must be paid in full on the day of the event, or unless otherwise agreed.

### CONFIRMATION

By sending through your deposit amount, you agree to accept the quote and terms and conditions outlined in this document. Bookings will only be confirmed on receipt of the deposit. Final numbers and dietary requirements are required no later than 10 days prior to the event. The billable amount will be based on the confirmed order.

### CANCELLATION POLICY

Cancellations received less than 28 days prior to the event will not be entitled to a refund of the deposit.

If a cancellation is greater than 28 days from the date of event, full deposit will be refunded.

### EQUIPMENT & ENTERTAINMENT

- All entertainment supplied and booked by client must be expressed to the Events Manager prior to the event including but not limited to DJs, entertainers, sound equipment, lighting and smoke machines.
- Please note our venue has strict music volume limitations. Music volume levels are monitored on the day of the event and cannot be an encumbrance to other venue patrons.
- Any damage to venue or equipment provided and supplied by Bleakhouse Hotel, is payable by client.

### FOOD SELECTIONS

- Food / menu selections and quantities will be required 14 days prior to your event. Any updates or changes made to your selections or quantities within 14 days prior to your event cannot be guaranteed to be available.
- The minimum quantity for the canapes, both packages and individual orders, is 25 servings.
- Bleakhouse Hotel endeavors to cater to all guests, however, we may not be able to cater to every dietary requirement.

# BLEAKHOUSE

EST.

# HOTEL

1883

ALBERT PARK

ALL FUNCTION & EVENT ENQUIRIES:  
[events@bleakhousehotel.com.au](mailto:events@bleakhousehotel.com.au)

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