

STATION HOTEL.

FUNCTION
PACK

WELCOME TO STATION HOTEL



The Station Hotel is your local spot for delicious food, good company and great events.

We keep things simple. Warm hospitality, seasonal menus and spaces that feel comfortable from the moment you walk in. Whether you're planning a birthday, a long lunch, or just getting your favourite people together, we're here to make it easy and enjoyable with friendly service and an event that will be memorable.



SPACES



Main Bar

A semi-private space that is relaxed yet stylish, ideal for standing more casual style events.

● Standing 50
● Seated 20

SPACES

Restaurant



Seated 80

Book a section of Station Hotel's restaurant or hire the entire restaurant exclusively for seated events such as birthday celebrations, team dinners, dining with clients or engagement parties.



Beer Garden

Soak up the sun in our Beer Garden. This sizeable function space is perfect for birthday celebrations, corporate events, engagement parties and more, with its own outdoor bar and children's play area. Available to hire exclusively or book a section.



TO EAT



Canapes

(20+ Guests)

6 Options: \$40

8 Options: \$49

10 Options: \$61

HOT BITES

Mini Beef Pies | Tomato Sauce

Chorizo & Manchego Croquettes | Harissa Mayo (ld)

Hand Made Pork & Fennel Sausage Roll | Tomato Sauce (ld)

Fried Chicken Tenders | Chilli Glaze | Kewpie | Sesame Seeds (ld)

Duck Spring Rolls | Hoisin Sauce (ld)

Vegetarian Spring Rolls | Sweet Chilli (ld, v)

Wagyu Beef Sliders | Cheese | Tomato Sauce | (ldo)

COLD BITES

Ratatouille & Hummus Tartlet (ld, vg)

Beef Tartare | Game Chips | Tabasco (ld, lg)

Heirloom Tomato Bruschetta (ld, vg)

SWEET BITES

Sticky Date Bites | Caramel Sauce (v)

Cherry Ripe Bites | Chocolate Sponge | Chery | Coconut (v)

Chocolate Brownie | Fudge | Walnuts | Almonds (v)

LARGE BOWLS

Fries 30 (ld, lg, vg)

Sweet Potato Fries 35 (ld, lg, vg)

Platters

(30 Pieces)

Mini Beef Pies 130

Tomato Sauce

Hand Made Pork & Fennel Sausage Roll 130

Tomato Sauce (ld)

Vegetarian Spring Rolls 100

Sweet Chilli (ld, v)

Oysters 245 (ld, lg)

Lemon | Shallot Vinaigrette

Substantials

13.5 Each

Wagyu Beef Sliders

Cheese | Tomato Sauce | Mustard

Vegetarian Sliders

Cheese | Tomato Sauce | Mustard (ldo, v, vgo)

Tomato Bruschetta

Red Onion | Balsamic Vinegar | Olive Oil (ld, vg)

Fish & Chips

Fish Goujon | Tartare | Chips | Lemon (ld)

Vegetable Skewers

Mediterranean Vegetables (ld, lg, vg)

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (LD) Low Dairy
(LG) Low Gluten | (LGO) Low Gluten Option | (LDO) Low Dairy Option
Dietary Origin: (A) Australian | (I) Imported | (M) Mixed



FEED ME MENU

Set Menu Served Sharing Style

(20+ Guests)

2 courses for \$73pp

Choose a delightful two course experience from the below menu, **selecting either entrees or desserts** with our signature mains and sides.

ENTRÉE

Beef Tartare | Game Chips | Tabasco (ld, lg)

Manchego & Chorizo Croquettes | Harissa Mayo

MAIN

300g Porterhouse Steak | Peppercorn Sauce (ldo, lg)

Pan Roasted Barramundi | Cauliflower Puree | Lemon (ldo, lg)

SIDES

Seasonal Greens | Anchovy Butter (ldo, lg, vo, vgo)

Roasted Heirloom Carrots | Thyme | Burnt Honey (ldo, lg, v)

Seasoned Fries | (v, lg, vg)

DESSERT

Sticky Toffee Pudding | Vanilla Ice Cream (v)

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (LD) Low Dairy
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FEED ME MENU



Deluxe Set Menu

(20+ Guests)

3 courses for \$83pp

Shared Style

ENTRÉE

Fried Calamari | Pickled Fennel | Lemon | Aioli (ld, lgo)

Manchego & Chorizo Croquettes | Harissa Mayo

MAIN

Pan Roasted Barramundi | Cauliflower Puree | Lemon (ldo, lg)

300g Scotch Fillet | Peppercorn Sauce (ldo, lg)

