

Set Menu & Buffet Functions

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The Keilor Hotel
Set Menu & Buffet Function
Package 2026



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



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Dietares are catered separately with adequate prior notice given

Kids Set Menu

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

2 Course \$35pp

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

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

Option 1 \$60 pp

CHOICE OF 2 SALADS & CHOICE OF 3 MAINS



Diaries are catered separately
with adequate prior notice given

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Buffet Menu

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

Option 2 \$75 pp

CHOICE OF 3 SALADS & CHOICE OF 4 MAINS

Salads

- Potato Salad
- Coleslaw
- Caesar Salad
- Garden Salad
- Pesto Pasta Salad

Mains

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





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



Dessert Grazing Table

\$690 | serves between 25 and 30 people

WHAT DO OUR DESSERT GRAZING TABLES INCLUDE?

Assorted whole cheesecakes, whole pavlova, lemon meringue, assorted cupcakes & slices, chocolate eclairs, home-made tiramisu, assorted tarts, cream filled chocolate profiteroles, chocolate mousse, jelly cups, fresh fruit & berries, cream & coulis

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.