

# PLOUGH HOTEL

— EST. 1868 —

## FUNCTIONS PACKAGE

[info@ploughhotel.com.au](mailto:info@ploughhotel.com.au)



THE BARKLY ROOM

THE PLOUGH HOTEL is in a beautiful pocket of Footscray, on the edge of Barkly St's vibrant multi-cultural community.

We can cater for intimate events starting at 10 people, right up to large parties of 120 people. Anything from birthdays, to corporate workshops, wakes, weddings, community fundraisers and more.

Onsite and street parking available.

### THE BARKLY ROOM

A modern space at the back of the venue with it's own private bar.

This room has doors that open up to our large courtyard (extra cost for exclusive use of courtyard).

**20 - 60 guests seated | Up to 90 standing**

- **120 standing with the use of the courtyard**

### THE VICTORIA ROOM

An intimate area located off the main dining room; a great space for smaller groups.

**Up to 20 guests seated**



THE VICTORIA ROOM





## SHARED TABLE

2 course \$65pp | 3 course \$75pp | Cakage \$20

This menu is designed to be served 'family style', placed in the centre of the table.

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### SET SHARED ENTREES

The Plough charcuterie plate (GFO/VGO)

Garlic and rosemary focaccia (GFO/V)

#### Choose either:

House croquettes (VGO)

Lamb cutlet, pickled shallots, mint yogurt sauce (GF)

### SHARED MAINS

(choose 3 to share)

Grilled Porterhouse, herb butter, jus (GF)

Pan roasted Atlantic salmon, quinoa, dried fruit & nut salad,  
pomegranate, dill cream sauce (GF)

Roasted pork shoulder, bacon butter, sweet potato puree, gravy (GF)

Portuguese roast chicken, zucchini, char-grilled corn,  
roast peppers, peri-peri sauce (GF)

**Vegetarians & vegans can be catered for individually.**

**Menu supplied on request.**

### SET SHARED SIDES

Chargrilled broccolini, smoked almond, goat's curd (V/VGO)

House potato salad (V/VGO/GF)

Remoulade slaw (V/VGO)

### INDIVIDUAL ALTERNATING DESSERT

Chocolate macadamia brownie

Traditional crème brûlée (GF)

Ice cream sundae (VO/GF)

\*Menu items and pricing are subject to change



# CANAPES

## COLD SELECTION

Smoked salmon, cream cheese, dill,  
cucumber rounds (gf)(vgo)  
Sushi rolls (gf)(vg)(v)  
(vegetarian, vegan, chicken or prawn - choose 1)  
Mini bruschetta (gfo)(vo)

## HOT SELECTION

Roast tomato arancini (gf)(v)  
Grilled chicken skewer (gf)  
House made sausage rolls, tomato relish  
Tempura prawns, lime, sweet chilli  
Beef satay skewers (gf, contains nuts)  
House croquettes (vgo)  
Gourmet mini pies, tomato relish  
(beef, chicken or veg - choose 1)  
Vegetarian spring rolls, sweet chilli (vg)  
Duck spring rolls, chilli soy sauce

## SUBSTANTIAL

Beer battered fish & chips, tartar, lemon  
Crispy calamari & chips, tartar, lemon (gfo)  
Beef & vegetable skewers (gf)  
Mushroom & Halloumi sliders, rocket,  
tomato relish, aioli (vg)(gfo)  
Southern fried chicken slider, slaw, cheese,  
spicy mayo

Substantial's can be added to any package for \$10ea

## BYO cake

\$20 cakeage

### PACKAGE 1 \$28

Mix 4 hot or cold canapes  
(4 per person)

### PACKAGE 2 \$38

Mix 5 hot or cold canapes & 1 substantial  
(6 per person)

### PACKAGE 3 \$50

Mix 6 hot or cold canapes & 2 substantial  
(8 per person)

Minimum order for canapes is 30

## ADD-ONS

### SAVOURY PLATTERS

#### Grazing table- 1 Metre \$650

Charcuterie, cheese, dips, crackers, antipasto,  
pickles, fruit, nuts

#### Charcuterie platter \$70

House selection of cured meats, pickles,  
flatbread (gfo)

#### Pizza platter (16 pieces) \$48

Meat, seafood, veg or vegan.  
Toppings as per current pub menu (vo)(vgo)

#### Cheese platter \$70

Selection of cheese, crackers, fruit (vg)(gfo)

#### Dips platter \$40

2 assorted dips, flatbread (gfo)(vo)

#### Oysters plate \$90

24 oysters, seasonal granita (gf)

### DESSERT PLATTERS

30 bite sized pieces

Baked cheesecake (vg) - \$80  
Chocolate brownie (gf) - \$70  
Warm apple bites (vg) - \$70

Seasonal fruit platter (v) - \$70



GF - gluten free, GFO - gluten free option,  
V - vegan, VO - vegan option, VG - vegetarian,

\*Menu items and pricing are subject to change





# BEVERAGES

## **Bar Tab / On Consumption**

Wine consumption is charged  
by the bottle.

