

Functions at The Rosstown Hotel

Thank you for considering The Rosstown Hotel to host your event. We have four unique function spaces to suit any social or corporate event. Our friendly function team are on hand to assist you with planning your next successful event.



Function spaces

The Function Room

Located upstairs above our Bistro and Front bar the, Function Room provides complete privacy from the rest of the busy hotel.

Light filled and functional, it is suitable for a wide range of social and corporate events.



100 seated



150 cocktail



Audio/mic/dancefloor



Projector/TV



The Cellar Bar

Our underground Cellar Bar is one of the most unique private spaces in Melbourne. Tucked away from the hustle and bustle of the hotel upstairs, it is the ideal space for small corporate or social groups looking for something different. With a private bar and personal bartender, your event will be one to remember.



26 seated



40 cocktail



Audio/mic



TV



The Board Room

Our sophisticated private Boardroom is the ideal meeting space in the heart of Carnegie. The large dining table is perfectly suited for meetings, social groups and working lunches or dinners. You can book the Boardroom privately or as a break away space from our main Function Room.



12 seated



Audio



TV



Private Dining Room

Our Private Dining Room sits just off our main Bistro area offering a seated dining space for up to 26 guests. Offering access to the la a carte menu, set menu and the option of full table service you can create the perfect dining experience for your gathering.



26 seated



Audio



TV



*Refer to page 6 for venue room hire information



Cocktail Food Menu

Option one | 6 selections | min 2 cold selections \\ \$29 p/h

Option two | 8 selections | min 3 cold selections \\ \$34 p/h

Cold

- Bruschetta Tartlets (v)
- Prawn Tartlets
- Smoked Salmon Blini
- Mixed Sushi (vo, vgo, gf)
- Rice Paper Rolls (vg)
- Oysters (gf)

Hot

- Pumpkin & Almond Samosas (vg) Potato
- Curry Puffs (vg)
- Sweet Potato Croquette (vg)
- Pumpkin & Mushroom Arancini (vg, gf)
- Lamb Kofta (gf)
- Mac and Cheese Bites (v)
- Pork Sausage Rolls
- Wagyu Beef Pies
- Chicken Parma Bites
- Angus Meatballs (gf)
- Beef Sliders (gfo)
- Pulled Pork Sliders (gfo)
- Fried Chicken Sliders
- Beetroot & Falafel Sliders (vg)

Substantials - add \$8

- Calamari & chips
- Fish & chips
- Zucchini wedges
- Donut fries with chocolate sauce

Grazing table

2 metre - \$600 | 3 metre \$900

Shaved leg ham, hot salami, prosciutto, brie, blue & cheddar cheeses, marinated olives, stuffed bell peppers, sundried tomatoes, bocconcini, assorted dips, fresh & dried fruits, fresh bread, assorted crackers & lavosh, carrot & celery sticks, marshmallows & chocolate.

(v) vegetarian

(vg) vegan

(gf) gluten free

(vg-o) vegan option available

(gf-o) gluten free option available



Seated menu

Select two for an alternate drop

\$50 - two course | \$65- three course

Entrée

Calamari | rocket salad, lemon vinaigrette, aioli (gf)

Bruschetta | goat's cheese, cherry tomatoes, basil pesto, balsamic glaze (v)

Arancini | pumpkin, mushroom, truffle aioli, parmesan (v)

Pork Belly | hoisin and soy glaze, apple slaw (gf)

Pear Salad | mixed leaves, walnuts, pomegranate, avocado, feta, raspberry balsamic dressing (gf,v)

Carrot Schnitzel | miso hummus, pickled cucumber (vgn)

Main

Lamb Shank | mashed potatoes, broccolini, tomato and thyme concasse (gf)

Chicken | breast fillet, sweet potato puree, prosciutto, green beans, butter & sage sauce (gf)

Gnocchi | Napoli, basil pesto, bocconcini, spinach, parmesan (v)

Salmon | herb & parmesan crumb, roasted potatoes, broccolini

Porterhouse | 300g grass fed beef, cooked medium – rare, potato gratin, asparagus, veal jus (gf)

Cauliflower steak | polenta chips, pearl cous cous, chickpea salad, green goddess dressing (vgn)

Dessert

Sticky Date Pudding | butterscotch, vanilla ice-cream (v)

Crème Brulé | almond biscotti, raspberries (v)

Chocolate Mousse | berry compote, Chantilly cream (v, gf)

Apple Crumble | brandy custard, vanilla ice-cream (v)

Poached pear | champagne granita, brady sauce (vgn, v)



Room Hire

Cellar

- o Monday-Thursday \$200 room hire staff member included.
- o Friday-Sunday \$300 room hire staff member included.
- o Room Hire is for 4 Hours (extra charge for longer room hire \$50 per hour)
- o Function Spend on Food & Beverage over \$2000 the room hire will be waived

Private Dining Room

- o \$100 Room Hire
- o \$100 Table Service
- o Room Hire is for 4 Hours

Board Room

- o \$200 Room Hire for Meeting Only
- o \$300 Room Hire for Meeting with Catering
- o Room Hire is for 4 Hours (extra charge for longer room hire (\$50 per hour)

Function Room

- o Mon-Thursday \$300 Room hire
- o Friday-Sunday \$400 Room Hire
- o Room Hire is for 5 Hours (extra charge for longer room hire (\$50 per hour)
- o Tea & Coffee Station \$100 per 50 guests

ROSSTOWN HOTEL

1084 DANDENONG RD, CARNEGIE 3145

(03) 9571 1033

FUNCTIONS@ROSSTOWNHOTEL.COM.AU

ROSSTOWN.COM

FOLLOW THE ROSSTOWN



ROSSTOWN
HOTEL

TRINITY
ST KILDA

Racecourse Hotel