

THE
HISTORIAN
18 COROMANDEL PL.

FUNCTION GUIDE 2019



THE SPACES

Our pub is a place for all occasions or none at all – a quick lunch, an after-work drink, before the game, to host a work event or throw a party. We love good food, good wine, and plenty of beer. We've got lots of beers on tap both local and international, plenty of wines by the glass and a cocktail or two for when you're feeling fancy. For lunch, dinner or in-between The Historian goes beyond the norm.

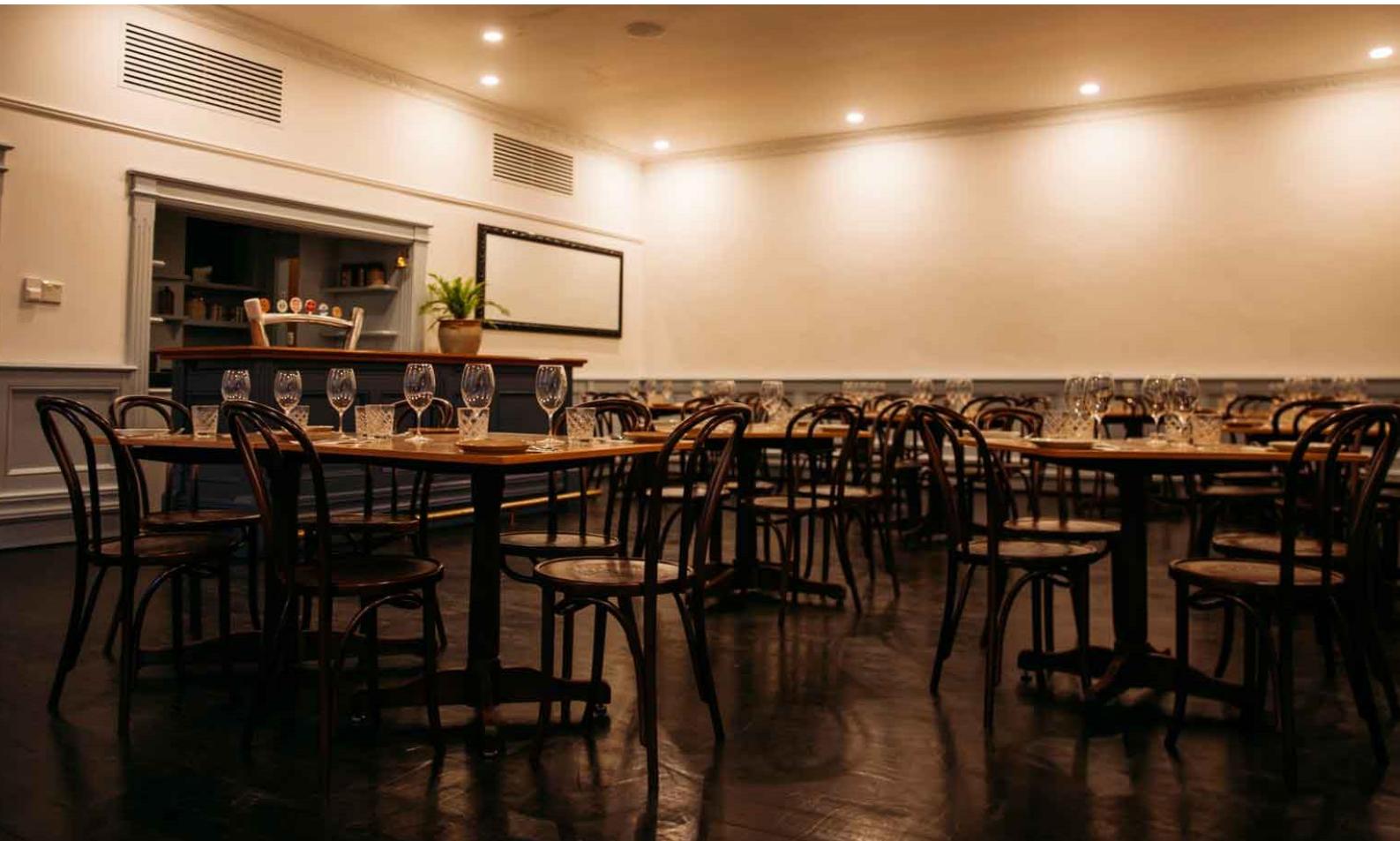
We offer 2 flexible spaces, great natural acoustics and full service bars. Downstairs has its own unique vibe creating a cosy and welcoming environment.

UPSTAIRS

Upstairs is a fully self-sufficient private space. The large rectangular open plan room lends itself to events of all kinds. Ideal for both stand up and sit-down events in a private setting. Upstairs can host groups of up to 110 for cocktail style events, 100 for presentations or performances with theatre style seating, or groups of up to 80 for seated table service dinners.

The room has its own fully stocked bar, 55" LED TV with connection via HDMI, and house sound system with AUX input.

The perfect space for large groups, or events where privacy is required.





