



Come and Celebrate With Us!

Having a party with friends or celebrating work with colleagues and partners, O'Connell's will do all the hard work guaranteeing your time is enjoyable and about you. Our team, headed by Angela Robinson will ensure you have a memorable occasion.

This charming hotel has won many awards for its cuisine and combined with professional and experienced staff ensures that your family celebration or business dinner is memorable and that no detail is overlooked. We pride ourselves in working with you to understand your needs and tailoring your function to your exact specifications.

O'Connell's has three function rooms which cater for varying numbers and layouts. These rooms are perfect for intimate dining, corporate functions and small conferences.

Head chef, Paul Cooper's current resumes give us a taste of his experience gained in Melbourne's iconic and famous restaurants including Matteo's and The Botanical, of which the later, he was appointed Executive Chef. Paul has also gained invaluable experience working in London's Two Michelin star restaurant, Pied a Terre. It is here than Paul was able to hone his skills to develop a greater understanding of the importance of culinary technique.

Paul prides himself on a strong working relationship with many of Victoria's local farmers and producers. He has a passion for using seasonal fresh produce and to orchestrate innovative ways to use that produce. His other love is nose to tail cooking, being able to utilise all aspects of the beast to create tantalising dishes.

Thank you very much for your interest in O'Connell's as a possible venue to celebrate your special occasion. Please do not hesitate to contact me directly should you have any further queries or would like to make a booking, my general working hours are Monday to Friday 9am – 5pm.

Angela Robinson
Functions
O'Connell's Hotel
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Front room

Accommodating a maximum of 26 this function room is on the ground floor of the hotel, with large windows facing out towards Coventry Street with a cosy open fire place. It is a private room and is generally set up with your guests being spread over 2 to 3 tables

Boardroom

Our boardroom is located on the first floor and is capable of accommodating up to 12 people. As the name suggests, guests are seated on one large oval table, with windows on 2 sides overlooking both Montague and Coventry streets.

- We can also help you with a meeting space for up to 12 guests with no staff or service required at a flat rate of \$200.00 (Room Hire Only)
(Not available during December)

Back room

Our backroom which can accommodate a maximum of 40 guests, this is located in the main restaurant area therefore not necessarily a completely private space.

Cocktail Party

- Option one 10 pieces per person, variety of 5 canapés \$35pp
- Option two 20 pieces per person, variety of 10 canapés \$70pp

*Prices based on O'Connell's basic menu options
Cocktail functions not available during December*

Menu's available upon request

Seating Capacity

	Boardroom	Front Room	Back Room
Sit down	14	26	40
Cocktail Style	20	35	60

More Information

This information is simply a guide line, every function is different and we are more than happy to tailor things exactly to your needs.

Hotel Operational Times

Mon – Sun	Lunch 12pm	- 4.30pm
Sun – Wed	Dinner 6pm	11.00pm
Thur – Sat	Dinner 6pm	12.00am
Public holidays	Dinner 6pm	10.00pm



Menu 1.

Two course @ \$45pp / Three course @ \$60pp

PLEASE NOTE ALL MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

Entrée.

Steamed prawn and pork wontons, with spring onion, coriander and soy sauce

Roasted beetroot carpaccio, baby beetroot, fetta, shallots and a orange dressing

Fried chicken - spring onion rolls, served with a chilli-lime dipping sauce

Country style pork and confit onion terrine, with pear chutney and herb salad

Main

250 gram sirloin, with red wine sauce, salad and fries

Crispy battered trevalley with mixed leaf salad and fries

Crumbed milk fed veal schnitzel with rocket, fetta and red onion salad and shoestring fries

Penne with cauliflower, raisins, spinach, red onion and washed rind cheese

Dessert

Classic sticky date pudding with traditional English toffee sauce and treacle nut brittle ice cream

Organic yoghurt panna cotta with poached rhubarb and basil

Chef selection of ice cream and sorbets with pistachio praline

Cheese

Le Dauphine with lavosh and chutney

Genovese coffee and a selection of teas



Menu 2

Two course @ \$55pp / Three course @ \$70pp

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Entrée

Wood grilled heirloom carrot salad
with fennel cream, hazelnuts, pickled raisins and baby herbs

Spencer Gulf king prawns with ox tongue sausage, capers, garlic, lemon and
brioche

Salt and pepper local calamari with red pepper, chermoula, and
rocket salad

Confit duck terrine with pear chutney, house made pickles, parsley salad and toast

Main

Shiitake crusted Cone Bay barramundi with miso glazed eggplant, pickled ginger,
wood grilled leeks and sea bounty mussels

Wood grilled Black Angus 300 gram sirloin
with mashed potato, parsley salad, bone marrow and red wine sauce

Greenvale farms slow cooked pork shoulder,
with ragout of summer beans, gala apples and cider sauce

Pan-fried house made gnocchi with wood grilled zucchini, peas, mint and The
Mountain Man washed rind cheese

Dessert

Melbourne city rooftop honey iced nougat
with port poached pear, chocolate mousse and crystallized pumpkin seeds

Yarra Valley goats cheese parfait
with beetroot curd and candied walnuts

Bitter sweet chocolate tart with figs, fig cream, candied bacon and orange

Selection of cheese with lavosh, chutney and muscatels

Genovese coffee and a selection of teas



Canapé Selection

House made sausage rolls with tomato chutney

Pork and prawn wontons

Chicken spring rolls

Fried fish goujons with tarte and lemon

Beef and mushroom croquettes

Dill Blini with house cured salmon

Mini Leek and blue cheese tartlet

Salted Bonito fish cakes with hollandaise sauce

Rare roast beef en croute with horseradish cream

Mushroom and Taleggio croquette

Zucchini, lemon and feta Bruschetta

Duck and ham hock terrine with seasonal chutney

Freshly shucked oysters with shallot vinaigrette

Prawn remoulade with cucumber and lime

House made dips and bread

minimum package starts at \$35.00 pp for 10 pieces