



TEMPERANCE HOTEL

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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:

ERIN SEARLE

0475 909 955

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.

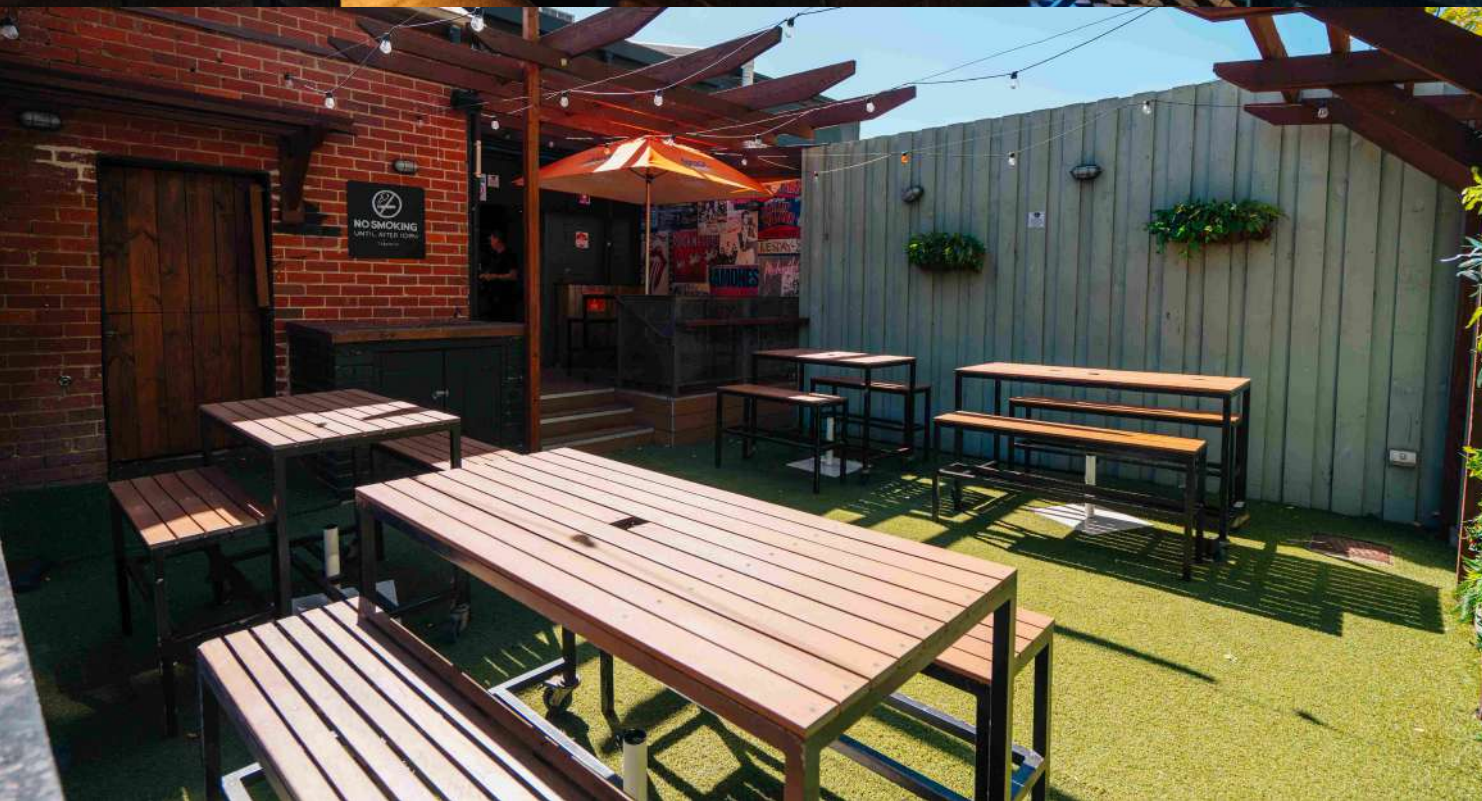




FUNCTION SPACES

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.

