



TEMPERANCE HOTEL

TEMPERANCE HOTEL

TEMPERANCE HOTEL
FUNCTION PACKAGE



HELLO

Thanks for your interest in holding an event at Temperance Hotel. Located in the heart of bustling Chapel Street, South Yarra, we are a great local venue.

Our private function room upstairs is perfect for celebrations whilst areas in the main bar downstairs and our beer garden are suitable for more casual gatherings.

All food and drink selections and dietary requirements must be advised two weeks prior to your event date.

To enquire, please contact events sales manager:

ANNALIESE ROLFE

0475 908 877

FUNCTIONS@TEMPERANCEHOTEL.COM.AU

TEMPERANCE HOTEL

426 Chapel Street, South Yarra, VIC 3141

temperancehotel.com.au



OUR SPACES

PRIVATE LOUNGE

The Lounge is our private room upstairs with its own bar. Be it a work function, special birthday or engagement, wow your guests in our stylish red velvet lounge, chrome finishes and mirrored bar.

Combined with our professional service, delicious food and drinks we will ensure your event is a memorable one.



DINING ROOM

Our semi-private dining room downstairs is at the front of the venue next to our booth bar. Looking out over busy Chapel Street, a lovely space for celebrations with friends and family.

The room has a privacy curtain so you won't lose any of the great venue's atmosphere. Ideal for birthday dinners, celebrations or just a get together with friends or family.





FUNCTION SPACES

BOOTH BAR

Our downstairs Booth Bar is next to the main bar area & dining room. This space is perfect for semi-private events such as birthday parties or casual social gatherings. It can be sectioned off and has its own bar.



BEER GARDEN

Our Beer Garden is great for casual get togethers. Large share-style tables, umbrellas, wall plants and festoon lights to give the space a warm, inviting, festive feel.

BEVERAGE PACKAGES

Beverage packages are only available in conjunction with a food package. All package drinks are served by the glass only.

Spirits may be included within a beverage package for \$15 per person, per hour. Please speak to our Events Sales Manager.

MINIMUM OF 10 GUESTS

BEVERAGES ON CONSUMPTION

A bar tab can be set up with a specified drink selection and limit

NON-ALCOHOLIC PACKAGE

\$50 per person - 2 hours
\$60 per person - 3 hours
\$70 per person - 4 hours

Included:

Heaps Normal 'Quiet XPA' Non-Alc
Wolfblass Zero Alc Cuveé Sparkling
Selected non-alc spritz
Soft drinks, juices, tea & coffee

STANDARD PACKAGE

\$50 per person - 2 hours
\$60 per person - 3 hours
\$70 per person - 4 hours

Included:

Rothbury Sparkling NV SA
Rothbury Sauvignon Blanc SA
Coldstream Hills Chardonnay S/E AUS
Rothbury Cabernet Merlot SA
Balter XPA, Carlton Draught, Mountain Goat Cider
Soft drinks, juices, tea & coffee

PREMIUM PACKAGE

\$65 per person - 2 hours
\$75 per person - 3 hours
\$85 per person - 4 hours

Included:

Redbank Prosecco NV VIC
Azahara Sparkling Moscato NV Redcliffs VIC
821 South Sauvignon Blanc Marlborough NZ
St Huberts Chardonnay Yarra Valley VIC
M De Minuty Rosé Provence FRANCE
Saltram Shiraz Barossa Valley SA
Coldstream Hills Pinot Noir Coal Bay TAS
Wynns Gables Cabernet Sauvignon Coonawarra SA
Selection of Australian & imported tap beer
Selected spritz
Sparkling water, soft drinks, juices, tea & coffee

NOTE: DUE TO SEASONAL CHANGES AND AVAILABILITY, BEVERAGE OPTIONS MAY CHANGE AT ANY TIME.



