

# Roof Top

**CAPACITY:**  
UP TO 150 STANDING  
UP TO 100 SEATED

**OPERATION:**  
12:00PM - 11:30PM  
(12-5PM & 6-11:30PM)



# Level One

**CAPACITY:**  
UP TO 120 STANDING  
UP TO 60 SEATED

**OPERATION:**  
12:00PM - 3:00AM

# Lounge Bar

**CAPACITY:**  
UP TO 60 STANDING  
UP TO 40 SEATED

**OPERATION:**  
12:00PM - 3:00AM





# Design Your Bar Tab

## BEERS & CIDER ON TAP

	POT	PINT
CARLTON DRAUGHT	6.5	13
PIRATE LIFE PALE ALE	7.0	14
BULMERS APPLE CIDER	7.0	14
PERONI	10.0	15
BROOKVALE GINGER BEER	8.0	16
STONE & WOOD PACIFIC ALE	7.5	15

**ROOF** Carlton Draught, Stone & Wood Pacific Ale, Pirate Life Pale Ale, Bulmers Apple Cider, Peroni, Brookvale Ginger Beer

**LEVEL ONE** Carlton Draught, Pirate Life Pale Ale, Bulmers Apple Cider, Brookvale Ginger Beer

**LOUNGE** Carlton Draught, Pirate Life Pale Ale, Bulmers Apple Cider, Brookvale Ginger Beer

## BASIC SPIRITS

SMIRNOFF VODKA	12
GORDONS GIN	12
JIM BEAM BOURBON	12
JOHNNIE WALKER SCOTCH	12
JACK DANIELS WHISKEY	13
CAPTAIN MORGAN SPICED RUM	12

PREMIUM SPIRITS AVAILABLE ON REQUEST  
SPIRITS INCLUDE SOFT DRINK/JUICE MIXER

## RED

MORGAN'S BAY SHIRAZ CABERNET	VIC	11	10
CHAPEL HILL SHIRAZ	SA	11	12.5
FROM DUST TILL DAWN PINOT NOIR	VIC	11	12
NORFOLK RISE CABERNET SAUVIGNON	SA	11	11

## WHITE

MORGAN'S BAY SAUVIGNON BLANC	VIC	11	10
MORGAN'S BAY CHARDONNAY	VIC	11	10
GIESEN SAUVIGNON BLANC	NZ	11	11
NORFOLK RISE PINOT GRIGIO	SA	11	11
MCPHERSON MOSCATO	VIC	11	11
SQUEELING PIG PINOT NOIR ROSE	SA	11	12

## SPARKLING

HENRY'S SONS BRUT	VIC	11	9.5
PAUL LOUIS BRUT BLANC DE BLANCS	FRANCE	11	14
SOLLETICO PROSECCO	VIC	11	11

Limit is set & beverages selected by host.  
Limit can be revised as function progresses.

Cash bar option available.

Tap selections are set for each bar

**ARCADIA**  
HOTEL  
EST 1853

\*Prices and products subject to change.



# Beverage Packs

## PREMIUM DRINK PACKAGE

CARLTON DRAUGHT  
 BULMERS APPLE CIDER  
 PIRATE LIFE PALE ALE  
 SEASONAL CRAFT TAP BEER  
 ALCOHOLIC SELTZER  
 PAUL LOUIS BRUT BLANC DE BLANC  
 GIESEN SAUVIGNON BLANC  
 NORFOLK RISE PINOT GRIGIO  
 CHAPEL HILL SHIRAZ  
 FROM DUST TILL DAWN PINOT NOIR  
 GREAT NORTHERN SUPER CRISP BOTTLE  
 SOFT DRINKS & JUICES

## STANDARD DRINK PACKAGE

CARLTON DRAUGHT  
 PIRATE LIFE PALE ALE  
 BULMERS APPLE CIDER  
 HENRY & SON'S SPARKLING  
 MORGAN'S BAY SAUVIGNON BLANC  
 MORGAN'S BAY SHIRAZ CABERNET  
 GREAT NORTHERN SUPER CRISP BOTTLE  
 SOFT DRINK & JUICES

