

# FUNCTIONS & EVENTS

CELEBRATE IN STYLE AT O'CONNELLS

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## CELEBRATE IN STYLE AT O'CONNELLS

O'Connell's has been at the forefront of pub gastronomy in Melbourne, blending a unique design and informality with award-winning food and service, for 140 years.

We offer a range of function spaces and packages to suit any occasion. Choose from our elegant private dining spaces upstairs for intimate dinners, alternatively we have the Front Dining Room for larger group events.

Our private dining rooms are named in honour of past Head Chefs Greg Malouf, Cath Kalka and Adrian Richardson, all who have played a pivotal role in making O'Connell's the place it is today.



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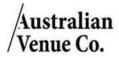


### FRONT DINING ROOM



Accommodating a maximum of 28, the Front Dining Room is located on the ground floor of the hotel. Featuring large windows facing onto our Coventry Street courtyard, a cosy fireplace along with flat screen television.





### THE KALKA ROOM



The upstairs Kalka Room can accommodate a maximum of 10 guests, and is bright, intimate and perfect for smaller groups or meetings.



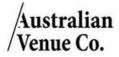
Australian Venue Co.

### THE MALOUF BOARDROOM



The Malouf Boardroom is located on the first floor and accommodates a maximum of 22 guests, boasting city views over tree lined South Melbourne streets and AV facilities.



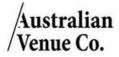


### THE RICHARDSON ROOM



The upstairs Richardson Room can accommodate a maximum of 10 guests, and is bright, intimate and perfect for smaller groups or meetings.





### **CANAPÉ MENU**

### **Option 1 \$30pp** 5 canapés

### **Option 2 \$42pp** 7 canapés

Option 3 \$54pp

8 canapés, 1 dessert

### Canapés

Live seasonal oyster, mignonette (gf, df)
Bone Marrow and Beef Cheek Croquettes
Duck Parfait Tartlet, Poached Raisins
Wagyu Beef tartar, egg yolk, house pickles (gf, df)
House smoked Chicken and Leek tartlets
Vegetarian Arancini, roasted garlic mayonnaise (gf, vegan)
Sweetcorn tartlets, goat's cheese (v)
Spice roasted pumpkin, lime sour cream, pomegranate (gf, v)

#### Substantial \$9 each

Mini Wagyu beef & aged cheddar burger
Mini pork & mustard slaw burger
Beef & Guinness Pie, mushy peas
Salt & Pepper Calamari, roasted garlic mayonnaise (gf, df)
Beer-battered Fish, chips, tartare, lemon
House-smoked salmon, grain salad, horseradish (gf, df)
Fresh mozzarella, heirloom tomato, basil, olive oil (gf, v)

#### Dessert

Lemon curd tartlets Chocolate tartlets Vanilla & coconut Panna Cotta, lime gel (gf, df) Torched camembert, truffle honey



