

# THE Union Functions

Built in 1878 our prominent heritage listed corner hotel has always been a popular choice to celebrate those special moments.

With dynamic spaces that cater for everything.

from the small intimate gatherings of a long lost group of friends to large corporate, birthday & engagement celebrations and events.

We here at The Union pride ourselves on our beautiful spaces, fantastic food & great service.



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# THE "OTHER" BAR



Located in the corner of the pub this superbly private space with its stunningly designed bar as the centrepiece allows total immersion.

Guests can enjoy a signature cocktail or choose from a carefully curated wine list.

With plenty of space for a dance floor, as well as full AV facilities including TV, projector & Microphone it is the only choice for your exclusive celebration.

- 140 guest capacity
- Private Bar
- Exclusive Space
- AV Facilities
- Temperature control

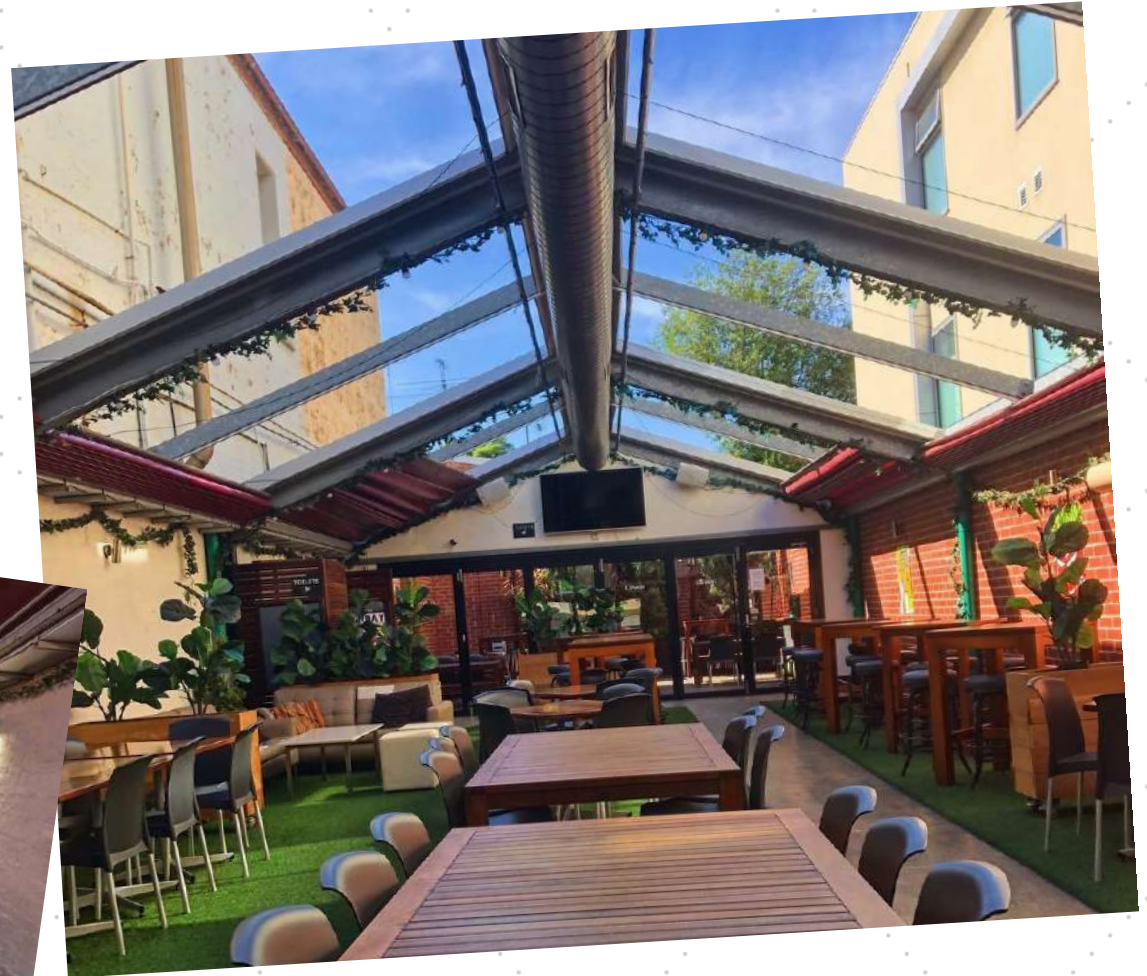


# THE BEER GARDEN

Our gorgeously green beer garden is the perfect indoor outdoor space.

