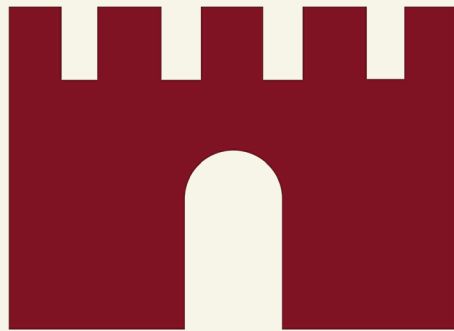


FUNCTIONS w. THE MONA



est. 1874

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SPACES



AUSTIN ROOM

The Austin Room warms the Mona with it's 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.

Groups over 15 people are required to order from the set menu for seated events.

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.

Bookings over 15 people are required to order from the set menu.

There are two options for the set menu, “Pub Classics” and “Mona Classics”, these are explained on page 10.

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

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.

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

CANAPE PACKAGES

MINIMUM 20 PEOPLE

4 canapés \$30pp

5 canapés 34pp

3 canapés + 1 substantial \$36pp

4 canapés + 1 substantial \$40pp

CANAPES

Popcorn cauliflower, spicy aioli (ve, low gluten option)

Dim sims, soy sauce + chilli jam

Pork + fennel sausage rolls, housemade tomato sauce

Vegetable dumplings, soy sauce + chilli jam (veg)

Lamb kofta, housemade tzatziki + mint sauce (gf)

Fried chicken, spicy aioli (low gluten)

Vegetable spring rolls, peanut sauce (ve, gf)

Mushroom + mozzarella arancini, marinara sauce (veg)

Crispy baby squip, aioli

SUBSTANTIAL

Fillet-o-fish slider, fried dory, cheese, lettuce, jalapenos +

tartare

Cheeseburger slider, lettuce, onion, pickles + burger sauce

Fried chicken slider, slaw + chipotle

Grilled mushroom slider, avo, lettuce, vegan cheese + chilli

aioli (ve)

(minimum 10 serves of each - gf option's available)

OYSTER PLATTER

24 oysters

\$90

Our canape menu features seasonal dishes, therefore it is subject to change.

CANAPE PACKAGES



SET MENU

Pub classics \$50pp

Shared starters,

Popcorn cauliflower, spicy aioli (ve)

Dim sims, soy sauce + chilli jam

Crispy baby squid, lemon + aioli

Main options,

Chicken parma, chips, salad + gravy

Fish + chips, battered flathead tails, slaw, chips + tartare

Grilled mushroom steak, crispy potatoes + salad (ve, gf)

Cheeseburger, cheese, lettuce, pickles, white onion,

burger sauce + chips

Option to add dessert

\$10pp

Mona classics \$70pp

Shared starters,

Baked scallops, nduja, garlic butter + lemon (gf)

Mushroom + mozzarella arancini, marinara sauce (veg)

Halloumi + chorizo skewers, red onion, cherry tomatoes +

chimichurri (gf)

Main options,

Veal snitz, slaw, chips & gravy

Porterhouse steak, chips, salad + béarnaise (gfo)

Market fish, rotating sides + lemon butter sauce (gf)

Vodka pasta, rigatoni + stracciatella (veg)

Option to add dessert

\$10pp

Our set menus feature seasonal dishes, therefore it is subject to change.

SET MENU



T+Cs



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.

CAKEAGE

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 cakeage 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.