

ORRONG HOTEL  
EST. 1875

# Function Packages

2024

(03) 9500 8992

[hello@orronghotel.com](mailto:hello@orronghotel.com)

709 High Street, Armadale VIC 3143



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The Orrong Hotel has been lovingly restored. Apart from a great place to have a drink, watch the footy or dine with friends it's also a great place to hold your next function. We have several private and semi private spaces to suit any occasion. We've designed the following food and beverage packages to be personalised to cater to your specific needs. We love hosting a party and we hope you choose us.

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### Key

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 Audio/Music  
 TV Access

 Heaters  
 Outdoor Sheltered



The Spaces

# Robbie Flower Room

Upstairs

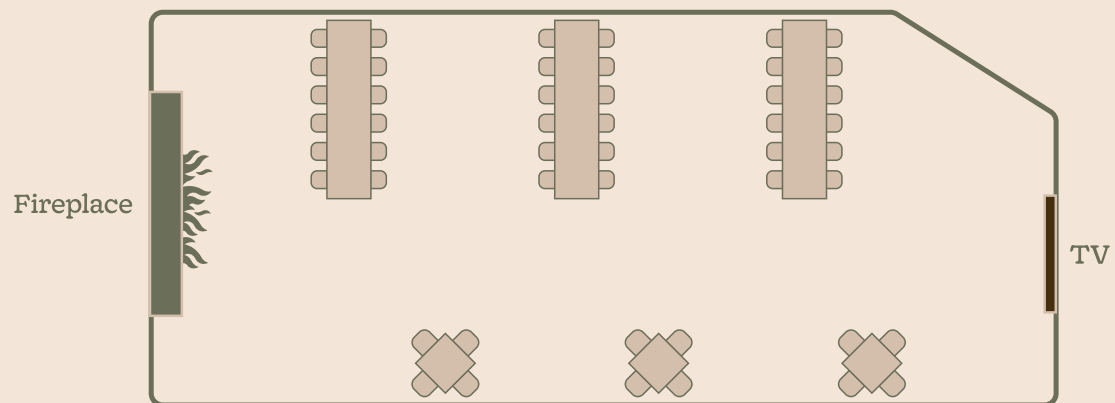
**Seated:**  
20 max

**Standing:**  
40 max

Fully Private



Combine with Krakouer Bro's Room for 110 standing capacity



\*Layout and seating may differ to illustration

