

FUNCTIONS 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

The largest of our function spaces, The Studio holds anywhere from 50 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	X
SIT—DOWN	X	WEATHER PROTECTION	✓
PRIVATE DJ	✓	PRIVATE BAR	✓
AV	✓		



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	✓		





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.

COCKTAIL	40	WHEELCHAIR	✓
SIT—DOWN	N/A	WEATHER PROTECTION	✓
PRIVATE DJ	X	PRIVATE BAR	X
A/V	X		



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 20-28 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	30	WHEELCHAIR	✓
SIT—DOWN	28	WEATHER PROTECTION	✓
PRIVATE DJ	X	PRIVATE BAR	X
A/V	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	N/A	WHEELCHAIR	X
SIT—DOWN	18	WEATHER PROTECTION	✓
PRIVATE DJ	X	PRIVATE BAR	X
A/V	X		



HERITAGE 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
A/V	X		





SET MENU

\$63 PER PERSON

2 COURSE — SHARED STARTERS + CHOICE OF MAIN

+\$11 PER PERSON

PLATED DESSERT

SEATED DINING, MIN 10 PEOPLE

SHARED STARTERS

Marinated Olives & Feta, toasted Turkish Bread (v)

Creamy Pumpkin Arancini, Scarmorza Cheese, Parmesan Mayo (lg, v)

Fried Chicken, Siracha Mayo (lg)

Whipped Goats Cheese Dip, Chives, Chive Oil, Sweet Potato Crisps (lg, v)

CHOICE OF MAIN

Eggplant & Zucchini Lasagna, layered slices of eggplant and zucchini, Napoli, pesto, fetta, mozzarella, dressed leaves, chips

250g Grass-Fed Porterhouse, cooked medium, with Cafe de Paris sauce, dressed leaves, chips (lg, ldo)

Chicken Parmigiana, ham, Napoli, cheese, dressed leaves, chips (ldo)

Salmon Fillet (cured and pan-seared), apple, cucumber, apple, cucumber, spring onions, kipfler potatoes, citrus dressing (lg, ld)

PLATED DESSERT

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

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option

Seasonal Changes + Minimum Spends Apply

THE
BRIDGE
HOTEL



CANAPÉ MENU

MIN 20 PEOPLE

\$36 PER PERSON

6 CANAPÉS

*CHOOSE FROM THE HOT, GOLD, & SWEET MENUS

\$43 PER PERSON

8 CANAPÉS

\$54 PER PERSON

10 CANAPÉS

\$11.5 PER SUBSTANTIAL ITEM

GOLD

Vegetarian sushi roll with soy, wasabi (vg, vgo, lg)

Teriyaki chicken sushi roll with soy, wasabi (lg)

Whipped ricotta, soft herb crostini, sun dried tomato (v)

Prosciutto, asparagus pinwheel, salsa verde, parmesan

HOT

Creamy pumpkin arancini, scarmorza cheese, parmesan mayo (lg)

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 (lg)

Mount Zero falafel, hummus, mix herb + pomegranate molasses (vg, lg)

Fried chicken, sriracha mayo (lg)

Classic beef pie with ketchup

SUBSTANTIAL \$10

Mini cheeseburger, Dijon mustard + pickles

Chicken schnitzel, slaw, chili mayo

Fried calamari & chips, tartare sauce, lemon (lg)

Grandmother ham toastie with aged cheddar, Dijon Béchamel + pickles (lgo)

SWEETS

Lemon meringue pie (lg)

Chocolate brownie, raspberry

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option

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PLATTER MENU

PLATTERS ARE A CROWD—PLEASER AND ARE PERFECT
FOR ANY TYPE OF FUNCTION OR EVENT
20 PIECES PER PLATTER

PLATTERS

Roasted Garlic & Rosemary Focaccia, House Made Dips (v) \$45

Mount Zero Falafels, Hummus, Sumac + Pomegranate molasses (vg, lg) \$65

Pork, Apple + Fennel Sausage Rolls w. fruit chutney \$85

Creamy pumpkin arancini, scamorza cheese, parmesan mayo (lg, v) \$75

Crispy Calamari, Old Bay Seasoning, Aioli (lg) \$80

Classic beef pie with ketchup \$100

Cheese plate - 3 cheese, quince paste, dried fruit + crackers (v) \$140

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BEVERAGES

BEVERAGE PACKAGES

BASIC

\$46 2 HOURS

\$59 3 HOURS

\$72 4 HOURS

PREMIUM

\$57 2 HOURS

\$70 3 HOURS

\$84 4 HOURS

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
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir

Cascade Light
All Tap Beers + Ciders

Soft Drinks + Juices

BEV PACK ADD ONS

Seasonal Arrival Cocktail
+\$14 per person

Add Spirits

Available to add to all
beverage packages,
minimum of 20 guests.
\$28pp

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.

THE
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