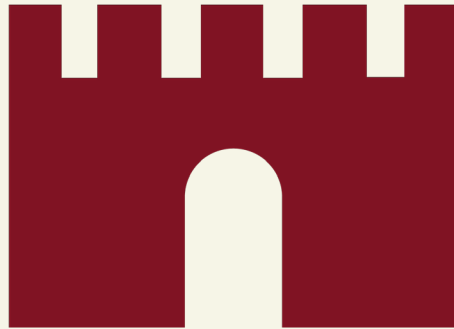


FUNCTIONS w. THE MONA



est. 1874

45-53 Austin St, Seddon 3011

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SPACES

AUSTIN ROOM

The Austin Room warms the Mona with its natural lighting and open fireplace.

This space is semi-private, accommodating for gatherings of 30-60 guests. For smaller groups, tables in this space can be reserved.

Amenities:

- Banquette seating
- Mixture of high + low bar tables
- Access to main bar
- Flows out to the courtyard
- Heating & cooling (including open fireplace)
- TVs visible



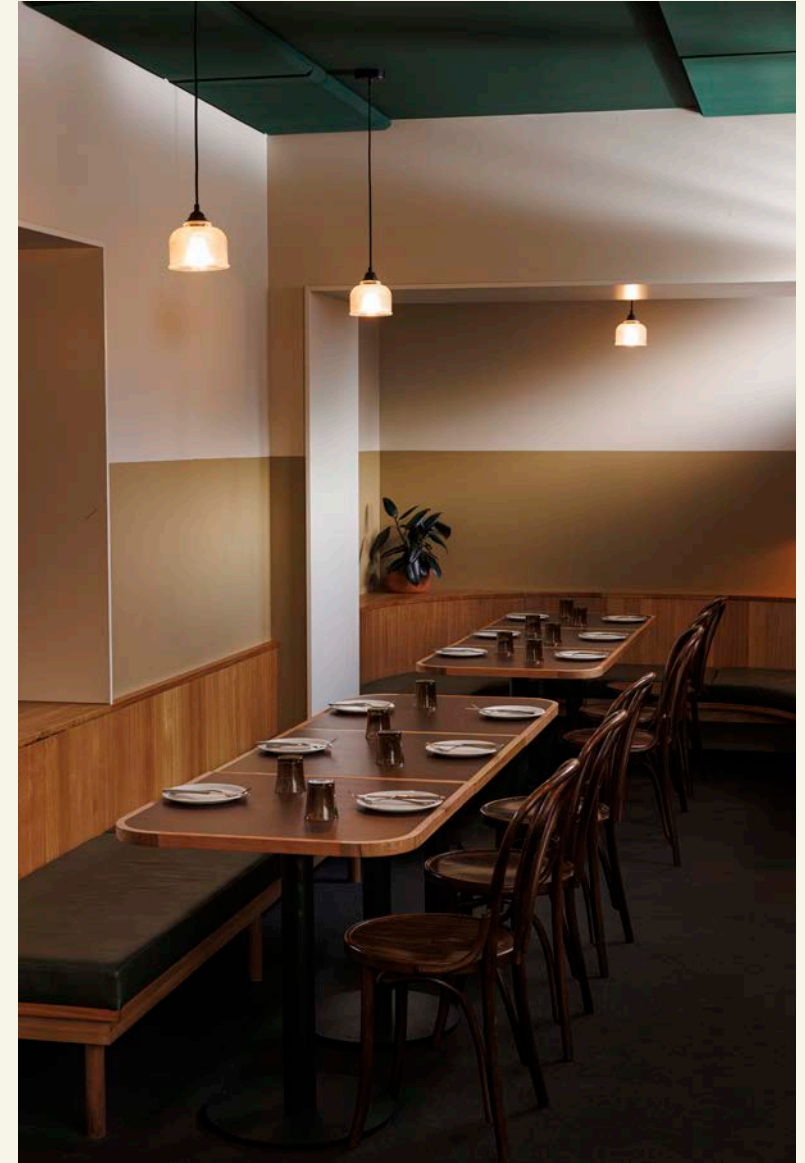
CASUAL DINING

Tucked in the corner of the Mona, the

Casual Dining is a versatile space ideal for long lunches, dinners and intimate standing events. Holding 12-18 guests for seated events and 20-30 guests for standing functions.

Amenities:

- Semiprivate area (layout changed to suit)
- Banquette seating
- TV (can be utilised by guests)
- Heating & cooling



