



O'CONNELL'S

Celebrate in style at O'Connell's

O'Connell's has been at the forefront of modern Australian pub dining for over 140 years.

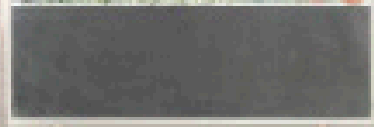
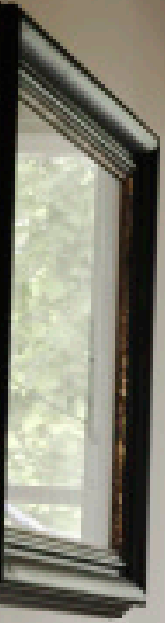
Let us bring our signature O'Connell's flair to your next function. We will work with you to set the mood just right, whether you're throwing an elegant dinner party, corporate long lunch, or something out of the box.

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.

407 COVENTRY STREET, SOUTH MELBOURNE
FUNCTIONS@OCONNELLS.COM.AU
T. 03 9810 0086

THE MALOUF BOARDROOM

Function Spaces





The Centenary Room

Nestled up by the cosy fireplace, this ground-floor room features large windows offering a peak out onto the Coventry Street courtyard.

CAPACITY

28 guests seated

MINIMUM SPEND EXCLUDES DECEMBER

Sunday - Thursday \$1800

Friday & Saturday \$2200





The Malouf Boardroom

Tradition meets modern edge. The Malouf Room is the perfect ode to its namesake. Located on the first floor, this room boasts city views over the leafy streets of South Melbourne and seats up to 22 guests.

This vibrant room is named in honour of Greg Malouf whose signature style of modern Middle Eastern and Lebanese cooking have made him a legend of Australia's food scene.

CAPACITY

22 guests seated

MINIMUM SPEND EXCLUDES DECEMBER

Sunday - Thursday \$1400
Friday & Saturday \$1700





The Kalka Room

Bursting with bright natural light and understated elegance, The Kalka Room is perfectly appointed for a more intimate dining experience or corporate meetings for up to 10 guests.

This bright and bubbly space is a fitting tribute to Cath Kalka, whose culinary vision still inspires us every day.

CAPACITY

10 guests seated

MINIMUM SPEND EXCLUDES DECEMBER

Sunday - Thursday \$800

Friday & Saturday \$1000





The Richardson Room

The sophisticated simplicity is what makes The Richardson Room such a treasure. Equal parts relaxed and refined, this upstairs space is ideal for business meetings and special occasions for up to 10 guests.

The room gets its name from O'Connell's own Adrian Richardson who's renowned for his elevated but unpretentious take on the classics.

CAPACITY

10 guests seated

MINIMUM SPEND EXCLUDES DECEMBER

Sunday - Thursday \$800

Friday & Saturday \$1000



A chef in a white shirt and dark apron is holding a white plate with a green double-line border. The plate contains a dish of braised meat, possibly ribs, with carrots and green herbs. The chef's face is partially visible at the top of the frame.

Food Packages

Set Menu 1

2 Course set menu

\$75pp

3 course set menu

\$85pp

Your guests will select 1 dish per course at the time of the event. Sides are all served to share.

ENTREE

Potato & leek vichyssoise, confit leeks, pea shoots (v) (vgo) (gf)

Cured kingfish, aji amarillo dressing, bronze fennel, toasted macadamia (gfo)

Duck liver parfait, pickled mushrooms, sourdough toast (gfo)

Beef tartare, tarragon mayonnaise, quail egg, crostini (gfo) (df)

MAINS

Whole flathead, Sicilian dressing, karkalla, charred radicchio (gf) (df)

Half spatchcock, harissa, roasted baby capsicum, shallot cream (dfo) (gf)

Paccheri pasta, broccoli & rocket pesto, pickled stems, pine nuts, herb oil (v)

250g Cape Grim sirloin served medium-rare, hand cut chips, pickled shallot and herb salad, red wine jus (gf) (df)

SIDES

Pomme frites (vg) (gf)

Radicchio salad, hazelnut vinaigrette, aged pecorino (v) (vo) (dfo) (gf)

DESSERTS

Baked mascarpone cheesecake, kalamansi cream (v)

Chocolate mille-feuille, berry coulis, torched meringue, dill (v)

Cheese platter, muscatel, quince paste, lavosh (v) (gfo)

** PLEASE NOTE MENU ITEMS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND AVAILABILITY. ALL FUNCTION SPACE HIRES ARE REQUIRED TO SELECT A SET MENU AND CATER FOR ALL GUESTS.

