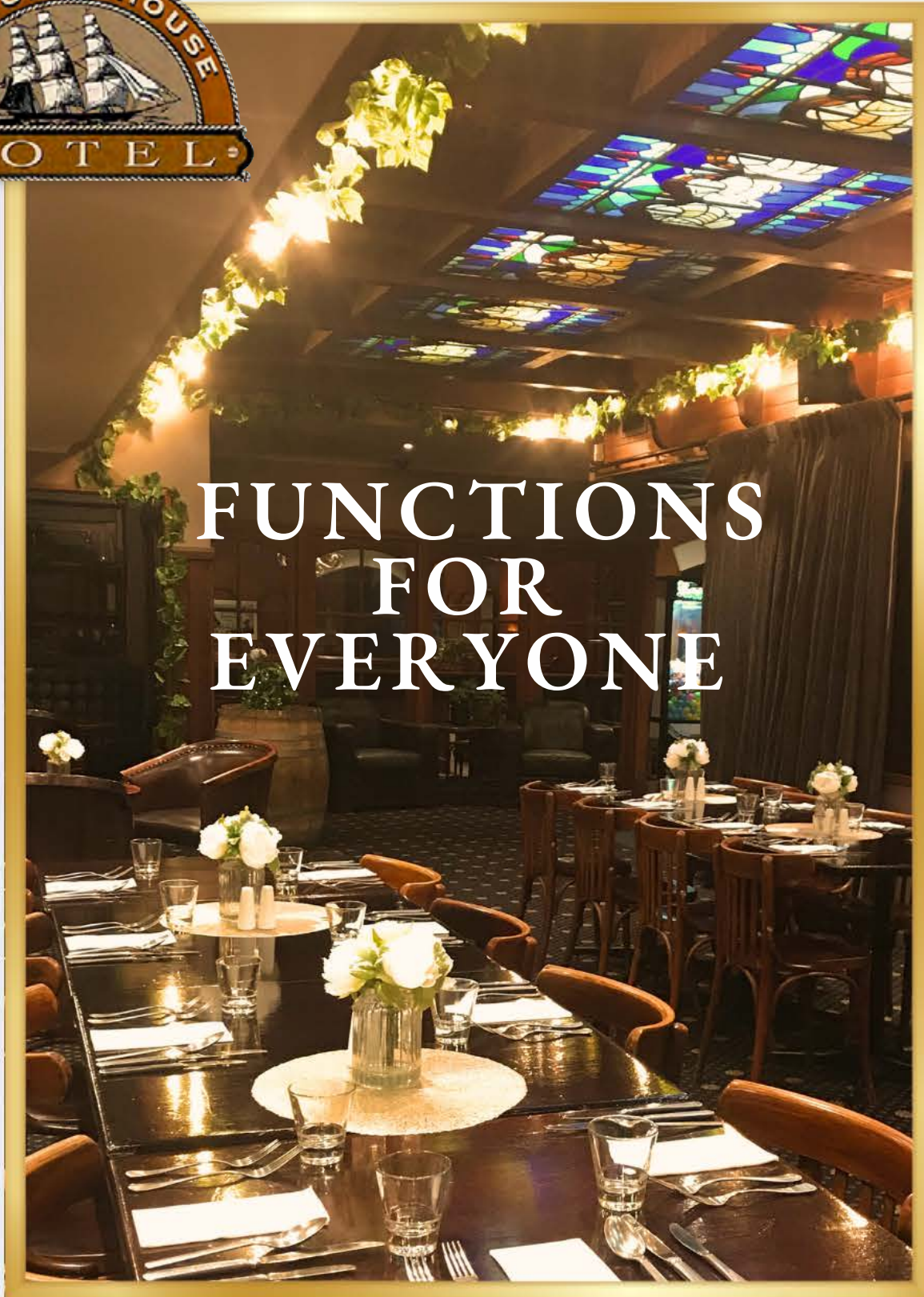


CUSTOMS HOUSE HOTEL

Family owned 2004 - present



FUNCTIONS
FOR
EVERYONE

161 NELSON PLACE WILLIAMSTOWN

PHONE: 03 9397 8888

WWW.CUSTOMSHOUSEHOTEL.COM.AU



FIVE FUNCTION SPACES
VENUE CAPACITY:
400+ INSIDE 150 OUTSIDE



Function Options

BISTRO MENU - General Bookings

Order on the day up to 30 pax

Preorders and reduced menu available for larger groups

SET MENUS MINIMUM 30 PEOPLE +

BASIC SET MENU 42 P/H

Order on the day up to 30 pax - Pre-order larger groups
or choose 2/3 selections for 50/50 alternate drop

2 COURSE 42

3 COURSE 10 extra

TRADITIONAL SET MENU 55 P/H

Order on the day up to 30 pax- Pre-order larger groups
or choose 2/3 selections for 50/50 alternate drop

