Mt View
HOTEL
Functions

FUNCTIONS AT THE MT VIEW HOTEL

Thank you for considering the Mt View Hotel for your next function.

In this booklet, you will find all the information you need about our venue; however if you have any questions, please feel free to call us on (03) 9428 3973 or email info@mtviewhotel.com.au.

We look forward to helping you arrange your event.

ABOUT OUR VENUE

The Mt View Hotel is spread over four floors, and offers a range of different areas perfect for your next function. Boasting two rooftop areas with spectacular views of the Melbourne city skyline, an indoor space, as well as an extensive drinks list and delicious menu, the Mt View Hotel can tailor to any type of event.

A Bar Above is one of Melbourne's premier rooftop bars. With amazing views, our signature cocktail menu, and an impressive list of craft beer and cider, your guests are in for an unforgettable experience. The rooftop function areas are open year-round and have been designed with both private events and casual drinks in mind. It's established itself as one of the most sought-after places to host events and boasts a friendly, professional staff of expert bartenders who each share a passion for delicious, one-of-a-kind cocktails.

As well as the standard function food menu, guests of the rooftop can take advantage of A Bar Above's newest edition - our rooftop share menu. Boasting carefully-crafted charcuterie and cheese boards, this menu is designed for more intimate gatherings and has been inspired by our city's move towards the international tradition of shared food experiences. Please contact our friendly staff if you'd like more information about this option.

FUNCTION SIZES

Please browse through the following pages to see the different areas available and the number they can accommodate respectively.

LARGER FUNCTIONS

If you have a larger function in mind, the top 3 levels of the hotel can be hired accommodating up to 250 people for a cocktail style function with access to two private bars. Conditions apply.

Rooftop: The Pelaco End

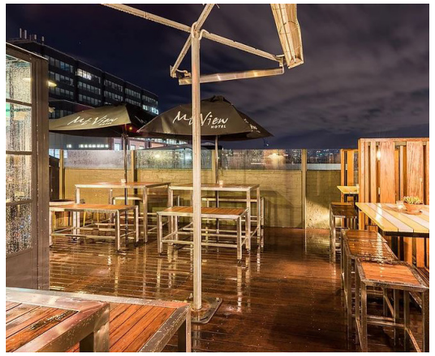
The Pelaco End is the largest of our rooftop function spaces and caters for up to 36 seated, and 65 cocktail-style. With an unbelievable view of Melbourne in a privately-located area of the rooftop, this space is perfectly suited for your next function.

The area has access to our shared public rooftop bar, and is equipped with heaters for the chillier months. Please note that the area is exposed and is subject to weather conditions.

In accordance with liquor licensing laws and noise ordinances, this area must be vacated by 11:30pm; however, the rooftop bar will stay open until 1am. Groups wishing to continue their function after this time can feel free to move the party to another area of the venue.

There is a $2000 minimum spend associated with this area, and a $200 deposit is required upon confirmation of booking. No tentative bookings will be taken.

Please note that for bookings in December, a minimum spend of $2,500 will apply.



Rooftop: The Bridge Rd End

The Bridge Rd End of the rooftop can accommodate up to 28 guests seated, and up to 40 cocktail-style. Set in a secluded area of the rooftop and boasting amazing views of Melbourne's sporting precinct and city skyline, this area is suited to more intimate events and gatherings. This area is also serviced by our shared rooftop bar. Heater facilities and a retractable roof make this a suitable outdoor function space for any time of year.

This space attracts a $1,500 minimum spend, and a $100 deposit is required upon confirmation of booking.

Please note that for all bookings in December, a $2,500 minimum spend (and $200 deposit upon booking) will apply.

The Loft

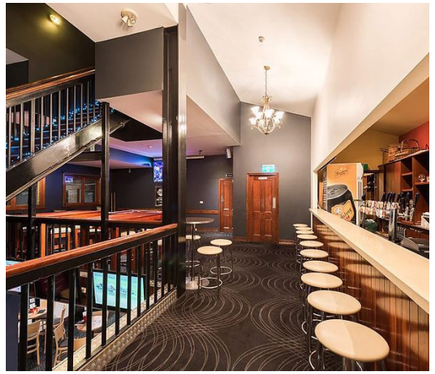
The Loft is a large indoor function space on the third level of the hotel, which can cater for groups of up to 100 cocktail-style, or 80 for a seated function. This area is perfectly suited for larger functions.

