

# THE BRIDGE HOTEL

**FUNCTIONS AT THE BRIDGE HOTEL**

# WELCOME TO THE BRIDGE HOTEL

## 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.

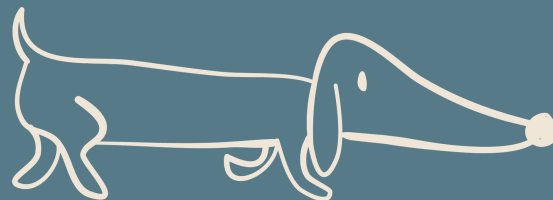
With a collection of dynamic and unique space, the Bridge Hotel offers a broad range of options to suit a variety of events, sizes and budgets. From cocktail parties to corporate gatherings and intimate dinner parties, our friendly and professional team are on hand to make the process as easy as possible 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](mailto:info@thebridgehotel.com.au)









**IF YOU'RE LOOKING FOR  
DELICIOUS FOOD, CRISP SIPS,  
FUN TIMES, GOOD VIBES AND  
NEW MEMORIES — THEN YOU  
ARE IN THE RIGHT PLACE.**



# 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 TVs and a raised platform for speeches. The Studio and The Loft can combine to cater for parties of up to 200 people.

SPACE TYPE						
INDOOR, PRIVATE	-	120	Y	Y	Y	Y



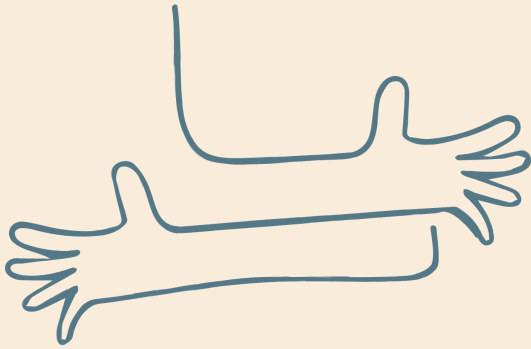
# THE LOFT

A space fit for a rockstar. The Loft caters for private parties of up to 60 guests. The space comes complete with a 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.

SPACE TYPE						
INDOOR, PRIVATE	-	60	Y	Y	N	Y



# 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.

SPACE TYPE						
INDOOR, PRIVATE	40	-	N	N	Y	N



# 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.

SPACE TYPE						
INDOOR, SEMI-PRIVATE	28	30	N	N	Y	N



# 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.

SPACE TYPE						
INDOOR, SEMI-PRIVATE	34	-	N	N	Y	N



# 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.

SPACE TYPE						
INDOOR, SEMI-PRIVATE	18	-	N	N	Y	N



# PLATTERS

PLATTERS ARE A CROWD-PLEASER AND ARE PERFECT FOR ANY TYPE OF FUNCTION OR EVENT.

20 PIECES PER PLATTER

**Roasted Garlic & Rosemary Focaccia \$45**

house made dips (V)

**Mount Zero Falafels \$65**

hummus, sumac + pomegranate molasses (VG, LG)

**Pork, Apple & Fennel Sausage Rolls \$85**

with fruit chutney

**Creamy Pumpkin Arancini \$75**

scamorza cheese, parmesan mayo (LG, V)

**Crispy Calamari \$80**

old bay seasoning, aioli (LG)

**Classic Beef Pie \$100**

ketchup

**Cheese Plate \$140**

3 cheese, quince paste, dried fruit + crackers (V)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# CANAPES

Minimum of 20 guests required.

6 PIECES \$36PP | 8 PIECES \$43P | 10 PIECES \$54PP

## HOT

**Creamy Pumpkin Arancini**, scamorza cheese, parmesan mayo (LG)

**Prawn Spring Roll**, avocado + lime, coriander

**Pork, Apple + Fennel Sausage Roll**, with fruit chutney

**Three Cheese Empanada**, 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**, ketchup

## COLD

**Vegetarian Sushi Roll**, soy, wasabi (VG, VGO, LG)

**Teriyaki Chicken Sushi Roll**, soy, wasabi (LG)

**Whipped Ricotta**, soft herb crostini, sun dried tomato (V)

**Prosciutto**, asparagus pinwheel, salsa verde, parmesan

## SUBSTANTIAL \$11.5 EACH

**Mini Cheeseburger**, dijon mustard + pickles (LG)

**Chicken Schnitzel**, slaw, chilli mayo

**Fried Calamari & Chips**, tartare sauce, lemon (LG)

**Grandmother ham Toastie**, aged cheddar, dijon bechamel + pickles (LGO)

## DESSERT

**Lemon Meringue Pie** (LG)

**Chocolate Brownie**, raspberry

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# SET MENU

Minimum of 10 guests required.

2 COURSE \$63PP +\$11PP PLATED DESSERT

## ENTREES (SHARED)

**Marinated Olives & Feta**, toasted Turkish bread (V)

**Creamy Pumpkin Arancini**, scamorza cheese, parmesan mayo (LG, V)

**Fried Chicken**, sriracha mayo (LG)

**Whipped Goats Cheese Dip**, chives, chive oil, sweet potato crisps (LG, V)

## MAINS

**Eggplant + Zucchini Lasagne**, 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, spring onions, kipfler potatoes, citrus dressing (LG, LD)

## DESSERT

**Sticky Date Pudding**, butterscotch sauce, vanilla ice cream (LG)

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# BEVERAGE PACKAGES

\* Please note, all packages subject to product availability

## BASIC BEV PACK

2 hours \$46pp | 3 hours \$59pp | 4 hours \$72pp

### WINE

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

### TAP BEER & CIDER

Carlton Draught  
James Squire Orchard Crush Cider

### BOTTLED

Cascade Light

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices

## PREMIUM BEV PACK

2 hours \$57pp | 3 hours \$70pp | 4 hours \$84pp

### WINE

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

### ALL TAP BEER & CIDER

### BOTTLED

Cascade Light

### NON-ALCOHOLIC

Assorted Soft Drinks & Juices

# BEVERAGE ADD ONS

## BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

## CASH BAR

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

## SPIRITS UPGRADE

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

## SEASONAL COCKTAIL ON ARRIVAL

Available to add to all beverage packages, \$14pp



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**CONTACT US**

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