Beer, soft drinks, spirits & cocktails are charged by the  
glass

Choose from our current restaurant wine & drinks list:

1 sparkling wine

2 red wines

2 white wines

Current core tap beer range (includes cider)

Light beer & soft drinks are a standard inclusion

You can also include:

House pours - vodka, gin, scotch, bourbon, whiskey

Spritzes

Mocktails

*\*Please note that the use of the Barkly Bar is for standing cocktail functions.  
The use of the Barkly Bar for sit-down functions can be organised at an extra cost,  
or at the discretion of the Function Manager.*

*Menu items and pricing are subject to change*



## THE VICTORIA ROOM

A lovely, intimate private space that is part of the main dining area, but your very own room. With a private waiter to attend to your group needs, close the doors to the rest of the world & enjoy a sumptuous Plough dinner.

This space is also great for your next board meeting, planning day or workshop.

SEATED: 20 guests  
MINIMUM SPEND: \$500



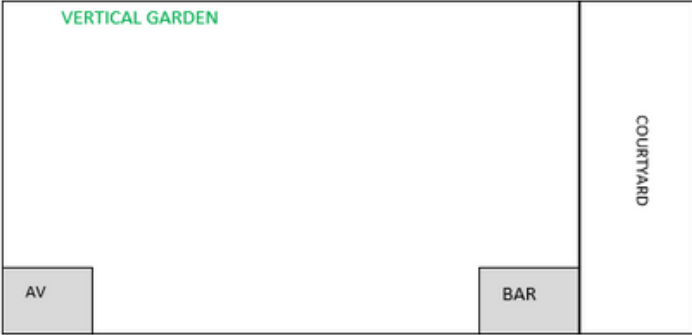




# THE BARKLY ROOM

On the ground floor, this modern space is a great blank canvas for your next event. A private bar with your very own bartender, a wall-mounted Plasma TV, in house speaker system & views of our bustling courtyard. Sit & experience a shared menu like no other created by our head chef, or host your next corporate workshop – there’s lots of wall space for projection, in house AV & we can accommodate a variety of table settings.

- SEATED: 60 guests
- STANDING: 90 guests\*
- \*120 including use of the Courtyard which is weather dependent
- MINIMUM SPEND: \$2,000 (Thurs-Sun)
- Exclusive courtyard hire \$500



APPROXIMATE SIZE: 6M X 11M

# TERMS & CONDITIONS

It is the responsibility of those entering into this contract to inform their guests of the Plough Hotel's terms & conditions. In booking your function at the Plough Hotel, you agree to the following:

## CONFIRMATION OF BOOKINGS

Bookings are not considered confirmed until a deposit of \$400 & the signed T&Cs have been received by the venue. Tentative bookings can only be held for up to 5 working days and will be cancelled after this time.

## GENERAL CANCELLATIONS

All cancellations must be made to the Functions Manager. Within 2 weeks prior to the event, the entire deposit will be forfeited. For any drop in numbers within 24hrs, it's up to the discretion of management as to whether or not you will still be charged for the guests not coming. For cancellations of the whole event within 48hrs, it is at the discretion of management that you will be charged for 50% of the food costs, and potential other costs incurred.

## PRICES, DEPOSITS & MINIMUM SPENDS

All prices quoted are inclusive of GST. These are subject to change. Minimum spend requirements apply for some function spaces and at certain times of the year (November/December). Management will advise the minimum spend upon enquiry. Any costs outside of this (e.g. additional entertainment) are not included in the final calculation. If the minimum spend is not reached, the difference will be charged accordingly.

## GUEST ENTRY

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity.

## ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue's discretion to reallocate an event to a more appropriate space. If numbers are not in keeping with confirmation then space may be reduced.

## ADDITIONAL REQUIREMENTS

Any additional equipment/decoration (no confetti/glitter allowed) or props required, other than those supplied by the venue, must be confirmed with the Functions Manager one week prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Venue approval is required for any additional equipment or decorations. Management reserves the right to refuse any material deemed offensive or dangerous. It is the responsibility of the host to ensure that all additional equipment/decorations are removed from the venue at the completion of the function.

## PAYMENTS

Please note that once your numbers are confirmed, that is what you will be charged for. Any reduction in fees will be at the discretion of management.

## DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function space or venue by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue.

## OUTDOOR COURTYARD USE

Our courtyard is available for hire but this is weather dependant. You are welcome to hire a marquee at a cost to you. You will need to consult with management before organising the marquee.

## FUNCTION CONDUCT

It is required the organiser of the function will conduct the event in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions, at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests.

I confirm that I (please print name)

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Have read and understood the above terms and conditions and agree to comply.

Sign & Date:

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