



# FUNCTIONS & EVENTS

CELEBRATE IN STYLE  
AT O'CONNELLS

407 COVENTRY STREET, SOUTH MELBOURNE  
[info@oconnells.com.au](mailto:info@oconnells.com.au)  
[www.oconnells.com.au](http://www.oconnells.com.au)  
T. 03 9810 0086



# 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.



Cnr Coventry and Montague Street  
03 9810 0086  
[info@oconnells.com.au](mailto:info@oconnells.com.au)  
[www.oconnells.com.au](http://www.oconnells.com.au)

**/Australian  
Venue Co.**

# 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.



# 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 BRULÉE

Almond & Cranberry Biscotti, Berry Sorbet

### ICE CREAM & SORBET

DIMATTINA COFFEE AND A SELECTION OF TEAS TO FINISH



# 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