DOWNSTAIRS

Downstairs is our public bar and as such is not available for private hire (unless booking the whole venue), however it is perfect for groups of up to 80 to get together and celebrate any occasion. We are unable to reserve large areas at peak times.

Downstairs at The Historian is available with no minimum spend Mon-Saturday, (Friday after 7pm). That being said, providing food and beverages for your guests is certainly still available.

Generally we are only open Saturday by prior arrangement, so please give us plenty of notice if you are wanting to bring a group in.



THE WHOLE VENUE

Upstairs, Downstairs & The Parklet. We can only offer our entire venue for groups who commit to a minimum spend of \$5,000 (N/A Friday). This includes a security guard to control access.



COCKTAIL FOOD PACKAGES

SOMETHING LIGHT

\$15 PER HEAD

Selection of two items from our Canapés menu and two items from our Something Bigger menu + one item from our Dessert Canapés menu

Served over 60-90 minutes

A BIT MORE

\$22 PER HEAD

Selection of three items from our Canapés menu and three items from our Something Bigger menu + Antipasto Table Toppers to start OR Cheese Platters to finish OR two items from our Dessert Canapés menu

Served over 90-120 minutes

FEED US

\$30 PER HEAD

Selection of eight items from any of our Canapés, Something Bigger or Dessert Canapés menus OR substitute one item with either Antipasto Table Toppers to start or Cheese Platters to finish

Served over 120-150 minutes

ASIAN / BAKED SELECTION

From \$10 PER HEAD

Asian and/or baked delicacies in the form of spring rolls, dim sims, spinach & feta filo triangles, pies and pasties can be sourced externally upon request. Contact us if this sounds like you.

PLATTERS ONLY

Prices dependent on platter choices

All our canape & something bigger options are available by the platter, pieces per platter can be altered to suit your group size (min 20 pieces per platter), please contact us for pricing.

*We are flexible with substitutions and running times and are happy to discuss the various options available. Get in touch: 08 8223 3300 [/enquiries@historianhotel.com.au](mailto:enquiries@historianhotel.com.au)
Minimum 15 people.*

THE FOLLOWING ARE MADE IN-HOUSE AND CAN BE PREPARED WITH 48 HOURS NOTICE

CANAPÉS

Caramelised onion and feta tartlets (C, V)
Balsamic cherry tomato and goat's curd bruschetta (C, V)
Duck paté in brioche toast with port jelly (C)
Vegetarian spring rolls with sweet chili dipping sauce
Lamb koftas with minted yoghurt (H, GFO)
Smoked salmon bilini with seeded mustard creme fraiche & back caviar (C)
Sashimi tuna rosettes with sealed salad & wasabi aioli (C, GF)
Buttermilk Cajun chicken strips
Oysters - natural or Kilpatrick
Triple cheese arancini with tomato sugo (H, V)
Truffled mushroom arancini with salsa verde (H, V)
Indian curried samosa with minted yoghurt (H, V)
Leg ham & pea croquettes
Yakatori chicken skewers with teriyaki sauce
Chorizo toastada with romesco sauce (H)
Tempura eggplant with wasabi kewpie (H, GFO)
Roast beetroot & goats curd on rye (C)
Halloumi and cherry tomato crostini with sticky balsamic (H)
Smashed avocado & fetta bruschetta (C, V)

SOMETHING BIGGER

Rare beef fillet on crostini with horseradish cream (C)
Peking duck pancakes with hoisin sauce (C)
Peking duck spring rolls with nuoc cham dipping sauce
Cheeseburger sliders
Mini hot dogs with sauerkraut & condiments
Mini chicken caesar baguettes
Flathead boutons with citrus aioli
Pastry wrapped cheese kransky
Halloumi, balsamic & tomato relish sliders
Salt & Pepper squid soft shell tacos

DESSERT CANAPÉS

Pecan & Caramel pie
Chocolate Panatone with double cream
Lemon Mascarpone filled strawberries
Mini lemon meringue pies
Cheesecake cups
Mixed berry tartlets
Chocolate mud cake squares

C - Cold, H - Hot, V - Vegetarian , GF - Gluten-free, GFO - Gluten-free option

SET MENU EXAMPLE

If you would like a more formal function with a sit-down meal element, please contact us so we can tailor the menu to suit your event & budget. The below menu is a recent example.

(\$36/PP) - ENTREE/MAIN OR MAIN/DESSERT

(\$47/PP) - ENTREE, MAIN AND DESSERT

ENTREE

Chargrilled squid with fennel, lemon & feta salad

Or

Spinach & ricotta quiche with rocket salad

Or

Eggplant Parmigiana, pan fried polenta, tomato sugo

MAIN

Pork belly, Colcannon mash, roast baby carrots, apple jus

Or

250gm Rostbiff (eye of rump), green beans, roast cherry tomatoes, shallot butter, jus

Or

Crispy skin salmon with potato & caper medley, prosciutto wrapped asparagus & lemon butter

Or

Gnocchetti Pasta, Peas, Spinach, Dry Sherry, Black Truffle, Cream Sauce

DESSERT

Traditional sticky date pudding with brandy cream & ice cream

Or

Salted caramel & pecan pie with warm chocolate sauce

DRINK PACKAGES

We have a full bar available in both our function areas. We are happy to charge on consumption or run a subsidy for your desired drinks. The following packages are all subject to RSA service requirements and cannot be purchased without a subsequent food package. All guests must be on the same package.