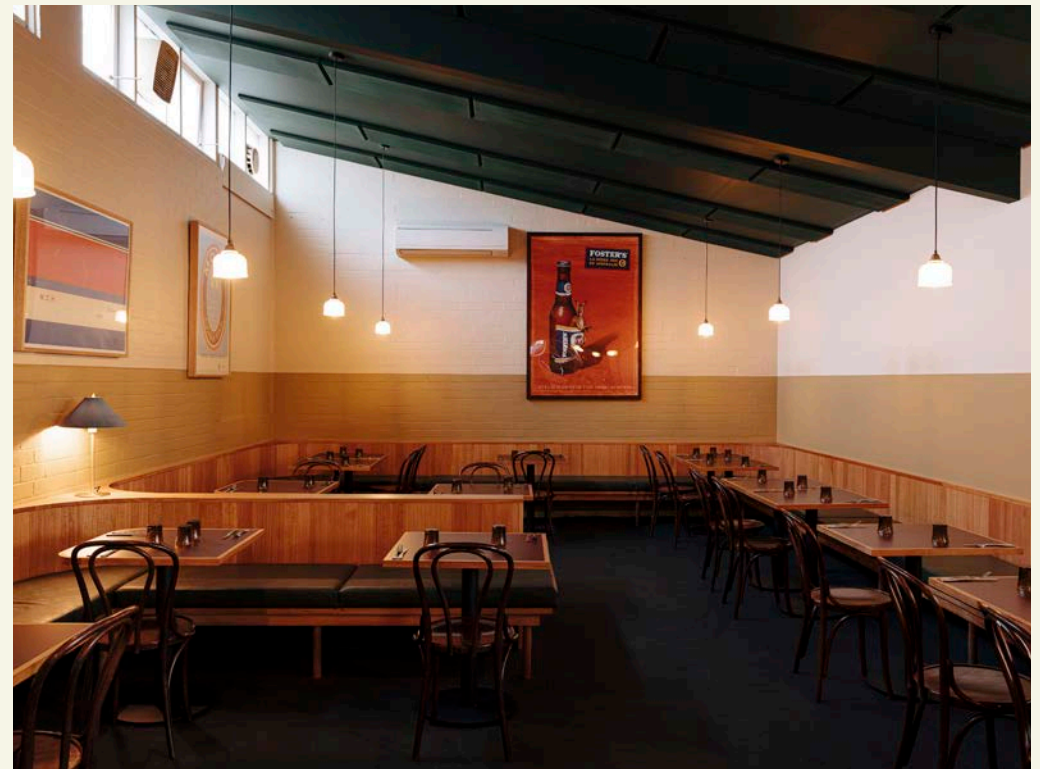
DINING

The dining room is designed for a variety of groups. Nestle in for a long lunch or dinner whilst enjoying our dining menu. For larger groups, we suggest our sharing menu.

Private dining experiences or standing functions in this area require a minimum spend, enquire within.

Amenities:

- Banquette seating along the perimeter
- Dining bar access
- Heating & cooling



OUTDOOR COURTYARD

During the warmer months the outdoor courtyard can hold groups up to 120 guests. Due to council restrictions this space can only be occupied until 9pm.

Private events in this space require a minimum spend, enquire with in. For smaller groups, a section of the courtyard can be reserved with no minimum spend.

Amenities

- A mixture of high & low tables
- Private gate access (wheel chair accessible)
- TV
- Heaters



FOOD

CANAPES

Minimum of 30 serves per item,	\$/serve
Natural rock oysters, lemon	4
Crumbed fish, tartare	8
Fried calamari, aioli (gfo)	5
Skewered prawn, lemon (gf)	8
Fried cauliflower, spicy aioli (ve)	4
Rice paper rolls, hoisin (gf, ve)	5
Vegetable dumplings, soy sauce (veg)	4
Sausage rolls, h/made tomato sauce	6
Fried chicken, spicy aioli (gf)	5
Dim sims, soy sauce + chilli jam	5
Mini cheeseburgers	6
Skewered lamb, tzhatki (gf)	8
Chips (Bowl)	10

** 4-5 serves per person is recommended



GRAZING BOARDS

Starting at \$200 for 20 people,

\$10pp

Mild + spicy salami

Prosciutto

Spicy terrine

Mortadella

Brie

Aged cheddar

Manchego

Pickled cucumbers

Artichokes

Marinated olives

Nuts + seasonal fruits

H/made spicy capsicum dip

Sourdough bread

Crackers

SHARING MENU

2 Starters, main + shared sides

\$45pp

Shared starters, choose 2,

Fried squid, aioli (gfo)

Spiced cauliflower, spiced aioli (ve)

Vegetable dumplings, soy sauce (veg)

Spicy fried chicken, chilli aioli (gf)

Lamb koftas, tzatziki + mint sauce (gf)

Shared sides w. mains,

Fried potatoes

Maple roasted brussel sprouts

Pan fried brocolini + parmesan

Leafy salad, pear + parmesan

gf + ve options available for all

Mains, your guests will choose on the day,

Crumbed mushroom burger (ve)

Grilled market fish, complementing sauce (gf)

Chicken snitz, peppercorn sauce

Chicken parma, gravy

Sirlion steak, bearnaise (gf)

Additional,

\$pp

Natural rock oysters

4

Antipasto

10

Apple pie w. white choc brandy sauce

15

Chocolate pudding w. pistachio crumb

15

Vanilla ice cream served w. desserts

SHARING MENU





T+Cs

DEPOSIT

All bookings require a \$200 deposit, which will be deducted from your final bill. Tentative bookings will be held for 4 days, after which the space will be released and considered bookable.

SEATED EVENTS + SPLIT BILLS

All seated events are required to order drinks and food at the table, not the bar. Following the event if you would like, we are can itemise split the bill.

DECORATIONS

Decorations can be used in the private function spaces. However, please be advised we don't allow glitter, confetti or sticking of any kind, on the walls.

MUSIC

Our sound system doesn't allow isolated music to be played, as a result we can't play your device or specific playlists during event.

CAKAGE

You're welcome to bring in your own cake or something similar. We can provide you with cutlery, plates, etc. Alternatively our chefs can cut your cake for a cakage fee of \$1.50pp

BEFORE YOUR EVENT

Final numbers + food selections are required 2 weeks prior to the event.

CANCELLATION POLICY

Cancellations within two weeks of any function will incur a \$200 cancellation fee.