

Hotel Brighton makes a beautiful venue for any celebration with an array of vibrant, flexible and warm spaces.

The venue is equipped with a TAB, a dining room, a Skybar suitable for all seasons with its retractable roof, an upstairs outdoor courtyard, and the Empire Bar.

Here at Hotel Brighton, we have an array of spaces available to suit any occasion. Hosting wedding receptions, engagement parties as well as birthdays, Christmas functions, and corporate gatherings.

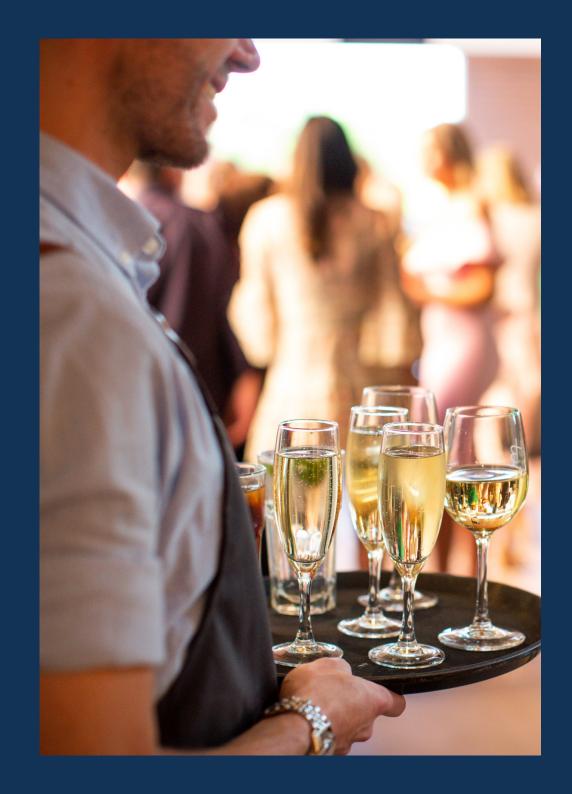
Hotel Brighton is suitable for any size or event.

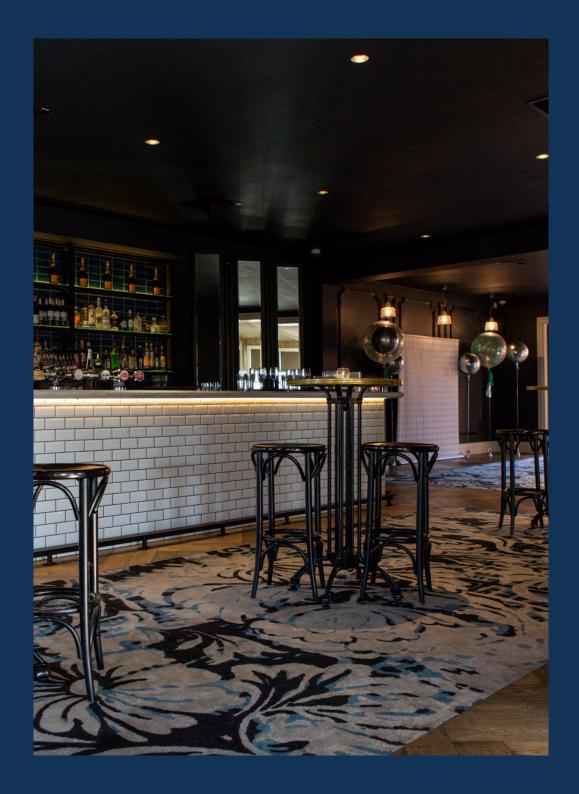
We will not only host your event, our team will organise every detail from beginning to end; covering decorations, entertainment and more. With regular consultations, our event manager will create and design an exclusive experience, which your guests will enjoy.

For more information contact our Functions Manager Caitlin
P | O477 553 922

E | functions@jbshospitality.com.au

Facebook | facebook.com/thehotelbrighton Instagram | @thehotelbrighton Website | hotelbrighton.com.au





EMPIRE BAR

The Empire Bar has touches of velvet and rich hues of emerald combined with Hotel Brighton's relaxed atmosphere to create a contemporary yet luxurious function space. Make the most of your private bar with superb service from our dedicated team and tailor your event with the help of our talented function coordinator.

