

TOORAK

HOTEL

EVENTS BROCHURE



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HOTEL

Established in 1854, the Toorak hotel has been a historic watering hole in the Toorak and Hawksburn area. The iconic corner building has lived a few lives and seen many different names over the years, with Toorak Hotel now taking rank and marking a new era for the 19th-century establishment.

Toorak Hotel is your local gastro pub, servicing seasoned regulars with a menu that flits between your classic pub fare and an elevated contemporary Australian offering. With many different spaces under the one roof, all are welcome at Toorak Hotel.





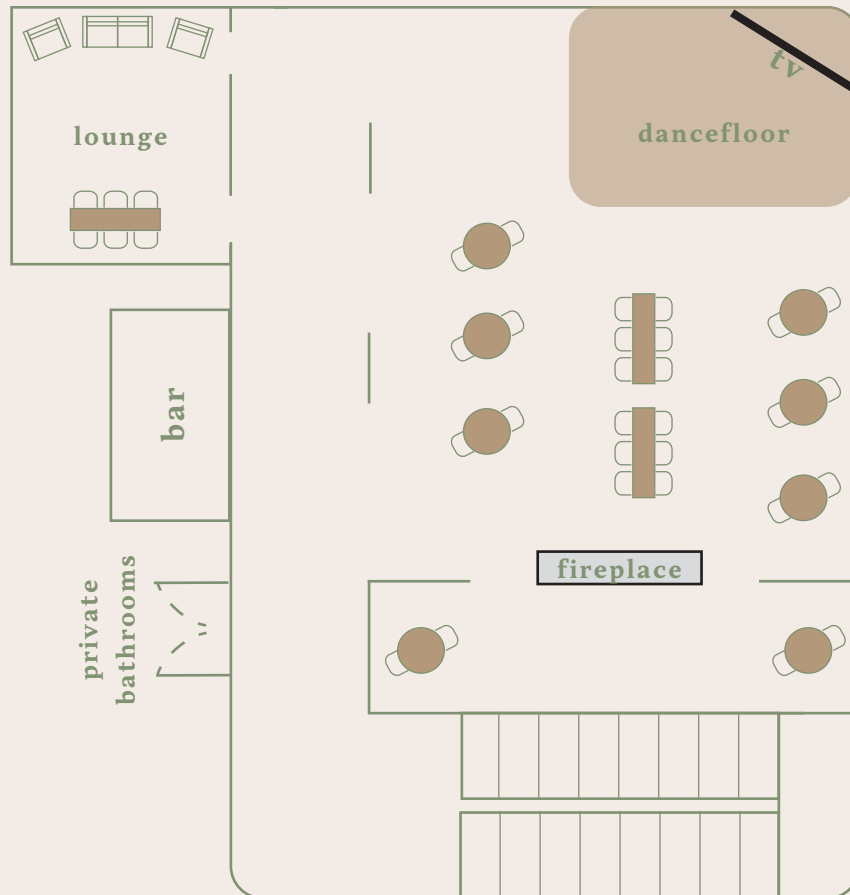
The Jackson Room

Toorak Hotel loves to host parties, and the newly revamped The Jackson Room welcomes private events all year round. Located on the first floor, this exciting new space with luxe finishes and spectacular city skyline views is perfect for your next event. Featuring a dance floor, LCD screen, plus a private bar and bathrooms.

If you are after a chic cocktail lounge feel, The Jackson Room is the space for you.

cocktail up to 80

seated n/a





Private Dining Room

An intimate space adjacent to the main dining room, this is a perfect location to host a private lunch or dinner in a relaxed environment.

