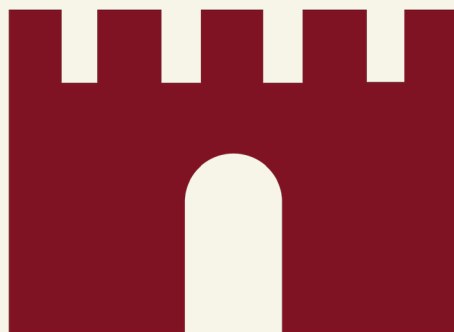


FUNCTIONS w. THE MONA



est. 1874

45-53 Austin St, Seddon 3011

bookings@monacastlehotel.com

ph. 9687 2101

@themonacastle

SPACES



AUSTIN ROOM

The Austin Room warms the Mona with it's natural lighting and open fireplace.

This space is semi-private, accommodating seated gatherings of up to 35 people and standing events of 45-60 guests. For smaller groups, tables in this space can be reserved.

Minimum spend is required for exclusive use.

Amenities:

- Banquette seating
- Mixture of high + low bar tables
- Access to Public Bar + Beer Garden
- Open fireplace
- Heating & cooling



CASUAL DINING

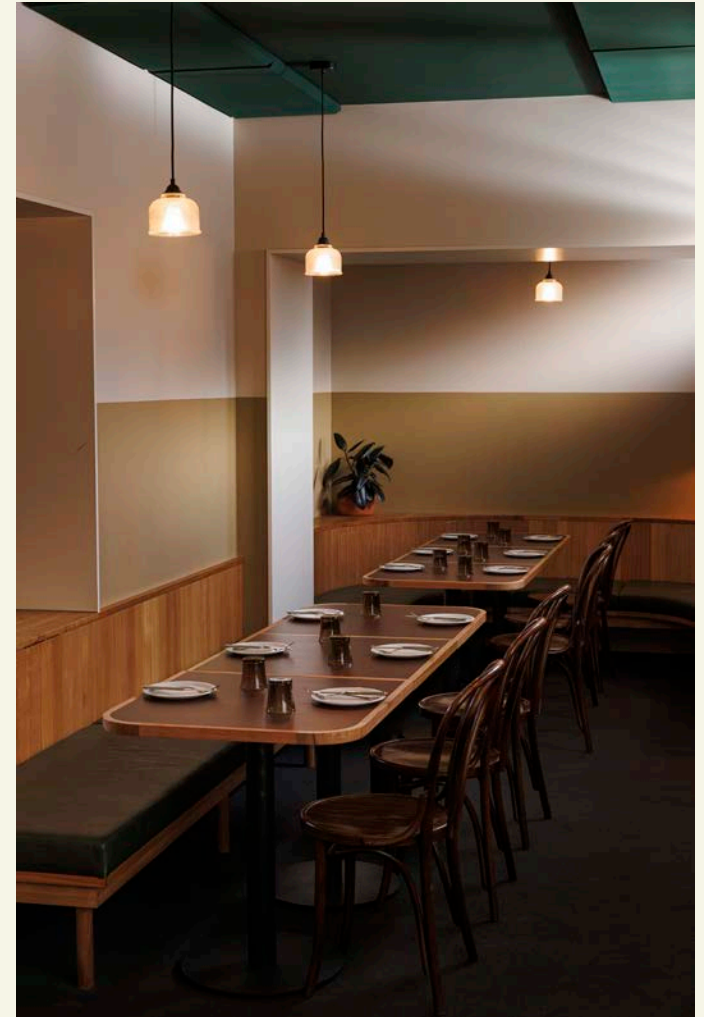
Tucked in the corner of the Mona, the Casual Dining is a versatile space ideal for long lunches, dinners and intimate standing events.

Holding up to 18 guests for seated events and 20-30 guests for standing functions.

For seated events groups are required to order from one of the set menu options, “Pub Classics” or “Mona Classics”, these are explained on page 10.

Amenities:

- Semi-private area (layout changed to suit)
- Banquette seating
- TV



DINING

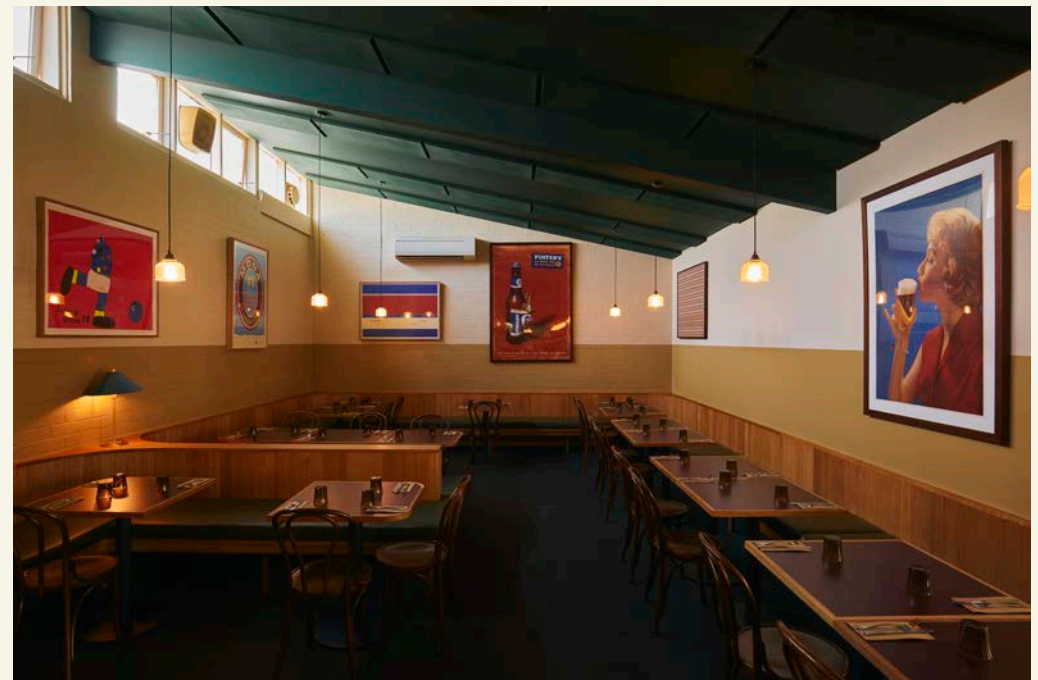
The dining room is designed for a variety of groups. Nestle in for a long lunch or dinner whilst enjoying one of our set menu.

