



TEMPERANCE HOTEL

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FUNCTION PACKAGE



HELLO

Thanks for your interest in holding an event at Temperance Hotel. Located in the heart of bustling Chapel Street, South Yarra, we are a great local venue.

Our private function room upstairs is perfect for celebrations whilst areas in the main bar downstairs and our beer garden are suitable for more casual gatherings.

All food and drink selections and dietary requirements must be advised two weeks prior to your event date.

To enquire, please contact events sales manager:

ANNALIESE ROLFE

0475 908 877

FUNCTIONS@TEMPERANCEHOTEL.COM.AU

TEMPERANCE HOTEL

426 Chapel Street, South Yarra, VIC 3141

temperancehotel.com.au



OUR SPACES

PRIVATE LOUNGE

The Lounge is our private room upstairs with its own bar. Be it a work function, special birthday or engagement, wow your guests in our stylish red velvet lounge, chrome finishes and mirrored bar.

Combined with our professional service, delicious food and drinks we will ensure your event is a memorable one.



DINING ROOM

Our semi-private dining room downstairs is at the front of the venue next to our booth bar. Looking out over busy Chapel Street, a lovely space for celebrations with friends and family.

The room has a privacy curtain so you won't lose any of the great venue's atmosphere. Ideal for birthday dinners, celebrations or just a get together with friends or family.





FUNCTION SPACES

BOOTH BAR

Our downstairs Booth Bar is next to the main bar area & dining room. This space is perfect for semi-private events such as birthday parties or casual social gatherings. It can be sectioned off and has its own bar.

BEER GARDEN

Our Beer Garden is great for casual get togethers. Large share-style tables, umbrellas, wall plants and festoon lights to give the space a warm, inviting, festive feel.

BEVERAGE PACKAGES

Beverage packages are only available in conjunction with a food package. All package drinks are served by the glass only.

Spirits may be included within a beverage package for \$15 per person, per hour. Please speak to our Events Sales Manager.

MINIMUM OF 10 GUESTS

BEVERAGES ON CONSUMPTION

A bar tab can be set up with a specified drink selection and limit

NON-ALCOHOLIC PACKAGE

\$50 per person - 2 hours

\$60 per person - 3 hours

\$70 per person - 4 hours

Included:

Heaps Normal 'Quiet XPA' Non-Alc

Wolfblass Zero Alc Cuveé Sparkling

Selected non-alc spritz

Soft drinks, juices, tea & coffee

STANDARD PACKAGE

\$55 per person - 2 hours

\$65 per person - 3 hours

\$75 per person - 4 hours

Included:

Rothbury Sparkling NV SA

Rothbury Sauvignon Blanc SA

Coldstream Hills Chardonnay S/E AUS

Rothbury Cabernet Merlot SA

Balter XPA, Carlton Draught, Hills Cider

Soft drinks, juices, tea & coffee

PREMIUM PACKAGE

\$65 per person - 2 hours

\$75 per person - 3 hours

\$85 per person - 4 hours

Included:

Redbank Prosecco NV VIC

Mojo Moscato SA

821 South Sauvignon Blanc Marlborough NZ

St Huberts Chardonnay Yarra Valley VIC

M De Minuty Rosé Provence FRANCE

Saltram Shiraz Barossa Valley SA

Coldstream Hills Pinot Noir Coal Bay TAS

Wynns Gables Cabernet Sauvignon Coonawarra SA

Selection of Australian & imported tap beer

Selected spritz

Sparkling water, soft drinks, juices, tea & coffee

NOTE: DUE TO SEASONAL CHANGES AND AVAILABILITY, BEVERAGE OPTIONS MAY CHANGE AT ANY TIME.

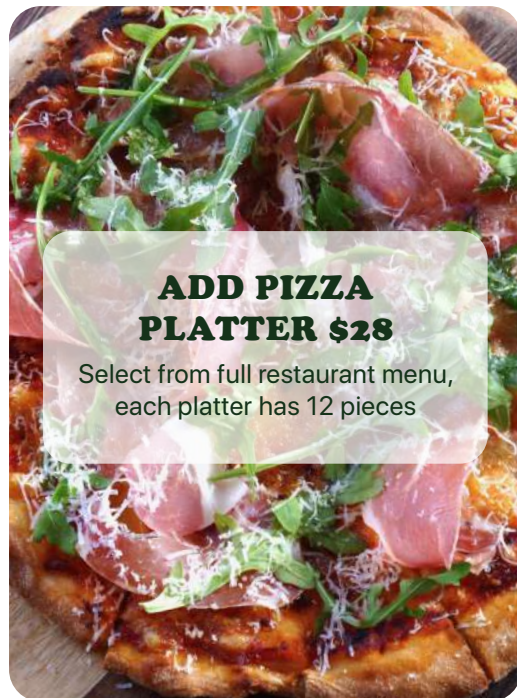


CANAPÉ MENU

MENUS SUBJECT TO CHANGE

\$38 per person - 6 canapés per person
\$48 per person - 8 canapés per person
\$56 per person - 10 canapés per person