# Krakouer Bro's Room

Upstairs

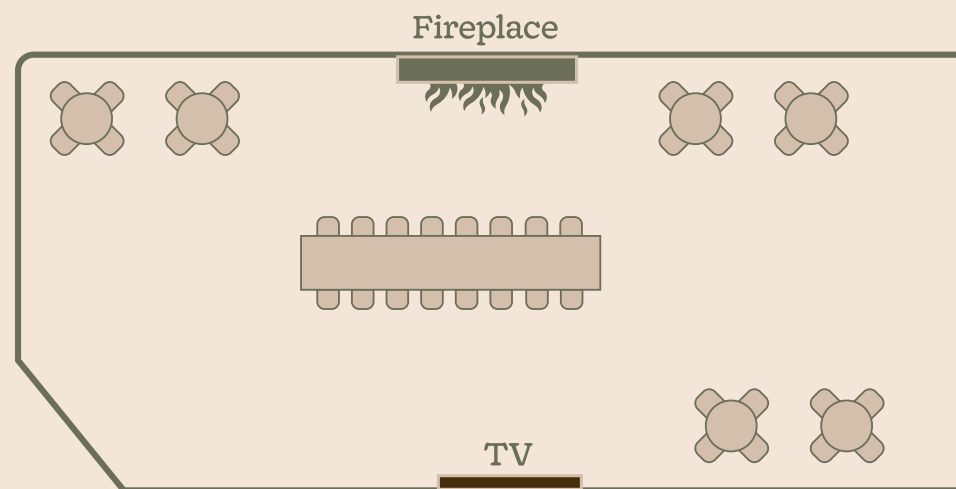
**Seated:**  
40 max

**Standing:**  
60 max

Fully Private



Combine with Robbie Flower Room for 110 standing capacity



\*Layout and seating may differ to illustration

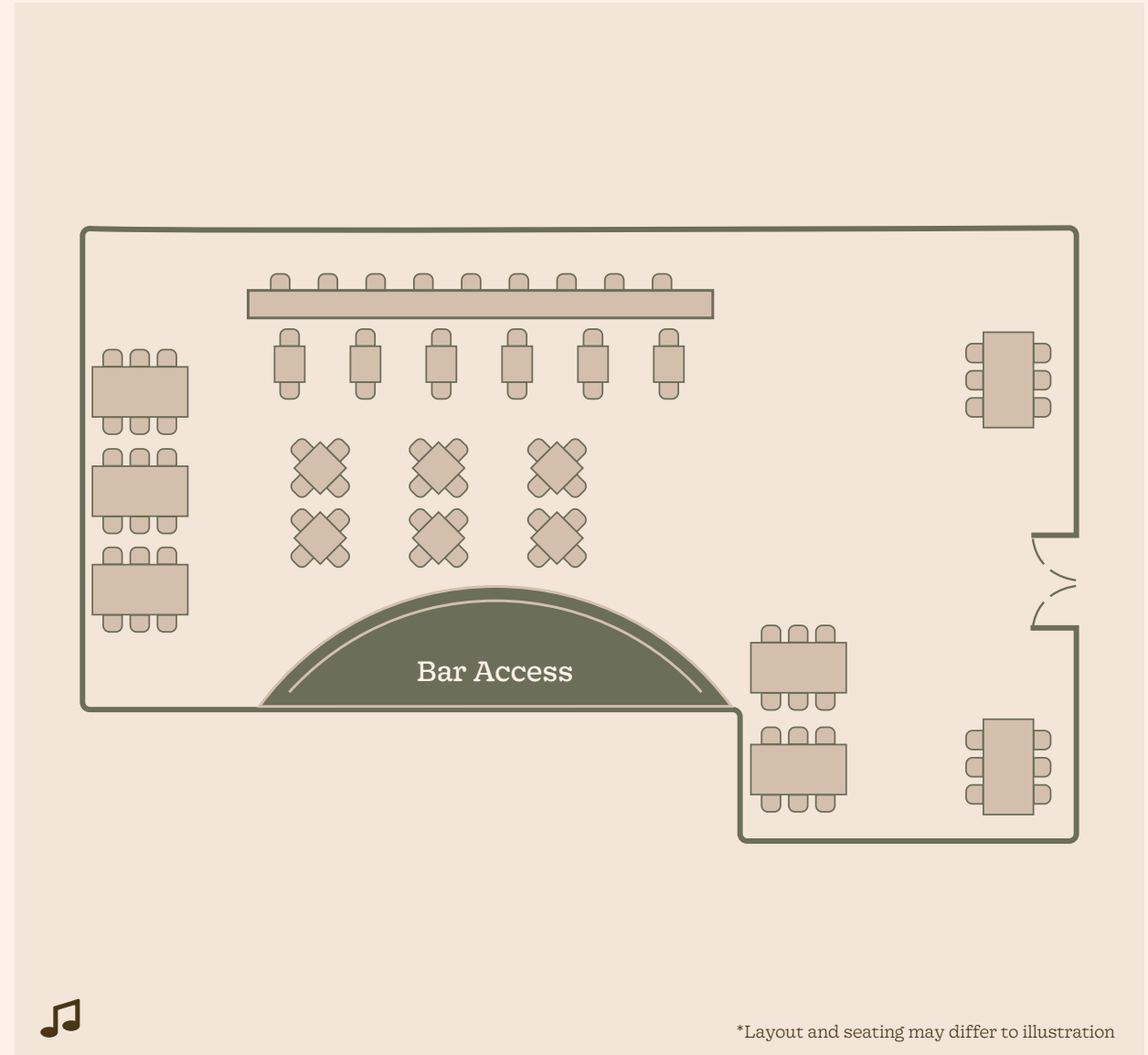
# Bistro

Downstairs

**Seated:**  
70 max

**Standing:**  
90 max

Fully Private  
Limited Availability



\*Layout and seating may differ to illustration

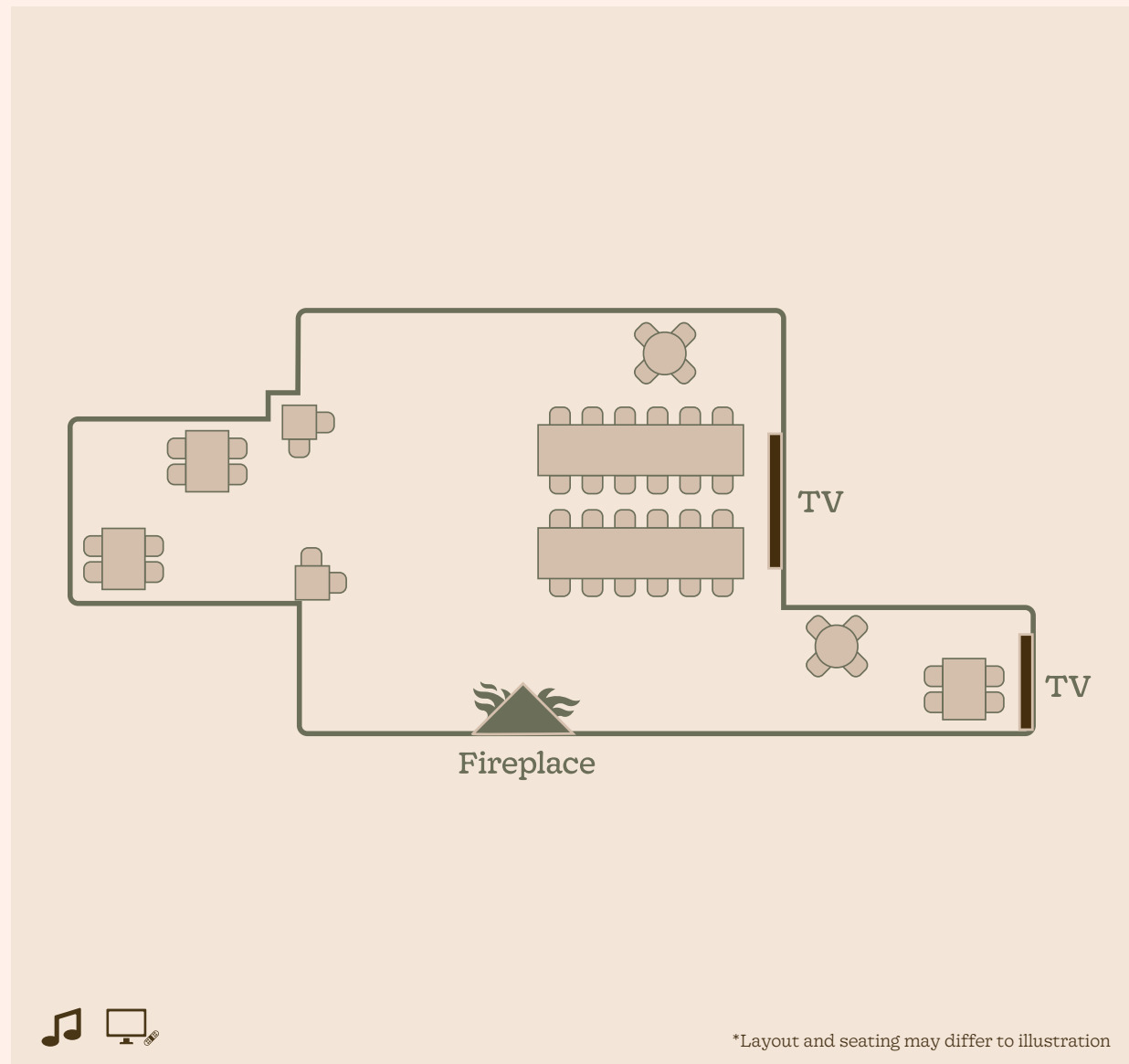
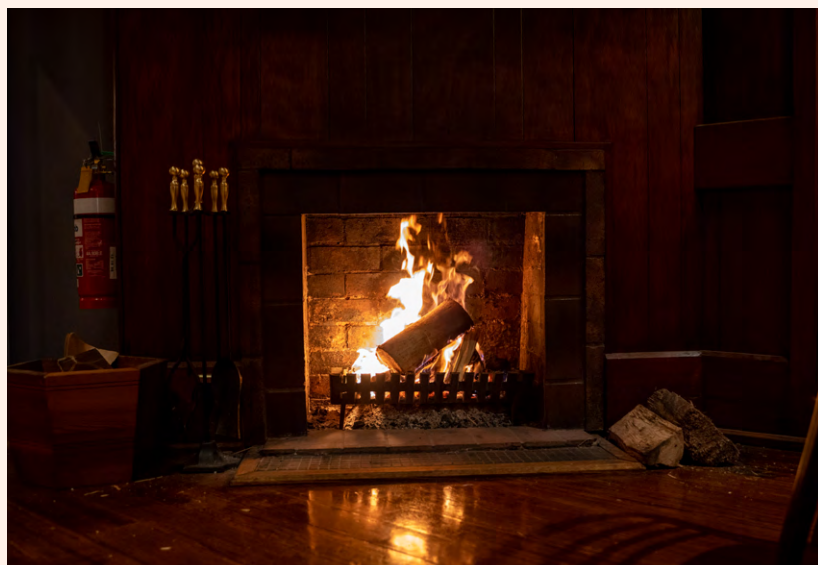
# Snug Bar