2 COURSES 55

3 COURSE 10 extra

GOURMET SET MENU 65 PH

Order on the day up to 30 pax- Pre-order larger groups
or choose 2/3 selections for 50/50 alternate drop

2 COURSE 65 p/h

3 COURSES 5 extra

COCKTAIL PLATTERS/CANAPES

Choose your own selections to cater for individual tastes

SPEAK TO JENNY

OUR FUNCTIONS MANAGER

PH: 0400 598 479

Bespoke menus on request
Corporate & whole venue
catering available



Basic Set Menu

ORDER ON THE DAY UP TO 30 GUESTS (PRE-ORDER AVAILABLE)
OR CHOOSE 2/3 DISHES AS AN ALTERNATE DROP

2 Course 42 | 3 Course 52

MIN 30 PEOPLE

Shared Entrees

TAPAS PLATES TO SHARE (1 dish serves 3 people)

Arancini Balls (V) | Meatballs | Calamari | Turkish Breads w Olives & Balsamic Dipping Sauce

Mains

CREAMY PESTO GNOCCHI (V)

with sundried tomato & creamy pesto sauce

MEDITERRANEAN RISOTTO (*V) (VG)

with spinach, pumpkin, bell pepper & *Danish feta (*V)

HALF CHICKEN PARMA

Chicken breast parmas with chips, spinach, pumpkin, feta & rocket salad

LEMON PEPPER CALAMARI (GFO)

with chips spinach, pumpkin, feta & rocket salad

GRILLED OR BATTERED FISH (GFO)

with chips, aioli, spinach, pumpkin & feta rocket salad

Desserts

HOME MADE STICKY DATE PUDDING (V)

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

CREME BRULÉ (GFO) (V)

Rich custard base with a contrasting layer of hardened caramelised sugar

Seniors Groups Discount SAVE 15% p/h (See our functions Manager for details)

GF-Gluten free V-Vegetarian, VG-Vegan options available.
Please inform staff of special dietary needs.



Traditional Set Menu

ORDER ON THE DAY UP TO 30 GUESTS (PRE-ORDER AVAILABLE)
OR CHOOSE 2/3 DISHES AS AN ALTERNATE DROP

2 Course Meal 55 | 3 Course Meal 65

MIN 30 PEOPLE

Entrees

CREAMY PESTO GNOCCHI (V)

LEMON PEPPER CALAMARI (GFO)
with pear & parmesan rocket salad, aioli

MARINATED CHICKEN TENDERS (GFO)
with pesto aioli with pear & parmesan rocket salad

Mains

CHICKEN PARMA
Succulent freshly crumbed chicken breast topped
with napoli sauce, ham & cheese. Served with chips & salad

EGGPLANT PARMA (V) (VG)
Crumbed eggplant covered with napoli & cheese. Served with chips and salad

CHICKEN SCALLOPINI
Chicken tenderloins grilled with wild mushrooms in creamy garlic sauce

LEMON PEPPER CALAMARI (GFO)
Served with chips, citrus salad, aioli & lemon wedge

BATTERED FISH & CHIPS
with spinach, pumpkin, feta & mixed leaf salad

SLOW COOKED BRAISED BEEF CHEEK (GFO)
With creamy mash, seasonal vegetables & red wine jus

Special diets: Gluten friendly Calamari (GF) or Eggplant Parma (V) (VG)

Desserts

HOME MADE STICKY DATE PUDDING
Moist pudding in butterscotch sauce & vanilla ice cream

CREME BRULEE WITH CARAMEL POPCORN TOPPING (GFO)
Rich custard base topped with a contrasting layer of hardened caramelised sugar.

**GF-Gluten free V-Vegetarian, VG-Vegan options available.
Please inform staff of special dietary needs.**



Gourmet Set Menu

ORDER ON THE DAY UP TO 30 GUESTS (PRE-ORDER AVAILABLE)
OR CHOOSE 2/3 DISHES AS AN ALTERNATE DROP

2 Course Meal 65 | 3 Course Meal 70

MIN 30 PEOPLE

Entrees

CREAMY PESTO GNOCCHI (V)

LEMON PEPPER CALAMARI (GFO)
with pear & parmesan rocket salad, aioli

MARINATED CHICKEN TENDERS (GFO)
with pesto aioli with pear & parmesan rocket salad

Additional Special Diets: Mediterranean Risotto *with feta (*V) (VG)

Mains

ASIAN SALAD WITH HALLOUMI STICKS (V)
Deep fried halloumi sticks, spinach, coriander,
red pepper, Chinese cabbage, bean sprouts
crispy noodles in lime chilli coriander sauce

EGGPLANT PARMA (V) (VG)
with spinach, pumpkin, feta & mixed leaf salad
(V) Mozzarella (VG) Vegan Cheese

