



FUNCTION & EVENT PACKAGES

Contact: Bianca Milosavljevic

Ph: 0487 893 480 / **E:** bianca@jbshospitality.com.au





HOTEL BRIGHTON

In this prime bayside suburb, Hotel Brighton makes a beautiful venue for any celebration with an array of vibrant, flexible & warm spaces, suited to a large variety of events & functions.

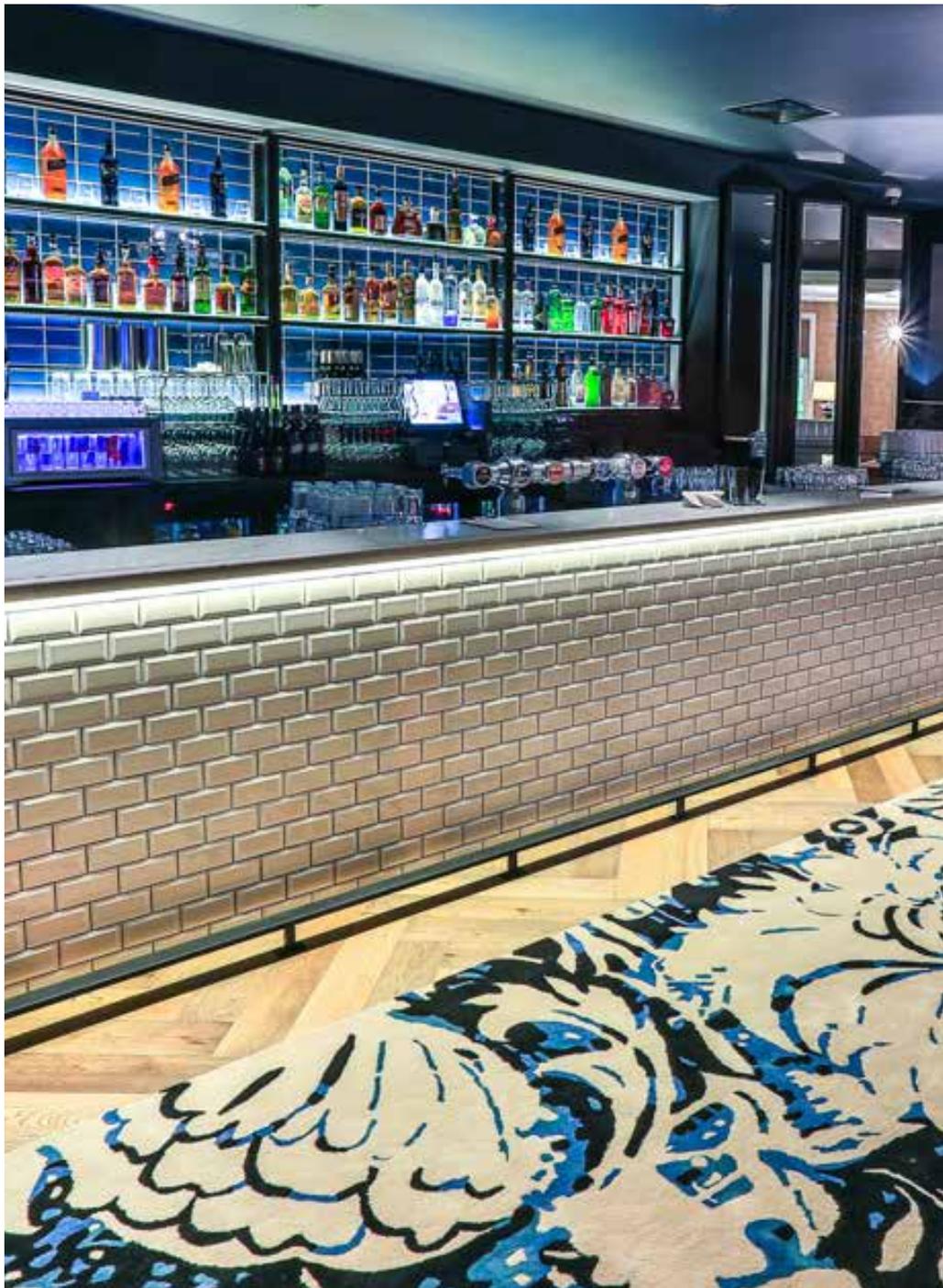
Hotel Brighton is a three level venue equipped with a TAB, a dining room, a level one Skybar suitable for all seasons with its retractable roof, an upstairs outdoor courtyard, and last but not least, the Empire Bar, perfect for functions.

Here at Hotel Brighton we have an array of spaces available to suit any occasion. Hosting wedding receptions, engagement parties as well as birthdays, Christmas functions, and corporate gatherings. Hotel Brighton is suitable for any size or event.