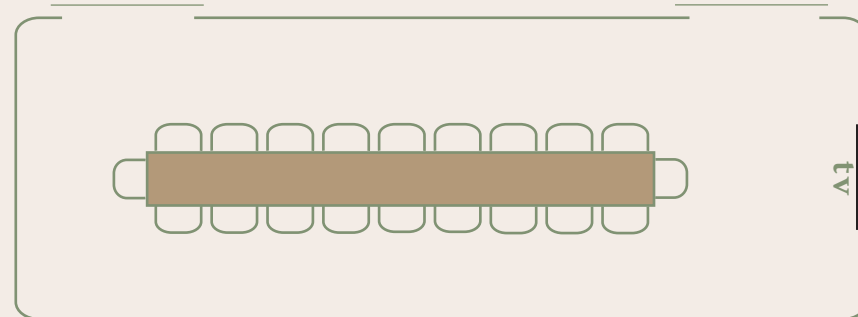
Whether you're planning a special celebration, family get together, or a corporate event, the Private Dining Room offers charm and privacy.

cocktail n/a

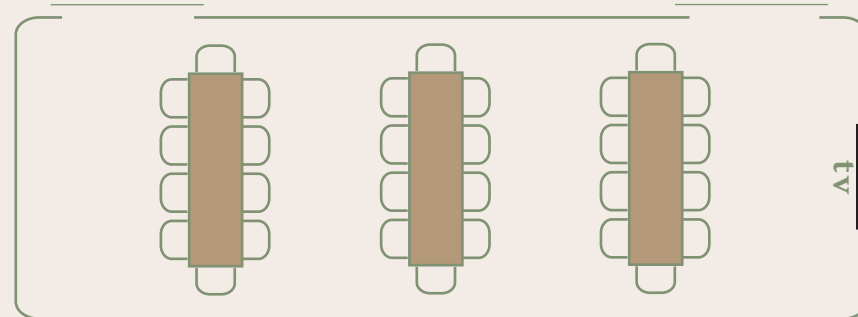
seated up to 30



One long table - 20



Three tables - 30

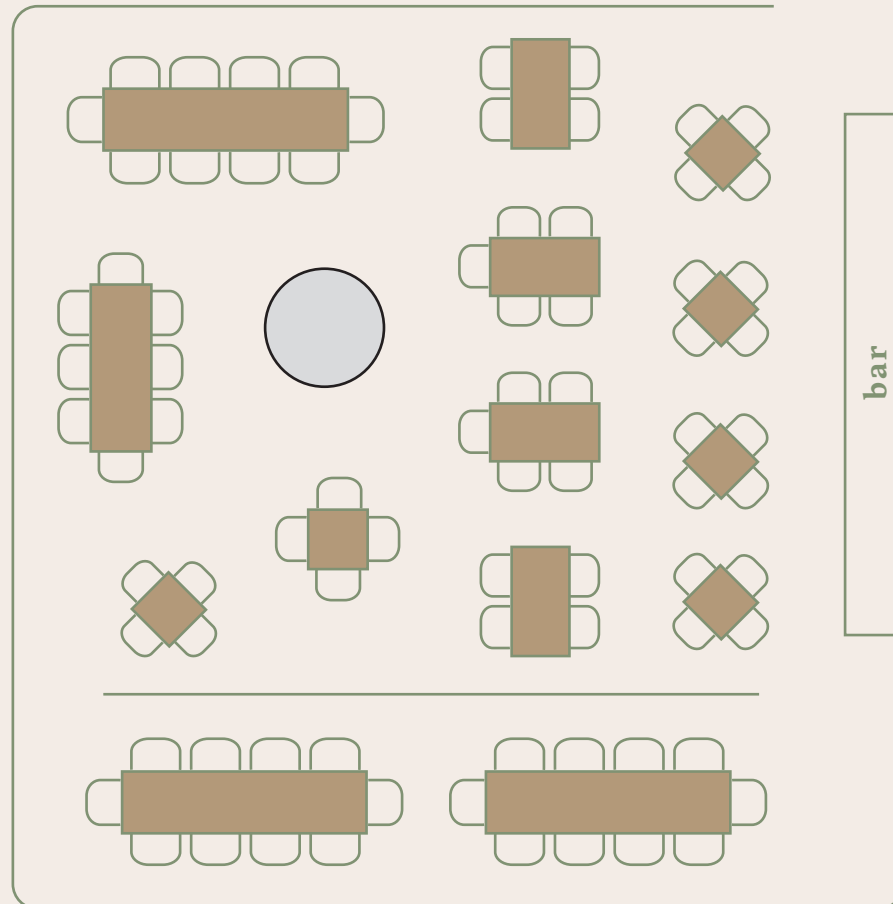


Dining Room

Situated away from the buzz of the Public Bar, the Dining Room is an inviting, yet spacious event space. The open plan layout allows flexibility to create a bespoke event to suit your needs.