## PREMIUM

	PER PERSON
2 HRS	\$ 65
3 HRS	\$ 75
4 HRS	\$ 85

## STANDARD

	PER PERSON
2 HRS	\$ 55
3 HRS	\$ 65
4 HRS	\$ 75

## ADD BASIC SPIRITS

**\$5**

PER HOUR, PER PERSON

SMIRNOFF VODKA, GORDON'S GIN, JIM BEAM  
 BOURBON, JOHNNIE WALKER SCOTCH, JACK DANIELS  
 WHISKEY, CAPTAIN MORGAN SPICED RUM

NO SHOTS - SPIRITS INCLUDE SOFT DRINK/JUICE MIXERS

## OTHER OPTIONS

BAR TAB BASED ON CONSUMPTION

CASH BAR

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# Finger Food Platters



## FAVOURITES

MUSHROOM & FETA ARANCINI BALLS (V)	{25 PCS}	\$110
SLIDERS BEEF / CHICKEN	{25 PCS}	\$125
MINI STEAK & HAND CUT CHIPS (GF)	{25 PCS}	\$125
VEGETARIAN SPRING ROLLS (V)	{50 PCS}	\$ 95
VEGETABLE SAMOSAS (V)	{50 PCS}	\$ 95
TACOS CHICKEN / PRAWN / VEG	{25 PCS}	\$125
HOUSEMADE SAUSAGE ROLLS (VO)	{25 PCS}	\$120
BAO BUNS PRAWN / CHICKEN / VEG	{25 PCS}	\$125

(V / VO)	VEGETARIAN / VEGETARIAN OPTION
(VEG / VEGO)	VEGAN / VEGAN OPTION
(GF / GFO)	GLUTEN-FREE / GLUTEN-FREE OPTION

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Create the perfect menu by selecting a range of platters from our wide variety of delectable items.

Arcadia recommends 5 to 7 pieces per guest.

Orders must be placed 2 weeks prior to scheduled event.

\*Prices listed are not a quote and subject to change.

## GYOZA

CHICKEN & GINGER	{50 PCS}	\$125
PORK & PRAWN	{50 PCS}	\$125
VEGETABLE (V)	{50 PCS}	\$125

## FRESH SUSHI

PRAWN	{25 PCS}	\$100
SALMON (GF)	{25 PCS}	\$100
COOKED TUNA (GF)	{25 PCS}	\$100
CHICKEN (GF)	{25 PCS}	\$100
VEGETABLE / TOFU (V) (VEG)	{25 PCS}	\$100

## SKEWERS

CHILLI, LIME CHICKEN (GF)	{25 PCS}	\$120
JAPANESE CRUMBED PRAWN	{25 PCS}	\$120
CHILLI & GINGER GRILLED PRAWN (GF)	{25 PCS}	\$120

## GOURMET MINI PIES

BEEF & BURGUNDY	{25 PCS}	\$100
CHICKEN & MUSHROOM	{25 PCS}	\$100
BUTTER CHICKEN PIE	{25 PCS}	\$100

## MINI HOME MADE PIZZAS

MARGHERITA (V)	{25 PCS}	\$120
SUN-DRIED TOMATO & FETA (V)	{25 PCS}	\$120
BBQ CHICKEN	{25 PCS}	\$120
HAM & PINEAPPLE	{25 PCS}	\$120
BRUSCHETTA PIZZA (V) (VGO)	{25 PCS}	\$120

GLUTEN-FREE BASES AVAILABLE +\$5 PER SERVE

## MINI BOATS

CRISPY POPCORN CAULIFLOWER BOATS (V) (VGO)	{25 PCS}	\$110
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## NOODLE BOXES