This elegant function room includes access to a courtyard, as well as space for a band or DJ should you and your guests wish to celebrate into the night.

INCLUSIONS

Room hire and staff 55" Plasma Wireless microphone Surround system with iPod connection Fireplace

Cocktail | 150 guests Seated | 40 guests

SKY BAR

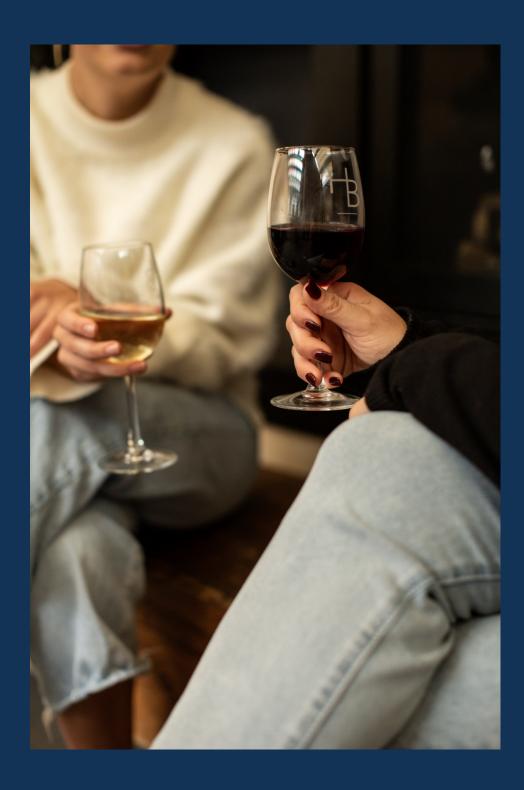
The Sky Bar features a recently renovated rooftop deck, with a retractable roof. The light and airy deck provides the perfect relaxed spot for daytime drinks or evening drinks that continue late into the night. Enjoy your own private bar and dedicated staff to ensure you and your guests have the perfect night.

INCLUSIONS

Room hire and staff 55" Plasma Projector screen Outdoor heating and fireplace Wireless microphone Surround sound system and iPod connection Retractable roof

Cocktail | 100 guests Seated | 30 guests





AREA BOOKINGS

Perfect for smaller groups up to 20 guests while still amongst the atmosphere of the venue, we have several areas that can be reserved for your group.

Indoor/outdoor options available including a space in our Sky Bar, a large table booking in the restaurant or be in the thick of it in our public bar on the ground floor.

Speak to our Functions Manager today about hosting your function at Hotel Brighton!

COCKTAIL PACKAGES

6 items | \$27pp

8 items | \$35pp

10 items | \$45pp

COLD CANAPES

Bruschetta, tomato, balsamic glaze olive oil, bocconcini (v, veo)

Assorted california rolls, soy dipping sauce (gf, vo, df, veo)

Tiger prawn cocktail, cos lettuce, marie rose sauce (gf, df)

Grissini & prosciutto, grana padano, balsamic

Braised duck toast, hoisin kewpie, pickled veg, crispy shallot (df)

Steak tartare, tortilla crisp, chives (df)

HOT CANAPES

Cheesy garlic bread, mango & chilli relish (v)

Capsicum tartlet, pesto, sorrel (v, n, dfo)

Popcorn chicken, spiced mayo

Chicken skewer, chipotle & honey marinate, chimichurri (gf, df)

Pumpkin & feta arancini, herb mayo (v)

Tempura prawns, coconut & chilli chutney

Slow cooked beef δ gravy pies, tomato sauce

Classic sausage roll, tomato relish

Veggie rolls, moroccan spiced vegetables, chickpea, feta, smoked pepper mayo (v)

SWEETS

Italian donuts, cinnamon sugar, chocolate sauce (v)

Eton mess, cream chantilly & passionfruit (v)

Chocolate brownie, berry compote, citrus dust (v)

Gluten free $\boldsymbol{\epsilon}$ vegan dessert available upon request

SUBSTANTIAL CANAPES \$10ea (min 30 pieces)

Potato gnocchi, bocconcini, olives, capers (gfo, veo)

Quesadilla, roasted peppers, black beans, corn, Mexican cheese blend, sour cream (v, veo) Fish & chips, lemon, tartare

Calamari, rocket, fennel, lemon oil, garlic aioli (gf, df)

BBQ brisket slider, southern slaw, pickles, shoestring fries



WANTING SOMETHING MORE?