cocktail n/a

seated up to 80



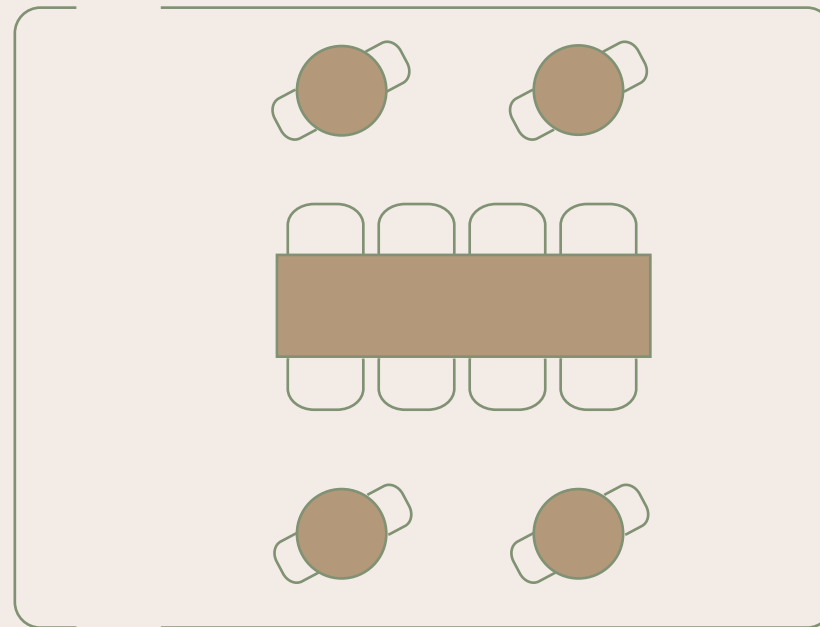


Mezzanine

Elevated up from the Public Bar, the Mezzanine is perfect for social gatherings of up to 30 guests cocktail style. This space absorbs the lively atmosphere of the public bar, while giving you a semi-private area to host your own get-together.

cocktail up to 30

seated n/a

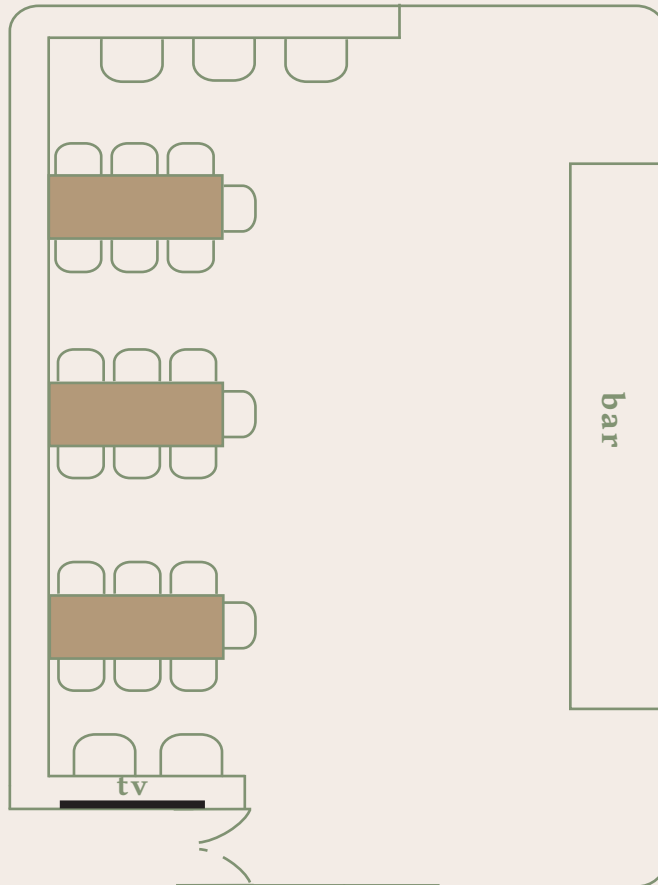


Cocktail Bar

Adjacent to the Dining Room, the art-deco inspired Cocktail Bar is sure to impress. This opulent space has oversized windows, an LCD screen, and prime position next to the bar.

