

# CUSTOMS HOUSE HOTEL

## Function Package



161 Nelson Place, Williamstown VIC  
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*Google us....*





# Function Options

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## BISTRO MENU

ORDER ON THE DAY UP TO 30 PEOPLE OR  
PRE-ORDER FOR LARGER GROUPS

## FAMILY ROAST

2 COURSES \$42  
3 COURSES FOR \$52  
MINIMUM GROUPS OF 30 \*PRE-ORDER ONLY

## BASIC SET MENU

(Two selections - alternate drop)  
2 COURSES \$42  
3 COURSES \$52  
MINIMUM GROUPS OF 30 +

## TRADITIONAL SET MENU

(Two selections - alternate drop)  
2 COURSES \$47  
3 COURSES \$57  
MINIMUM GROUPS OF 30 +

## GOURMET SET MENU

(\*Order on day up to 30 people  
2/3 selections alternate drop )  
2 COURSES \$55  
3 COURSES \$65  
\*MINIMUM GROUPS OF 30 +

## PLATTERS/COCKTAIL FOOD

Choose your own selections  
PRICES START FROM \$80.00 (100 PIECES)

**FIVE FUNCTION SPACES  
CAPACITY: 400+ INSIDE  
100 OUTSIDE**

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# Family Roast Package

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**2 COURSES \$42**  
**3 COURSES FOR \$52**  
**MINIMUM GROUPS OF 30 \*PRE-ORDER ONLY**

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**ENTREE: TAPIS PLATES TO SHARE**

Arancini balls, dips, char grilled pita bread, BBQ Chicken wings, & calamari

**MAINS: SUCCULENT ROAST TURKEY & HAM**  
with roasted seasonal vegetables & all the trims

**DESSERT: STICKY DATE OR CREME BRULEE (Alternate drop)**

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**Bookings essential 5-7 days notice required**

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# Platters Menu



Each platter has approximately 30 pieces, unless stated otherwise.

We recommend 10 pieces per person

MINIMUM 30 PEOPLE OR MORE.

GF-Gluten free V-Vegetarian, VG-Vegan options available.

Please inform staff of special dietary needs.

## Hot Dishes

MINI DIM SIMS WITH LIGHT SOY SAUCE (100 PIECES)	80
VEGETARIAN SAMOSAS (V) (100 PIECES)	80
VEGETARIAN SPRING ROLLS (V) (100 PIECES)	80
PARTY PIES (30 PIECES)	80
SAUSAGE ROLLS (30 PIECES)	80
ROAST BABY CHATS WITH CHEESE & CAPSICUM (GF V VG) (30 PIECES)	125
CHAR GRILLED MINI VEGGIE WRAPS (V   VG) (30 PIECES)	125
HOME MADE RICOTTA PASTIZZIS (V) (30 PIECES)	125
MAC & CHEESE CROQUETTES WITH SWEET CHILLI MAYO (V) (30 PIECES)	125
DEEP FRIED PAKORAS WITH TOMATO CHUTNEY (V) 30 PIECES	125
MINI PIZZA- CHOOSE MARGARITA HAWAIIAN SALAMI (30 PIECES)	135
LEMON PEPPER CALAMARI WITH LIME AIOLI (GFO) (30 PIECES)	135
CHICKEN SATAY SKEWERS (30 PIECES)	135
CHICKEN STRIPS WITH PESTO AIOLI (30 PIECES)	135
CHILLI LIME PRAWN SKEWERS (30 PIECES)	135
FRIED HALLOUMI STICKS WITH MEXICAN SALSA (V) (30 PIECES)	135
MINI BEEF SLIDERS (30 PIECES)	160
MINI THAI CHICKEN SLUDERS (30 PIECES)	160
MINI PULLED PORK MINI SLIDERS (30 PIECES)	160
HALLOUMI MINI SLIDERS - BEETROOT & TOMATO CHUTNEY (V) 30 PIECES	160