Downstairs

**Seated:**  
30 max

**Standing:**  
50 max

Semi-Private  
Available seasonally



\*Layout and seating may differ to illustration

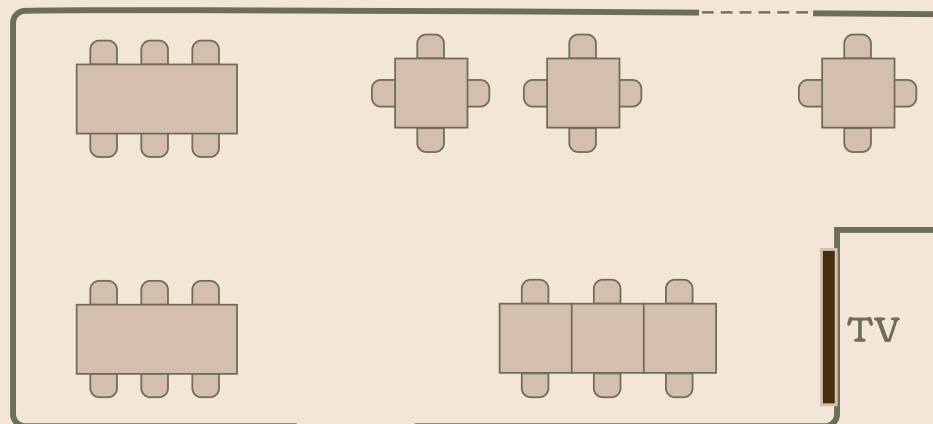
# Barassi Room

Downstairs

**Seated:**  
30 max

**Standing:**  
50 max

Semi-Private  
Tall tables & chairs



\*Layout and seating may differ to illustration



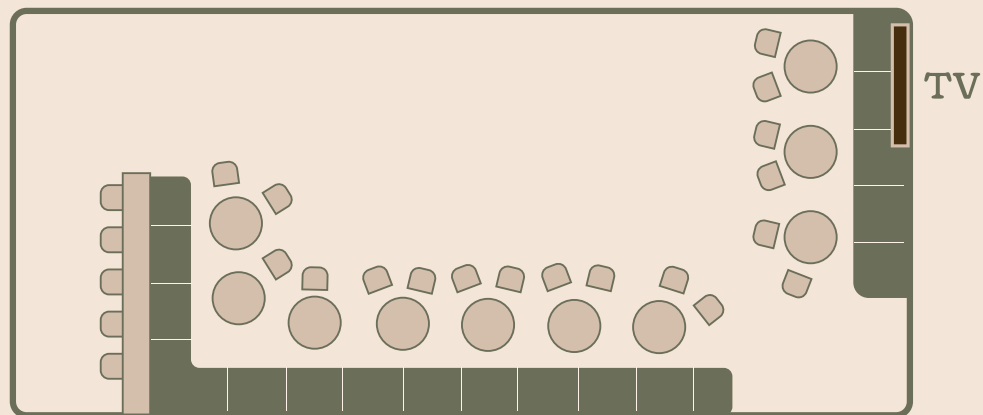
# Courtyard

Downstairs

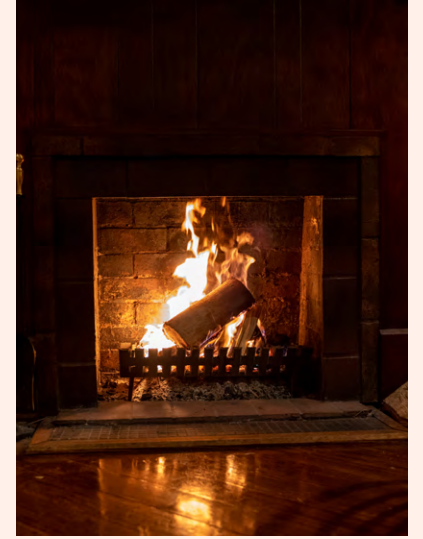
**Seated:**  
30 max

**Standing:**  
50 max

Outdoor/Covered



\*Layout and seating may differ to illustration



A top-down photograph of a dining table. In the center is a white bowl filled with golden-brown fried food, possibly fish or chicken, garnished with green herbs. Sliced pickles are arranged on top. A hand from the left is reaching into the bowl to pick up one of the fried items. To the right, a hand holds a glass of amber-colored beverage with a slice of citrus and a straw. The table surface is a dark, speckled material. The text "Food & Beverage" is centered over the bowl, flanked by two horizontal white lines.

**Food & Beverage**



## Canapés

4 options - \$25pp

6 options - \$35pp

8 options - \$45pp

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*Select your canapés from the following:*

Mini chorizo tacos, salsa, pico de gallo, iceberg lettuce

