

HOBSONS
BAY HOTEL

Function & Events Packages

events@hobsonsbayhotel.com.au

hobsonsbayhotel.com.au

@hobsonsbayhotel

28 Ferguson St, Williamstown 3016

Venue Overview

Hobsons Bay Hotel has been a part of Williamstown since the beginning of last century. After a brief vacation, we've restored it's former title, but brought so much more to the table - becoming the destination in the West for an unforgettable dining and drinking experience filled with exciting cocktails, wine, beer and a gossip-worthy menu.

The pub boasts the most spectacular bayside view in Melbourne, on a rooftop suitable for functions of all kinds and sizes. For more intimate affairs, on our first level you'll find a cosy private dining room; perfect for special dinners, birthdays and corporate events to name a few. If you're after something in between, our large balcony provides a wonderful opportunity to enjoy the weather whilst maintaining the ability to shield your guests from the elements, should the weather take a turn.

We understand that no occasion is the same and we're always happy to tailor our offering to your needs. Ask us what we can do for you.

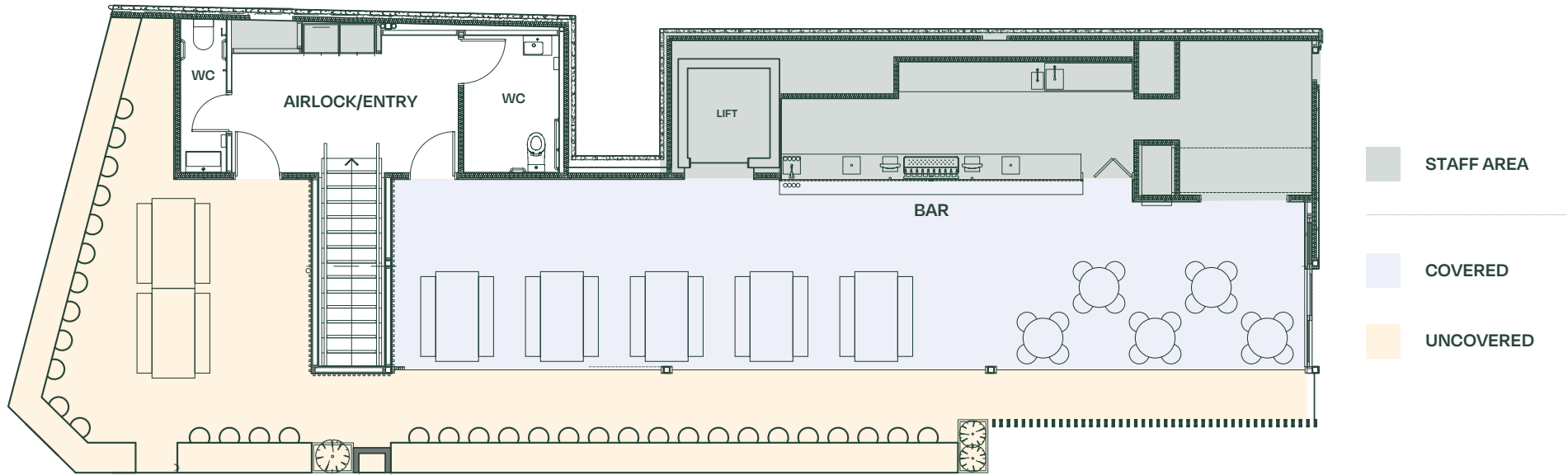


Rooftop

Level 2



Rooftop



 Disabled Access

 Food offering tailored to you

 Function Only Toilets - Guest # Dependent

 TV Access

 Up to 100 Guests

 Bay and City Views

 Live music permitted

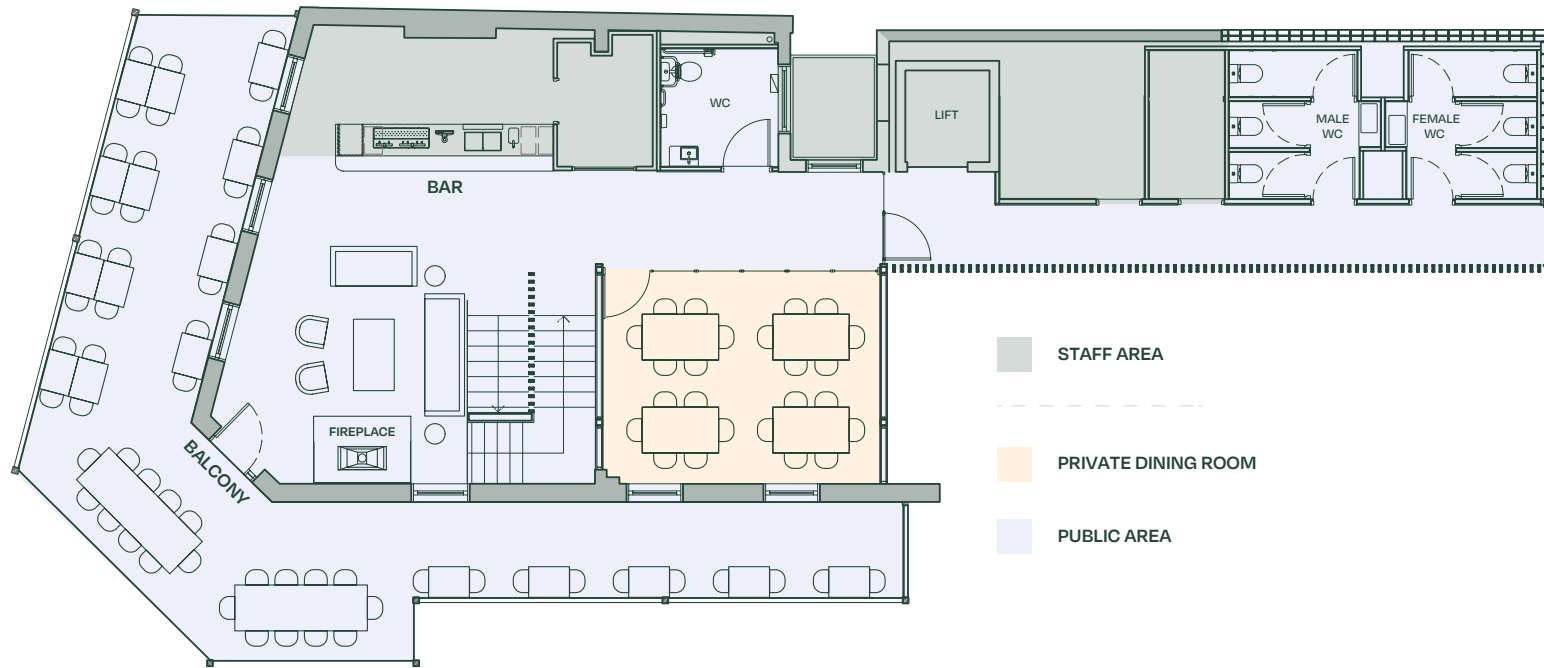
Private Dining Room

Level 1



Private Dining Room

Level 1



