FUNGTIONS AT THE BRIDGE HOTEL



642 BRIDGE ROAD RICHMOND VIC 3121 • www.thebridgehotel.com.au functions@thebridgehotel.com.au

GATHER AT THE BRIDGE

A Victorian pub with a cobblestone laneway running straight through the centre – it doesn't get more quintessentially Melbourne than this.

The Bridge Hotel cleverly merges dynamic design and inspired architecture with the warmth and comfort of a traditional Victorian pub to deliver the unique combination of an old school pub with new school thoughts.

With a collection of dynamic and unique spaces, the Bridge Hotel offers a broad range of options to suit a variety of events, sizes and budgets. From cocktail parties to corporate gatherings and intimate dinner parties, our friendly and professional team are on hand to make the process as easy as possible for you.

See which Bridge Hotel space will be ideal for you.

For more information, please contact our functions and events team at info@thebridgehotel.com.au



THE STUDIO

s up to 120

The largest of our function spaces, The Studio holds up to 120 guests and comes complete with an exclusive bar, two large private balconies, two wide screen plasma TV's and a raised platform for speeches. The Studio and The Loft can combine to cater for parties of up to 200 people.

COCKTAIL	120	WHEELCHAIR	Χ
SIT-DOWN	X	WEATHER PROTECTION	\checkmark
PRIVATE DJ	\checkmark	PRIVATE BAR	\checkmark
AV	1		



THE GARAGE

At the end of our Laneway, this semi private nook is in on the ground level. With cocktail tables and festoon lighting, this is the perfect place to kick of a casual evening with friends or work get-together.

COCKTAIL	30	WHEELCHAIR	 Image: A start of the start of
SIT-DOWN	N/A	WEATHER PROTECTION	<u> </u>
PRIVATE DJ	X	PRIVATE BAR	X
AV	X		





THE LOFT



A space fit for a rockstar, The Loft caters for private parties of up to 60 guests. The space comes complete with an exclusive fully stocked bar, private balconies, plasma screen and a raised platform area for speeches. Available for hire any day or night of the week.

COCKTAIL	60	WHEELCHAIR X
SIT-DOWN	N/A	WEATHER PROTECTION 🗸
PRIVATE DJ	X	PRIVATE BAR 🗸
AV	1	



BRICK CORNER

Brick Corner is the perfect space for a larger group dining experience. Situated in the front half of our main ground floor restaurant, groups of 20-27 can enjoy our banquet menu while sitting amongst friends. Please note, the tables in this space are different shapes & sizes, so cannot be joined for larger groups.

COCKTAIL	40	WHEELCHAIR	 Image: A start of the start of
SIT-DOWN	20—27	WEATHER PROTECTION	/
PRIVATE DJ	X	PRIVATE BAR	X
AV	X		

THE GREEN ROOM



The Green Room offers a cocktail style for 40-50 guests looking for a space close to the laneway, dance floor and bathrooms. The space is available for bookings any day of the week until 9pm.

GOCKTAIL	40	WHEELGHAIR	\checkmark
SIT-DOWN	N/A	WEATHER PROTECTION	
PRIVATE DJ	X	PRIVATE BAR	X
AV	X		





BUTTERFLY ROOM

This open-plan location offers flexible seating arrangements for functions of up to 34 guests or can be combined with Brick Corner for up to 62 guests.

COCKTAIL	N/A	WHEELCHAIR	 ✓
SIT-DOWN	34	WEATHER PROTECTION	 ✓
PRIVATE DJ	X	PRIVATE BAR	X
AV	X		

PRIVATE DINING ROOM (BALCONY)

The Private Dining Room is the ideal space for an intimate lunch or dinner party. The semi private room seats 12-20 guests for a feasting menu (see page 6), complete with table service and direct access to the balcony.

