

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 \$2,00 Friday, \$2,500 Saturday, \$1,000 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

Crumbed flathead, citrus aioli
Salt & Pepper squid soft shell taco
Cheese kransky

Sliders;

- Cheeseburger
- Fried Chicken
- Grilled 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’ - \$20/head
2 canapés, 2 larger

‘A Bit More’ - \$26/head
3 canapés, 3 larger

‘Feed Us’ - \$35/head
Select any 8 options

Platter Pricing

20-30 individual serves per platter

Canapés - \$85

Larger - \$105

Classics- \$65

Drinks packages 2025

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

The Histo.

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

Wine;

NV Sparkling Archie
Black Bishop Risleing
House Sauvignon Blanc
Suits & Sandcastles light red
Wonky Boot Shiraz

Beer & Cider;

Stone & Wood Pacific Ale
Coopers Pale Ale
XXXX Gold
Melbourne Bitter
Cider/Dark Ale (pending season)

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

Wine;

Da Luca Prosecco
Penna Lane Riesling
Mike Press Sauvignon Blanc
Second Nature Pinot Gris
Reverie Rose
Bebida Barossa Shiraz
Cape Jaffa Cabernet Franc

Beer & Cider;

Sapporo
Stone & Wood Pacific Ale
Coopers Pale Ale
XXXX Gold
Melbourne Bitter
Cider/Dark Ale (pending season)
Bridge Road 'Free Time'

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

Wine;

Da Luca Prosecco
Mitchell Riesling
Mike Press Sauvignon Blanc
Second Nature Pinot Gris
Reverie Rose
Bebida Barossa Shiraz
Cape Jaffa Cabernet Franc

Beer & Cider;

Sapporo
Stone & Wood Pacific Ale
Coopers Pale Ale
XXXX Gold
Melbourne Bitter
Cider/Dark Ale (pending season)
Bridge Road 'Free Time'

Spirits;

Ketel One Vodka
Tanqueray Gin
Johnnie Walker Black
Canadian Club
Makers Mark Bourbon
Kraken Spiced Rum