cocktail up to 40

seated n/a



Set Menus

\$60 per person

Shared Entrée
Shared Main

\$60 per person

Shared Entrée
Choice Main

\$70 per person

Shared Entrée
Alternate Main

Shared Entrée

served to share

Sourdough focaccia with cultured butter

Chicken liver parfait, prunes, cornichons, brioche toast

Seasonal crudo - today's best sourced fish

Parmesan & chive waffle, stracciatella, shaved melon, macadamia

Shared Main *accompanied by chips, seasonal greens & cabbage salad*

minimum 20ppl

your choice of two of the following served to share

Traditional porchetta served with braised cavalo nero

Chicken, sage and pancetta ballantine, cannellini bean and herb salad

Barramundi, braised leek, hollandaise

Slow roasted Calabrian lamb shoulder, olives, roasted peppers, chilli, tomato

Choice Main *accompanied by chips & cabbage salad*

maximum 30ppl

your choice of one of the following

Market fish, parsnip, celeriac remoulade, grilled lemon (*gf*)

Veal schnitzel, chips, cabbage salad, lemon

Mushroom risotto, local mushroom, mascarpone, fried sage (*gf*)

BBQ half chicken, roasted root vegetables, hazelnut pesto, chicken jus (*gf, n*)

Alternate Main *accompanied by chips & cabbage salad*

served alternately

Market fish, parsnip, celeriac remoulade, grilled lemon (*gf*)

Porterhouse steak, potato gratin, watercress salad

BBQ half chicken, roasted root vegetables, hazelnut pesto, chicken jus (*gf, n*)

+ Upgrades

Add porterhouse steak to your choice main selections for \$8pp

Porterhouse steak served with potato gratin, watercress salad

Shared Dessert + \$12pp

served to share

Local & imported cheese, accompaniments, rye crackers

Petit fours

Alternate Dessert + \$15pp

your choice of two served alternately

Panna cotta, buttermilk, vanilla, seasonal fruit (*gf*)

Chocolate bomb, cherries, torched meringue

Honey, lemon & semolina cake, poached apple, whipped mascarpone (*v, n*)

Choice Dessert + \$15pp

your choice of one of the following

Panna cotta, buttermilk, vanilla, seasonal fruit (*gf*)

Chocolate bomb, cherries, torched meringue

Honey, lemon & semolina cake, poached apple, whipped mascarpone (*v, n*)

RECOMMENDED COCKTAIL PARTY PACKAGES

2-4 hr event

\$54 per person – 6 x hot and cold bites, 1 x premium canapé, 1 x substantial
\$64 per person – 6 x hot and cold bites, 1 x premium canapé, 2 x substantial

4-6 hr event

\$78 per person – 6 x hot and cold bites, 1 x premium, 2 x substantial, 1 x grazing

**1 piece per person*

\$54 per person

Pancetta and parmesan croquettes with confit garlic aioli
Beef tartare, confit egg yolk, rye crisp
Selection of rice paper rolls with nuoc cham

Beef and Guinness pie, Toorak Hotel ketchup
Toorak fried chicken, gochujang mayo
Grilled capsicum, onion, mushroom skewers
with chermoula

Peking duck pancakes with spring onion

Mini bacon and cheese angus burger, caramelised onion,
American mustard, ketchup, pickles

\$64 per person

Pancetta and parmesan croquettes with confit garlic aioli
Cured kingfish, pickled shallots, pea salsa
Sausage rolls (your choice of protein) with Toorak Hotel ketchup

Cauliflower, leek and cheese pie
Saffron and taleggio arancini, sauce roulli
Toorak fried chicken, gochujang mayo

Lamb kofta, harissa labne

Mini Rueben with pastrami, sauerkraut, pickles, mustard,
cheese on Turkish bread
Falafel, hummus, tabbouleh, flatbread