(V) VEGETARIAN, (GF) GLUTEN FREE, (VG) VEGAN, (DF) DAIRY FREE, (VO) VEGETARIAN OPTION, (VGO) VEGAN OPTION, (GFO) GLUTEN FREE OPTION, (DFO) DAIRY FREE OPTION

Set Menu 2

2 Course set menu

\$65pp

3 course set menu

\$75pp

Entree is served to share and your guests will order on the day from main and/or dessert menu.

ENTREE SERVED TO SHARE

Charcuterie board, selection of cured meats, pickles (gfo) (df)

Cured kingfish, aji amarillo dressing, bronze fennel, toasted macadamia (gfo)

Chef's selection of croquettes, aioli

MAINS

Veal Schnitzel, parmesan, apple slaw, pomme frites, fresh lemon

250gm Cape Grim sirloin served medium-rare, herb & pickled shallot salad, pomme frites, red wine jus (gf) (dfo)

Classic fish & chips, tartare sauce (dfo)

Paccheri pasta, broccoli & rocket pesto, pickled stems, pine nuts, herb oil (v)

DESSERTS

Baked mascarpone cheesecake, kalamansi cream (v)

Chocolate mille-feuille, berry coulis, torched meringue, dill (v)

** PLEASE NOTE MENU ITEMS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND AVAILABILITY. ALL FUNCTION SPACE HIRES ARE REQUIRED TO SELECT A SET MENU AND CATER FOR ALL GUESTS.

(V) VEGETARIAN, (GF) GLUTEN FREE, (VG) VEGAN, (DF) DAIRY FREE, (VO) VEGETARIAN OPTION, (VGO) VEGAN OPTION, (GFO) GLUTEN FREE OPTION, (DFO) DAIRY FREE OPTION

A photograph of a bar counter with two glasses of beer. The foreground glass is in sharp focus, showing a golden beer with a thick white head of foam. It sits on a white square coaster. In the background, another similar glass is slightly out of focus. A menu is laid out on the counter behind the foreground glass. The lighting is warm and focused on the beer.

Beverage Packages

Standard Package

2 HOURS

\$55pp

3 HOURS

\$65pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

Frankie Sparkling, South Eastern Australia

WHITE WINE

2022 Counterpoint Pinot Grigio, South Eastern Australia

2022 Frankie Sauvignon Blanc, South Eastern Australia

ROSÉ

2022 Counterpoint Rosé, South Eastern Australia

RED

2021 Frankie Shiraz, South Eastern Australia

2021 Cambridge Crossing Cabernet Merlot, South Eastern Australia

BEER & CIDER

Carlton Draught

Bertie Cider

Cascade Premium Light (BOTTLED)

ADD ON + CHAMPAGNE ON ARRIVAL

NV Taittinger - \$50pp for 1 Hour

Vintage Taittinger - \$100pp for 1 Hour

SOFT DRINKS

Full venue selection available

*vintages subject to change

Premium Package

2 HOURS

\$65pp

3 HOURS

\$75pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

PLEASE SELECT 1

NV Babo Prosecco, Friuli, ITA

NV Jansz 'Premium Cuvee', Pipers Brook, TAS

WHITE WINE

PLEASE SELECT 2

2022 Babich Classic Sauvignon Blanc, Marlborough, NZ

2021 Montevento Pinot Grigio, Veneto, ITA

2022 Heggies 'Cloudline' Chardonnay, Yarra Valley, VIC

ROSÉ

2020 Rameau D'Or Rose, Provence, FRA

RED

PLEASE SELECT 2

2021 Ad Hoc Cruel Mistress Pinot Noir, Great Southern, WA

2020 Principe Corsini 'Camporsino' Chianti, Tuscany, ITA

2021 Torbreck 'Woodcutters' Shiraz, Barossa Valley, SA

BEER & CIDER

Carlton Draught

CBCo Pale Ale

Bertie Cider

Cascade Premium Light (BOTTLED)

ADD ON + CHAMPAGNE ON ARRIVAL

NV Taittinger - \$50pp for 1 Hour

Vintage Taittinger - \$100pp for 1 Hour

SOFT DRINKS

Full venue selection available

*vintages subject to change

Luxury Package

2 HOURS

\$75pp

3 HOURS

\$85pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

PLEASE SELECT 1

NV Babo Prosecco, Friuli, ITA

NV Jansz 'Premium Cuvee', Pipers Brook, TAS

WHITE WINE

PLEASE SELECT 2

2022 O'Leary Walker 'Polish Hill River' Riesling, Clare Valley, SA

2021 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

2022 Ottelia Pinot Gris, Limestone Coast, SA

2021 Mac Forbes Chardonnay, Yarra Valley, VIC

ROSÉ

2020 By Ott Rose, Provence, FRA

RED

PLEASE SELECT 2

2020 Dominique Piron Beaujolais Village, Yarra Valley, VIC

2022 Provenance Pinot Noir, Golden Plains, VIC

2020 Glaetzer 'Bishop' Shiraz, Barossa Valley, SA

2021 Vasse Felix 'Filius' Cabernet Sauvignon, Margaret River, WA

BEER & CIDER

Carlton Draught

CBCo Pale Ale

Bertie Cider

Cascade Premium Light (BOTTLED)

