

Set Menu

Function Package

The Keilor Hotel

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Function Packages 2025



Set Menu

(minimum of 45 persons, linen and bread rolls included in price)
CHOICE OF TWO FROM EACH COURSE AND SERVED AS ALTERNATE DROP

2 Course \$70pp
3 Course \$85pp

Entree

Thai Beef Salad

with mixed leaf lettuce, red chilli bean sprouts

Arancini

Italian rice balls filled with pumpkin & feta, lightly panko crumbed & served with garlic aioli

Ravioli

spinach & ricotta ravioli served with a creamy pesto sauce

Italian Meatballs

meatballs with a house made sugo topped with mozzarella cheese & served with crusty bread

Chicken Salad

chicken tenderloins tossed with pineapple, fresh orange segments, cherry tomatoes, roasted pumpkin & a balsamic dressing

Main

Beef Brisket

12 hours slow cooked beef brisket served with slaw, sweet potato fries, pickles & a smoky, spicy barbecue sauce

Lamb Shanks

slow cooked in red wine & a home-made vegetable sauce, served on mashed potato, accompanied with wilted spinach & onion rings

Porterhouse 350gms

angus porterhouse cooked to medium, served with creamy mash, roasted vegetables & finished with red wine jus

Chicken Saltimbocca

Oven cooked chicken breast wrapped in prosciutto & sage, drizzled with a pan-fried white wine & creamy lemon butter sauce, served with sweet potato fries & roasted vegetables

Oven Baked Chicken

oven roasted chicken breast served with fresh herbs sweet potato mash & vegetables with home made style relish gravy

Oven Baked Barramundi

oven baked barramundi fillet served with creamy mash, roasted vegetables accompanied with a creamy lemon & garlic butter sauce

Pumpkin Gnocchi

creamy pumpkin gnocchi topped with goat's cheese & pine nuts

Lamb Ragu Gnocchi

slow cooked lamb ragu with potato gnocchi topped with goats cheese

Dessert

Sticky Date Pudding

served with butterscotch sauce & salted caramel ice-cream

Raspberry Cheesecake

raspberry cheesecake served with raspberry coulis & fruit

Apple & Rhubarb Crumble

served with vanilla ice-cream

Chocolate Brownie

Served with salted caramel ice-cream (contains nuts)

Pavlova

Served with whipped cream and seasonal fruit

Kids Set Menu

2 Course \$35pp

(activity pack, linen and bread rolls included in price)
CHOICE OF ONE FROM EACH COURSE

Mains All served with chips & tomato sauce

Crumbed Chicken Schnitzel

Chicken Parmigiana

Cheeseburger

Chicken Tenders

Desserts

Vanilla Ice Cream Sundae with Chocolate
Sauce

Chocolate Mousse



Dietaries are catered separately with adequate prior notice given

Buffet Menu

minimum of 45 persons, linen and bread rolls included in price

Option 1 \$60 pp
CHOICE OF 2 SALADS & CHOICE OF 3 MAINS

Salads

Potato Salad
Coleslaw
Caesar Salad
Garden Salad
Pesto Pasta Salad

Main

Beef Brisket

12 hours slow cooked beef brisket served in a smoky, spicy barbecue sauce

Roast Pork

accompanied with roasted vegetables, gravy & apple sauce

Roast Lamb

accompanied with roasted vegetables, gravy & mint sauce

Butter Chicken Curry

chargrilled chicken thighs served in a creamy butter curry sauce, accompanied with rice & roti bread

Beef Lasagna or Vegetarian Lasagna

Layers of pasta with mince, mozzarella cheese with a béchamel sauce or vegetarian lasagna

Honey Soy Chicken Drumsticks

chicken drumsticks marinated in a honey soy glaze, sprinkled with toasted sesame seeds

Market Fish of the Day

oven baked fish of the day served with fresh lemon wedges



@shangriff_photography

Dietaries are catered separately with adequate prior notice given

Buffet Menu

Option 2 \$75 pp

CHOICE OF 3 SALADS & CHOICE OF 4 MAINS

Minimum of 45 persons, linen and bread rolls included in price

Salads

Potato Salad
Coleslaw
Caesar Salad
Garden Salad
Pesto Pasta Salad

Main

Beef Brisket

12 hours slow cooked beef brisket served in a smoky, spicy barbecue sauce

Roast Pork

accompanied with roasted vegetables, gravy & apple sauce

Roast Lamb

accompanied with roasted vegetables, gravy & mint sauce

Butter Chicken Curry

chargrilled chicken thighs served in a creamy butter curry sauce, accompanied with rice & roti bread

Beef Lasagna or Vegetarian Lasagna

house-made beef or vegetarian lasagna

Honey Soy Chicken Drumsticks

chicken drumsticks marinated in a honey soy glaze, sprinkled with toasted sesame seeds

Market Fish of the Day

oven baked fish of the day served with fresh lemon wedges

Oven Baked Barramundi

served with a white wine & garlic cream sauce

Oven Baked Salmon

served with a lemon butter sauce

Lamb Shank

braised lamb shank served with onion rings and mash

Dietaries are catered separately with adequate prior notice given



Grazing Table

\$690 Serves between 25 and 30 people

What do our Grazing Tables include?