Chicken, cheddar and mushroom croquette, seeded mustard aioli

Angus beef burger sliders, cheese, grilled onions, burger sauce

Roasted pumpkin and parmesan arancini, basil sugo (v)

Sweet potato croquettes, aioli (vg, gf)

Prawn Hargow dumplings, soy sauce

Cajun spiced chicken tenderloin skewers, cucumber raita (gf)

Falafel burger slider, chipotle mayo, iceberg lettuce, vegan cheddar (vg)

Prawn roll, fennel, avocado, oak lettuce

Duck & hoisin bao buns

Char grilled lamb cutlet, baba ghanoush, dukkah, pomegranate

Mushroom & water chestnut san choy bow (vg, gf)

Menu subject to change.

All dietary requests considered with sufficient notice.

Minimum 20 people.

## Platters (20 pieces)

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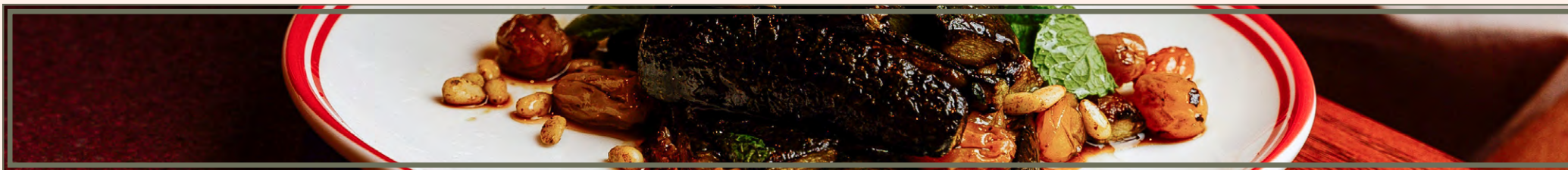
Louisiana style hot wings, blue cheese ranch dipping sauce	\$35
Prawn cocktail lettuce cups, avocado, radish, spiced rose sauce	\$78
Boneless Korean fried chicken, gochujang dipping sauce	\$55
Spiced popcorn cauliflower, ranch dipping sauce (v)	\$25
Salt and pepper squid, romesco and rocket	\$55
Platter of party pies, tomato sauce	\$62
Platter of sausage rolls, tomato sauce	\$62
Charcuterie platter, grilled sourdough & lavosh	\$60

Menu subject to change.

All dietary requests considered with sufficient notice.

Minimum 20 people.





