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.

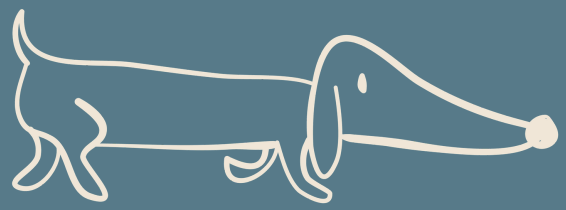
The Bridge Hotel cleverly merges dynamic design and inspired architecture with the warmth and comfort of a traditional Victorian pub to deliver the unique combination of an old school pub with new school thoughts.

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

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.

30 PIECES PER PLATTER

Classic Beef Pie $160
tomato sauce, fresh parsley

Lightly Fried Calamari $130
chips, classic tartare sauce (LD, LG, I)

Bread & Dip $120
focaccia, lavosh, hummus, guacamole (V)

Creamy Pumpkin Arancini $130
scamorza cheese, parmesan mayo (LG, 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 | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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 $37PP | 8 PIECES $45P | 10 PIECES $56PP

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 $12.5 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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



SET MENU

Minimum of 10 guests required.

2 COURSE $63PP 3 COURSE $74

ENTREES (SHARED)

Chilled Olives, zest, evoo (V, VG)

Bread & Dips, white bean dip, tuscan kale pesto, schiaccata (V, LD)

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

Fried Chicken, sriracha mayo (LG)

MAINS

Pan Fried Gnocchi, tuscan kale pesto, baby burrata (V)

250G Porterhouse, cooked medium, gippsland grass-fed beef, rocket salad, chips, served with cafe de paris (LG, LDO)

Chicken Parmigiana, herb crumbed schnitzel, sugo, ham, mozzarella, rocket salad, chips

Barramundi, split tomato sauce, charred zucchini, kale, caper butter (LG, V)

DESSERT

Sticky Fig Pudding, negroni salted caramel sauce, vanilla ice cream (LG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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.



BEVERAGE PACKAGES

* Please note, all packages subject to product availability

BASIC BEV PACK

2 hours $48pp | 3 hours $61pp | 4 hours $75pp

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

TAP BEER & CIDER
Carlton Draught
James Squire Orchard Crush Cider

BOTTLED
Cascade Light

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

PREMIUM BEV PACK

2 hours $59pp | 3 hours $73pp | 4 hours $87pp

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
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

ALL TAP BEER & CIDER

BOTTLED
Cascade Light

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can 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.

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, $29pp.

SEASONAL COCKTAIL ON ARRIVAL

Available to add to all beverage packages, $15pp



T B H

CONTACT US

(03) 8840 4864
functions@thebridgehotel.com.au
thebridgehotel.com.au
642 Bridge Road, Richmond, VIC, 3121