



FUNCTIONS & EVENTS

Fitzroy Town Hall Hotel

Located on Johnston St in Fitzroy with easy access to public transport and street parking, The Fitzroy Town Hall Hotel is ideal for special occasions, parties & events.

Executive Chef Sean Donovan in collaboration with the venues Head Chef Anna Quayle, have designed menus for all events which showcase our signature dishes and the best of seasonal produce with robust flavours of our contemporary Australian cuisine with classic French influence.

Boasting multiple spaces including a top floor event room with a full service bar, balcony and guest amenities. A vibrant Atrium on the ground floor and 2 Private dining rooms which includes the highly sought after Cellar on the basement level.

Each of our event spaces is unique from every aspect. Catering for intimate dinners to more lavish stand up cocktail events, we endeavour to make our guests experience a memorable one from start to finish.



Contact Information

Address: 166 Johnston Street, Fitzroy, 3065

Website: fitzroytownhallhotel.com.au

Phone: (03) 9416 5055

Contact: Lee Oakley, Events Manager



The Spaces

Private Dining Room Upstairs

Located on the top floor of the hotel in the turret, this beautiful room boasts access to a private balcony, natural lighting that flows through the large windows that line the room. Art Deco doors close the room off from the large event space creating an intimate environment.

Perfectly suited for gatherings of any nature including dinners and luncheons.

Capacity: 8 – 18 guests

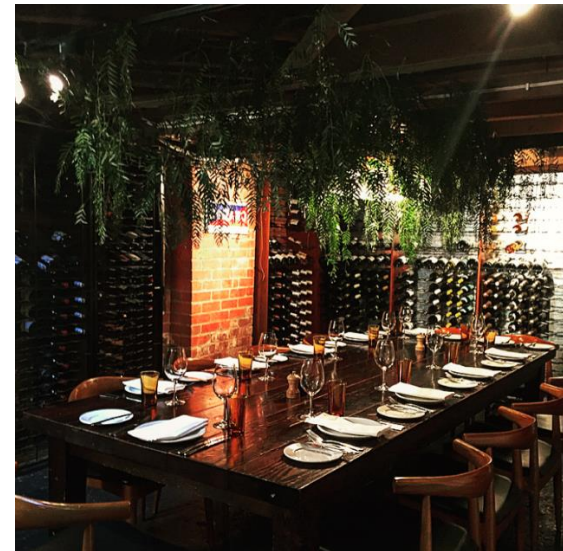


Cellar

Located in our basement the Cellar has been one of our most sought after rooms since opening. The walls are lined with current and back vintage wines giving our guests the opportunity to peruse our selection in a unique way.

Providing a quiet space away from the hustle and bustle of the bar, this is a perfect retreat for all occasions.

Capacity: 6 – 16 guests



Atrium

Our bright Atrium with luscious greenery and old world tiled flooring is a popular room for sit down events and smaller canape style. Many weddings have been held here as well as birthday milestones and anniversaries. The room can be booked exclusively or as a shared space for sit down events. The Atrium opens up to the public bar and is semi enclosed.

Capacity: **Sit down:** 10- 40 guests **Canape:** Up to 60 Guests



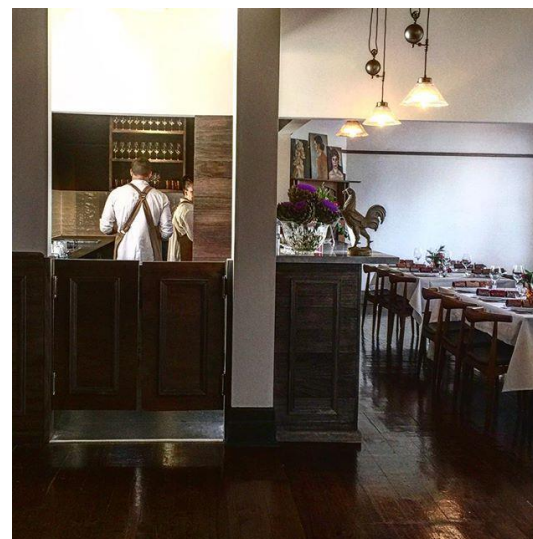
Upstairs Event Room

Boasting one of the more unique event rooms in Fitzroy, we are very proud of our old world styled room which includes a private full service bar, balcony, guest amenities and working open fireplace for the colder months.

