

We keep this deliberately brief.

Each event is unique, please email us and we will work with you to customise your event as required.

enquiries@historianhotel.com.au

SPACES:

All areas have fully functional bars, house sound systems (with spotify), LED screens & dimmable lighting.

UPSTAIRS

Up to 100 people cocktail style, 80 people seated. Minimum Spend \$2,000 Friday/Saturday, \$,1000 Monday-Thursday.

DOWNSTAIRS

Up to 120 people (inside & outside). Minimum Spend \$2,500 for exclusive use.

THE WHOLE VENUE

Upstairs, Downstairs & The Parklet. 2 dedicated bars, various entertainment and setup options can be negotiated.

Up 200 people.

Minimum Spend \$5,000

T's & C's

18th's, 21st's, Buck's & Hen's all welcome. We take a bond in-lieu deposit and in some cases require security (at your expense). Packages may vary for certain events.

Deposits are required for all exclusive use bookings.

Please note, minimum spends may vary at peak times, or for certain events, including December.

You break it, you buy it.

CANAPÉS

Panko prawn, lemon
Falafel, hummus (v)
Vegetarian spring rolls, sweet chili (v, gfo)
Peking duck spring rolls
Salt & pepper squid
Wings, franks hot sauce (gfo)
Smoked salmon, cucumber bites (gf)
Buttermilk fried chicken, kewpie
Tempura Eggplant. wasabi kewpie (v, gf)
Halloumi & cherry tomato crostini (gfo)
Avocado & fetta bruschetta
Beef crostini, horseradish cream

Arancini;

- Mushroom & white wine
- Italian Tomato (v, gf)
- Four Cheese

LARGER

Oysters, natural or Kilpatrick (gf) Crumbed garfish, citrus aioli Salt & Pepper squid soft shell taco Peking duck panakes Cheese kransky

Sliders:

- Cheeseburger
- Fried Chicken
- Halloumi

Skewers;

- Lemon Oregano Beef (gf)
- Honey Soy Chicken
- Lamb Souvlaki
- Mixed Veg (v, gf)

CLASSICS (externally sourced)

Party pies
Mini Sausage Rolls
Spring rolls
Dim sims
Spinach & Feta Triangles

v - vegan, gf - gluten free, gfo - gluten free option



'Something Light' - \$18/head 2 canapés, 2 larger

'A Bit More' - \$24/head 3 canapés, 3 larger

'Feed Us' - \$33/head Select any 8 options

Platter Pricing 20-30 individual serves per platter Canapés - \$85 Larger - \$105 Classics- \$65

Drinks packages 2024

PLEASE NOTE; We also offer drink service on consumption, or subsidised, both with customisable drink lists.



HOUSE - 3 hours, \$40/head, extra hours \$10/ea

Wine; Beer & Cider;

NV Sparkling Archie
Cheeky, curly, cute dry
Cape Jaffa Sauvignon Blanc
Suits & Sandcastles light red
Wonky Boot Shiraz

Stone & Wood Pacific Ale
Coopers Pale Ale
Great Northern Super Crisp
Melbourne Bitter
Bulmerss Apple Cider

PREMIUM - 3 hours, \$48/head, extra hours \$12/ea

Wine; Beer & Cider;

Apline Prosecco
Mitchell Riesling
Stone & Wood Pacific Ale
Cape Jaffa Sauvignon Blanc
Second Natrue Pinot Gris
Great Northern Super Crisp
Revierie Rose
Mr Riggs Shiraz
Bulmers Apple Cider
Bridge Road 'Free Time'

ALL IN - 3 hours, \$65/head, extra hours \$15/ea

Wine: Beer & Cider:

Apline Prosecco
Mitchell Riesling
Stone & Wood Pacific Ale
Cape Jaffa Sauvignon Blanc
Second Nature Pinot Gris
Great Northern Super Crisp
Revierie Rose
Mr Riggs Shiraz
Bulmers Apple Cider
Bridge Road 'Free Time'

Ketel One Vodka Tanqueray Gin Johnnie Walker Black Canadian Club

Spirits;

Makers Mark Bourbon Kraken Spiced Rum