## Cold Dishes

MIXED SANDWICHES (30 PIECES)	125
SCONES WITH JAM AND CREAM (30 PIECES)	125
TOMATO AND BASIL BRUSCHETTA (30 PIECES)	125
SEASONAL FRUIT PLATTER (20 PAX)	150
ROAST BEEF BRUSCHETTA (30 PIECES)	150
FRUIT AND CHEESE PLATTER (20 PAX)	150
MINI DESSERTS (30 PIECES)	150
CAKES AND SLICES (30 PIECES)	150
CHARCUTERIE BOARD MEAT/CHEESE/SEASONAL FRUIT (30 PAX)	165

GRAZING TABLES AVAILABLE ON REQUEST FROM \$45 PER HEAD



2 COURSES FOR \$42.00  
3 COURSES FOR \$52.00

# Basic Set Menu

CHOOSE TWO DISHES FROM THE FOLLOWING SELECTIONS.  
SERVED AS AN ALTERNATE DROP

## Entrées



**VEGETARIAN SPRING ROLLS (V)**  
With sweet chilli soy glaze & herb garnish

**BBQ SMOKY BUFFALO WINGS**  
Topped with sesame seed & herb garnish

## Mains



**BATTERED FISH OF THE DAY**  
Lightly beer battered fish, served with crispy chips &  
house made tartare sauce alongside fresh garden salad

**PORTERHOUSE STEAK (GF) 250 GM**  
Cooked medium with mushroom sauce  
Served with chips & fresh garden salad

**CHICKEN PARMIGIANA**  
Freshly crumbed chicken breast topped with Napoli sauce,  
ham & cheese. Served with crispy chips & fresh garden salad

**PUMPKIN RICOTTA RAVIOLI (V)**  
Wild mushroom & pumpkin in creamy garlic sauce with parmesan

## Desserts



**CREME BRULEE WITH CARAMEL POPCORN TOPPING**  
Rich custard base topped with a contrasting layer of hardened caramelized sugar.  
You will love cracking the brittle sugar tops with your spoon

**STICKY DATE PUDDING**  
Moist pudding with finely chopped dates,  
covered in butterscotch sauce & vanilla ice cream



2 COURSES FOR \$47.00  
3 COURSES FOR \$57.00

# Traditional Set Menu

CHOOSE TWO DISHES AS AN ALTERNATE DROP - PREORDER AVAILABLE

## Entrées

### VEGETARIAN SPRING ROLLS (V)

With sweet chilli soy glaze & herb garnish

### TOMATO & BASIL BRUSCHETTA (V)(VG)

Diced tomato & basil with balsamic glaze

### BBQ SMOKY BUFFALO WINGS

Topped with sesame seeds and herb garnish

## Mains

### CHICKEN AND MUSHROOM PAPPARDELLE

Diced chicken, wild mushrooms, cherry tomatoes with creamy garlic sauce & shaved parmesan

### BATTERED FISH OF THE DAY

Lightly beer battered fish, served with crispy chips & house made tartar sauce alongside a fresh garden salad

### CHICKEN PARMIGIANA

Freshly crumbed chicken breast topped with napoli sauce, ham & cheese. Served with crispy chips & a fresh garden salad

### EYE OF RUMP (GF) 250 GM

Cooked medium & topped with mushroom sauce.  
Served with crispy chips & a fresh garden salad

### PUMPKIN RICOTTA RAVIOLI (V)

Wild mushroom & pumpkin in creamy garlic sauce with parmesan

## Desserts

### HOME MADE STICKY DATE PUDDING

Moist pudding with finely chopped dates, covered in butterscotch sauce & vanilla ice cream on the side

### CREME BRULEE WITH CARAMEL POPCORN TOPPING

Rich custard base topped with a contrasting layer of hardened caramelised sugar. You will love cracking the brittle sugar tops