ADD ON + CHAMPAGNE ON ARRIVAL

NV Taittinger - \$50pp for 1 Hour

Vintage Taittinger - \$100pp for 1 Hour

SOFT DRINKS

Full venue selection available

*vintages are subject to change

Terms & Conditions

TENTATIVE BOOKING

Any tentative bookings received will be held for a period of 3 working days. O'Connell's Hotel reserves the right to make available any tentative bookings not confirmed during this period.

Confirmation and Deposit

Confirmation of your booking is required with the signed Terms and Conditions in writing together with the booking deposit, which is non refundable, within a month of the original reservation. Deposit required is 30% of your minimum spend requirement.

MINIMUM SPENDS

All functions must adhere to the minimum spend stipulated at the time of booking

Confirmation of Attendance

Final numbers will be required 3 days prior to your event. You must cater for all guests attending your function. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. Menus, beverage arrangements, room set up, start and finishing times must be confirmed 14 days prior to the function.

Please note: O'Connell's does not have lift access to upstairs, nor wheelchair accessible toilets on either level as it's a Heritage listed building.

CATERING/BEVERAGE

REQUIREMENTS

Menu selections will be required 14 days prior to your event; all functions must be catered for through one of O'Connell's Hotel's catering packages unless negotiated individually with our functions manager. Should selections not be advised at this point your menu selection can not be guaranteed to be available. O'Connell's Hotel reserves the right to select on your behalf and/or substitute menu items of a similar quality, due to, but not limited to, supplier shortages and

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seasonal change.

Every endeavour is made to maintain selections, however O'Connell's Hotel reserves the right to substitute selected beverages with beverages of equal value. If the preferred selection is unavailable, we will notify you immediately.

PAYMENT

The outstanding balance (minimum requirement plus additional charges over and above) must be settled at the conclusion of the event by cash or eftpos/credit card.

We do not accept payment via cheque, direct debit or Diners card.

CANCELLATION POLICY

Refunds are made on a pro-rata basis;

LESS THAN 1 MONTH:

Deposit forfeited

LESS THAN 2 WEEKS:

Deposit forfeited + cancellation fee equivalent to 20% of total estimated food and beverage charges, based on last numbers provided.

LESS THAN 1 WEEK:

Deposit forfeited + cancellation fee equivalent to 50% of total estimated food and beverage charges, based on last numbers provided.

*Please note that rescheduling your booking is classed as a cancellation of the original date and will incur the same cancellation policies as outlined above.

ENTERTAINMENT

It is the organiser's responsibility to ensure that any external AV equipment or devices are compatible with our in house equipment. You may test any of this equipment at a mutually convenient time prior to the function.

External Entertainment:
Noise restrictions apply.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs for repair or replacement at current market price. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during, and after the event.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however, they are subject to change. Should any increases occur, we will notify you immediately. All prices quoted are inclusive of GST.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into O'Connell's Hotel for consumption by the organiser or guests, with the exception of Birthday Cakes, Wedding Cakes etc without the written permission from O'Connell's Hotel. A cakeage fee will be applied per person.

CONTENT OF EVENT

If O'Connell's Hotel has reasons to believe that any event/function will affect the smooth running of O'Connell's Hotel, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability.

Terms & Conditions

RESPONSIBLE SERVICE OF ALCOHOL

O'Connell's Hotel adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA- Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated persons will be removed from 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.

It is also a condition of our licence that no one under the age of 18 is to be on the premises after 11pm under any circumstances.

SIGNAGE AND DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in O'Connell's Hotel's public areas is to be kept to a minimum and must be approved by the Functions Manager prior to the event.

INSURANCE

Whilst the staff of O'Connell's Hotel will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend that organisers arrange their own insurance and security.

SMOKING

The "function rooms" are strictly NON SMOKING areas. Smoking is only permitted outside of the venue.

SECURITY

O'Connell's Hotel reserves the right, without liability, to exclude or manage patrons who breach any policy or legal responsibility whilst on, or prior to entering, our venue. At certain times you may be required to produce suitable ID.

OPERATING HOURS

Please note that O'Connell's Hotel's standard operating hours are subject to change and at the discretion of the management team on duty. All functions to conclude lunch at 5pm and Dinner Sunday to Thursday at 10pm and Friday and Saturday 11pm