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

Wolfblasz Zero Alc Cuveé Sparkling

Selected non-alc spritz

Soft drinks, juices, tea & coffee

STANDARD PACKAGE

\$55 per person - 2 hours

\$65 per person - 3 hours

\$75 per person - 4 hours

Included:

Carlton Dry, Balter XPA, Carlton Draught, Hills Cider

Rothbury Sparkling NV SA

Rothbury Sauvignon Blanc SA

Hay Shed Hill Morrison's Gift Chardonnay S/W AUS

Rothbury Cabernet Merlot SA

Soft drinks, juices, tea & coffee

PREMIUM PACKAGE

\$60 per person - 2 hours

\$70 per person - 3 hours

\$80 per person - 4 hours

Included:

Selection of Australian & imported tap beer

Selected spritz

Cavaliere d'Oro Prosecco Gabbiano ITALY

Mojo Moscato SA

821 South Sauvignon Blanc Marlborough NZ

Coldstream Hills Chardonnay Yarra Valley VIC

M De Minuty Rosé Provence FRANCE

Saltram Shiraz Barossa Valley SA

Opawa Pinot Noir Marlborough, NZ

Wynns Gables Cabernet Sauvignon Coonawarra SA

Sparkling water, soft drinks, juices, tea & coffee

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



CANAPÉ MENU

MENUS SUBJECT TO CHANGE

\$38 per person - 6 canapés per person

\$48 per person - 8 canapés per person

\$56 per person - 10 canapés per person

MINIMUM OF 20 GUESTS



CHOOSE FROM:

VEGAN BEETROOT & QUINOA BITES v

Salsa verde

SPICED POTATO EMPANADAS vg

Chimichurri

RICE NET PAPER ROLLS vg LG

Sweet chilli

CALIFORNIAN SUSHI ROLL vga

Wasabi mayonnaise

TEMPURA PRAWNS (i)

