

Cocktail Functions

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The Keilor Hotel

Cocktail Function Package 2026



Platters

Serves approx. 10-12 persons

Sandwich Platter - \$90 (40 pieces)

A variety of gourmet sandwiches with vegetarian options available

Antipasto platter- \$160

Assortment of cold meats, including a selection of prosciutto, hot salami, Virginian ham, Italian sausage, house made dips, sliced bread, olives & rice crackers with a selection of three cheeses

Asian Platter- \$95 (40 pieces)

A collection of samosas, spring rolls, dim sims & car sui beef meat balls, accompanied by a variety of dipping sauces

Meat Skewer Platter (gf)- \$120 (30 pieces)

Tandoori chicken, Malaysian beef satay skewers & lamb kebab marinated skewers served with dipping sauce

Vegetable Skewer Platter (v)(gf) - \$90 (40 pieces)(vegan upon request)

Vegetable skewers with capsicum, mushroom, red onion, haloumi cheese, pumpkin nam jim skewers

Sliders Platter - \$120 (22 pieces)

A selection of shredded slow cooked pork, beefs & chicken with coleslaw & relish

Bakery Platter- \$100 (40 pieces)

A selection of pies, sausage rolls & pastizzis served with dipping sauce

Arancini Platter (v)- \$95 (40 pieces) (gf upon request)

Rice balls filled with pumpkin & parmesan cheese with a lightly panko crumbed coating, served with aioli

Calamari Platter- \$120 (50 pieces) (gf upon request)

Salt & pepper Calamari served with tartare sauce

Dessert Platter- \$100

Assorted cakes, slices, tarts, gateaux tarts and mousses

Slices Fruit Platter- \$90

A selection of fresh seasonal fruit



Premium Cocktail Package

\$38pp
(Minimum of 50 persons-
1.5 hours)

choose from a selection of:
2 cold items and 4 hot
items

\$42pp
(Minimum of 50 persons -
2 hours)

choose from a selection of:
2 cold items and 6 hot
or
3 cold items and 5 hot
items

All made in house by our team of chefs

COLD ITEMS

Goat cheese and beetroot tartlets

Smoked salmon tarts with chives and
cream cheese

Mini quiches- selection of fillings to choose
from:

*Goats cheese and caramelised onion

*Mushroom and spinach

*Fetta and pumpkin

Mini bruschetta

Ricotta, avocado & cherry tomato crostini
served with fresh basil

HOT ITEMS

Salt and pepper calamari, served with
tartare sauce

Arancini filled with pumpkin and
parmesan cheese, served with aioli

House made beef meat balls, served with
spicy barbeque sauce

Ravioli, served with pesto or house made
Napoli sauce

House made spinach and ricotta rolls,
served with chipotle mayo

Assortment of gourmet pizza

Gourmet pies and house made sausage
rolls, served with dipping sauce

Mini cheeseburger and/ or vegan burgers

Gourmet sliders: shredded pork, beef or
chicken with coleslaw and relish

Fish and chips, served in cones



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

Assortment of cheese, Typically including 4 varieties such
as blue, a triple cream brie, a semi-soft and cheddar

Assorted marinated olives, vegetables and pickles

A selection of fresh seasonal fruit and vegetables ;

Dried fruit and nuts

Function Booking Terms and Conditions

1. Cocktail Service

Cocktail platters are offered at a range of price levels, and all selections must be booked at least ten days before the function date. A full Cocktail Menu is available upon request, and food service generally operates from 6:00pm to 9:30pm.

Linen can be provided if required and is charged at \$10 per tablecloth, except for set-menu functions where it is included.

2. Seated Functions

The venue can accommodate up to 200 guests for sit-down events, with round tables seating a maximum of eight guests. Linen requirements are charged at \$10 per tablecloth unless included in a set-menu package. Staff assistance with decoration setup is available at \$50 per hour, while assistance in moving tables on the day of the event is charged at \$40 per table. All set-menu meals are served as alternate service or single-dish options. Final food selections, guest numbers, and floor plans must be confirmed ten days before the event.

3. Beverage Tabs

A beverage tab may be arranged and typically includes tap beer, house wines, sparkling wine, juice, and soft drinks. Additional products may be added to the tab at any time during the function. A tea and coffee station can be provided with prior notice and is charged at \$2.50 per cup consumed. The tab balance may be requested from the Manager at any time, and an itemised tax receipt can be issued at the conclusion of the event.

4. Entertainment

A speaker system with optional microphone can be provided, with Bluetooth connectivity for personal devices. As the venue is located in a residential zone, music volume must remain at a reasonable level, and management may reduce the volume if it becomes excessive. Assistance with booking entertainment is available through preferred suppliers upon request.

5. External Food & Beverage

All events must be fully catered by the venue, and no external food or beverage—including alcohol—may be brought onsite. A celebratory cake may be brought in provided it is produced by a licensed kitchen in accordance with Government food safety regulations. Cakeage fees apply at \$2.50 per person for platter service, or \$4.50 per person for plated service, both options including cutlery, plates, napkins, staff preparation, and cleanup.

6. Hours of Operation

The Marquee and Vinery operate from 11:00am to midnight, with bar service and entertainment concluding 30 minutes before the end of the event. The Taste Room operates from 11:00am to 10:00pm. Standard function duration is five hours, and any additional time must be approved by the Venue Manager and will be charged at \$140 per hour.

Function Booking Terms and Conditions

7. Decorations

Early access for decorating may be permitted if the room is not in use, but this must be arranged with the Function Manager. Decorations must not cause any damage to the venue, and items such as confetti, glitter, and table sprinkles are not allowed due to cleaning issues. Additional cleaning fees may apply if the event creates mess beyond normal expectations.

8. Security

All functions require the hiring of security personnel for the safety of patrons. As a general guideline, one guard is required for groups of 60 to 100 guests, and two guards for 100 to 150 guests, although the venue may adjust this requirement based on the function type. Security is charged at \$350 per guard for a five-hour period, with extra charges for additional hours. Management reserves the right to shut down any function that breaches these terms.

9. Bookings, Deposits, Payments & Cancellations

A deposit is required to confirm your booking, set at \$500 for the Marquee and Vinery or \$200 for the Taste Room. The booking is not confirmed until the deposit has been received. Cancellations made within one month of the event are non-refundable; cancellations made one to two months prior receive a 25% refund; and cancellations made more than two months prior receive a 50% refund. Final payment and confirmed guest numbers must be provided ten days before the function.

10. Minimum Spend Requirements

Minimum spend applies to all function spaces. The Marquee requires \$3,000 from Monday to Thursday, \$5,000 on Fridays, and \$8,000 on Saturdays and Sundays. The Vinery requires \$2,000 from Monday to Thursday, \$4,000 on Fridays, and \$4,500 on weekends. For both the Marquee and the Vinery, \$1,000 of the minimum spend must be allocated to the bar. The Taste Room requires a minimum spend of \$1,500 on weekdays and \$2,000 on weekends. Booking both the Marquee and Vinery may result in an increased minimum spend at the discretion of the Venue Manager. All functions run for five hours, and additional time may be approved at a rate of \$140 per hour.

11. Pre-Nuptials

The venue offers a garden area suitable for wedding ceremonies at a fee of \$450 unless this is included in your wedding package. Conditions and minimum spend requirements apply, and further information is available in the Wedding Function Package.

12. Floor Plans & Table Layouts

Floor plans and table layouts must be submitted for approval prior to the event date. Management may refuse any layout that is impractical or unsafe, including arrangements that block exits or walkways. Tables must not be moved on the day of the event; if table movement is required, a fee of \$40 per table will apply.