MINIMUM ORDER OF 25 BOXES

FRESH SALT & PEPPER CALAMARI & CHIPS	{1 BOX}	\$ 8
FISH & CHIPS	{1 BOX}	\$ 8

## SWEETS

CHOCOLATE DIPPED STRAWBERRIES (V) (GF)	{25 PCS}	\$90
FRESH FRUIT SKEWERS (V) (VEG) (GF)	{25 PCS}	\$90
ITALIAN RICOTTA DOUGHNUTS (V)	{25 PCS}	\$90



# BBQ Packages

## STANDARD BBQ MENU \$30 PP

GOURMET SAUSAGES (GF)  
BEEF SLIDERS (1PP)  
MIXED GARDEN SALAD (V) (VEG) (GF)  
CAMELISED ONIONS (V) (VEG) (GF)  
BREAD ROLLS, BUTTER  
RELISHES, CHUTNEYS, SAUCES

## GOURMET BBQ MENU \$40 PP

GOURMET SAUSAGES (GF)  
BEEF SLIDERS (1PP)  
CHICKEN SKEWERS, SATAY, LIME, CORIANDER (1PP) (GF)  
GRILLED POTATOES, ROSEMARY, GARLIC (V) (VEGO) (GF)  
MIXED GARDEN SALAD (V) (VEGO) (GF)  
CAESAR SALAD, GARLIC CROUTONS  
CAMELISED ONIONS (V) (VEGO) (GF)  
BREAD ROLLS, BUTTER  
RELISHES, CHUTNEYS, SAUCES

*Vegetarian options available with advanced notice*

(V/V0) VEGETARIAN / VEGETARIAN OPTION  
(VEG/VEGO) VEGAN / VEGAN OPTION  
(GF/GF0) GLUTEN-FREE / GLUTEN-FREE OPTION

BBQ Packages are the perfect choice for those looking for sit-down dining with a relaxed feel.

BBQ Packages available for a minimum of 20 guests.  
Orders must be placed 2 Weeks prior to scheduled event.

\*Prices listed are not a quote and subject to change

## OPTIONAL ADDITIONS TO YOUR SELECTED BBQ MENU

### \$5 PER PERSON (ANY TWO SELECTIONS)

GRILLED POTATOES, ROSEMARY, GARLIC (V) (VEGO) (GF)  
PROSCIUTTO WRAPPED ASPARAGUS, LEMON DRESSING (V0) (GF)  
MINI TOMATO BRUSCHETTAS (1PP) (V) (VEG)  
BARBECUE CORN ON THE COB, BUTTERED (1PP) (V) (VEGO) (GF)  
CHAR-GRILLED VEGETABLES, BALSAMIC DRESSING (V) (VEGO) (GF)  
FRESH GUACAMOLE, TOASTED CORN CHIPS (V) (VEGO) (GF)  
CAESAR SALAD, GARLIC CROUTONS  
PUMPKIN, RED ONION, SPINACH SALAD (V) (VEGO) (GF)  
GARDEN SALAD, DRESSING (V) (VEGO) (GF)  
MINTED POTATO SALAD (V) (VEGO) (GF)  
COLESLAW, FREE RANGE EGG MAYONNAISE (V) (VEGO) (GF)

### \$15 PER PERSON (EACH SELECTION)

SATAY CHICKEN WRAPS, DILL CUCUMBER YOGHURT  
GRILLED CHILLI, LIME & CORIANDER KING PRAWNS (2PP) (GF)  
MOROCCAN LAMB CUTLETS (2PP) (GF)  
BEEF BURGERS, LETTUCE, TOMATO, CHEESE, BBQ SAUCE, AOLI  
BARBECUED PORK CHOPS, CAMELISED PEAR SAUCE (GF)  
MARINATED CHICKEN SKEWERS, HALLOUMI, CAPSICUM (GF)

### \$23 PER PERSON (EACH SELECTION)

CHAR-GRILLED SALMON STEAK. CHARRED LEMON (GF)  
BLACK ANGUS PORTERHOUSE 300 GRM (GF)