Large bookings are required to order from one of our two set menu options, “Pub Classics” or “Mona Classics”, these are explained on page 10.

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

Amenities:

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



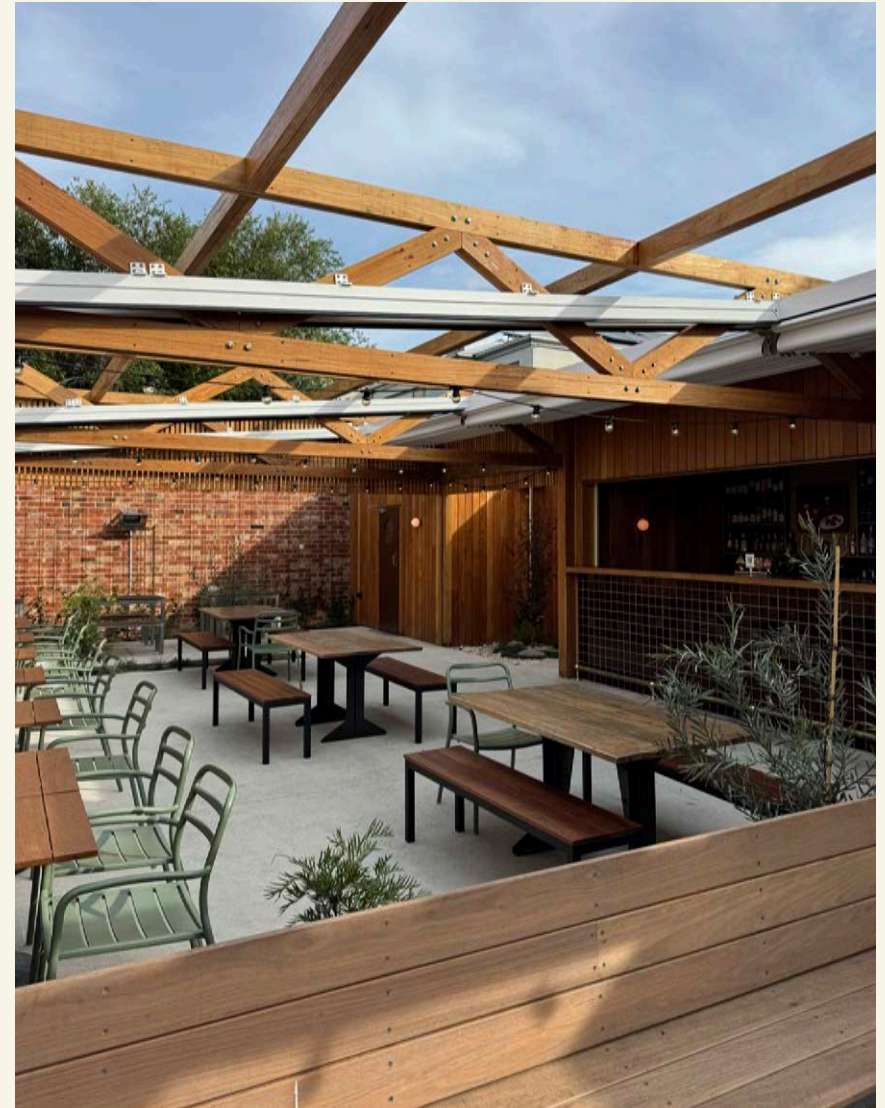
BEER GARDEN

Our Beer Garden has been recently renovated to include a retractable roof and heating making it an enjoyable spot all year round.

You can only book this space at 12pm, there is a strict 15 minute grace period. We do not take evening bookings in this space, it is reserved for walk-ins only.

Amenities:

- Private gate access (wheel chair accessible)
- Retractable roof
- Outdoor bar
- Toilets
- 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 (v)

Lamb kofta skewer, tzatziki + mint sauce (gf)

Fried chicken, spicy aioli (low gluten)

Vegetable spring rolls, peanut sauce (ve)

Mushroom + mozzarella arancini, marinara sauce (v)

Crispy baby squip, aioli

SUBSTANTIAL

Fillet-o-fish slider, fried rockling, 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

Fish + chips, battered fish, chips, salad + tartate

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, garlic butter + lemon (gf)

Lamb kofta, tzatziki + mint sauce (gf)

Halloumi + veg skewers, red onion, capcicum, cherry
tomatoes + chimichurri (v, gf)

Main options,

Veal Snitz, green bean + rocket salad, anchovy dressing

Porterhouse steak, chips, salad + béarnaise (gfo)

Market fish, rotating sides (gf)

Vodka pasta, rigatoni + parmesan (v)

Option to add dessert

\$10pp

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

SET MENU





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

No decoations are permitted in shared spaces. 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.