Hotel Brighton will not only host your event, we can organise every detail from beginning to end, covering decorations, entertainment and more. With regular consultations, our event manager will create and design an exclusive experience, which your guests will be talking about for months to come.

For more information contact our Functions Manager:
Bianca Milosavljevic
Ph: 0487 893 480 / **E:** bianca@jbshospitality.com.au

Facebook: [Facebook.com/thehotelbrighton](https://www.facebook.com/thehotelbrighton)
Instagram: @TheHotelBrighton
website: [hotelbrighton.com.au](https://www.hotelbrighton.com.au)



EMPIRE BAR

HOTEL BRIGHTON : LEVEL 1

Ideally situated in the beautiful bayside suburb of Brighton, our Empire Bar is where Melbourne's famous inner-bayside meets modern glamour. Touches of velvet and rich hues of emerald combine with Hotel Brighton's relaxed atmosphere to create a contemporary yet luxurious function space. Make the most of your own private bar with superb service from our dedicated team and tailor your event to suit with the help of a talented function coordinator.

This elegant function room includes access to a courtyard to capture beautiful sun-lit photos, as well as space for a band or DJ should you and your guests wish to celebrate into the night. Hold an event that your guests won't forget, enquire today about a glamorous and relaxed function in the Empire Bar.

Inclusions

- Room hire and staff
- 55" plasma
- Wireless microphone
- Surround sound system with iPod connection
- Fire place

COCKTAIL: Max 150 guests

SEATED: Max 60 guests





SKYBAR

HOTEL BRIGHTON : LEVEL 1

The rooftop bar scene in Melbourne has taken off in the last few years, but with Melbourne's unpredictable weather it's hard to ensure your guests won't end up being drenched or blown away.

This is where Hotel Brighton's Skybar comes in to provide the perfect space for your next event.

The Skybar features a recently renovated rooftop deck, with a retractable roof to make sure your function will be flawless in any weather. The light and airy deck provides the perfect relaxed spot for daytime sips or evening drinks that continue late into the night. Enjoy your own private bar and dedicated staff who can shake up some summery cocktails or pour the perfect brews for you and your guests.

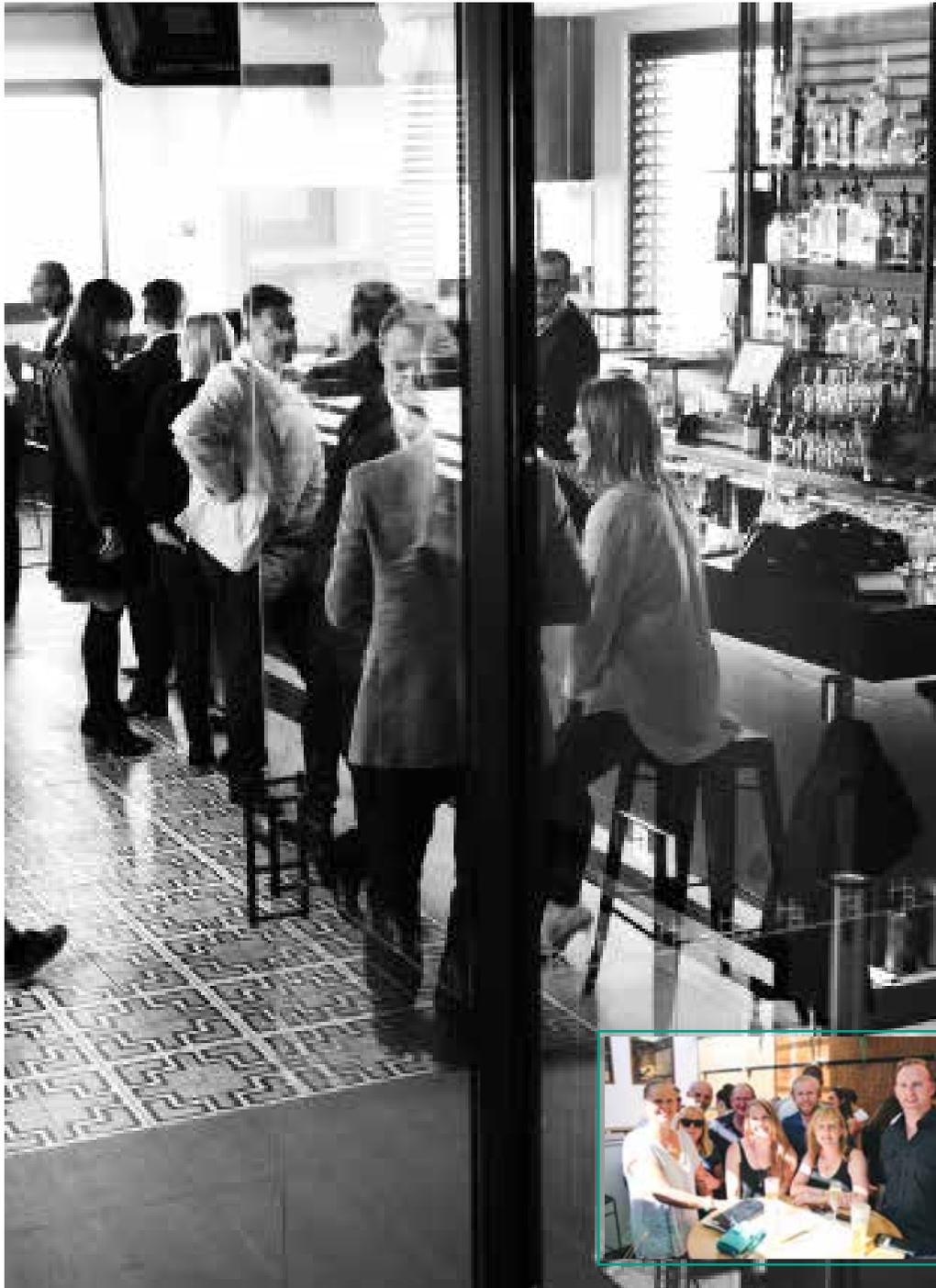
This space meets all the requirements for a laid-back yet professionally run event that your guests will be sure to talk about for all the right reasons.