Let in the blue skies on those perfect summer days, with a fully retractable ceiling, we've got you covered to block out the cold when Melbourne's famous weather strikes.

The space is fully heated & comes with 3 TVs for your media as well as microphone capabilities.



- 80 guest capacity
- Shared Space
- Retractable ceiling
- AV Facilities
- Temperature control

# FINGER FOOD

## \$1.60 p/p

- Mini Beef Pies
- Mini Sausage Rolls
- (V)(VE) Vegetable Spring Rolls
- (V)(VE) Cocktail Curried Vegetable Samosas
- Mini Dim Sims

## \$2.00p/p

- Assorted Sushi (GF)(V\*)(VE\*)
- Sweet Chilli Glazed Meatballs
- Spinach & Cheese Pastizzi (puffs), Tzatziki

## \$2.70 p/p

- (V) Mushroom & goats cheese arancini with aioli
- (GF) Prawn Twisters; infused in garlic & chilli herbs & rolled in a crispy wonton style pastry served with sweet chilly sauce
- (GF) Tender Chicken Skewers; served with house made satay sauce (contains peanuts)
- (V)(VE) Vegetable dumplings, pan-fried until crispy; served with citrus-soy dipping sauce
- (V) Golden mac n'cheese croquettes served with mild chilli ketchup
- Salt & vinegar chicken goujons
- Fresh smoked salmon & dill mousse; served in crisp cucumber cups
- Bite sized mini parmas, traditionally styled, with ham & cheese topping.

**(V\*) Vegetarian options available**  
**(GF\*) Gluten Free options available**  
**(VE\*) Vegan options available**

**(V) Vegetarian**  
**(GF) Gluten Free**  
**(VE) Vegan**

## Platters Serves 10-12

### **(GF) Garlic & Chilli Prawns \$90**

*Prawn cutlets marinated in fresh chilli & Garlic, pan fried & served on a bed of wild rocket*

### **(GF\*) Salt & Pepper Calamari Strips \$75**

*Flash fried Calamari strips served with aioli sauce*

### **(GF)(V)(VE) Polenta Bites \$55**

*Crisp little bites, served with homemade tomato relish*

### **(V\*)(GF\*) Antipasto \$70**

*A selection of cured meats, marinated vegetables & olives*

### **(V)(VE)(GF) Indian Spiced Pakoras \$45**

*Assorted vegetables in a chickpea batter with spicy garlic ketchup*

### **(V) Dips \$45**

*A selection of cured meats, marinated vegetables & Olives*

### **(V)(GF\*) Selection of Cheese \$65**

*Cheddar, Blue & Camembert, all locally sourced, with crackers*

### **(V)(GF) Fruit**

*Assorted, fresh & Locally sourced*

### **Pizzas**

*Meat \$45*

*Vegetarian \$35 (V\*)(VE\*)(GF\*)*

### **\$2.50p/p - Cakes**

Sticky Date  
 Bailey Swirl  
 Chocolate  
 Assorted Macaroons

### **\$4.50p/p - Desserts**

black Forrest Mousse Cake  
 Citrus Tart  
 Tiramisu

# SET MENU

## Entree Selection

- (GF\*) Salt & Pepper Squid; served with crisp Roquette Salad & Aioli dipping sauce
- (V) Bruschetta; fresh toasted bread, topped with red onion, tomatoes, basil, olive oil & gooey melted Parmesan cheese
- (V) Grilled balsamic glazed saganaki; served with roasted cherry tomatoes & toasted pita bread
- Housemade steamy chefs soup; vegetarian option available
- Golden mac & cheese croquettes; served with spicy chilli ketchup