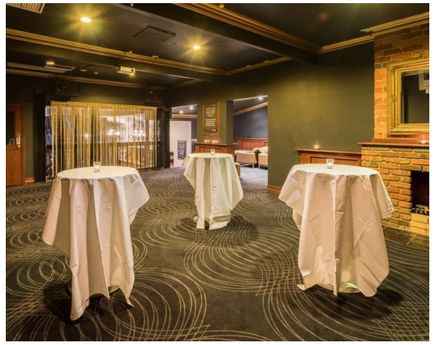
The mezzanine is a comfortable lounge setting, boasting couches, coffee tables, a projector for presentations and slideshows, a pool table and table tennis. The area is also serviced by our second-level bar.

Depending on the nature of your function, the mezzanine can be arranged to your liking, whether it be a seated dinner event, theatre-style for presentations, or completely cleared for larger, dance floor friendly events.

There is also a $2000 minimum spend associated with this area, and a $200 deposit is required before we can confirm your booking.

For bookings in December, a minimum spend of $2,500 will apply.





Food & Canapés

HOW MUCH FOOD SHOULD I ORDER?

To calculate your finger food requirements we suggest 5 to 6 pieces per person. For functions where canapés are served in place of a main meal, our suggestion is 8-10 pieces per guest.

We require 5 working days' notice of order prior to your event.

Minimum order of 20 pieces per item excluding platters.

AVAILABILITY

Hot food options are available up to 9.30pm Mon-Thurs & Sun, and 10pm Fri-Sat.

Prices and food selections may change due to wholesale increases and menu changes.

DIETARY REQUIREMENTS

Whilst we take the utmost care to cater for all dietary intolerances & allergies, our kitchen is not an allergen free environment. Traces of allergen may/will be present in all foods.

(V) = Vegetarian (gf) = Gluten free (*) = Gluten free option (V vegan) = Vegan

CANAPÉS

(V) **COCKTAIL CURRIED VEGETABLE SAMOSAS** / $1.5 per piece

(V) **VEGETABLE SPRING ROLLS** / $1.5 per piece

MINI BEEF DIM SIMS / $1.5 per piece

MINI PARTY QUICHES / $2 per piece
Assortment of quiche Lorraine, cheesy chorizo, and spinach and feta.

SUSHI ROLLS / $2 per piece
Mixed variety – vegetarian option available.

(gf) (V) **ROASTED TOMATO ARANCINI** / $3 per piece
Roasted tomato and arborio rice, coated in gluten-free crumbs.

(V) **MAC AND CHEESE CROQUETTES** / $3 per piece
Fried croquettes filled with macaroni and cheddar cheese, served with garlic aioli.

(gf) **RICE PAPER ROLLS** / $3 per piece
Mixed variety – vegetarian option available.

CHICKEN KIEV BALLS / $3 per piece
Bite size chicken pieces stuffed with garlic butter.

(gf) (V vegan) **VEGETABLE GYOZA** / $3 per piece
Japanese dumplings stuffed with assorted vegetables.

CAJUN-STYLE CHICKEN SKEWERS / $4.5 per piece
Tender chicken thigh fillets marinated with Cajun style spices.

BITE SIZED CHICKEN PARMIGIANA / $4.5 per piece
Panko crumbed schnitzel with ham, cheese and napoli.

PLATTERS

(gf) **SALT & PEPPER CALAMARI** / $60 for 50 pieces
Lemon pepper dusted calamari with roasted garlic aioli.

(gf) **GARLIC & CHILLI PRAWNS** / $70 for 80 pieces

(gf) (V vegan) **VEGETABLE PAKORAS** / $50 for 40 pieces
An assortment of pakoras filled with broccoli, carrot, potato and red capsicum with Indian spices.

POPCORN CHICKEN / $50 serves 25
Served with a smoked tomato relish.

(V) **DIPS** / $30 serves 10
Warm Turkish bread with homemade dips.

(*) **CHEESE** / $30 serves 10
Warrnambool cheddar, Berry's Creek blue cheese, L'Artisan petit la rouge washed rind, caramelised fig jam, lavosh & rice crackers.

