



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.



SET MENU 1

2 COURSES - \$75pp

3 COURSES - \$85pp

TO START

WAGYU BEEF TARTAR

Hens Yolk, House Pickles, Shallots, Wattle Seed Cracker

TWICE-BAKED CHEESE SOUFFLE

Spring Onion Cream, Petite Salad

HAWKESBURY RIVER SQUID

Slow-Roasted Garlic, Aioli, Lemon

MAINS

280g BEEF CITY BLACK STRIPLOIN

Served Medium-Rare, Hand-Cut Chips, Red Wine Jus

1/2 HAZELDENE CHICKEN

Mount Zero Lentils, Spiced Jus, Fine Herbs

PAN ROASTED SPRING CREEK BARRAMUNDI

Roasted Onion Broth, Baby Turnips, Pickled Mussels

POTATO & RICOTTA GNOCCHI

Wild Mushrooms, Sage Crisp, Goats Curd

SERVED WITH COS SALAD AND RUSTIC FRIES TO SHARE

UPGRADES:

ADD EYE FILLET \$8PP

ANY TWO SIDES \$10PP

HAND-CUT CHIPS | MIXED GREENS | PICCALILLI

DESSERTS

CHOCOLATE MOUSSE

Berry Gel, Honeycomb, Mandarin

CRÈME CARAMEL

Strawberries, Sorbet, Milk Crumb

ICECREAM & SORBET

Chef selection

UPGRADE:

ADD CHEESE SELECTION \$10PP

DIMATTINA COFFEE AND A SELECTION OF TEAS TO FINISH

SET MENU 2

SHARING ENTRÉES - \$58pp

ENTRÉES TO SHARE

CHARCUTERIE BOARD

Cured Meats, House Terrine, Parfait, Pickled Vegetables

HAWKESBURY RIVER SQUID

Slow-Roasted Garlic, Aioli, Lemon

VEGETARIAN ARANCINI

Garlic Aioli

HOUSE MADE SOURDOUGH

MAINS

VEAL SCHNITZEL

Cabbage Slaw, Seeded Mustard, HP Mayo, Capers, Pecorino, Fries

CHUCK & BRISKET CHEESEBURGER

Pickles, Cos, Tomato, Burger Sauce, Chutney, Onion Ring, Fries

BEER-BATTERED FISH & CHIPS

Cos, Pea Dressing, Malt Mayo, Lemon

O'CONNELL'S BEEF & GUINNESS POT PIE

Short Crust, Peas, Pomme Purée, Red Wine Jus

280g BEEF CITY BLACK STRIPLOIN

Served Medium-Rare, Hand Cut Chips, Red Wine Jus

POTATO & RICOTTA GNOCCHI

Wild Mushrooms, Sage Crisp, Goats Curd

UPGRADES TO SHARE:

BABY COS – ADDITIONAL \$4PP

RUSTIC FRIES – ADDITIONAL \$4PP

CORPORATE PACKAGES

MORNING OR AFTERNOON TEA

\$20 pp

Dimattina 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 10 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

ROSÉ

Marquis De Pennautier Rose - Pays D'OC, France

RED

Edge of The World Cabernet Shiraz - Red Cliffs, VIC

DRAUGHT BEER

Furphy Refreshing Ale
Carlton Draught
5 Seeds Apple Cider

LIGHT BEER BOTTLE / ZERO OPTIONS

Boags Premium Light
Bridge Road Free Time Pale Ale

Selection of soft drinks and juice

DELUXE PACKAGE

SPARKLING

Aurelia Prosecco - South East Australia

WHITE

Chain of Fire Pinot Grigio - VIC
Road to Enlightenment Riesling - Clare Valley, S.A.
Penfold's Max Charonnay - Adelaide Hills, S.A.

ROSÉ

Tellurian Rosé - Heathcote, VIC

RED

Woods and Matthews Pinot Noir - Yarra Valley VIC
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 / ZERO OPTIONS

Boags Premium Light
Bridge Road Free Time Pale Ale