Tonkatsu sauce

MUSHROOM ARANCINI v

Truffle mayonnaise

MINI FISH & CHIPS

New Zealand Flathead goujons, chips tartare, lemon

MINI CAULIFLOWER & LEEK PIES v

Salsa verde

MINI WAGYU BEEF SLIDERS v AVAILABLE

Cheese, pickles, tomato, mustard

MINI VEGAN SAUSAGE ROLLS LG vg

Lettuce, mayonnaise

MINI FRIED CHICKEN ROLL

Lettuce, mayonnaise

MINI HOT DOGS

Cheese, ketchup, mustard

CACIO E PEPE v

Reggiano parmesan, pecorino & cracked pepper

WALNUT & CHOCOLATE BROWNIE vg

ASSORTED MACARONS

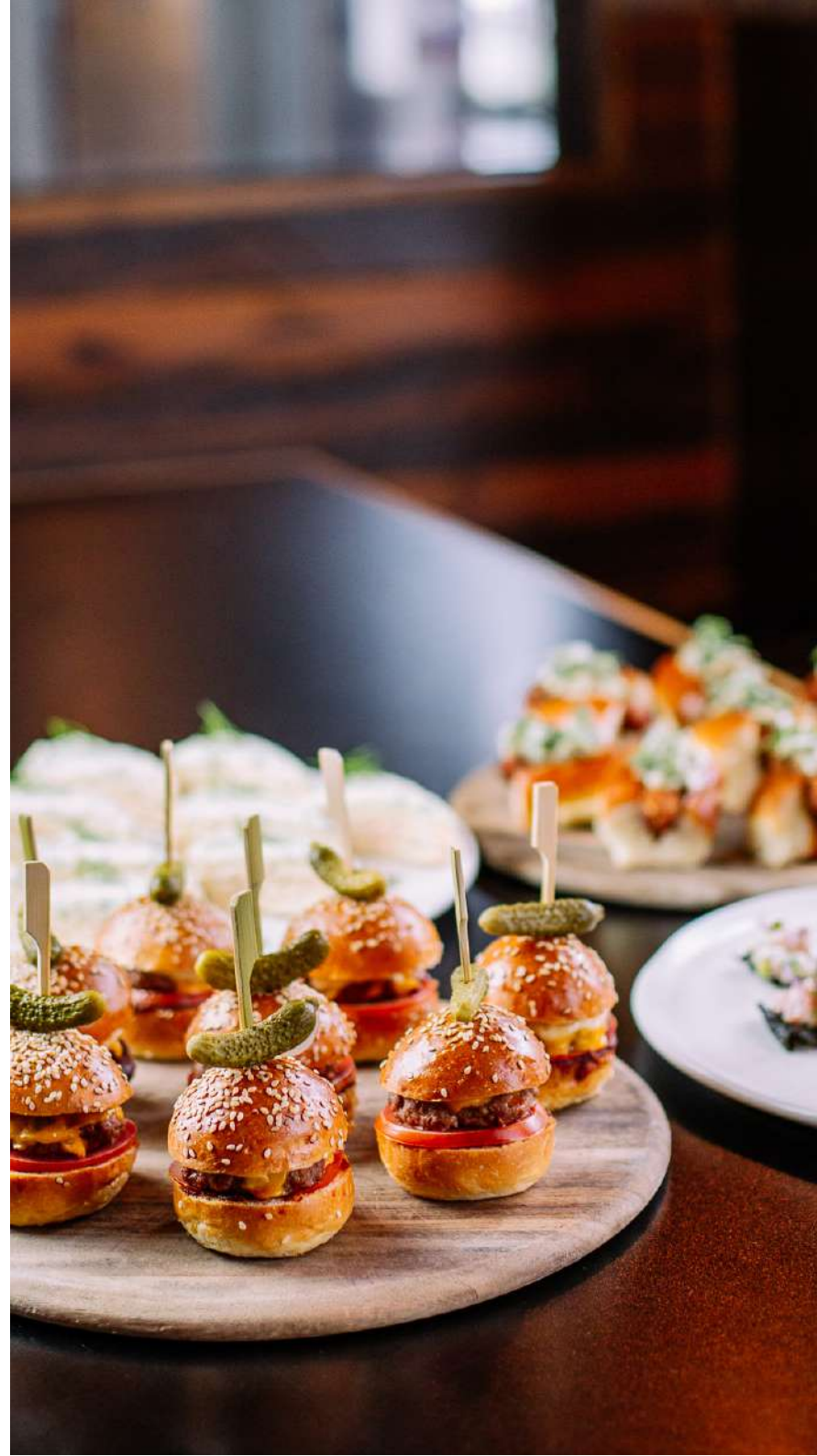
MINI GELATO CONES

ICED VOVO TARTS

V: VEGETARIAN VG: VEGAN LG: LOW GLUTEN

(A): AUSTRALIAN SEAFOOD (I): IMPORTED SEAFOOD

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.



DINING PACKAGE MENUS SUBJECT TO CHANGE

\$52 per person - 2 course

\$62 per person - 3 course

MINIMUM OF 12 GUESTS

ENTRÉE Select 3 for guests to choose from

LEMON PEPPER CALAMARI (I) LG AVAILABLE

Lemon & black pepper, caper mayonnaise

MAC & CHEESE CROQUETTES V

House made Romesco

PESTO FLATBREAD V VG & LG AVAILABLE

Mozzarella, pecorino

FISH TACOS (I)

Beer battered fish goujon, soft tortilla,
cabbage & fennel slaw, pickle & red onion

BURRATA V LG AVAILABLE

Charred zucchini, artichoke, olive,
salsa verde, sourdough

CHICKEN TENDERS

Frank's Hot sauce or smoky BBQ sauce,
dill pickle, ranch dressing

SIDES Add for \$5 per side

CHIPS & AIOLI

DUCK FAT POTATOES

GLAZED CARROTS V

Honey, feta & thyme

CLASSIC GARDEN SALAD

V: VEGETARIAN VG: VEGAN LG: LOW GLUTEN

(A): AUSTRALIAN SEAFOOD (I): IMPORTED SEAFOOD

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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

BEER BATTERED NEW ZEALAND

FLATHEAD FILLETS

House made tartare, chips, lemon

CHICKEN PARMA

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

PUMPKIN & SAFFRON RISOTTO V LG

Parmesan & thyme

DAINTREE BARRAMUNDI

Romesco, Kipfler potato, spinach, olive

CLASSIC BEEF BURGER V OPTION AVAILABLE

180g Wagyu beef pattie, double cheese,
American mustard, onion rings, fries

LAMB SHOULDER CURRY LGA

Steamed Jasmine rice, cucumber raita, roti

ROAST CHICKEN

Potato mash, cavolo nero, jus

250G BEEF SIRLOIN

Garden salad, red wine jus, fries

DESSERT Select 2 for guests to choose from

BREAD & BUTTER PUDDING

Vanilla bean anglaise, milk ice cream, orange & raisin

ICED VOVO TART

Marshmallow, raspberry, coconut, vanilla

WALNUT & CHOCOLATE BROWNIE VG

Raspberry coulis & sorbet

BANOFFEE LG

Dark chocolate ganache, banana caramel,
Chantilly cream, peanuts





CLASSIC BBQ PACKAGE

ONLY AVAILABLE IN BEER GARDEN

MINIMUM 15 GUESTS

A CLASSIC AUSSIE BBQ COOKED TO ORDER IN FRONT OF YOUR GUESTS, FEATURING TRADITIONAL SALADS AND BBQ FAVOURITES. THE PERFECT SETUP TO HOLD YOUR SPORTS CLUB END OF YEAR PRESENTATIONS AND CELEBRATIONS!

