



HOTEL
BRIGHTON

TAB

CARLTON
DRAUGHT
Brewery Fresh

HOTEL
BRIGHTON
FUNCTIONS
ENGAGEMENTS BIRTHDAYS
CELEBRATIONS
CORPORATE EVENTS
— PER. BOOKINGS & INQUIRIES CONTACT PAUL
— PAUL'S VENTURES
PH 0487 893 480
8 LINDA STREET, MIDDLE BRIGHTON VIC 3193
NEW ZEALAND

HOTEL
BRIGHTON

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 | 0477 553 922

E | functions@jbshospitality.com.au

Facebook | facebook.com/thehotelbrighton

Instagram | [@TheHotelBrighton](https://www.instagram.com/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 a 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 | \$25pp

8 items | \$32pp

10 items | \$40pp

COLD CANAPES

Bruschetta, tomato, salsa, basil oil, whipped ricotta (v, veo)
Assorted california rolls, soy dipping sauce (gf, vo, df, veo)
Tuna ceviche, wakame, sesame, ponzu, avocado (gf)
Steak tartare, pickles, capers, mustard mayo, fine herbs (gf)
Grissini & prosciutto, grana padano, balsamic
Finger sandwich, chipotle chicken, southern slaw

HOT CANAPES

Cheesy garlic bread, tomato chilli relish (v)
Popcorn chicken, chipotle mayo
Ham hock croquette, garlic aioli
Slow cooked beef, cheese & pepper pie, ketchup
Chicken & mushroom pie, herb mayo
Classic sausage roll, tomato relish
Spinach & ricotta roll, creamy romesco (v)
Mushroom & truffle arancini, blue cheese mayo (v)
Cevapi sausage, onion jam, goats cheese (gf)

SWEETS

Eton mess, berries, meringue, cream (gf)
Italian donut, cinnamon sugar, chocolate sauce (v)
Manchego cheese, lavosh, apple & date chutney (v)
Gluten free and vegan dessert available on request

SUBSTANTIAL CANAPES

\$10ea (min 30 pieces)

Prawn po' boy, shredded lettuce, creamy louisiana dressing, butter pickles,
brioche finger roll
Potato gnocchi, peperonata, citrus ricotta, pangrattato (veo)
Warm moroccan lamb salad, ancient grains, pomegranate & mint salsa, sumac yoghurt
Fish & chips, lemon, tartare
Calamari san andreas, rocket, garlic aioli
BBQ brisket slider, southern slaw, pickles, shoestring fries





SIGNATURE SELECTION

Not sure what to pick? Leave the decision making to us.
See our signature selection of our finest offerings below.

6 Canapes & 2 substantials \$43

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

Tuna ceviche, wakame, sesame, ponzu, avocado (gf)

Cheesy garlic bread, tomato chilli relish (v)

Popcorn chicken, chipotle mayo

Slow cooked beef, cheese & pepper pie, ketchup

Spinach & ricotta roll, creamy romesco (v)

Potato gnocchi, peperonata, citrus ricotta, pangrattato (veo)

Fish & chips, lemon, tartare

*Gluten friendly and vegan options available on request.

WANTING SOMETHING MORE?



Victorian Cheese \$150
regional pick blue, brie, manchego,
apple & date chutney, grapes,
lavosh, grilled sourdough



Artisan Pizza platters (\$10pp, min. 30 pax)
unlimited margherita, salami or fungi
selection of hand stretched pizzas served for
1 hour during your event



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, pink pepper dust, romesco, frisée, lemon (df, gf)

Popcorn chicken, house spice, chipotle mayo, lime

Beetroot & goats cheese salad, pomegranate salsa, shaved fennel, molasses

Burrata, pesto rosso, pickled cucumber, heirloom tomatoes, lavosh (v, n, gfo)

MAINS (choose 2, alternate drop)

25Og Porterhouse, house salad, chips, red wine jus (gf) (served medium rare)

Tandoor chicken skewers, butter chicken sauce, saffron rice, naan bread,
cucumber raita (gfo)

Humpty Doo barramundi, pearl couscous, confit tomato & chilli marmalade,
pomegranate salsa, fine herbs (gfo, dfo)

Potato Gnocchi, peperonata, citrus ricotta, pangrattato, basil oil (gf, veo)

Warm moroccan lamb salad, ancient grains, rocket, molasses,
pomegranate & mint salsa, sumac yoghurt (vo)

DESSERTS (alternate drop)

Eton mess, meringue kisses, citrus passionfruit curd, berry compote, vanilla cream (gf)

Italian donuts, warm Nutella, Ferrero Rocher gelato (n)

Gluten friendly and vegan options available on request

ADDITIONAL SIDES (\$10 per serve)

Chips, garlic aioli (v)

Roast Garlic Chat Potatoes (v, gf)

Sautéed Broccolini, apple & date chutney (gf, ve)

BEVERAGE OPTIONS

BAR TAB

Nominate the drinks you would like available & 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

Our drinks packages include standard, premium and deluxe 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

3 Hours \$54pp
4 Hours \$64pp
5 Hours \$74pp

Add basic spirits -
\$17pp

Inclusions

House Red Wine
House White Wine
House Sparkling
Select Tap Beer
Soft Drink & Juice

Premium

3 Hours \$64pp
4 Hours \$74pp
5 Hours \$84pp

Add basic spirits -
\$17pp

Inclusions

Premium Red Wine
Premium White Wine
Premium Sparkling
Bottled Beer
Tap Beer
Cider

Deluxe

3 Hours \$74pp
4 Hours \$84pp
5 Hours \$94pp

Inclusions

Any Wine by the glass
Any Sparkling by the glass
Tap Beer
Bottled Beer
Basic Spirits
Soft Drink & Juice





OPTIONAL EXTRAS

Charcuterie Board | \$8pp (min 20 pax)

Garden Fresh Vegetable Crudité Platter | \$6pp (min 20 pax)

Gourmet Cheese Board | \$8pp (min 20 pax)

Fruit platter | \$4pp (min 20 pax)

Extend beverage package | \$15pp per hour

Additional Meals

Supplier meals | \$30pp includes soft drink

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

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

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

Lift Access

Not available

HOTEL BRIGHTON

Caitlin

P | 0477 553 922

E | functions@jbshospitality.com.au

W | hotelbrighton.com.au