## Main Selection

- (GF) Free range Bannockburn Chicken Breast, served with our sweet potato mash & sauteed spinach with a sage & onion juice sauce
- (GF) Huon Valley Salmon fillet; with smashed roasted chat potatoes, capers, olives, crisp green beans & a side of house lemon & Dill hollandaise
- (GF) 250g Victorian Grassfed Porterhouse steak; served with creamy herbed mash potato, fresh steamed broccolini topped with red wine jus
- (GF) Murray Valley Pork Belly; served with a side of roasted pumpkin mash, crisp greens & apple kasoundi jus
- (V)(GF\*) Gnocchi, pan seared; with wild mushrooms, cherry red tomatoes, baby spinach, herbs, truffle oil & grana pando cheese

## Dessert Selection

- Warm flourless decadent chocolate cake; served with fruit & fresh cream
- NY Style Baked Cheese Cake; with a berry compote & fresh fruit
- Warm Sticky Date Pudding; paired with butterscotch sauce & served with fruit & fresh cream
- Vanilla Panacotta; served with delicious macerated strawberries & mint
- Classic Lemon Meringue Tart; served with a side of fruit & fresh cream

### **1 Course \$28**

Main Meal Selection Only

### **2 Course \$35**

Entree & Main OR Main & Dessert

### **3 Course \$42**

Entree, Main meal & Desert

**All Set Menus are 50/50 dining  
Minimum 25 guest requirement**

# TERMS & CONDITIONS

## Minimum Spends

Room hire fees do not apply to any spaces within the venue.

Dependant on the number of guests & space/room allocation a deposit and minimum spend may apply.

Minimum spends are subject to change depending on the time of year.

## Function Deposits

Tentative holds may be place for a max of 7 days on any available space, by which time a deposit or confirmation must be received to confirm your booking.

Tentative holds do not guarantee a booking.

If an enquiry is received during the 7 day hold, a courtesy call will be made to the original enquiry, in the event a deposit (where required) and/or confirmation are not immediate the venue reserves the right to accept any other bookings without further notice.

To secure a booking & date a deposit is required.

Deposits can be made in person via card or cash, over the phone or email via credit card.

Function deposits are fully refundable at the conclusion of your event as long as there is no damage to booked rooms/areas or any other spaces property belonging to the venue that are caused by guests of the event.

## Cancellation

IN the event of a cancellation or postponement of a booking The venue requires a formal notification in the form of a letter, email a minimum of 1 month prior to the event.

if the cancellation falls inside 1 month the venue reserves the right to withhold any deposits & monies paid.

Extenuating circumstances may be excepted at the discretion of the venue

## Final Numbers, Food & Payment

An estimation of guest numbers is required at the commencement of any booking.

Function food is to be confirmed no later than 2 weeks prior to your event along with final guest numbers via email to the address provided. exceptions for last minute bookings may be made at the discretion of the venue.

All food and beverage must be paid in full on the night by or at the conclusion of the event via cash or card. delayed payment is not accepted

## Minors

Underage guests are permitted on site for booked events.

any person/s under the age of 18 must be in the company of a legal adult guardian and may not be left unsupervised at any time

Any person/s under the age of 18 are not permitted to consume alcoholic beverages & any person/s caught supplying alcohol to or drinking while underage will be asked to leave immediately.

Under 18's must be off site no later than 10pm No exceptions

## Intoxication

Strict RSA procedure is upheld within the venue.

anyone deemed to be intoxicated may be refused entry to or ejected from the venue and booking at any time.

Anyone caught supplying alcohol to anyone who has been deemed intoxicated will be asked to leave immediately

## Agreement

i \_\_\_\_\_ hereby declare that i have read/understood & agree to all of the terms set out on this page

SIGN: \_\_\_\_\_ DATE: \_\_\_\_\_