Assorted house- made dips

Assorted bread rolls, bread sticks and water crackers

Platters of cold meats, including a selection of prosciutto, hot salami,
Virginian ham & Italian sausage

Assorted marinated olives, vegetables and pickles

A selection of fresh seasonal fruit and vegetables ;

Dried fruit and nuts



Function Terms and Conditions

COCKTAIL SERVICE

- Cocktail platters are available at different cost levels.
- Cocktail selection must be booked at least 10 days before the function.
- Cocktail Menu available on application. Generally, the food is served from 6.00pm until 9.30pm.
- If linen is required this is charged at \$10 per table cloth (this cost is included in set menu functions)

SEATED FUNCTIONS

- We can cater for up to 200 people comfortably for sit-down dinners.
- We have round tables that seat a maximum of 8 people per table.
- If linen is required this is charged at \$10 per table cloth (this cost is included in set menu functions)
- If staff are required to set up decorations; this will be charged at \$50 per hour.
- If staff are required to move a table on the day of a function, this is charged at \$40 per table.
- All set menu meals are alternate service or single dish options.
- Food selection, final numbers & floor plans must be confirmed 10 days before your function.

RUNNING A BEVERAGE TAB

- You are able to run a beverage tab. The most popular is the range of beers on tap, house wines, sparkling wine, juice, and soft drinks.
- At any time during the function, you can add products.
- Tea and coffee station can be set up with prior notice given and are charged at \$2.50 per cup used.
- At any time you may acquire your tab's balance, it will be provided by asking the Manager on duty.
- An itemised tax receipt is available at the end of the night if required.

ENTERTAINMENT

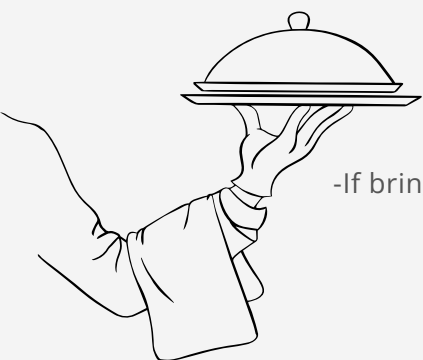
- We can provide a speaker (with an optional microphone) for your event which can connect to a device such as a phone via Bluetooth to play music.
- When booking a DJ or a band for your event, please be aware that, as we are a residentially zoned venue, music volume must be kept at a reasonable volume. Management reserve the right to enforce a reduction in volume should the music be unreasonably high.
- Assistance can be provided in booking entertainment from companies we have used previously.

CAN I BRING MY OWN FOOD?

- All functions held at the Keilor Hotel must be catered for by the Hotel.
- No outside food may be brought in, this also extends to alcohol.
- The exception to this rule is a celebration cake where charges apply.
- If bringing in a cake the cake must be purchased via a licensed kitchen due to Government regulations and food safety.
- ‘Cakeage’ charges; (includes cutlery, side plates, and napkins)
 - \$2.50/p slice of platter cakeage
 - \$4.50/p for plated cake by staff including cream and coulis

HOURS OF OPERATION

- The Marquee & Vinery function rooms are available from 11am until Midnight
 - Bar service & entertainment closes 30 minutes before end of the function
 - Taste Room function space is available from 11am until 10pm
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Function Terms and Conditions

DECORATIONS

- Provided the room is not in use, you may decorate or setup prior to the function. However anything that may be detrimental to the property is strictly forbidden, please consult with the function manager prior to this.
- We also do not allow confetti or table sprinkles due to clean up issues. Additional cleaning fees may be charged if the function has created cleaning requirements above and beyond normal cleaning.

SECURITY

- For the safety and security of our patrons, all functions booked will be subject to additional hiring of security with costs passed on. As a general rule, 1 security guard from 70 to 100 persons and 2 security guards for 100 to 170 persons. The Keilor Hotel reserves the right to assess each function as to the number of security needed. Security guards are charged at \$350 each for 5 hours, if additional time is required charges will apply.
- Management reserves the right to shut down your function should there be a breach of the terms and conditions of your function.

CONFIRMED BOOKINGS / DEPOSIT / PAID/ CANCELLATION

- A deposit of \$200 is required to confirm the booking. Your booking is not confirmed until we receive the deposit.
- Cancellation Notice: 1 month or less no refund, 1-2 months 25%, 2 or more 50% refund.
- The balance of your function is to be finalised 10 days prior to your function and confirmed numbers are also required at the same time.

MINIMUM SPEND

- If booking the Marquee the minimum spend is \$1,500 (Mon - Thurs), \$4500 (Fridays), \$5,000 (Saturdays & Sundays)
- This can be broken up between food, beverage and incidentals i.e. spending \$2000 on food and beverage tab for \$2500
- If booking the Vinery the minimum spend is \$1,500 (Mon - Thurs), \$4000 (Fridays), \$4,500 (Saturdays & Sundays)
(\$1000 of minimum spend is to be included on bar - Marquee/Vinery)
- Requesting of booking both Vinery and Marquee requires a \$8000 minimum spend.
- Minimum spend in the Taste Room is \$1,500 (Mon - Fri) and \$2000 (Sat & Sun)
- All functions are based on a 5 hour duration extended time will be charged at \$140 per hour.

PRE-NUPTIALS

- We have a superb garden area for wedding ceremonies which you are more than welcome to come down and see. We charge \$450 for this usage unless included in your selected function package Conditions and minimum spend apply. See our Wedding Function Package for further details on catering for your wedding.

FLOOR PLANS AND TABLE LAYOUTS

- Floor plans and table layouts must be approved prior to the day of the function and management reserve the right to refuse certain table layouts should they be impractical and/or cause a safety concern. i.e block exits or walkways
 - Due to health and safety tables must not be moved on the day - if tables are required to be moved on the day, this is charged at \$40 per table
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