Inclusions

- Room hire and staff
- 55" plasma
- Projector screen
- Outdoor heating and fireplace
- Wireless microphone
- Surround sound system and iPod connection
- Retractable roof

COCKTAIL: Max 150 guests





AREA BOOKINGS

HOTEL BRIGHTON

Perfect for smaller groups while still amongst the atmosphere of the venue we have several areas that can be reserved for your group.

With indoor/outdoor options available, think a space in our Skybar or be in the thick of it in our public bar on the ground floor.

Speak to our functions manager today about hosting your function at Hotel Brighton!

*Perfect for groups anywhere
between 10-70pax.*





COCKTAIL PACKAGES

6 items
\$24 Per Person

8 items
\$31 per person

10 items
\$37 per person

12 items
\$43 per person

CANAPÉS

- Smoked salmon mousse on white radish with toasted sesame seeds
- Beetroot and French goats cheese whip with garlic stem on fried polenta squares
- Serrano Jamon with green apple and caperberry remoulade on house-made quinoa crispbread
- Piedmontese steak tartare spoons - high quality hand cut beef with Italian deli ingredients
- Grana Padano cheese sables with fine rosemary salt
- Watermelon and haloumi spoons with fresh chilli, coriander and pink pepper
- Fresh Tasmanian oysters with our own gin, mint and cucumber granita
- Middle Eastern marinated chicken skewers served with spiced aioli (GF)
- Italian style pork and veal meatballs with tomato sugo, Grana Padano and fresh basil
- Mushroom and pinot, crumbed arancini served with onion cream (Veg)
- Char siu crispy pork belly skewers garnished with garlic stem and spring onion
- Potato rosti, horseradish mascarpone, smoked salt and paprika (GF, Veg)
- Mini tarlets with red onion jam, ewes milk blue cheese, walnuts and pear (Veg)
- House made falafel with beetroot humus (GF, Vegan)
- Macaroni, jalapeños and smoked cheese croquettes served with sriracha aioli (Veg)
- Salted cod roe whip served on taro chips (GF)
- Mini pizzas, caramelised onion and mozzarella (Veg)
- Pork and fennel sausage rolls with tomato salsa
- Zucchini, herb and chickpea fritters (GF, Veg)

SWEETS

- Lemon cheesecake mousse with blueberries and biscuit crumbs (gf)
- S'mores spoons, brownie, graham cracker and toasted marshmallow (gf)
- Peanut butter and chocolate tart with vanilla double cream
- Mini sticky date puddings with salted caramel sauce and a fresh strawberry

GRAZING *additional \$2 p/p (when selected as a canapé item)*

- Nacho boats: house made tomato salsa, jalapeños, manchego and sour cream
- Add Spicy ground beef (gf)
- Spiced cauliflower and quinoa salad with pomegranate molasses and fresh herbs
- Add marinated grilled chicken (gf)
- Sliders:
- Mini cheese burger, house pickles, tomato sauce on a brioche bun
- Chinese braised pulled pork belly with char siu sauce on a brioche bun
- Beer battered rockling fillets with shoe string fries and tartare sauce
- Sumac spiced calamari served with aioli and shoe string fries