### **SET MENU 1**

2 COURSES - \$65pp 3 COURSES - \$75pp SELECTION OF CANAPÉS (3) ON ARRIVAL \$15pp

#### **TO START**

#### **CHARRED ZUCCHINI**

Meredith goats curd, olives, almonds, sugar snap peas

#### **WAGYU BEEF TARTAR**

Pickles, raisins, confit hens yolk, mustard, sourdough crisps

#### **ORA KING SALMON CRUDO**

Ginger, chilli, mandarin, crackle

#### **MAINS**

#### 1/2 HAZELDENE CHICKEN

Mount Zero lentils, spiced jus, fine herbs

#### PAN ROASTED SPRING CREEK BARRAMUNDI

Cauliflower puree, braised & pickled fennel

#### **250GR GRASS-FED PORTERHOUSE**

Served medium-rare, hand-cut chips, red wine jus, garlic and parsley butter

#### **BAKED RICOTTA GNOCCHI**

Tomato, buffalo mozzarella, sourdough crumbs

SERVED WITH COS SALAD AND CHIPS TO SHARE

#### **UPGRADES TO SHARE:**

BROCCOLINI, SLOW ROASTED GARLIC, BUTTERMILK – ADDITIONAL \$3PP
HAND CUT CHIPS – ADDITIONAL \$3PP

#### **DESSERTS**

#### **PEANUT BUTTER PARFAIT**

Salted Caramel, chocolate brownie, yoghurt mousse

#### **CRÈME BRULEE**

Almond & Cranberry Biscotti, Berry Sorbet

**ICE CREAM & SORBET** 

**DIMATTINA COFFEE AND A SELECTION OF TEAS TO FINISH** 

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### **SET MENU 2**

2 COURSES - \$49pp

#### **ENTRÉES TO SHARE**

#### **CHARCUTERIE BOARD**

Cured meats, parfait, pickled vegetables

#### **HAWKESBURY RIVER SQUID**

Polenta crumb, slow roasted garlic, lemon

#### **VEGETARIAN ARANCINI**

Slow-roasted garlic mayonnaise

#### **ORA KING SALMON CRUDO**

Ginger, chilli, mandarin, crackle

#### **GRILLED HOUSE MADE SOURDOUGH**

#### **MAINS**

#### **BEER-BATTERED FISH & CHIPS**

Cos, pea dressing, malt mayo, lemon

#### O'CONNELL'S BEEF & GUINNESS PIE

Mushy peas, pomme purée, red wine jus

#### **GIPPSLAND CHUCK & BRISKET CHEESEBURGER**

Pickles, cos, tomato, burger sauce, chutney, onion ring

#### **VEAL SCHNITZEL**

Seeded mustard slaw, HP Mayo, capers, rustic chips

#### **OVEN ROASTED RICOTTA GNOCCHI**

Tomato, buffalo mozzarella, basil, sourdough crumbs

#### **250GR GRASS-FED PORTERHOUSE**

Served medium-rare, hand-cut chips, red wine jus, garlic and parsley butter

#### **UPGRADES TO SHARE:**

BABY COS, HERB CITRONETTE – ADDITIONAL \$2PP RUSTIC FRIES – ADDITIONAL \$2PP



### **CORPORATE PACKAGES**

#### **MORNING OR AFTERNOON TEA**

\$20 pp

Espresso coffee, selection of teas, iced water & juices Fresh seasonal fruit platter OR assorted muffins OR freshly baked scones with jam & cream

PREMIUM PACKAGE

\$45 pp

Iced water & juices for the duration of your event

**MORNING TEA** 

Assorted muffins

LUNCH

Assorted sandwiches, baguettes & wraps

**AFTERNOON TEA** 

Freshly baked scones with jam & cream

**EXECUTIVE PACKAGE** 

\$60 pp

Iced water & juices for the duration of your event

**MORNING TEA** 

Assorted muffins

LUNCH

Choice of main from our bar menu

AFTERNOON TEA

Fresh seasonal fruit platter & freshly baked scones with jam & cream

Please advise of any dietary requirements. Packages are based on a minimum of 8 people.



### **BEVERAGE PACKAGES**

DURATION	PREMIUM	DELUXE
2 HOURS	\$49pp	\$59pp
3 HOURS	\$59pp	\$69pp
4 HOURS	\$69pp	\$79pp

#### **PREMIUM PACKAGE**

#### **SPARKLING**

Edge of The World Cuvee - South East Australia

#### WHITE

Edge of The World Sauvignon Blanc – South East Australia

Save our Souls Chardonnay - Yarra Valley, Vic

#### ROSÉ

Marquis De Pennautier Rose – Pays D'OC, France

#### RED

Woods & Matthews Pinot Noir – Yarra Valley, Vic Edge of The World Cabernet Shiraz – Red Cliffs, Vic

#### **DRAUGHT BEER**

Furphy Refreshing Ale Carlton Draught 5 Seeds Apple Cider

#### LIGHT BEER BOTTLE

**Boags Premium Light** 

Selection of soft drinks and juice

#### **DELUXE PACKAGE**

#### **SPARKLING**

Aurelia Prosecco – South East Australia

#### WHITE

Matakana Sauvignon Blanc - Marlborough, NZ Chain of Fire Pinot Grigio - Vic Stonier Chardonnay - Mornington Peninsula, Vic

#### ROSÉ

Tellurian Rosé – Heathcote, Vic

#### RED

Springvale 'Melrose' Pinot Noir - Freycinet Coast, Tas Torbreck woodcutters Shiraz – Barossa Valley, S.A. Robert Oatley Cabernet Sauvignon – Margaret River, WA

#### **DRAUGHT BEER & CIDER**

Furphy Refreshing Ale Carlton Draught Balter XPA 5 Seeds Apple Cider

#### LIGHT BEER BOTTLE

Boags Premium Light

Selection of soft drinks and jui



