



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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**/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 BABY CORN

Whipped ricotta, zucchini, honey, coriander, chili

WAGYU BEEF TARTAR

Pickles, raisins, yolk, mustard, sourdough crisps

KINGFISH CRUDO

Leek, ruby grapefruit, local sea herbs

MAINS

1/2 HAZELDENE CHICKEN

Mount Zero lentils, spiced jus, fine herbs

PAN ROASTED SPRING CREEK BARRAMUNDI

Kohlrabi, heirloom tomatoes, dashi crisp

250GR GRASS-FED PORTERHOUSE

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

POTATO GNOCCHI

Peas, mozzarella, beurre noisette, sourdough crumbs

SERVED WITH COSSALAD AND CHIPS TO SHARE

UPGRADES TO SHARE:

BROCCOLINI, SLOW ROASTED GARLIC, BUTTERMILK - ADDITIONAL \$3PP

HAND CUT CHIPS - ADDITIONAL \$3PP

DESSERTS

MILK CHOCOLATE MOUSSE

Raspberry gel, seasonal berries and chocolate crumb

CRÈME BRULÉE

Almond & Cranberry Biscotti, Berry Sorbet

ICECREAM & 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

KING FISH CRUDO

Leek, ruby grapefruit, local sea herbs

GRILLED HOUSE MADE SOURDOUGH

MAINS

BEER-BATTERED FISH & CHIPS

Cos, pea dressing, malt mayo, lemon

O'CONNELL'S BEEF & GUINNESS PIE

Short crust, 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

POTATO GNOCCHI

Peas, mozzarella, beurre noisette, 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