# Canapés Menu



**PACKAGE 1: \$40PP**  
SELECT ANY 6 CANAPÉS

**PACKAGE 1: \$60PP**  
SELECT ANY 8 CANAPÉS

## VEGETARIAN

FOUR-CHEESE, SAFFRON & MUSHROOM ARANCINI, CHARRED MAYO  
POTATO CROQUETTES, DILL AOILI  
TOMATO, BASIL, BOCCONCINI BRUSCHETTA (VEGO)  
HOUSEMADE VIETNAMESE SPRING ROLLS (VEGO)  
VEGETARIAN SAMOSAS  
VEGETARIAN GYOZAS  
HOUSEMADE VEGETARIAN SAUSAGE ROLLS

## MEAT

CRISPY CHICKEN WINGS IN ONE CHOICE OF SAUCE  
(BBQ, HONEY SOY, GARLIC, SWEET CHILLI, PERI-PERI)  
SOUTHERN FRIED CHICKEN SLIDERS  
MARINATED CHICKEN SKEWERS, HALLOUMI, CAPSICUM (GF)  
CRISPY POPCORN CHICKEN, KOREAN GLAZE  
MORROCAN MARINATED LAMB SKEWERS (GF)  
MINI BEEF PIES  
MINI CHICKEN PIES  
HOUSEMADE SAUSAGE ROLLS

## SEAFOOD

PRAWN SKEWERS, CHILLI MAYO (GF)  
PRAWN GYOZA  
TEMPURA FLAT HEAD, TARTARE, CHIPS  
CRUMBED CALAMARI, LEMON MAYO

## HOUSEMADE MINI PIZZAS

VEGETARIAN  
MARGHERITA  
CHICKEN  
HAWAIIAN

GLUTEN-FREE PIZZA BASES AVAILABLE  
AT AN ADDITIONAL COST BASED ON  
TOTAL GUEST NUMBERS.  
PLEASE ASK US FOR A QUOTE

(VEGO) - VEGAN OPTION

(GF) - GLUTEN FREE OR GLUTEN FREE OPTION

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Up to 4 hours of continuous food service ensuring your guests are satisfied.

Orders must be placed 2 weeks prior to scheduled event.

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# Sit-down Dining



TWO COURSE \$60

THREE COURSE \$70

CHOOSE ONE OPTION FOR ALL GUESTS OR TWO OPTIONS FOR ALTERNATE (50/50) DROP

## ENTRÉE

SPINACH & RICOTTA RAVIOLI, SAFFRON CREAM, GRANA PADANO CHEESE ^  
ARANCINI BALLS, CHARRED MAYO ^

## MAIN

FILLET MIGNON, POTATO GRATIN, GREEN BEANS, & RED WINE JUS \*  
MOROCCAN SALMON FILLET, SWEET POTATO, ASPARAGUS, BÉARNAISE SAUCE \*  
CHICKEN ROULADE, KIPFLER POTATO, SNOW PEAS, LEMON SALSA

## DESSERT

TIRAMISU  
COCONUT PANNA COTTA, ROASTED STONE FRUIT, COCONUT, WHITE CHOCOLATE CRUMB ^  
ITALIAN RICOTTA DOUGHNUTS, NUTELLA, CHOCOLATE SAUCE, CARAMEL WHITE CHOCOLATE CRUMB ^  
STICKY DATE PUDDING, POACHED PEAR, CARAMEL SAUCE ^

VEGETARIAN MAINS AVAILABLE  
WITH ADVANCED NOTICE.  
PLEASE NOTIFY STAFF OF ALL  
OTHER DIETARY REQUIREMENTS

\* GLUTEN FREE  
^ VEGETARIAN

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Orders must be placed 2 weeks prior to scheduled event.

Menu available for minimum of 15 guests.

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# Function Information

## **BOOKING A ROOM**

A date and function room cannot be confirmed until we have received a non-refundable \$500 deposit - we do not place tentative holds on rooms. We operate on a first come, first served basis.