(*) **CHARCUTERIE BOARD** / $30 serves 10
Jamon Serrano, Bresaola, Cacciatore salami, bread and butter pickles, Mt Zero olives, house made smoked tomato relish, lavosh & rice crackers.

SET MENU

Set menu options require a minimum number of 25 guests and is 50/50 dining.

ENTRÉE & MAIN / $38 per person

MAIN ONLY / $30 per person

MAIN & DESSERT / $38 per person

ENTRÉE, MAIN & DESSERT / $48 per person

ENTRÉE / select two options

- (V) (*) Slow-roasted tomato soup served with baked Turkish bread
- (gf) Lemon pepper dusted calamari with roasted garlic aioli
- (V) (gf) Halloumi bites with Greek salad and a tangy romesco sauce
- (gf) Beef carpaccio with roquette and Gran Mantovano cheese, drizzled with olive oil

MAIN / select two options

- Free-range chicken kiev stuffed with garlic and herb butter, served with green beans and sapphire potatoes
- (gf) 300g MSA graded sirloin steak served with tender stem broccoli, creamy mashed potato and gravy
- Twice-cooked pork belly, served with sapphire potatoes, broccolini and apple purée
- (V vegan) (gf) Vegan chicken curry with almond-fried vegetables, served with coconut yogurt
- (gf) Oven-baked Norwegian salmon fillet, served with green beans, potatoes and a caper butter sauce

DESSERT / select two options

- (V) (gf) Meringue with a zesty passionfruit compote
- (gf) Chocolate cake, served with fresh strawberries
- (V vegan) (gf) Vegan coconut yogurt fruit cup
- (gf) Vanilla mousse, served with fresh strawberries

BBQ PACKAGES

Both BBQ package options require a minimum number of 25 guests, and includes your own chef to prepare and serve food.

BASIC PACKAGE
$35 per head

250g Victorian grass-fed Scotch fillet
Gourmet thick lamb sausages
Chicken wings
Bread rolls
Condiments

Plus your choice of two of the following salads:
Garden salad
Pasta salad
Coleslaw
Mediterranean salad

DELUXE PACKAGE
$55 per head

Upgrade your BBQ experience by adding the following to the basic package.

Entrée share plate:
Chef's selection of premium charcuterie meats, olives and dips

Cheese plate:
Includes local and imported soft, hard, and blue cheeses

TERMS AND CONDITIONS

FINAL CONFIRMATION

Final numbers and food orders are required no later than one week prior to the function.

MUSIC

Our music system is equipped with an AUX cord, perfect for use with iPhone and iPod. Alternatively, if your function is held at The Loft, we can assist in organising a DJ or band to meet your requirements.

DECORATIONS

Guests are welcome to bring their own decorations; however, all fixtures must be first authorised by management. No staples or tape is to be used on painted surfaces. Access to the function area will be allowed 30 minutes prior to the event.

DEPOSIT AND MINIMUM SPEND

A deposit will be taken upon booking in accordance with the area you choose for the event. This deposit will be returned to you on the night once the minimum spend associated with the area is reached. If the minimum spend is not met, the original deposit will be retained by the venue.

The deposit will also not be returned to the organiser in the event of a cancellation.

Please note that for all 21st birthday functions, an extra $100 security charge will apply.

FUNCTION CONDUCT

It is a requirement of the venue that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures, and legal responsibilities apply to all guests attending the event, including compliance to all responsible service guidelines and standards. The venue reserves the right to refuse entry and/or service to any guest in accordance with these guidelines. Minors are welcome to attend the functions only when accompanied by a legal guardian, but must leave the rooftop area by 11pm.

DAMAGES

Please be advised that the organisers are financially responsible for any damage, theft, breakage, or vandalism sustained to the venue by guests attending the function. Should extra cleaning be required, the deposit will be surrendered. The venue does not accept responsibility for damage or loss of the property or belongings left at the venue prior to or immediately after the function.

BUCKS / HENS PARTIES

Bookings for bucks and hens parties are subject to restrictions and conditions. If you wish to book a function of this nature, please speak to one of our management team.

CAKES

Organisers are welcome to bring their own cake, which can be stored in the kitchen on the day of the event. Lolly tables are also welcome; however, no other outside food or drink is permitted in the venue.

68-70 Bridge Road, Richmond VIC 3121
(03) 9428 3973