HOUSE PACKAGE

\$37/HEAD FOR 3 HOURS
\$9 EXTRA PER PERSON PER EXTRA HOUR

Tap beers & ciders:

Stone & Wood Pacific Ale
Coopers Pale Ale
Hahn Super Dry
Melbourne Bitter
Mountain Goat 'GOAT' Lager
Hills Cider Co Apple Cider

Wines & sparkling:

Sparkling Archie
Black Bishop Riesling (Can be substituted for a Sauvignon Blanc on request)
Black Bishop GSM
Wonky Boot Shiraz

Soft drinks & juices

CORPORATE PACKAGE

\$45/HEAD FOR 3 HOURS
\$12 EXTRA PER PERSON PER EXTRA HOUR

HOUSE PACKAGE + THE FOLLOWING

Tap beers & ciders;

Little Creatures Rogers
Peroni Nastro Azzurro

Wines & sparkling

Croser Sparkling
Deviation Rd Pinot Gris
Kaesler Stonehorse Shiraz

ALL INCLUSIVE PACKAGE

\$55/HEAD FOR 3 HOURS
\$15 EXTRA PER PERSON PER EXTRA HOUR

CORPORATE PACKAGE + THE FOLLOWING

Tap beers & ciders:

Any of our 10 tap beers including boutique beers such as Pirate Life, Balter, Big Shed (depending what's on tap at the time of your event)

Wines & sparkling

Pol Roger Champagne served for the first 60 minutes
La Prova Fiano
Rockford Moppa Springs GMS

Add spirits to ANY PACKAGE for \$4 per person per hour.

We are happy to tailor a drinks package to your function, please get in touch and let us know your needs. 18th birthdays, bucks party's all subject to further conditions - contact us to enquire.



FUNCTIONS TERMS & CONDITIONS

- 1. BOOKINGS & DEPOSIT:** To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 7 days only. Tentative bookings not confirmed within 7 days will automatically be available to other clients. Payment of deposit implies consent with all of the Terms & Conditions below.
- 2. FINAL NUMBERS:** To enable us to correctly cater for your function, final numbers, package choices and food orders must be confirmed 5 days prior to the function.
- 3. MINIMUM SPEND:** Total spend is defined as the combined total amount of money spent on beverages during your function by both the hosts and their guests.
The total will be determined by the manager using our fully computerised till system as the main point of reference. In the case of the minimum beverage spend not being met, the host of the function will be responsible for the deficit.
- 4. PAYMENT:** All accounts are to be settled in full on or before the function date. We accept payment by means of CASH, EFTPOS, VISA, MASTERCARD OR AMEX. We can, by prior arrangement, accept payment by company cheque.
- 5. RESPONSIBILITY:** Organisers are financially responsible for any damage/breakages sustained to the Historian Hotel by the organiser, organisers guests, invitees or other persons attending the function. The Historian Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.
- 6. CANCELLATION:** In the unfortunate event that a confirmed booking is cancelled within 30 days of the function, the deposit is non-refundable.
- 7. CLEANING:** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.
- 8. DECORATIONS:** All clients are welcome to decorate their function room. We allow BLUE TACK only for fixing items to walls. No exceptions. If any damage to walls or paint is caused by use of any other product, costs of repair will be recovered. We do not allow 'scatters' or similar scattered table decorations. You will be required to remove all your decorations at conclusion of the function.
- 9. PERSONS UNDER 18 YEARS OF AGE / IDENTIFICATION:** Minors are welcome on the Hotel premises when in the company of an adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the Hotel's premises, and must vacate the premises by 11:50pm. Hotel staff will refuse to serve alcohol unless patrons are able to prove they have attained 18 years of age by producing suitable ID, e.g. Proof of Age Card, Drivers Licence or Passport on request.
- 10. ENTERTAINMENT:** You are welcome to arrange A DJ or acoustic performer, or we can organise one on your behalf and pass on the cost. Either way we require
- 10. 18th BIRTHDAYS & BUCKS SHOWS:** We are happy to host your event, but we charge a non-negotiable \$300 bond in addition to the usual deposit.

FUNCTION BOOKING REQUEST

Event: _____

Preferred Date(s): _____

Company: _____

Contact Name: _____

Email: _____

Phone: _____

Function type: Cocktail / Seated / Drinks Only

Location: Upstairs/Downstairs/Full Venue

Comments/Notes/Requests:

HISTORIAN TO COMPLETE:

Minimum Spend agreed: _____

Deposit amount & date: _____

Deposit non-refundable after: _____

Confirmation of numbers by: _____

Supervisor Authorisation: _____

Other information:

Get in touch: 08 8223 3300 / enquiries@historianhotel.com.au