## Seated

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### Set Menu

**Two Courses \$45pp**

*Add Cheese or Dessert (\$10pp)*

### Shared Entrees

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Ramarro Farm melon, local free-range prosciutto, vincotto & salted ricotta (gf)

Cauliflower, gruyere and almond fritters, green chilli harissa & lemon (v)

Hot wings, dill pickles & blue cheese ranch sauce

### Choice of Main

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Chicken parma, smoked leg ham, napoli & cheese, served with fries & salad

Oven-baked eggplant parma, mozzarella, basil sugo, braised fregola & rocket (v, vgo)

Crispy skin roasted barramundi, Asian greens, shiitake, ginger soy broth (gf)

Porterhouse steak 280g, served with fries, salad & choice of sauce

Have something else in mind? Let us know! We'd be happy to work on a custom menu with you.



# Beverages

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## Bar Tab

*Tailor to your liking or run open bar*

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## PAYG

*Allow your guests to pay their own way  
(minimum spend need to be covered by host)*

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## Packages

*Want set costs without the fuss? We have three drink packages to choose from. Each run for three hours, are priced per head and include non-alcoholic options. The package must cover all guests (exceptions for kids).*

### **Standard \$50pp for 3 hours**

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Selected Tap Beer  
2x Whites  
2x Reds  
1x Sparkling or Prosecco

### **Premium \$60pp for 3 hours**

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All Taps  
2x Premium whites  
2x Premium reds  
1x Rosé  
1x Sparkling or Prosecco

### **Deluxe \$90pp for 3 hours**

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All Taps  
Basic Mixed Spirits (no shots)  
3x Premium Whites  
3x Premium Reds  
1x Rosé  
1x Premium Sparkling

# Terms & Conditions

## Booking Requirements

To secure your booking, you must leave credit card details with us, either manually or via the link sent to you from OpenTable. Minimum spends apply for exclusive or semi-exclusive use of a space within the venue and align with seasonal demand. Certain bookings may require a deposit.

## Cancellation

Cancellation fees may be applicable, will be based on the details of the booking and will be communicated to you before you confirm your booking. These will be charged to the card you used to confirm the booking.

## Payment

We do not split bills. If you plan to divide the payment among your group at the conclusion of the event, please advise your guests to bring cash. It is the host's responsibility to ensure the bill is settled in full by the end of the event. Under no circumstance will we issue an invoice to be paid after the event. A 10% surcharge will be applied on Sundays, and a 15% surcharge will be applied on Public Holidays. Please note that card payments incur a transaction fee of 0.8%.

## Numbers & Menu Confirmation

Attendee numbers, menu and dietary requirements must be communicated to us no later than 7 days before the event so we have time to order stock & prepare. In some circumstances, we may need these details earlier. We will charge according to these details, unless there is an increase in numbers before the event. We will do our best to accommodate any changes before the event but please note, this may incur extra costs where necessary for us to do so.

## Space Allocation

In the event that the number of attendees in your party has decreased since booking, or due to circumstances beyond our control, we may need to reallocate your booking to another space in the venue.

## Accessibility

The Orrong Hotel was built in 1875 and while some modifications have been made, unfortunately not all spaces are wheelchair accessible. There are also times throughout the week where the venue can be quite noisy, especially when the footy's on! Kindly inform us of any specific accessibility needs your group may have, so we can determine the most suitable space and time for your booking.

## Timing

Your booking will have an allocated start and end time and we ask that this is respected so our staff can go home on time. Let us know if you need to come early to set anything up or require time after your booking's allocation to move on. This availability may be limited due to other bookings in the space.

## Cake & Decorations

You're welcome to bring anything that can be taken home with you. Other decorations need to be discussed with management before being approved. Let us know if you're planning to bring a cake, especially if it requires refrigeration. We do not offer cutting & serving services but are happy to provide you with plates, serviettes and a knife for you to cut & serve yourself.

## Conduct

We are not a BYO venue. If you are gifted alcohol on the day, please allow us to keep it aside for you until your event finishes. The same expectations of public patrons apply to event attendees. Inappropriate behaviour may result in us asking your guests or party to leave without reimbursement. We want you to have an easy, enjoyable and memorable experience at The Orrong Hotel and thank you for your understanding.





Thank you

If you would like to stop in to see the rooms, shoot us an email or give us a ring beforehand so we can make sure someone is there to show you around.

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