\$78 per person

Beef tartare, confit egg yolk, rye crisp
Cauliflower, leek and cheese pie
Selection of rice paper rolls with nuoc cham

Grilled capsicum, onion, mushroom skewers with chermoula
Pancetta and parmesan croquettes with confit garlic aioli
Toorak fried chicken, gochujang mayo

Trout rilette on parmesan and chive waffle

Falafel, hummus, tabbouleh, flatbread
Mini bacon and cheese angus burger, caramelised onion,
American mustard, ketchup, pickles

Grilled chicken souvlaki, tzatziki, feta





Canapés

HOT & COLD BITES 6.0

Beef tartare, confit egg yolk, rye crisp

Cured kingfish, pickled shallots, pea salsa (*gf*)

Cauliflower, leek and cheese pie (*v*)

Sausage rolls (beef, pork and fennel or spinach and ricotta) with Toorak Hotel ketchup

Pancetta and parmesan croquettes with confit garlic aioli

Saffron and taleggio arancini, sauce roulli (*v*)

Beef and Guinness pie, Toorak Hotel ketchup

Grilled capsicum, onion, mushroom skewers with chermoula (*v*)

Toorak fried chicken, gochujang mayo

Selection of rice paper rolls (prawn, chicken, vegetarian) with nouc cham

PREMIUM CANAPÉS 8.0

Sushi selection, pickled ginger, wasabi, soy (*v, gf*)

Peking duck pancakes with spring onion, hoi sin

Trout rillette on parmesan and chive waffle (*gf*)

Grilled king prawn with Marie rose sauce, chiffonade cos, tomato powder (*gf*)

Lamb kofta, harissa labne (*gf*)

Beef empanada, salsa roja (*gf*)

Yarra Valley trout caviar, lemon crème fraiche, crumpet (*gf*)

SUBSTANTIALS 10.0

Falafel, hummus, tabbouleh, flatbread (*v*)

Mini bacon and cheese angus burger, caramelised onion, American mustard, ketchup, pickles

Mini Rueben with pastrami, sauerkraut, pickles, mustard, cheese on Turkish bread

GRAZING 14.0

Potato gnocchi, tomato sugo, parmesan crisp (*v, gf*)

Grilled chicken souvlaki, tzatziki, feta

Fish and chips, tartare, lemon

Roti canai, beef rendang, basmati, yogurt

SWEET TREATS 6.0

Gin and lime meringue tarts (*gf*)

Chocolate and hazelnut mudcake tart (*gf*)

Butterscotch cheesecake (*gf*)

Raspberry swirl cheesecake (*gf*)



Cocktails

SIGNATURE COCKTAILS

White Chocolate & Passionfruit Martini 25.0

Vanilla vodka, passionfruit purée, grapefruit juice, white chocolate syrup, egg white

Summer Blush 22.0

Gin, St Germain, lime juice, egg whites, raspberry syrup

Lychee Long Time 22.0

Belvedere, lychee liqueur, rose monin, lychee, lemon

Yuzu Bramble 22.0

Four Pillars Yuzu Gin, lemon, grapefruit bitters, Chambord drizzle

The Captain 22.0

Jameson, apple liqueur, pomegranate molasses, lemon, apple

Rum in the Sun 22.0

Plantation rum, Malibu, Sweet Vermouth, agave, lime juice, pineapple foam

SPRITZ

Aperol Spritz 17.0

Aperol, prosecco, soda, orange

Pink Gin Spritz 17.0

Pink gin, cranberry, prosecco, lime, soda





Wine

We recommend pre-selecting a sparkling, a white and a red

Tap beer, soft drinks and mineral water will be available.

Please contact your coordinator for a full wine list.