CHICKEN PARMA
with spinach, pumpkin, feta & mixed leaf salad & chips

LEMON PEPPER CALAMARI (GFO)
Served with chips, citrus salad, aioli & lemon wedge

BATTERED FISH & CHIPS
with spinach, pumpkin, feta & mixed leaf salad

GRILLED BARRAMUNDI & PRAWNS
with chilli prawn, seasonal greens & mango salsa

SLOW COOKED PORK BELLY (GF)
Creamy mash, apple radish salad & sticky glaze

SLOW COOKED BRAISED BEEF CHEEK (GF)
with creamy mash, seasonal vegetables & red wine jus

SCOTCH FILLET STEAK 250gm (GF)
Cooked medium & topped with mushroom sauce.
Served with creamy mash & seasonal vegetables

Desserts

HOME MADE STICKY DATE PUDDING
Moist pudding in butterscotch sauce & vanilla ice cream on the side

CREME BRULEE (GFO)
Rich custard base topped with a contrasting layer of hardened caramelised sugar



Platters Menu

Select your own or ask us to put something together for you



FULL WAIT STAFF INCLUDED

Each platter approximately 30 pieces, unless stated otherwise.
We recommend 10 pieces per person. Select your own or ask us to do it for you.
MINIMUM 30 PEOPLE

NIBBLES

- Mini dim sims with light soy sauce (100 pieces) 85
- Vegetarian samosas (v) (100 pieces) 85
- Vegetarian spring rolls (v) (100 pieces) 85
- Party pies (30 pieces) 85
- Sausage rolls (30 pieces) 85

VEGETARIAN OPTIONS

- 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) 135

SOMETHING MORE SUBSTANTIAL

- Mini square pizza- choose margarita | hawaiian | salami (30 pieces) 135
- Lemon pepper calamari with lime aioli (GFO) (30 pieces) 135
- Chicken satay skewers (GFO) (30 pieces) 140
- Chicken strips with pesto aioli (GFO) (30 pieces) 140
- Fried halloumi sticks with mexican salsa (V) (30 pieces) 140
- Chilli lime prawn skewers (GFO) (30 pieces) 150
- Southern fried chicken pieces with sweet chilli and aioli 170

MINI SLIDERS

- Mini beef sliders (30 pieces) 160
- Mini Thai chicken sliders (30 pieces) 165
- Mini pulled pork mini sliders (30 pieces) 165
- Halloumi mini sliders - beetroot & tomato chutney (V) 30 pieces 160

DESSERT OPTIONS

- Fresh fruits platter (30 pax) 100
- Scones with jam and cream (30 pieces) 125
- Mini desserts (30 pieces) 150
- Cakes and slices (30 pieces) 150

COLD OPTIONS

- Mixed sandwiches (30 pieces) 100
- Fruit and cheese platter (20 pax) 150
- Charcuterie board meat/cheese/fruit & nuts (30 pax) 165

**GF-Gluten free V-Vegetarian, VG-Vegan options available.
Please inform staff of special dietary needs.**

BARSIDE



PERFECT FOR FAMILY GROUPS & CASUAL EVENTS

THE TIMBERS



BARSIDE | THE TIMBERS
20-40 Seated
30-50 Cocktail
GENERAL BOOKINGS
FREE ROOM HIRE
No minimum spend
Terms & conditions apply



THE SNUG



FREE ROOM HIRE FOR WAKES & COMMUNITY GROUPS (TERMS & CONDITIONS APPLY)



THE SNUG
20-30 Seated
20-35 Cocktail
ROOM HIRE 200
No minimum spend



PERFECT FOR FAMILY GROUPS & CASUAL EVENTS

THE IMPERIAL ROOM



Corporate & Community
Group rates available

SUNDAY LUNCH
PRIVATE ROOM HIRE 250
MIN 30 PAX
NO MINIMUM SPEND



THE IMPERIAL ROOM

20-50 Seated

30-60 Cocktail

***FREE ROOM HIRE**

WHEN \$1800

IS REACHED

*otherwise 350 private room hire



By approval only no unsupervised / underage events

THE COURTYARD



**WEDDINGS
ENGAGEMENTS
BIRTHDAYS
CHRISTENINGS
REUNIONS
CORPORATE**

**SUNDAY LUNCH
PRIVATE ROOM HIRE 250
MIN 40 PAX
NO MINIMUM SPEND**

THE COURTYARD

30-100 Seated
30-120 Cocktail

***FREE ROOM HIRE
WHEN \$3000
IS REACHED**

***otherwise 450 private room hire**



***Wedding packages from 5000**



**PRIVATE KARAOKE
DJ'S | TRIVIA & OTHER
ENTERTAINMENT BY
ARRANGEMENT**