CANAPÉ MENU / PLATTERS MENUS SUBJECT TO CHANGE

\$36 per person - 6 canapés per person
\$45 per person - 8 canapés per person
\$54 per person - 10 canapés per person

Please select from our Canapé platters
or 'Canapé price per person' options
(each platter has 15 pieces)

MINIMUM OF 20 GUESTS



V: VEGETARIAN

NOTE: MANY OF OUR MENUS ITEMS MAY CONTAIN TRACES OF NUTS,
GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT
MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY
GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

COLD

SPANNER CRAB TOSTADAS \$80

Avocado, lime, coriander

SPICED PUMPKIN & DUKKAH TARTS \$75 v

PRAWN SKEWERS \$65

Marie Rose Sauce, chives

VEGETARIAN RICE PAPER ROLLS \$88 v

Soy & spring onion

BALSAMIC TOMATO, FETA & PESTO TARTLETS \$64

HOT

BEETROOT & QUINOA BITES \$70 VEGAN

Salsa verde

MAC & CHEESE CROQUETTES \$65 v

Chipotle mayonnaise

VEGETARIAN SPRING ROLLS \$60 v

Hoisin sauce

FISH TACOS \$85

Battered fish, quick slaw, pickled onion

MINI CHICKEN & MUSHROOM PIES \$85

MINI WAGYU BURGERS \$95 v AVAILABLE

Cheese, pickles, tomato, mustard

MUSHROOM ARANCINI \$75 v

Salsa verde

MINI HOT DOGS \$95

Cheese, ketchup, mustard

SWEET

CHOCOLATE & RASPBERRY BROWNIE BITES \$65

CARROT & CASHEW CAKE \$70 VEGAN

ASSORTED MACARONS \$75

MINI GELATO CONES \$75



DINING PACKAGE MENUS SUBJECT TO CHANGE

\$52 per person - 2 course

\$62 per person - 3 course

MINIMUM OF 10 GUESTS

CANAPÉ OPTIONS TO START

\$12 per person - 3 pieces

\$20 per person - 5 pieces

SPICED PUMPKIN TARTS v

Dukkah

VEGETARIAN RICE PAPER ROLLS v

Salsa verde

BEETROOT & QUINOA BITES VEGAN

Spiced tomato

BALSAMIC TOMATO, FETA, PESTO TARTLETS v

VEGETARIAN SPRING ROLLS v

Hoisin sauce

ENTRÉE Select 2 for guests to choose from

HOUSE SPICED SQUID

aioli, chilli oil, lemon

MAC & CHEESE CROQUETTES v

House made Romesco

PESTO FLATBREAD v

Mozzarella, pecorino

SALT BAKED BEETROOT & CHICKPEA SALAD v

Lemon & oregano dressing, spinach, cucumber

FRIED CHICKEN WINGS

Soy & sesame glaze, spring onion, chilli

v: VEGETARIAN

NOTE: MANY OF OUR MENUS ITEMS MAY CONTAIN TRACES OF NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

MAIN Select 3 for guests to choose from

200G BLACK ANGUS BEEF STRIPLOIN

Baby gem lettuce, potato gratin, red wine jus

CHICKEN PARMA

Bacon, roasted tomato sugo, mozzarella, pecrino, house slaw, fries

HEIRLOOM CARROT & PUMPKIN RISOTTO v

Pickled carrot, feta, herb oil

SEARED ATLANTIC SALMON SALAD

Baby gem lettuce, cucumber, avocado, tomato, chickpeas, Marie Rose sauce

CRISPY PORK BELLY

Spiced apple purée, apple & walnut salad

ROASTED BARRAMUNDI FILLET

Confit tomato, artichoke, zucchini, olive, herb oil

DESSERT Select 2 for guests to choose from

FLOURLESS APPLE & ALMOND CAKE

Vanilla ice cream, apple crisp

PROFITEROLES

Vanilla ice cream, warm chocolate sauce, hazelnut

STICKY DATE PUDDING

Salted chocolate caramel, vanilla ice cream

SUMMER PAVLOVA

Vanilla chantilly, passionfruit, strawberry sorbet

SIDES Add for \$5 per side

CHIPS & AIOLI

STEAMED GREEN VEGETABLES

Herb pesto, almond

MIXED LEAFY GREENS

Dill, tomato, shallot



LOCATION

TEMPERANCE HOTEL

426 Chapel Street, South Yarra, VIC 3141
temperancehotel.com.au

PARKING FACILITIES

There is street parking available all night after 6pm, and there are a number of secure parking facilities offered on and around Chapel Street.

PUBLIC TRANSPORT

Tram 78 runs from the CBD to Chapel Street.



EVENTS SALES MANAGER

ANNALIESE ROLFE

FUNCTIONS@TEMPERANCEHOTEL.COM.AU

0475 908 877