Disabled Access



Food offering tailored to you



Public Toilets Available



Up to 24 People



TV Access

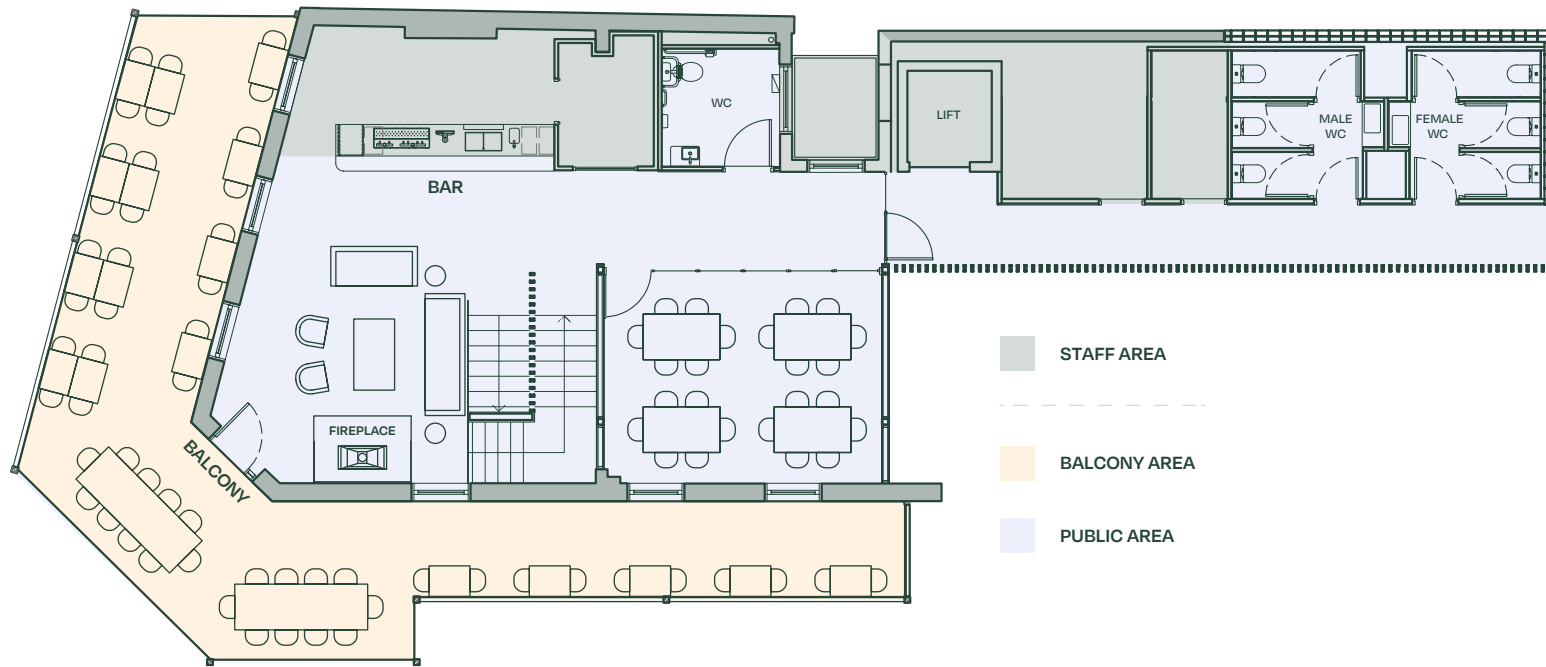
Balcony

Level 1



Balcony

Level 1



Disabled Access



Food offering tailored to you



Public Toilets Available



Up to 54 People



Live music permitted



Canape Packages

Package 1 - \$55pp

Select

2 x cold canapes
3 x hot canapes
2 Substantials

Package 2 - \$65pp

Select

2 x cold canapes
4 x hot canapes
3 Substantials

You may add additional items to packages - prices displayed with items.



Canapes

Canapes ~ \$6ea/pp add on

Cold Canapés:

Fresh Natural Oysters

King Prawn Brioche

Spicy Sashimi Tuna Crisp (GF)

Vegetable Rice Paper Rolls (VG)

Hot Canapés:

Vegetable Spring Rolls (VG)

Beef Sausage Rolls

Spiced Popcorn Chicken (GF)

Tempura Cauliflower (V, VG)

Fish Tacos

Coconut & Lime Chicken Skewers

Jamon Serrano Croquettes

Substantials ~ \$9ea/pp add on

Fried Chicken Bao

Mini Fish & Chips Boat

Mini Angus Beef Burger

Braised Beef Brisket Slider

Tofu Gangjeong Bao (V)

Fried Salt & Pepper Calamari (GF)



Set Menu Dining

Private dining room hire:

~ 16 people minimum

~ All attendees must have set menu

Each dish has been designed to share for the whole table.

We will happily accommodate any dietary requirements or allergies; please let us know in advance where possible.

vegan friendly (v)

vegan friendly option (vo)

vegetarian (vg)

vegetarian option (vgo)

gluten friendly (gf)

gluten friendly option (gfo)