This room is attached to the Private Dining Room. For events of over 50 guests, the PDR is included.

This space is most suited to canape style events, however sit down dinners are very popular also.

Capacity: **Sit down:** 15 -60 guests **Canape:** Up to 100 guests



Canape Menu:

Option 1

Platters of Cured Meats & Pickles
Vegetable Spring Rolls with Sweet Chilli Sauce
Potato & Pea Samosas with Raita
Pumpkin, Zucchini & Mozzarella Frittata with Salsa Verde
Lamb Koftas with Raita
Jamon Croquette
Sausage Rolls

Option 2

Platters of Cured Meats & Pickles
Spanner Crab with Potato Crisps
Pumpkin, Zucchini & Mozzarella Frittata with Salsa Verde
Cured Salmon Crostini with Horseradish Cream
Cauliflower Fritters with Baba Ganoush & Tahini Yoghurt
Vegetable Spring Rolls with Sweet Chilli Sauce
Jamon Croquette
Sausage Rolls

Option 3

Platters of Cured Meats & Pickles
Seared A-Grade Tuna with Cucumber & Sesame
Peking Duck Pancakes with Hoisin & Coriander
Mini Beef Wellington
Jamon Croquettes
Pumpkin, Zucchini & Mozzarella Frittata with Salsa Verde
Potato & Pea Samosas with Raita
Spanner Crab with Potato Crisps

Pricing:

Option 1: \$35 per person
Option 2: \$40 per person
Option 3: \$45 per person

All menus are subject to change and seasonal availability without notice.

The canape menu is designed to reflect our European menu style.

Rather than portioning by platters, we have opted to serve per person. That way, we can ensure that each guest has a plentiful amount and enjoys their time.

All dietary requirements can be catered to and in some cases, may be individually served to each requirement.



Sit Down (Sample Menus)

Option 1 - \$75 Per Person

Entrée to Share

Selection of Cured Meats & Pickles

Fior di Latte with Grilled Sourdough & Pedro Ximenez

Choice of Main

Market Fish with Roast Cauliflower Puree, Hazelnuts & Lemon Buerre Noisette

Spatchcock with Sautéed Wild Mushrooms & Charred Lemon

200g Cape Grim (TAS) Grass Fed Hanger Steak with Celeriac Remoulade

Dessert

Dark Chocolate Tart with Salted Caramel Ice Cream



Option 2 - \$85 Per Person

Entrée to Share

Selection of Cured Meats & Pickles

Fior di Latte with Grilled Sourdough & Pedro Ximenez

Tempura Eggplant with Spicy Soy Caramel

Choice of Main

Market Fish with Broccolini & Romesco

Spatchcock with Sautéed Wild Mushrooms & Charred Lemon

Lamb Merguez Sausages with Capsicum & Olive Piperade

250g Sher Wagyu, Ballan (VIC) 400 Day Grain Fed MS7 Wagyu X Holstein

Rostbiff with Cosberg, Buttermilk & Horseradish Dressing

Dessert

Dark Chocolate Tart with Salted Caramel Ice Cream

Full Sharing for Groups of 20 Guests & More

2 Course - \$65 Per Person

Selection of cured Meats with Pickles

Fior di Latte with Grilled Sourdough & Pedro Ximenez

Whole Baby Snapper with Sea Herbs & Lemon

Whole Corn Fed Chicken with Capsicum & Olive Piperade

Braised organic Bultarra salt bush lamb shoulder with tahini yoghurt & Moorish spiced almonds



3 Course - \$75 Per Person

Selection of Cured Meats & Pickles

Fior di Latte with Grilled Sourdough & Pedro Ximenez

Whole Baby Snapper with Sea Herbs & Lemon

Whole Corn Fed Chicken with Capsicum & Olive Piperade

Braised Organic Bultarra Salt Bush Lamb Shoulder with Tahini Yoghurt & Moorish Spiced Almonds

Cote De Boeuf with Sauce Bordelaise (additional \$10 pp)

Dark Chocolate Tart with Salted Caramel Ice Cream