COCKTAIL	X	WHEELCHAIR	X
SIT—DOWN	12—18	WEATHER PROTECTION	<u> </u>
PRIVATE DJ	X	PRIVATE BAR	X
AV	X		

 $\overline{\mathcal{V}}$





SET MENU

\$63 PER PERSON 2 Course — Shared Starters + Choice of Main

+\$11 PER PERSON PLƏTED DESSERT

SHARED STARTERS

Marinated Olives & Feta, toasted Turkish Bread (v) Creamy Pumpkin Arancini, Scarmorza Cheese, Parmesan Mayo (gf, v) Fried Chicken, Siracha Mayo (gf) Roast Onion Dip, Chives, Potato Crisps (gf, v)

CHOICE OF MAIN

Slow roasted eggplant, herbed goat's cheese, confit cherry tomatoes, dressed leaves, chips (v, vgo, gf, dfo) 250g grass fed porterhouse, cooked medium, with Cafe de Paris sauce, dressed leaves, chips (gf, dfo) Chicken parma, ham, Napoli, cheese, dressed leaves, chips Crispy Skin Barramundi, roast pepper ajvar, dressed watercress, charred broccolini (gf, df)

PLATED DESSERT

Sticky Date Pudding, butterscotch sauce, vanilla ice cream (gf)



(V) Vegetarian (V0) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free Seasonal Changes + Minimum Spends Apply



GANAPÉ MENU

\$35 PER PERSON\$46 PER PERSON6 CONOPÉS8 CONOPÉS*CHOOSE FROM THE HOT, COLD, & SWEET MENUS

\$10 PER SUBSTANTIAL ITEM

\$58 PER PERSON 10 Cənəpés

GOLD

Vegetarian sushi roll with soy, wsabi (vg, vgo, gf) Teriyaki chicken sushi roll with soy, wasabi (gf) Whipped ricotta, soft herb crostini, sun dried tomato (v) Prosciutto, asparagus pinwheel, salsa verde, parmesan

SUBSTANTIAL \$10

Mini cheeseburger, Dijon mustard + pickles Chicken schnitzel, slaw, chili mayo Fried calamari & chips, tartare sauce, lemon (gf) Grandmother ham toastie with aged cheddar, Dijon Béchamel + pickles (gfo)

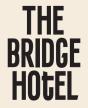
HOT

Creamy pumpkin arancini, scarmorza cheese, parmesan mayo (gf) Prawn spring roll, avocado + lime, coriander Pork, apple + fennel sausage roll with fruit chutney Three cheese empanada with chipotle mayo (v) Harissa lamb skewer, labneh + coriander (gf) Mount Zero falafel, hummus, mix herb + pomegranate molasses (vg, gf)

Fried chicken, sriracha mayo (gf)

SWEETS

Lemon meringue pie (gf) Chocolate brownie, raspberry



MIN 20 PEOPLE

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free Seasonal Changes + Minimum Spends Apply



PLATTER MENU

PLƏTTERS ƏRE Ə GROWD—PLEƏSER ƏND ƏRE PERFECT FOR ƏNY TYPE OF FUNCTION OR EVENT 20 PIECES PER PLƏTTER

PLATTERS

Roasted Garlic & Rosemary Focaccia, House Made Dips (v) \$45 Mount Zero Falafels, Hummus, Sumac + Pomegranate molasses (vg, gf) \$65 Pork, Apple + Fennel Sausage Rolls w. fruit chutney \$85 Creamy pumpkin arancini, scamorza cheese, parmesan mayo (gf, v)\$75 Crispy Calamari, Old Bay Seasoning, Aioli (gf) \$80 Classic beef pie with ketchup \$100 Cheese plate - 3 cheese, quince paste, dried fruit + crackers (v) \$140



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BEVERAGES

BEVERAGE PACKAGESBASIGPREMIUM\$44 2 ROURS\$55 2 ROURS\$57 3 ROURS\$67 3 ROURS\$69 4 ROURS\$80 4 ROURS

BASIC BEV PACK

Mr. Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry & Hunter Shiraz Cabernet

Cascade Light Carlton Draught (on tap) James Squire Orchard Crush (on tap)

Soft Drinks + Juices

PREMIUM BEV PACK

Mr. Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Mandoleto Pinot Grigio Amelia Park 'Trellis' Chardonnay Hearts Will Play Rose Henry & Hunter Shiraz Caberent Devils Corner Pinot Noir Heartland Spice Trader Shiraz

Cascade Light All Tap Beers + Ciders

Soft Drinks + Juices

BEV PACK

ADD ONS

Seasonal Arrival Cocktail +\$13 per person

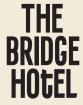
House Spirit +\$27 per person

BAR ON CONSUMPTION (BAR TAB)

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event Bar tabs can either be prepaid or settled on the night.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





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