2 COURSES FOR \$55.00  
3 COURSES FOR \$65.00

# Gourmet Set Menu

ORDER ON THE DAY UP TO 30 GUESTS (PRE-ORDER AVAILABLE)  
OR CHOOSE TWO/THREE DISHES AS AN ALTERNATE DROP

## Entrées

### TRIO OF DIPS (V) (VG)

Served with Turkish Breads

### BUFFALO WINGS

Topped with sesame seed & herb garnish

### GARLIC PRAWNS

Cooked in creamy garlic sauce & jasmine rice

### LEMON PEPPER CALAMARI (GFO)

Deep fried calamari, served with rocket salad & aioli

## Mains

### EGGPLANT PARMIGIANA (V) (VG)

Crumbed eggplant, topped with Napoli sauce & cheese. Served with chips & salad

### CHICKEN PARMIGIANA

Freshly crumbed chicken breast topped with napoli sauce, ham & cheese. Served with crispy chips & fresh garden salad

### CRISPY SKIN SALMON

With orange, feta, pomegranate & fennel salad with sweet potato chips & creamy dill sauce

### SLOW COOKED PORK BELLY (GF)

Creamy mash, apple radish salad & sticky glaze

### BEEF CHEEKS (GFO)

Low and slow cooked with creamy mash, seasonal vegetables & red wine jus

### ANGUS SCOTCH FILLET STEAK (GF) 250 GM

Prime steak cooked medium & topped with mushroom sauce. Served with creamy mash and seasonal vegetables

## Desserts

### HOME MADE STICKY DATE PUDDING

Moist pudding with finely chopped dates, covered in butterscotch sauce & vanilla ice cream

### CREME BRULEE WITH CARAMEL POPCORN TOPPING

Rich custard base topped with a contrasting layer of hardened caramelised sugar.



2 COURSES FOR \$20.00  
3 COURSES FOR \$25.00

# Children's Set Menu

PRE-ORDERS ONLY AVAILABLE FOR INDIVIDUAL MEALS  
OR CHOOSE TWO DISHES AS AN ALTERNATE DROP  
CHILDREN UNDER 12 YEARS ONLY



## *Kids Entrees*

### **FISH BITES**

Kid size mini bites. Served with coleslaw

### **BUFFALO WINGS**

Topped with sesame seeds and herb garnish

### **CHICKEN NUGGETS**

Kids nuggets served with coleslaw



## *Kids Mains*

### **BATTERED FISH OF THE DAY**

Lightly beer battered fish, served with fries alongside a fresh garden salad



### **CHICKEN PARMIGIANA**

Freshly crumbed 1/2 chicken breast topped with napoli sauce, ham & cheese. Served with fries & fresh garden salad



### **PUMPKIN RICOTTA RAVIOLI (V)**

Wild mushroom & pumpkin in creamy garlic sauce with parmesan

### **PENNE BOLOGNAISE**

Served with secret bolognese sauce & parmesan cheese.  
Shh.... it is healthy



## *Kids Desserts*

### **VANILLA ICE CREAM AND TOPPING (V)**

Chocolate or strawberry topping



# THE TIMBERS



*The Timbers  
by the Bar*

20-40 Seated  
30-50 Cocktail  
Private Use  
\$275.00  
No minimum spend  
(\*T & C apply)



# THE SNUG



*The Snug*

20-25 Seated  
30-40 Cocktail Style  
Private Use \$200.00  
No minimum spend



# THE IMPERIAL ROOM



## *The Imperial Room*

20-50 Seated

30-60 Cocktail

Private Use \$350

Minimum spend

Friday-Saturday \$2,100

Special deals available weekdays





# THE COURTYARD



## The Courtyard

50-120 Seated

50-180 Cocktail

100-200 Theatre style layout

Private use \$450

Minimum spend

Friday-Saturday \$3500

Special deals available weekdays





# CUSTOMS HOUSE HOTEL

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**PRIVATE FUNCTION  
ENTERTAINMENT AVAILABLE  
ON REQUEST (Fees apply)**

**LIVE HARPIST  
PRIVATE DJ  
PRIVATE KARAOKE  
INDIVIDUAL ACOUSTIC VOCALS  
3-5 PIECE BANDS**



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HOTEL**



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