SPARKLING & CHAMPAGNE

Ca di Alte, Veneto, IT	Prosecco	67.0
Chandon Blanc De Blanc, Coldstream, VIC	Sparkling Brut	76.0
Veuve Clicquot, Reims, FR	Champagne	135.0
2013 Dom Pérignon, Marne, FR	Champagne	472.0

WHITE

Pewsey Vale, Eden Valley, SA	Riesling	69.0
Artigiano, Veneto, IT	Pinot Grigio	62.0
Xanadu Circa '77, Margaret River, WA	Sauvignon Blanc Semillon	67.0
Punch Lance's Vineyard, Yarra Valley, VIC	Chardonnay	76.0

ROSÉ

Minuty M, Côtes de Provence, FR	Rosé	71.0
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RED

Rising, Yarra Valley, VIC	Pinot Noir	79.0
Zema Estate, Coonawarra, SA	Shiraz	77.0
Cabinet Card, Yarra Valley, VIC	Cabernet Sauvignon	61.0
Yering Station Village, Yering, VIC	Sangiovese	66.0

MOSCATO

Buller Wines RLB, Rutherglen, VIC	Moscato	55.0
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Booking Guidelines

TO BOOK

Love the venue as much as we do? Amazing! To book your event, send an email to us confirming that you would like to go ahead, outlining the date and time of the event and the number of guests. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend. Once paid, congratulations! You're about to start planning an incredible event with one of our fabulous event coordinators. Just note that if you are booking an event 14 days or less before the date, full payment is required at the time of booking.

So that your event can run as smoothly as possible, we require guest number confirmation, final payment and all dietary requirements no later than 10 days prior to your event date.

OUR FOOD

We work with lovely, fresh produce. This does mean however that all menu items are subject to change according to seasonality and availability.

As great as we are at catering for nearly all dietary requirements, all Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. In the event that MHP has not been given prior notification, the client will be charged pro-rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however, cannot guarantee, nor take responsibility for any reaction to the food.

HOUSEKEEPING

To ensure all our guests have the best time, we do not allow; Inappropriate behaviour, games, activities or novelty items. Decorative items that may interrupt the splendid view including balloons and large floral arrangements. Exceptions are made for full venue exclusive events.

Yes, we are famous purveyors of all things fun, celebratory and impulsive. However, we are also in the business of keeping it fabulous and safe for all – including you! To do this, we always practice our Responsible Service of Alcohol. If we ask you to slow down and have some water, consider us your guide in getting you back up on the D-floor, and take our advice.

We are proud to be a venue free from discrimination. Discriminatory behaviour or language will not be tolerated.



CANCELLATION POLICY

Type of event	Cancellation period	Cancellation Penalty
Semi-exclusive <i>e.g. set menus, cocktail functions, and restaurant bookings</i>	7 days	20% booking fee
Exclusive <i>e.g. Private Dining Room, Function Room, Cocktail Bar</i>	14 days	20% booking fee

The non-refundable booking fee is in place to act as compensation for administrative costs, stock loss, and lost opportunity associated with an event or reservation.

For a full list of terms and conditions, please visit melbournehospitality.com.au

FAQs

Is there a minimum spend?

A minimum spend is required to reserve one of our spaces on a semi-exclusive or exclusive basis. This is met by your food and beverage selection. Our minimum spends are season and space dependent.

How long can my event go for?

Celebrate your semi-exclusive event for 3 hours, or kick it up a notch for 4 hours for your exclusive event. Exclusive lunch events can run anytime from 12pm - 4pm or 1pm – 5pm, and exclusive evening events anytime from 6pm - 10pm or 7pm – 11pm. Please discuss with your coordinator if you need more time that what is regularly allocated.

My friend is vegan, gluten free, FODMAP, pregnant, allergic to peanuts and hates mushroom, can they still come?

Our chefs love making sure everyone is well looked after! Just let your coordinator know of any dietary requirements 10 days prior to your event and we will make sure they don't leave hungry.

Can I bring a cake?

Absolutely! You are welcome to bring your own cake and we will provide plates and cutlery free of charge. We can also serve your cake plated with seasonal garnish and cream for \$3 per person.

Can I display a cake?

If you would like to display your cake for your semi-exclusive booking, please discuss this with your event coordinator as additional fees may apply.

What's the dress code?

We want all of our guests to feel comfortable at Toorak Hotel, and ask that you dress fun but respectable! Dirty workwear or dress ups are not permitted.

Can I rename a cocktail for my event?