dairy free (df)

contains nut (n)

\$60pp

Entree

Grilled garlic flat bread, whipped ricotta, bottarga & smoked olive oil (vo)

Fried Chicken Bao with housemade spicy mayonnaise, pickled cucumber & coriander

Salt & Pepper Calamari (gf) with housemade spicy mala mayonnaise

Main

Rotisserie Chicken pea & pancetta, broccolini, red berry jus, roast baby chats

Quattro Formaggi Gnocchi (vg) gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Garden Salad wild rocket, fennel, red onion & orange dressing

Grain Fed Sirloin grilled over red gum; served with chips ~ to replace rotisserie chicken + \$10pp Main Upgrade

Dessert

Sticky Date Pudding with butterscotch sauce & vanilla ice cream (vg)

\$55pp Vegetarian

Entree

Grilled garlic flat bread, whipped ricotta, smoked olive oil & lemon (v)

Tofu Bao (vg)(v) with gangjeong & pickled cabbage

Tempura Cauliflower (vg)(v) with spiced Japanese mayonnaise

Main

Eggplant Parma (vg)(vo) crumbed eggplant with napoli & cheese, served with chips & house salad

Quattro Formaggi Gnocchi (vg) gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Garden Salad wild rocket, fennel, red onion & orange dressing

Dessert

Sticky Date Pudding with butterscotch sauce & vanilla ice cream (vg)

Special Set Menu

\$85 per person

Each guest to choose an individual entree, main
with shared sides and cheeseboard

Entree

Freshly Shucked Oysters

served on ice, mignonette & jalapeno hot sauce (3)

Grilled King Tiger Prawns (3)

with chilli garlic lemon butter (GF)