MINIMUM OF 20 GUESTS



CHOOSE FROM:

SPICED PUMPKIN & DUKKAH TARTS v

VEGAN BEETROOT & QUINOA BITES v

Salsa verde

CALIFORNIAN SUSHI ROLL

Wasabi mayonnaise

TEMPURA PRAWNS

Tonkatsu sauce

TOMATO, FETA & PESTO TARTLETS v

Aged balsamic

MAC & CHEESE CROQUETTES v

Chipotle mayonnaise

VEGETARIAN SPRING ROLLS v

Hoisin sauce

FISH TACOS

Battered fish, quick slaw, pickled onion

MINI CAULIFLOWER & LEEK PIES

Salsa verde

MINI WAGYU BEEF SLIDERS v AVAILABLE

Cheese, pickles, tomato, mustard

MINI FRIED CHICKEN ROLL

Lettuce, mayonnaise

MINI HOT DOGS

Cheese, ketchup, mustard

WALNUT & CHOCOLATE BROWNIE vg

ASSORTED MACARONS

ASSORTED GELATO CONES

V: VEGETARIAN VG: VEGAN

NOTE: MANY OF OUR MENUS ITEMS MAY CONTAIN TRACES OF NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



DINING PACKAGE MENUS SUBJECT TO CHANGE

\$52 per person - 2 course

\$62 per person - 3 course

MINIMUM OF 12 GUESTS

ENTRÉE Select 3 for guests to choose from

HOUSE SPICED SQUID

Aioli, chilli oil, lemon

MAC & CHEESE CROQUETTES v

House made Romesco

PESTO FLATBREAD v

Mozzarella, pecorino

FISH TACOS

Beer battered fish goujon, soft tortilla,
cabbage & fennel slaw, pickle & red onion

BURRATA v

Charred zucchini, artichoke, olive,
sourdough, salsa verde

CHICKEN TENDERS

Frank's hot sauce or smokey bbq sauce,
dill pickle, ranch dressing

SIDES Add for \$5 per side

CHIPS & AIOLI

STEAMED GREEN VEGETABLES

Herb pesto, almond

MIXED LEAFY GREENS

Dill, tomato, shallot

V: VEGETARIAN VG: VEGAN

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MAIN Select 3 for guests to choose from

250G BEEF SIRLOIN

Garden salad, red wine jus, fries

CHICKEN PARMA

Bacon, roasted tomato sugo, mozzarella, pecorino,
house slaw, fries

MUSHROOM & HERB RISOTTO v

Wild mushroom & parmesan

ATLANTIC SALMON

Romesco, kipfler potato, spinach, olive

CLASSIC BEEF BURGER

180g Wagyu beef pattie, double cheese,
american mustard, onion rings, fries

CRUMBED PORK CUTLET

Cabbage & apple slaw, bacon butter sauce

ROAST CHICKEN

Potato mash, cavolo nero, jus

FISH 'N' CHIPS

House made tartare, chips, lemon

DESSERT Select 2 for guests to choose from

FLOURLESS APPLE & ALMOND CAKE

Vanilla ice cream, apple crisp

PROFITEROLES

Vanilla ice cream, warm chocolate sauce, hazelnut

STICKY DATE PUDDING

Vanilla ice cream, butterscotch sauce

WALNUT & CHOCOLATE BROWNIE VG

Raspberry coulis & sorbet





CLASSIC BBQ PACKAGE

OCTOBER - FEBRUARY EXCLUSIVE

ONLY AVAILABLE IN BEER GARDEN

A CLASSIC AUSSIE BBQ COOKED TO ORDER IN FRONT OF YOUR GUESTS, FEATURING TRADITIONAL SALADS AND BBQ FAVOURITES.

