



PORTARLINGTON GRAND HOTEL

FUNCTION MENUS



Portarlington Grand Hotel has a variety of versatile private spaces available for use, whether you are looking for looking for a casual catch up with family and friends, a private room for weddings, parties, a formal board meeting, or the entire space, the team at Portarlington Grand Hotel will work with you to make your experience one to remember.

Option 1. 3 Courses, \$80pp or, \$85pp to replace cheese with a choice of 3 desserts

Entrée

Chefs' selection of charcuterie, and anti-pasto platters

Choice of mains (can choose on the night)

- Porterhouse 300g - southern ranges grass fed beef with marble score
2+ potato mash, broccolini, soft herb, shallot salad & red wine jus (gf)
- Market fish, quinoa, chickpea, fennel, almond, cherry tomato, salsa verde. (gf, df)
 - Bannockburn chicken, Tuscan cabbage, farro, macadamia
& prune salad, corn purée, pepperberry smoked salt. (gf option)
 - Ndunderi ricotta pasta, confit tomato, broad beans,
shaved fennel, parmesan, smoked olive oil. (veg, gf)
 - Pistachio seitan, panisse, cashew cheese, green beans. (v)

Fries & salad to share.

Dessert

Selection of artisan cheeses, fruits and crackers



PORTARLINGTON GRAND HOTEL

Option 2. Alternate drop, \$70 for 2 courses, \$80 for 3 courses

Please select 2 options from each course to be served alternately.

(Better suited to larger groups).

Entrée

- White bait preserved lemon aioli, snow pea tangle
- Stout battered mussels, malt mayo. (gf option)
- Lonsdale tomato farm tomatoes burrata, basil & Ket sourdough. (v option)
- Pork & lentil terrine, bacon jam, cornichons, truffle oil & croutons (gf option)
- Crispy quail wild mushroom, freekah, jus. (df, gf option)

Mains

- Porterhouse 300g - southern ranges grass fed beef with marble score 2+ potato mash, broccolini, soft herb, shallot salad & red wine jus (gf)
- Market fish, quinoa, chickpea, fennel, almond, cherry tomato, salsa verde. (gf, df)
 - Bannockburn chicken, Tuscan cabbage, farro, macadamia & prune salad, corn purée, pepperberry smoked salt. (gf option)
 - Ndunderi ricotta pasta, confit tomato, broad beans, shaved fennel, parmesan, smoked olive oil. (veg, gf)
 - Pistachio seitan, panisse, cashew cheese, green beans. (v)

Dessert

- Valrhona chocolate hot pot with Rosey Rouge gin, cremeux, Tuckerberry strawberry gel, vanilla ice cream (gf)
- Creme brûlée, Oakdene late harvest riesling apricots, almond tuiles. (gf option)
- Affogato - your choice of Kahlua, black sambuca or Galliano. (v option, gf option)



PORTARLINGTON GRAND HOTEL

Option 3.

Five course degustation with local wine pairing \$90

Add paired wines \$

Oyster – kilpatric or salsa verde or mignonette choice of mains

(Prosecco)

Lonsdale farm heirloom tomato salad

– burrata – basil foam – micro basil – Bellarine smoked olive oil

(Pinot Grigio)

Pork and lentil terrine

– Bacon jam, truffle oil, crouton

(Chardonnay)

Anakie lamb rump

– kipfler potato – beetroot chard – broad bean
– confit fennel puree – hazelnut - baby beetroot jus

(Bordeaux style red)

Valrhona chocolate, Rosey rouge & almond hot pot

– vanilla ice cream – mint gel

(Bellarine distillery Rosey rouge Gin)



PORTARLINGTON GRAND HOTEL

Option 4.

2 courses and a glass of house wine,
pot of beer or soft drink \$65

Option 5.

3 course and a glass of house wine,
pot of beer or soft drink \$75

Please choose 1 item from 2 options below.

Entrée

- Pork & lentil terrine, bacon jam, cornichons, truffle oil & croutons. (gf option)
 - Manzanillo olive grove mixed olives. (v,gf)
- Lonsdale tomato farm tomatoes, burrata, basil & Ket sourdough. (v option)
 - White bait, preserved lemon aioli, snow pea tangle. (gf option)

Mains

- PGH Mussels with Ket sourdough. (df, gf option)
- Ndunderi ricotta pasta, confit tomato, broad beans, shaved fennel, parmesan, smoked olive oil. (veg, gf)
- Bannockburn chicken, Tuscan cabbage, farro, macadamia & prune salad, corn purée, pepperberry smoked salt. (gf option)
- Pistachio seitan, panisse, cashew cheese, green beans. (v)

Desserts

- Cheese selection 1x 50g portions, fruits & lavoush.
- Tart au citron, macadamia praline, vanilla icecream
- Vegan new york based cheesecake, mixed berry compote, coconut ice cream. (v, gf)

To Drink

- Tap beer
- House wine
- Soft drink



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FUNCTION TERMS AND CONDITIONS

1. Credit card details will be held by way of security deposit. Should your event be cancelled 2 days prior to the function date Portarlington Grand Hotel reserves the right to deduct \$20 per persons booked unless an alternative date can be agreed upon between both parties within a reasonable time of the original booking date.
2. A minimum spend of \$1000 applies to the cellar room (12 people max), \$1500 to the Sandridge room (20 people max), \$3000 for the terrace room and bar, and \$4000 for stand-up canape functions. Minimum spends as specified goes towards all food and beverage consumption.
3. Food & beverage selections are required seven (7) days prior to your event. Should selections not be advised within this time your menu selections cannot be guaranteed. Portarlington Grand Hotel reserves the right to substitute food and beverage items of a similar quality, and price value. Function menu's are subject to minor seasonal change.
4. No outside food or beverage will be permitted to be bought in to Portarlington Grand Hotel for the consumption of guests, with the exception of celebratory cakes. A fee of \$3 per person applies.
5. Payment will be based on final confirmed catering numbers provided two (2) business days prior to your event or actual attendance on the day, whichever is greater.
6. Event organizers are financially responsible for any damages to the building, furniture or property during and immediately following the function, including any costs for repairs and replacements at current cost price. This includes any damages caused by their guests, outside contractors or agents prior to, during and after any event.
7. Portarlington Grande Hotel adheres to responsible service of alcohol legislation. All staff are trained in Liquor Licensing Accredited 'RSA- responsible service of alcohol and by way of law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated person will be asked to leave the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.
8. While the Portarlington Grand Hotel staff will endeavour to take care with the safety and security and protection of your personal belongings, we are unable to accept responsibility for damage or loss of property before, during or after your event.
9. Portarlington Grand Hotel has limited audio & visual equipment available for the duration of your event.

Signed & dated



PORTARLINGTON GRAND HOTEL

FUNCTION DEPOSIT FORM

Function date:

Deposit details:

Card number:

Exp:

CCV:

Signature:

Credit card details are required by way of a security deposit on your function