## **FOOD**

Guests are only allowed to bring in outside food items that are packaged; such as, chips, nuts, and lollies. Guests are not allowed to bring any fresh food into the venue for health and safety reasons. Birthday cake or cupcakes and donuts are an exception.

## **ROOM HIRE**

Here at Arcadia Hotel, we have no room hire fee. Instead, we operate our rooms at a minimum spend that can be made up of both food and beverage purchases. Full payment is required prior to the start of your event.

If you wish to extend the tab limit originally set, a manager on duty will be available through-out your event to do so and accept payment. Please note: all tabs are to be pre-paid.

## **SET UP**

The venue opens every day at 12:00 noon; once open you are more than welcome to bring in decorations, cakes, etc. Please keep in mind that your room may not be accessible the entire day. At the very least, you will be allowed one hour for setup. If you require longer than this, please consult a member of the Function Team to coordinate setup times.

We ask that you only use blue tac to hang decorations, as this has proven not to damage the walls. We do not allow coloured crèche paper, as it stains walls and floors. Glitter is not to be used under any circumstances.

Please ask management should you require assistance attaching decorations.

A fee applies for special request furniture set-up other than standard cocktail / sit-down. Please discuss your requirements with our Functions Team for a price estimate.

## **AUDIO / VISUAL**

When preparing a USB for your pictures, we recommend that you use a blank USB and that the photos are all in JPEG format. That way they can be set up to play as a slideshow. PowerPoint presentations will require that you bring along a laptop. Laptops can be played in all rooms and are compatible with both picture and sound. It is important to test your presentation on our equipment before your event to avoid any technical issues that may arise.

In-house DJ services are available at a competitive price of \$120 an hour, at a minimum of four hours. Equipment hire is included in cost.

DJs hired externally must contact a member of the functions team to discuss equipment needs. We also offer in-venue hire of our DJ controllers for use by your DJ at a charge of \$150.



# Function Information

continued...

## **PARKING**

Arcadia Hotel has no private parking however, ample Public Parking is available on surrounding streets throughout the weekend. We recommend Toorak Rd West next to Fawkner Park.

Guests are encouraged to use various modes of public transportation. South Yarra train station is a 5 minute walk away, located on Toorak Road. The number 58 tram runs from the city and stops on our door step.

## **MINORS**

Arcadia Hotel allows underage guests to attend functions so long as they are under the supervision of a parent or legal guardian at all times. These guests are not permitted to leave the function space.

In accordance with Victorian Liquor Licensing, under no circumstances are patrons under the age of 18 years old to consume alcohol. If any under age guest is caught consuming or in the possession of alcohol, they will be asked to leave with their guardian immediately.

## **AFTER YOUR EVENT**

If you wish to leave belongings at the venue overnight, we ask that you advise the manager to secure your items in a safe place. We ask that you pick up those same items when we open the following day.

We will keep perishable items (eg. cakes) no longer than 24 hours. If it is not claimed within that time period, it will be disposed of.

## **INFORMATION REQUIRED 14 DAYS PRIOR TO YOUR EVENT**

- Estimate of final numbers
- Food order - Selections & quantities
- What drinks would you like to be included on your tab? What limit would you like to set?
- What time will you be arriving to set up?
- What time will your guests be arriving?
- What time would you like food to commence?
- What time would you like speeches to take place?
- Will you be bringing a cake? If so, would you like us to cut and serve it for you?
- Will you be utilising the plasmas or projectors? USB, DVD, Laptop? Does it require audio?
- What would you like your signage to read? We use this to direct your guests to your function.
- Do you have decorations being delivered? Balloons, Photo Booth, etc.
- Do you require trestle tables? Table for cakes, lollies, or presents?
- Are you using an iPod or have you hired a DJ? Or would like us to hire one for you? (we prefer at least two weeks notice for DJ bookings.)