SIDES

Seasonal Greens | Anchovy Butter (ldo, lg, vo, vgo)

Garden Salad | Cos | Medley Tomato | Cucumber | Pickled Onion | house Dressing (ld, lg, vg)

Seasoned Fries | (ld, lg, vg)

DESSERT

Sticky Toffee Pudding | Vanilla Ice Cream (v)

Apple Tarte Tatin | Vanilla Ice Cream (v)

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (LD) Low Dairy
(LG) Low Gluten | (LGO) Low Gluten Option | (LDO) Low Dairy Option
Dietary Origin: (A) Australian | (I) Imported | (M) Mixed

FEED ME MENU



Signature Butcher's Menu

(20+ Guests)

3 courses for \$99pp

Shared Style

ENTRÉE

Seasonal Oysters | Shallot Vinaigrette | Lemon (ld, lg)

Manchego & Chorizo Croquettes | Harissa Mayo

MAIN

450g O'Connors Dry-Aged Bone-In New York Strip (ldo, lg)

300g O'Connors Porterhouse (ldo, lg)

500g O'Connors Bone-In Rib-Eye (ldo, lg)

All steaks are cooked to perfection, beautifully sliced, and presented on boards designed to be shared between 4 guests each. Served with our signature house peppercorn and bearnaise sauces.

SIDES

Seasonal Greens | Anchovy Butter (ldo, lg, vo, vgo)

Garden Salad | Cos | Medley Tomato | Cucumber | Pickled Onion | House Dressing (ldo, lg, v, vgo)

Seasoned Fries | (ld, lg, vg)

Roasted Heirloom Carrots | Thyme | Burnt Honey (ld, lg, vg)

DESSERT

Sticky Toffee Pudding | Vanilla Ice Cream (v)

Apple Tarte Tatin | Vanilla Ice Cream (v)

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option | (LD) Low Dairy
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BEVERAGE PACKAGES

Standard

2 hours- 53pp | 3 hours- 68pp | 4 hours- 81pp

Sparkling | Mr Mason Sparkling Cuvee Brut NV

White | Dottie Lane Sauvignon Blanc

Rose | Hearts Will Play Rose

Red | Henry & Hunter Shiraz Cabernet

Beer on Tap | Carlton Draught | Furphy

Non-Alcoholic | Soft drink and juice

Premium

2 hours- 65pp | 3 hours- 78pp | 4 hours- 93pp

Sparkling | Mr Mason Sparkling Cuvee Brut NV |
Mount Paradiso Prosecco NV

White | Dottie Lane Sauvignon Blanc | Scotchman's Hill 'The Hill'
Chardonnay | Mandoletto Pinot Grigio

Rose | Hearts Will Play Rose

Red | Henry & Hunter Shiraz Cabernet | South Rock Barossa Shiraz |
Coldstream Hills Yarra Valley Pinot Noir

Beer on Tap | Carlton Draught | Furphy | Stone & Wood Pacific Ale

Non-Alcoholic | Soft drink and juice

Deluxe

2 hours- 76pp | 3 hours- 90pp | 4 hours- 104pp

Sparkling | Chandon Rose Brut | Mount Paradiso Prosecco NV

White | Mill Flat Sauvignon Blanc | Scotchman's Hill 'The Hill'
Chardonnay | Penello Pinot Grigio DOCG | Paloma Clare Valley Riesling

Rose | SUD Rose

Red | South Rock Barossa Shiraz | Coldstream Hills Yarra Valley Pinot
Noir La Boca Malbec | Willunga 100 Grenache

Beer on Tap | Carlton Draught | Furphy | Balter XPA | Stone & Wood
Pacific Ale | Guinness

Non-Alcoholic | Soft drink and juice

Spirit & Cocktail Upgrade

Add spirits to your beverage package
for an additional \$29pp

Spirit Package Includes:

Smirnoff Vodka | Gordon's London Dry Gin | Jim Beam
White Label Bourbon | Bundaberg Dark Rum | Bati White
Rum | Johnny Walker Red Whisky | Jose Cuervo Tequila

Treat your guests to a bespoke cocktail on arrival for
an additional \$16, minimum of 20 guests

Bar Tab on Consumption

A bar tab can be arranged for your function with a specified
limit or amount in mind that you feel comfortable with
spending. Your bar tab can be reviewed as your function
progresses and increased if required. However, we will always
ensure you are in control of the amount throughout the event.

Cash Bar

Allow our guests to choose from our extensive beverage
selection, which they can purchase throughout your function.

CONTACT US



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