COST \$45 PP INCLUDING:

BEEF SAUSAGES & CARMELISED ONIONS

BEEF BURGERS

MARINATED LAMB LOIN CHOPS

CHICKEN SKEWERS

PRAWN SKEWERS (A)

POTATO SALAD

COLESLAW

PASTA SALAD

GARDEN SALAD

SELECTION OF ROLLS & BREAD

**ADD \$5 PP - FINISH WITH MINI ICED VOVO TARTS
& FAIRY BREAD PLATTERS**

ADD A BEVERAGE PACKAGE FROM \$55 PP

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CELEBRATIONS PACKAGE

DESIGNED FOR SMALL GATHERINGS OF 10-20 GUESTS (MINIMUM 10 GUESTS)

CELEBRATION FOR 10

\$500 - Serves 10 people (share plates & \$300 bar tab)

CELEBRATION FOR 20

\$1,100 - Serves 20 people (share plates & \$600 bar tab)

ADD EXTRA GUESTS

\$50pp

EAT

CHEFS SELECTION OF SHARE PLATES

CHICKEN TENDERS

Frank's Hot sauce or smoky BBQ sauce,
dill pickle, ranch dressing

PEPPERONI PIZZA VA

Tomato, mozzarella, pepperoni

POTATO WEDGES V

Sour cream & sweet chilli sauce

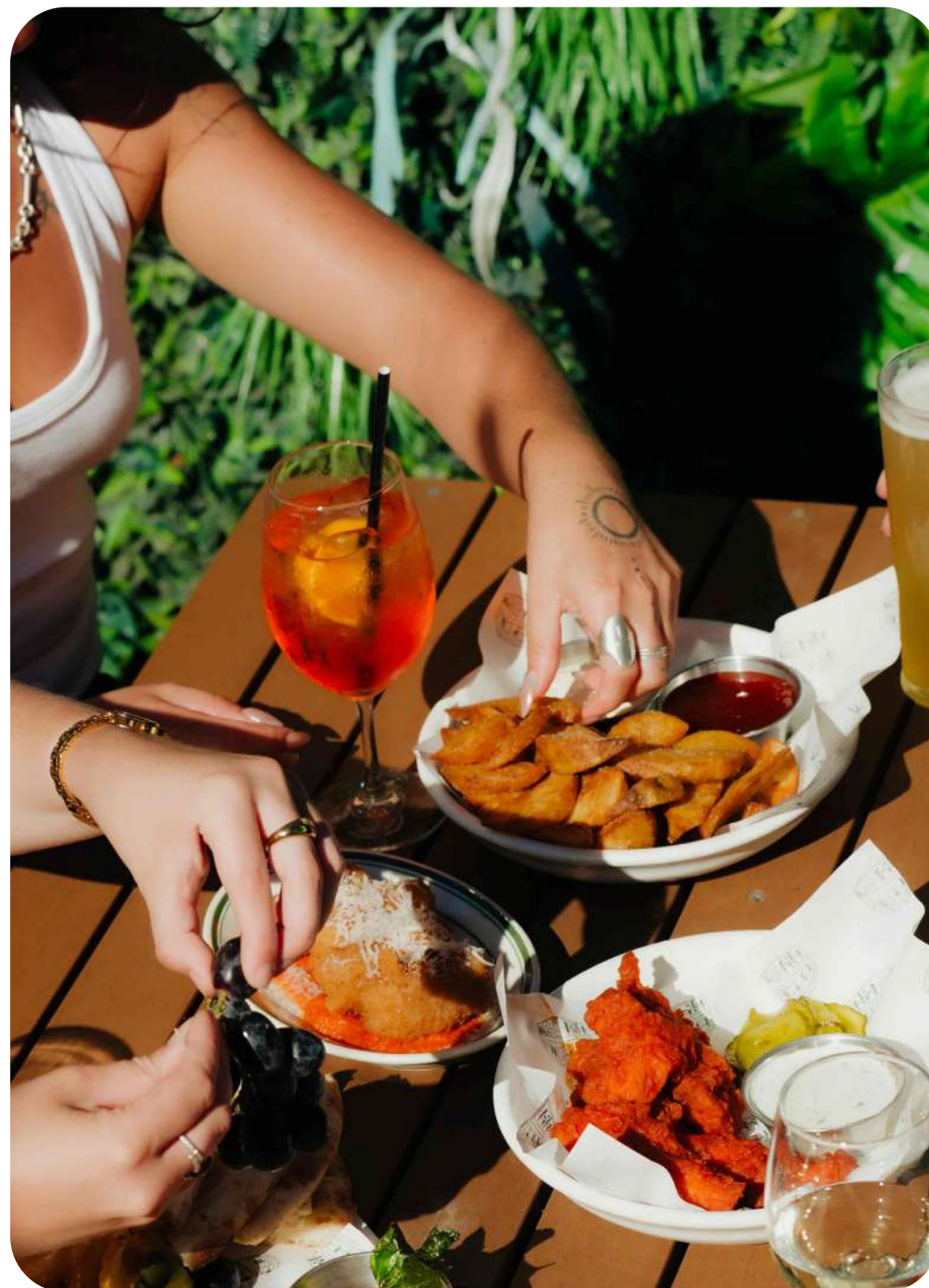
DRINK

BAR TAB ON CONSUMPTION



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LOCATION

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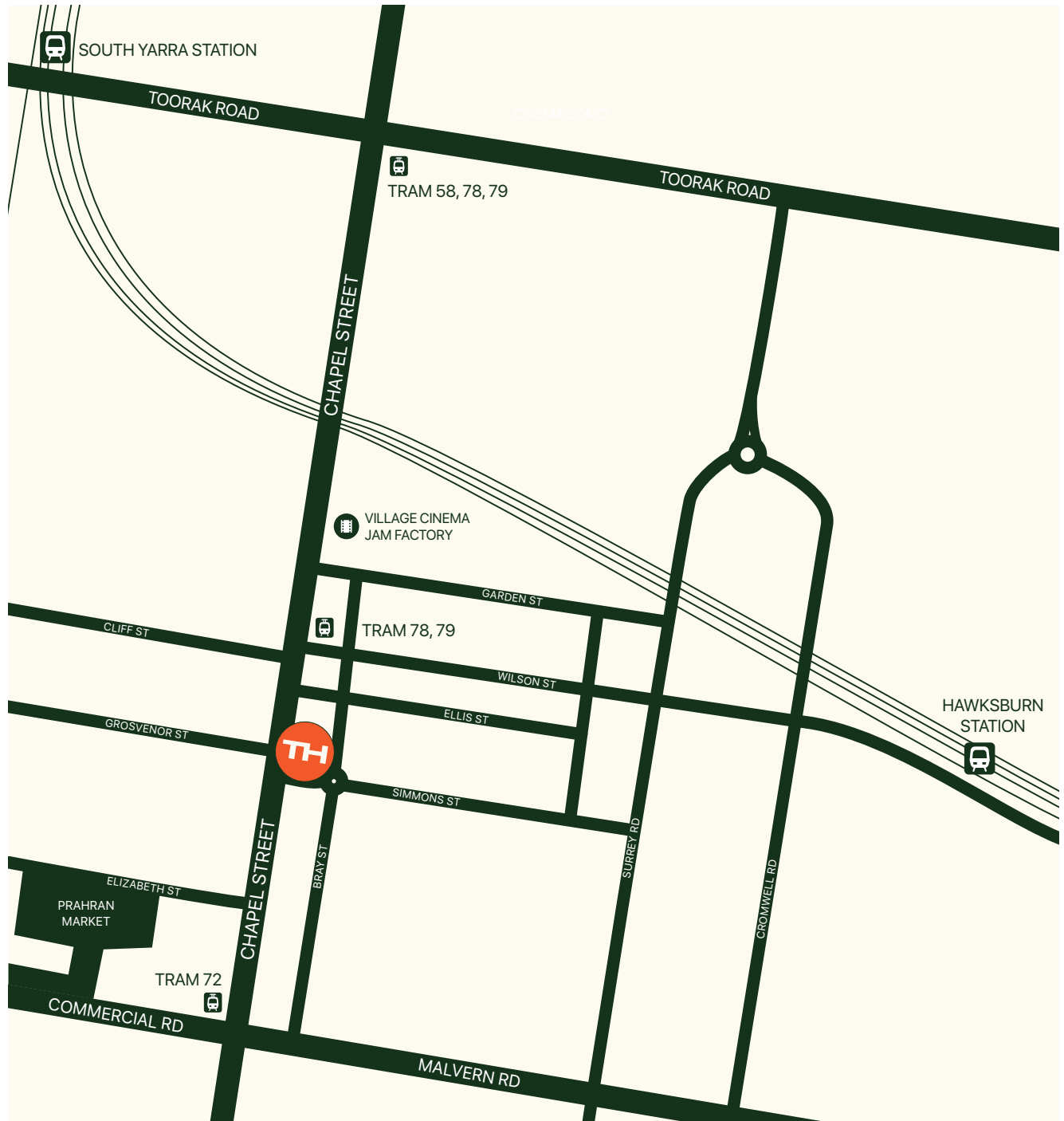
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PARKING FACILITIES

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

ERIN SEARLE

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