You betcha! Pick your favourite cocktails off the menu and add your own personalised twist to them. The day is about you after all.

Where can we park?

First of all, don't drive – we're so close to the number 72 tram, plus lift services are readily available. Alternatively, let your sober Bob know that there is on-street parking around the area!

We would like to have speeches, can we?

You are absolutely more than welcome to give a speech, however, we are not able to isolate our speakers and turn the music down. So please work on your vocal exercises prior and keep it short and sweet. If you are using the venue exclusively, you can speak for as long and loud as you like!

What happens if COVID restrictions come back?

We don't like to bring up the past, but we understand your concerns. The COVID stuff us simple, if we can host your event we absolutely will try our best to, but if we can't, we will offer you a complimentary postponement to an agreed date. If we are unable to find you a suitable date and you need to cancel we will refund you in full.

Full Venue Exclusive Event T&C'S

Cancellation/Postponement/Change of Date

Cancellation by Client

1.1 If the client chooses to cancel the booking for the Event, the following terms will be applicable:

These fees are to compensate Amello Pty Ltd for the administration costs, business losses and lost opportunity. These shall be considered liquidated damages.

1.1.1 More than 6 months' notice, cancellation fee will be equivalent to the initial Booking Fee amount, thus the Booking Fee amount will be forfeited.

1.1.2 Notice of 3 to 6 months, the Booking Fee amount and the 1st Progress Payment amount or 45% of the minimum spend, whichever is higher, will be forfeited.

1.1.3 Notice of 1 to 3 months, the Booking Fee amount and the 1st and 2nd Progress Payments amounts or 70% of the minimum spend, whichever is higher, will be forfeited.

1.1.4 Less than 31 days' notice, the Booking Fee amount and all Progress Payments or 95% of the minimum spend, whichever is higher, will be forfeited.

Postponement by Client

1.2 If an Event is postponed or date changed, the following terms are applicable:

3.2.1 Notice of 3 to 6 months: the postponement fee will be equivalent to the Booking Fee amount.

3.2.2 Notice of 1 to 3 months, the postponement fee will be the full cancellation fee as per 3.1.2.

3.2.3 Less than 31 days' notice – the postponement fee will be the full cancellation fee as per 3.1.3.

1.3 Amello Pty Ltd will make their best endeavours to accommodate any postponement, however, cannot guarantee a future date.

1.3.1 The Client accepts that the Minimum Spend for a newly agreed date, will be based on our requirements at the time of the new date and the previous agreed minimum spend will be void. All outstanding payments due will be adjusted to conform with the new minimum spend and reflective of that change.

1.3.2 The client accepts that if an Event is postponed to a new date, this contract will be terminated, and the parties will enter into a new contract for the new date.

Cancellation by Amello

1.4 Amello Pty Ltd reserves the right to cancel or postpone any confirmed booking if:

3.4.1 Any payments are not made by the due date.

3.4.2 The nature of the Event alters in a way, including, but not limited to, the number of guests substantially changing, the type of Event changes or the nature of the Event changes in such a way that it would be prejudicial to the corporate image of Amello Pty Ltd.

1.4.3 Undue difficulties arise in communications between Amello Pty Ltd and the Client, the nominated contact person or anyone else associated with the client, in relation to the Event.

1.4.4 The Client does not abide by any time requirements set out in these Terms and Conditions or in any communication with them.

3.4.5 Any arrangement or proposal for the Event is unacceptable to Amello Pty Ltd.

3.4.6 There are double bookings and Amello Pty Ltd is unable to conduct the Event due to a conflict of date or time.

1.5 The Client agrees that all cancellation and postponement charges and fees are reasonable and agree that they act as compensation for Amello Pty Ltd's administrative costs, stock loss and lost opportunity.

1.6 If Amello Pty Ltd cancels or postpones any confirmed booking under 3.4.6, it will use all reasonable endeavours to make alternative arrangements to your satisfaction including arranging an alternative suitable venue and/or nominating an alternative suitable date. If suitable alternative arrangements cannot be agreed, Amello Pty Ltd will refund all monies paid but will not be liable in any way for any other claim, demand or compensation.