Victorian Cheeses \$150 regional pick blue, brie, manchego, apple & date chut ney, grapes, lavosh, grilled sourdough



Artisan Pizza \$25ea (min. 12) selection of margherita, salami or fungi.



Pacific Oysters \$60 Dozen tobiko, ponzo, wakame, lime



SET MENU PACKAGES

2 courses - \$55pp 3 courses - \$65pp

TO START

Cheesy garlic bread, sourdough, mozzarella, Italian herbs (v)

ENTREES (choose 2, alternate drop)

Fried Calamari, chimichurri mayo, rocket, cucumber, lemon oil (gf, df) Southern Fried Chicken Tenders, house spice, chipotle mayo, lemon Pumpkin & Feta Arancini, spinach créme, dukkah, parmesan, potato crisps (v) Sautéed Tiger Prawns, tomato & chilli sugo, rocket & red onion salad, flatbread, lemon (gfo)

MAINS (choose 2, alternate drop)

25Og Porterhouse, house salad, chips, red wine jus (gf) (served medium rare)
Humpty Doo Barramundi, spinach purée, couscous pilaf, olive salsa, broccolini, sorrel (gfo)
Potato Gnocchi, basil pesto, sun dry tomato, pine nut, kipfler crisp, bocconcini (gfo, v, n)
Chicken Supreme, ancient grain salad, roasted capsicum, corn δ mint salsa,
pomegranate molasses (df)

DESSERTS (alternate drop)

Eton Mess, crushed meringue, berry compote, chantilly cream, mint, melon, passionfruit sorbet (gf, dfo, v)

White Chocolate $\boldsymbol{\xi}$ Macadamia Cookie Dough, salted caramel ice cream, kahlua anglaise (v, n)

Chocolate Brownie, raspberry sorbet, citrus dust (v)

ADDITIONAL SIDES (\$10 per serve)

Chips, garlic aioli, tomato sauce (v)

Greek Salad, chopped cos, olives, tomato, red onion, feta, cucumber, oregano vinaigrette (veo, gf, v)

Sautéed Broccolini, garlic, chilli, shallots, tomato, pesto, parmesan (gf, v, n)

BEVERAGE OPTIONS

BAR TAB

Nominate the drinks you would like available α a bar tab can be set up for your function with a specified limit.

The bar tab may be increased throughout the duration of the event if requested. Wristbands or drink cards will be available for all guests to gain access to the bar tab.

PACKAGES (MIN. 30 PEOPLE)

Our drinks packages include standard and premium options.

Prices are per person, and all guests in attendance must be provided for.

Please note that all wines are served by the glass only.

BEVERAGE PACKAGES - PRICE ON APPLICATION

Standard	Premium
3 Hours \$54pp	3 Hours \$64pp
4 Hours \$64pp	4 Hours \$74pp
5 Hours \$74pp	5 Hours \$84pp
Add basic spirits - \$17pp	Add basic spirits - \$17pp
Inclusions	Inclusions
House Red Wine	Premium Red Wine
House White Wine	Premium White Wine
House Sparkling	Premium Sparkling
Select Tap Beer	Bottled Beer
Soft Drink & Juice	Tap Beer
	Cider
	Soft drink & juice





OPTIONAL EXTRAS

Extend beverage package | \$15pp per hour Supplier meals | \$30pp includes soft drink

Kids Menu

Available upon request

FAQS

Celebration Cakes

You are welcome to bring your own celebration cake. We will cut your cake and serve on platters with napkins at no cost. If you require your cake to be cut, garnished and plated individually and served to your guests, the cost will be \$2.5 per person.

Music

DEVICE | You are more than welcome to use our facilities with your device, no charge.

BAND/DJ | You can also organise your own dj or band

Lift Access

Not available



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W | hotelbrighton.com.au