\$40 per person

MINIMUM OF 15 GUESTS

INCLUDING:

BEEF SAUSAGES & CARMELISED ONIONS

BEEF BURGERS

MARINATED LAMB CUTLETS

CHICKEN SKEWERS

PRAWN SKEWERS

POTATO SALAD

COLESLAW

PASTA SALAD

GARDEN SALAD

SELECTION OF ROLLS & BREAD

ADD A BEVERAGE PACKAGE STARTING FROM \$55PP

V: VEGETARIAN VG: VEGAN

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LOCATION

TEMPERANCE HOTEL

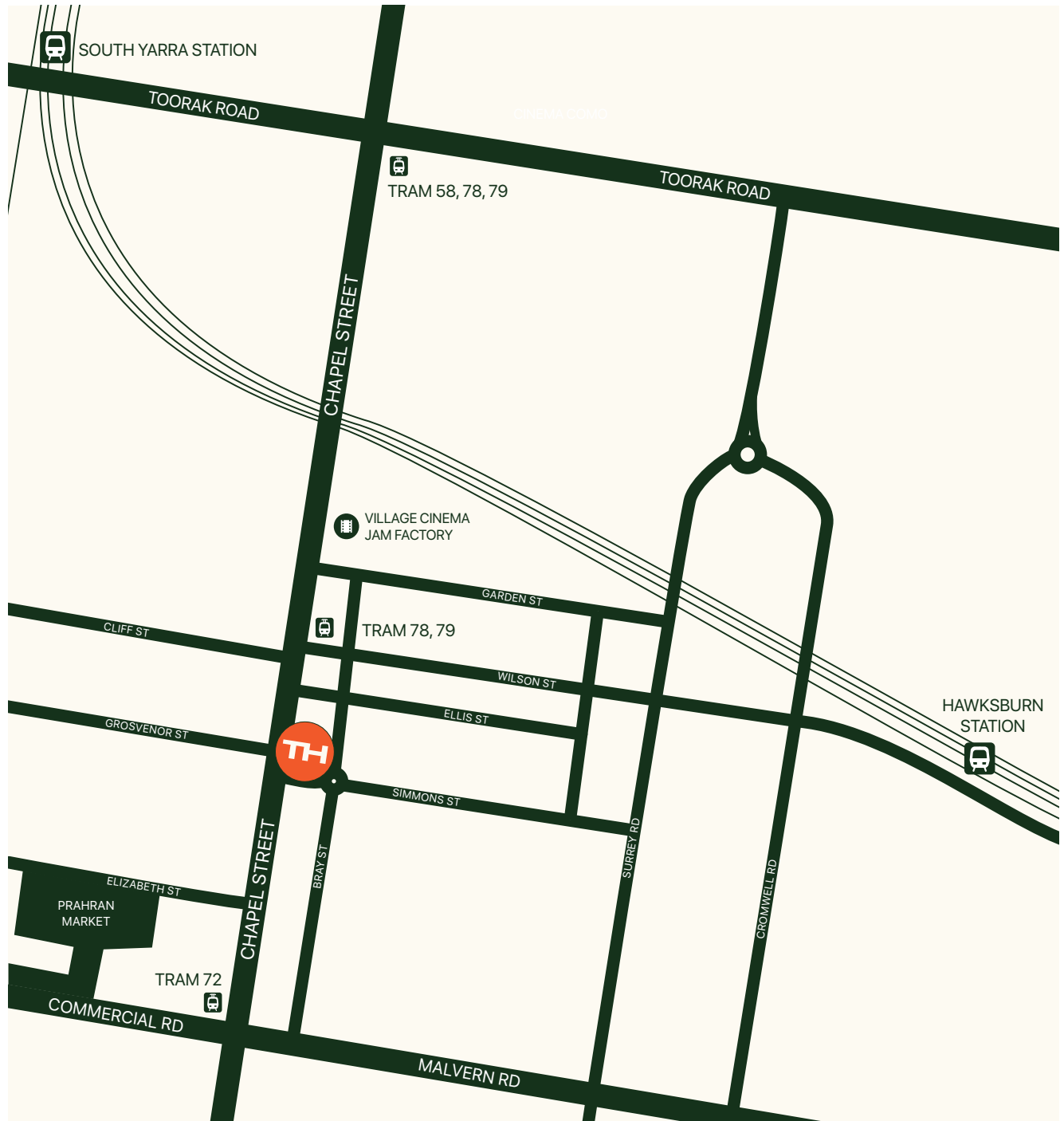
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PARKING FACILITIES

There is street parking available all night after 6pm, and there are a number of secure parking facilities offered on and around Chapel Street.

PUBLIC TRANSPORT

Tram 78 runs from the CBD to Chapel Street.



EVENTS SALES MANAGER

ANNALIESE ROLFE

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