



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
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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

Monday - Thursday \$1800

Friday - Sunday \$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	\$800
Friday - Sunday	\$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	\$800
Friday - Sunday	\$1000



A chef, seen from the chest down, is holding a white plate with a green rim. The chef is wearing a white long-sleeved shirt and a dark-colored apron with a gold-colored buckle. The plate contains a dish of braised meat, possibly beef or lamb, with carrots and a garnish of fresh green herbs. The background is blurred, focusing attention on the chef and the food.

Food Packages

Set Menu 1

2 Course Sharing Style

Set menu

\$80pp

ADD ONS

CANAPÉS ON ARRIVAL

\$5PP PER ITEM

Escalibada, red peppers, focaccia

Oysters, native citrus mignonette

Duck liver parfait, pickled mushroom,
crostini

Smoked salmon, crème fraîche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel,

quince paste, lavosh

ENTRÉES SERVED TO SHARE

Charcuterie board, selection of cured meats, pickles, sourdough

Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill

Beef tartare, smoked oyster cream, watercress, potato chips

MAINS SERVED TO SHARE

Spiced roast chicken, Spring vegetables, yuzu, pickled ginger

BBQ trout, leek vinaigrette

Lamb shoulder, spinach a la Catalana

SIDES SERVED TO SHARE

Pomme frites

Baby cos salad, sesame, preserved lemon dressing

** 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 Sharing Style
Set menu
\$90pp

ADD ONS

CANAPÉS ON ARRIVAL
\$5PP PER ITEM

Escalibada, red peppers, focaccia

Oysters, native citrus mignonette

Duck liver parfait, pickled mushroom,
crostini

Smoked salmon, crème fraîche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel,
quince paste, lavosh

ENTRÉES SERVED TO SHARE

Charcuterie board, selection of cured meats, pickles, sourdough

Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill

Beef tartare, smoked oyster cream, watercress, potato chips

MAINS SERVED TO SHARE

Spiced roast chicken, charred carrots, sesame seed sauce, aleppo pepper

BBQ Trout, Leek vinaigrette

Roast sirloin of beef, sweet potato, fermented chilli & maple, pumpkin seed
salsa

SIDES SERVED TO SHARE

Pomme frites

Baby cos salad, sesame, preserved lemon dressing

DESSERTS - ALTERNATE DROP

Marscapone & pepperberry brulée, brandy poached raspberries

Chocolate clafoutis, pistachio, Davidson plum, crème fraîche

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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 3

3 Course Individually Plated
Set Menu
\$80pp

ADD ONS

CANAPÉS ON ARRIVAL
\$5PP PER ITEM

Escalibada, red peppers, focaccia
Oysters, native citrus mignonette
Duck liver parfait, pickled mushroom,
crostini
Smoked salmon, creme fraiche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel,
quince paste, lavosh

ENTRÉE - SELECT ONE

Classic prawn cocktail, Marie rose dressing

Summer pea soup, chive Chantilly cream

Beef tartare, smoked oyster cream, watercress, potato chips

MAIN - SELECT ONE

Bass strait Rostbiff, handcut chips, rocket salad, red wine sauce

Veal Schnitzel Holstein, fried egg, anchovy, capers, brown better, potato salad

Flathead, mussel & leek vinaigrette

SIDES SERVED TO SHARE

Spiced sweet potato, fermented chilli & maple dressing, pumpkin seed salsa

Cos, mint, spring onion & sesame, preserved lemon dressing

DESSERTS - ALTERNATE DROP

Marscapone & pepperberry brulée, brandy poached raspberries

Chocolate clafoutis, pistachio, Davidson plum, crème fraîche

** 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 4

3 Course Individually Plated
Set Menu
\$90pp

ADD ONS

CANAPÉS ON ARRIVAL
\$5PP PER ITEM

Escalibada, red peppers, focaccia
Oysters, native citrus mignonette
Duck liver parfait, pickled mushroom,
crostini
Smoked salmon, crème fraîche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel,
quince paste, lavosh

ENTRÉE - SELECT ONE

Classic prawn cocktail, Marie Rose dressing

Summer pea soup, chive Chantilly cream

Beef tartare, smoked oyster cream, watercress, potato chips

MAIN - SELECT ONE

Bass Strait sirloin, handcut chips, rocket salad, red wine sauce

Veal Schnitzel Holstein, fried egg, anchovy, capers, brown butter, potato salad

Flathead, mussel & leek vinaigrette

SIDES SERVED TO SHARE

Spiced sweet potato, fermented chilli & maple dressing, pumpkin seed salsa

Cos, mint, spring onion & sesame, preserved lemon dressing

DESSERTS - ALTERNATE DROP

Marscapone & pepperberry brulée, brandy poached raspberries

Chocolate clafoutis, pistachio, Davidson plum, crème fraîche

** 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.

A photograph of two tall glasses of beer with thick white foam, sitting on a dark wooden table. A menu is open on the table, and a white coaster is under the glass in the foreground. The scene is lit with warm, golden light.

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

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

2 HOURS

\$65pp

3 HOURS

\$75pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

NV Chandon Brut, Yarra Valley, Vic

WHITE WINE PLEASE SELECT 2

2025 Catalina Sounds, Sauvignon Blanc, Marlborough, NZ

2025 Cloud St, Pinot Grigio, King Valley, Vic

2024 Lenton Brae, Chardonnay, Margaret River, WA

ROSÉ

2025 Quilty & Gransden Ros é, Central Ranges, NSW

RED PLEASE SELECT 2

2024 Provenance 'Golden Plains', Pinot noir, Geelong, VIC

2022 Torbreck 'Woodcutters' Shiraz, Barossa Valley, SA

2019 Fairbank Cabernet Sauvignon, Central Victoria, Aus

BEER & CIDER

CBCo Pale Ale

Carlton Draught

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

\$75pp

3 HOURS

\$85pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

NV Chandon Brut, Yarra Valley, Vic

WHITE WINE PLEASE SELECT 2

2025 Jim Barry 'Atherley' Riesling, Clare Valley, SA

2025 Catalina Sounds, Sauvignon Blanc, Marlborough, NZ

2025 Cloud St, Pinot Grigio, King Valley, Vic

2024 Small Wonder 'Landscape' Chardonnay, Tamar Valley, Tas

ROSÉ

2024 Arc de Soleil Rosé, Provence, 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

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. O'Connell's does not have lift access to upstairs, nor wheelchair accessible toilets on either level as it is 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 OCONNELLS.COM.AU

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.

A 15% surcharge is applicable on all events held on a public holiday.

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.