

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.

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THE MALOUF BOARDROOM



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1700

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The Centenary Room

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

28 guests seated

MINIMUM SPEND

Monday - Thursday \$18 Friday - Sunday \$22

\$1800 \$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

Monday - Thursday \$1400 Friday - Sunday \$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

Monday - Thursday Friday - Sunday

\$800 \$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

Monday - Thursday Friday - Sunday

\$800 \$1000





Set Menu 1

2 Course set menu \$75pp	ENTREES SERVED TO SHARE
	Charcuterie board, selection of cured meats, pickles sourdough
ADD ONS	Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill
CANAPES ON ARRIVAL \$5PP PER	Beef tartare, Middle Eastern spices, egg yolk, red onion, radish, potato crisps
Escalibada, red peppers, focaccia	MAINS SERVED TO SHARE
Oysters, native citrus mignonette	Spiced roast chicken, charred carrots, sesame seed sauce, aleppo pepper
Duck liver parfait, pickled mushroom, crostini	Trout, brussel sprouts, XO sauce
Smoked salmon, creme fraiche, lavosh	Lamb shoulder, spinach a la Catalana
CHEESE BOARD TO SHARE \$10PP	
Chef's selection cheeses, muscatel,	SIDES SERVED TO SHARE
quince paste, lavosh	Pomme frites
CAKEAGE \$4PP	Witlof salad, fennel, orange, persimmon
	ADDITIONAL SIDES \$5PP PER ITEM
	Hasselback potato, black vinegar, brown butter, garlic

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

Set Menu 2

3 Course set menu	ENTREE SERVED TO SHARE
\$85pp	Charcuterie board, selection of cured meats, pickles, sourdough
ADD ONS CANAPES ON ARRIVAL \$5PP PER ITEM Escalibada, red peppers, focaccia Oysters, native citrus mignonette Duck liver parfait, pickled mushroom, crostini	Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill Beef tartare, Middle Eastern spices, egg yolk, red onion, radish, potato crisps MAINS SERVED TO SHARE Spiced roast chicken, charred carrots, sesame seed sauce, aleppo pepper Trout, brussel sprouts, XO sauce
Smoked salmon, creme fraiche, lavosh	Roast sirloin of beef, broccoli
CHEESE BOARD TO SHARE \$10PP	SIDES SERVED TO SHARE
Chef's selection cheeses, muscatel,	Pomme frites
quince paste, lavosh	Witlof salad, fennel, orange, persimmon
CAKEAGE \$4PP	ADDITIONAL SIDES \$5PP PER ITEM Hasselback potato, black vinegar, brown butter, garlic DESSERTS - ALTERNATE DROP Honey parfait, spiced quince, chestnuts Chocolate clafoutis, pistachio, Davidson plum, creme fraiche

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

Beverage Packages

Standard Package

2 HOURS \$55pp 3 HOURS \$65pp ADDITIONAL HOURS + \$10pp	SPARKLING NV Frankie Sparkling, South Eastern Australia WHITE WINE 2024 Frankie Sauvignon Blanc, South Eastern Australia
	ROSÉ 2024 Frankie Rose, South Eastern Australia
	RED 2024 Frankie Shiraz, South Eastern Australia
	BEER & CIDER CBCo Pale Ale Carlton Draught CBCo Middy 3.5% Bertie Apple Cider (cans)
	ADD ON + CHAMPAGNE ON ARRIVAL Non Vintage Moet & Chandon \$50pp per hour
	SOFT DRINKS Full venue selection available

*vintages subject to change

Premium Package

г HOURS \$65pp	SPARKLING
з HOURS \$75pp	NV Chandon Brut, Yarra Valley, Vic
ADDITIONAL HOURS + \$10pp	WHITE WINE PLEASE SELECT 2
	2024 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA 2023 Montevento Pinot Grigio, Veneto, ITA 2024 Deep Woods Estate Chardonnay, Margaret River, WA
	ROSÉ
	2024 Vasse Felix Classic Dry Rose, Margaret River, WA
	RED PLEASE SELECT 2
	2023 Save our Souls Pinot Noir, Yarra Valley, VIC
	2022 Torbreck 'Woodcutters' Shiraz, Barossa Valley, SA
	2019 Fairbank Cabernet Sauvignon, Central Victoria, Aus
	BEER & CIDER
	CBCo Pale Ale
	Carlton Draught
	CBCo Middy 3.5%
	Bertie Apple Cider (cans)
	ADD ON + CHAMPAGNE ON ARRIVAL
	Non Vintage Moet & Chandon \$50pp per hour
	SOFT DRINKS
	Full venue selection available
	*vintages subject to change

Luxury Package

2 HOURS	SPARKLING
\$75pp 3 HOURS \$85pp	NV Chandon Brut, Yarra Valley, Vic
additional hours + \$10pp	WHITE WINE PLEASE SELECT 2
	2024 Pewsey Vale Vineyard Riesling, Clair Valley, SA 2024 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA 2023 Montevento Pinot Grigio, Veneto, ITA 2021 Mac Forbes 'Yarra Valley' Chardonnay, Yarra Valley, VIC
	ROSÉ
	2023 Chateau Minuty 'M de Minuity' Rose, Provenance, FRA
	RED PLEASE SELECT 2
	2023 Dominique Piron Beaujolais Village, Yarra Valley, VIC 2023 Strelley Farm Pinot Noir, Tasmania, TAS 2022 Wild Duck Creek 'Yellow Hammer Hill' Shiraz blend, Heathcote, VIC 2019 Fairbank Cabernet Sauvignon, Central Victoria, VIC
	BEER & CIDER
	CBCo Pale Ale
	Carlton Draught
	CBCo Middy 3.5%
	Bertie Apple Cider (cans)
	ADD ON + CHAMPAGNE ON ARRIVAL
	Non Vintage Moet & Chandon \$50pp per hour
	SOFT DRINKS
	Full venue selection available
	*vintages 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 5 business 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. Any allergies/ dietary requirements that we need to be aware of also need to be confirmed 5 business days prior to your booking, any of these that are advised after this or on the day will be charged on top of current catering numbers and selected menus.

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 OCONNELLS.COM.AU 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 seasonal change.

Every endeavour is made to maintain beverage 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.

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 allow any credit and cannot invoice after the event. We do not accept payment via cheque, direct debit or Diners card. Please note O'Connell's does not split bills, one transaction for payment only is expected upon conclusion of your event.

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.

No external entertainment is permitted.

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 of \$4 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 not permitted. Decorations are to be kept to the space that has been booked, minimal table decorations only, no confetti, glitter, rice or anything that is scattered. All decorations must be approved by the functions manager prior to your 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 AND VAPING The "function rooms" are strictly NON SMOKING AND VAPING areas. Smoking and vaping 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 at 11pm.