SET MENU PACKAGES

2 courses to share @ \$45pp (select 2 entrée, 2 mains, 1 side)

3 courses to share @ \$55pp (select 2 entrée, 2 mains, 1 side, 1 dessert)

ENTREES

- Butter basted scallops with romesco sauce, crumbs and micro herbs
- Serano jamon with spicy apple and caperberry remoulade on quinoa crispbread (gf)
- Local freshly shucked oysters – natural or with gin, cucumber and mint granita (gf)
- Shredded chicken salad, fresh herbs, cabbage, toasted nuts, orange, fennel, cucumber and a spiced satay dressing
- Blue cheese tart, red onion jam, candied walnuts, dressed frisee lettuce (veg)

MAINS

- Slow roasted marinated whole Lamb shoulder (gf)
- Whole roasted snapper, ginger, chilli, coriander and spring onions
- Whole roasted chicken with a herb, citrus and pistachio stuffing
- Slow cooked beef cheeks served on a local mushroom ragu (gf)
- Grain and lentil salad, baby beets, herbs, grilled broccolini and romesco sauce (veg, gf)

SIDES

Cold

- Ham hock salad, fresh peas, mint, shredded white cabbage and parmesan snow (gf)
- Apple, fennel, dill and cabbage salad with candied walnuts and lemon dressing (veg, gf)

Hot

- Roasted chats, fried sage, garlic and shallot crisps (gf)
- Braised seasonal vegetables (gf)
- Fried eggplant, sticky char siu sauce, crispy shallots, coriander and Vietnamese mint

DESSERTS

- Eton mess – mixture of strawberries, broken meringue and whipped cream (gf)
- Cheese boards – selection of cheese with accompaniments
- S'mores board – brownie, graham cracker and marshmallow (gf)

BEVERAGE OPTIONS

BAR TAB

Nominate what drinks you would like available & a bar tab can be set up for your function with a specified limit.

The bar tab may be increased over the duration of the event if requested. Wristbands or drink cards will be available for all guests to gain access to the bar tab.

PACKAGES

Our drinks packages include standard, premium and deluxe options.

Prices are per person, and all guests in attendance must be provided for. Please note that all wines are served by the glass only.

BEVERAGE PACKAGES

STANDARD PACKAGE

3 Hours \$52 p/p
4 Hours \$62 p/p
5 Hours \$72 p/p

Add Basics - \$15 p/p

Inclusions:

- House Red Wine
- House White Wine
- House Sparkling
- Select Tap Beer
- Soft drink & juice

PREMIUM PACKAGE

3 Hours \$62 p/p
4 Hours \$72 p/p
5 Hours \$82 p/p

Add Basics - \$15p/p

Inclusions:

- Premium Red Wine
- Premium White Wine
- Premium Sparkling
- Bottled Beer
- Tap Beer
- Cider
- Soft drink & juice

DELUXE PACKAGE

3 Hours \$72 p/p
4 Hours \$82 p/p
5 Hours \$92 p/p

Inclusions:

- Any wine by the glass
- Any sparkling by the glass
- Tap Beer
- Bottled Beer
- Basic Spirits: house vodka, bourbon, scotch, gin, white rum
- Soft Drink & Juice



Optional Extras

- Antipasto platters \$6pp
- Cheese platters - selection of cheeses with accompaniments \$6 pp
- Dip platters \$4.5pp
- Fruit platter \$3 pp
- Cake cut into pieces, plated and served to your guests \$2.5 pp
- Extend beverage package - \$15 p/p (p/h)

ADDITIONAL MEALS

- Supplier meals - \$25 pp includes soft drink
- Children under 12 - \$12.5 per child

FAQs

CELEBRATION CAKES: You are welcome to bring your own Celebration Cake. We will cut your cake and serve on platters with napkins at no cost. If you require your cake to be cut and plated individually and served to your guest the cost will be \$2.5 per person.

MUSIC:

IPOD: You are more than welcome to use our facilities with your ipod, no charge.

BAND/DJ: You can also organise your own dj or band

Terms & Conditions

BOOKINGS

We do not hold tentative bookings. A booking is only confirmed once a deposit has been received.

DEPOSIT PAYMENT

A \$500 deposit is required to secure your function date.

FINAL DETAILS

We require your confirmation of final numbers and dietary requirements (14) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

FINAL PAYMENT

The final invoice will be prepared based on final numbers and details. Payment of your final invoice is due no later than (7) days before your event. Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event.



CONTACT

Bianca Milosavljevic

Ph: 0487 893 480

E: bianca@jbshospitality.com.au

W: hotelbrighton.com.au

Facebook: Facebook.com/thehotelbrighton
Instagram: @TheHotelBrighton