Salt & Pepper Calamari (gf)

with housemade spicy mala mayonnaise

Mini Eggplant Parma

crumbed eggplant with napoli & cheese,

Main

Rotisserie Chicken

pea & pancetta, broccolini, red berry jus, roast baby chats

Quattro Formaggi Gnocchi (vg)

gorgonzola, scarmorza, pecorino, parmigiano & arrabiata sauce

Grain Fed Sirloin

grilled over red gum; served with chips

Grilled Barramundi

asparagus, celeriac puree, wilted spinach, tomato and caper salsa

Sides

Garden Salad wild rocket, fennel, red onion & orange dressing

Char-Grilled Broccolini whipped goat cheese, toasted almonds

Dessert

Cheeseboard

blue, brie, cheddar, quince, fruits and lavosh crackers



Drinks Packages

Basic

2 Hours - \$40pp
3 Hours - \$50pp
4 Hours - \$60pp

Positano Prosecco
The Conversationalist Pinot Grigio
Boucher Shiraz
Carlton Draught
Great Northern Lager
Bulmers Apple Cider
Soft Drink & Juice

Premium

2 Hours - \$50pp
3 Hours - \$60pp
4 Hours - \$70pp

Jansz Non Vintage Cuvee
Maison AIX Rose Provence France
The Conversationalist Pinot Grigio
Nautilus Estate Sauvignon Blanc
Mooroduc Estate Pinot Noir
Boucher Shiraz
Carlton Draught
Great Northern Lager
4 Pines Pacific Ale
Balter XPA
Bulmers Apple Cider
Soft Drink & Juice

Deluxe

2 Hours - \$60pp
3 Hours - \$70pp
4 Hours - \$80pp

Mumm Grand Cordon
Maison AIX Rose Provence France
Gippsland Wine Co Pinot Gris
Nautilus Estate Sauvignon Blanc
Long Story Short '26 Maples' Chardonnay
Tarrawarra Estate Pinot Noir
Lienert Vineyards Grenache
Bulmers Apple Cider
All Taps
Soft Drink & Juice

Add Ons

Add basic spirits to any package for

\$15 per person

Add your choice of 3 cocktails and
basic spirits to any package for

\$25 per person



HOTEL

END
40
AREA

TERMS AND CONDITIONS

PRICING

All quotes on food and beverage include GST

FOOD AND DRINK MENUS

All food and drink menus stated are considered sample menus and may be subject to change. We will be in contact once food & drink menus are finalised for your event for you to then choose from. Drinks options are subject to supply or availability. Drinks on consumption packages are subject to weekend and public holiday surcharges if applicable.

EVENT TIMINGS

Our space is available for hire between 12pm - 1am, 7 days per week. Should you wish to have your event finish past 1am, we are able to apply for temporary licences to extend our trade (upon council approval). Our rooftop and outdoor balcony area are strictly licenced until 10pm.

MINIMUM SPENDS

Minimum spends apply for exclusive use of our space. Check with your functions representative for minimum spends applicable to your selected date.

DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event. Payment can be made via bank transfer or credit card. Please note credit card surcharges apply. *Deposits are non refundable.

CANCELLATION

Due to some unforeseen circumstances, you may wish to change or cancel your function date, all changes and cancellations must be requested in writing via email. In the event of a date change/postponement/cancellation: Cancellation of your event at any time in the lead up to your event, will result in forfeiting your deposit. Date Change or Postponement: 7 plus days from your function, the deposit will be transferred to the new date. Less than 7 days' notice the full amount as per your final invoice will apply.

FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event. Any additional charges / costs from your event will need to be finalised prior to the conclusion of the event.

CAPACITY LIMITS

Ground Floor 147 guests (standing)
First Floor 173 guests (standing)
Second Floor 100 guests (standing)
Groups over 50 may incur additional furniture hire costs.
Dancefloor, DJ and Bands will affect capacity limit.

LICENSING

Hobsons Bay Hotel is licensed until 1am. We reserve the right to decline entry to our premises to any guest refusing to comply with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

NUMBER OF GUESTS

We require confirmation of final numbers 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation:
events@hobsonsbayhotel.com.au

MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 21 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests. Unfortunately we do not offer tastings of food or beverage items prior to selecting menus.

SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the events and venue manager and, if necessary, will be quoted on an hourly price.

DAMAGES

In the event of damages caused to the venue or amenities (for example furniture breakages or cosmetic damage to the venue), the client will be charged a damages fee assessed on the extent of damage caused and cost to repair or replace.

ETIQUETTE AND BEHAVIOUR

We're delighted that you've chosen Hobsons Bay Hotel for your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich history and bespoke contemporary design. We thank you in advance for also being gracious and accommodating guests.

Let's chat.

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