

FUNCTION PACK



O'CONNELL'S
HOTEL

(03) 9116 8661
@oconnells_hotel
www.oconnells.com.au
407 Coventry St, South Melbourne



Welcome

O'Connell's Hotel is South Melbourne's quintessential all-rounder, where good times, great food, and a welcoming atmosphere come together.

Host relaxed drinks and canapés in the Public Bar or outside on the Terrace, long lunches and lively family gatherings in the Dining Room and unforgettable celebrations in the Centenary Room or our Private Dining Rooms.

Whether you're settling in for a casual catch-up or planning something a little more special, we have a space to suit you and make your own.



THE SPACES



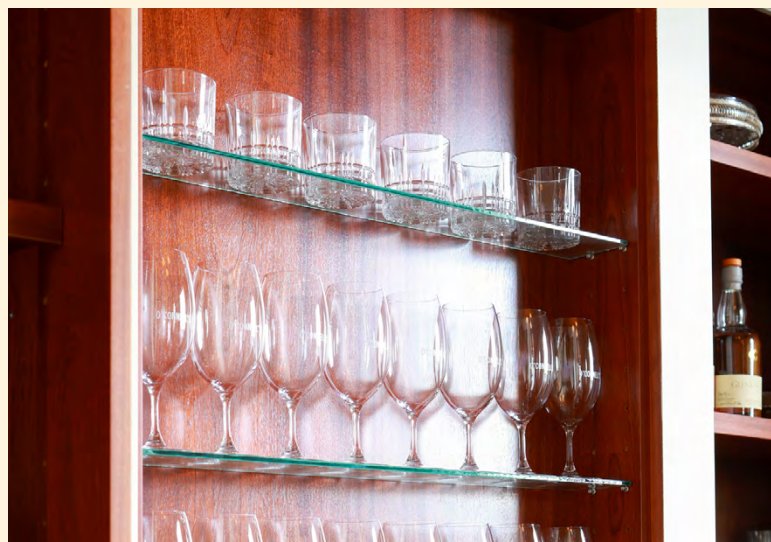
Private Dining Rooms

Tucked upstairs, our Private Dining Rooms offer a range of intimate dining spaces.

The largest of the rooms overlooks the canopies of Montague Street and comfortably accommodates up to 24 guests. Ideal for larger gatherings, milestone celebrations or corporate events. There is also the option to tailor your own private bar experience.

For more intimate occasions, two smaller rooms each seat up to 10 guests. Perfect for family dinners, small group celebrations or private business meetings, they offer a cozy and exclusive atmosphere.





Centenary Room

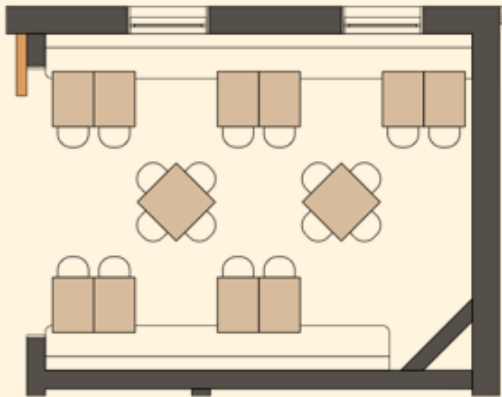
The Centenary Room is the heart of the pub offering all the buzz while still feeling private. Whether it's a sit down dinner or a more casual get together with friends, it's the go-to space for just about any occasion.

Standing:

40

Seated:

34

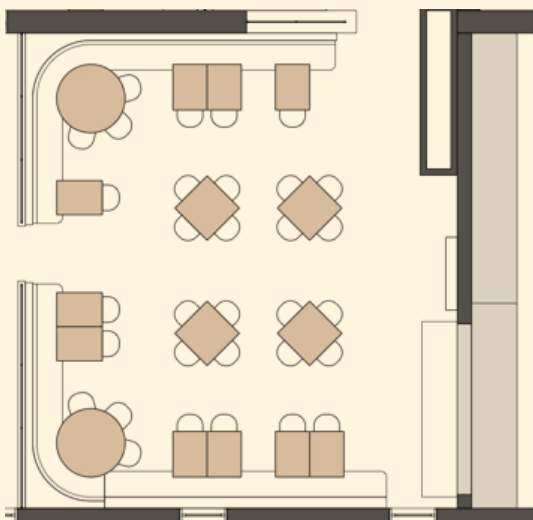


Dining Room

Our Dining Room is ideal for special celebrations, offering a sophisticated restaurant touch to your occasion. We can craft bespoke menus to suit your preferences and provide the personalised service your event deserves.

Seated:

48





Terrace

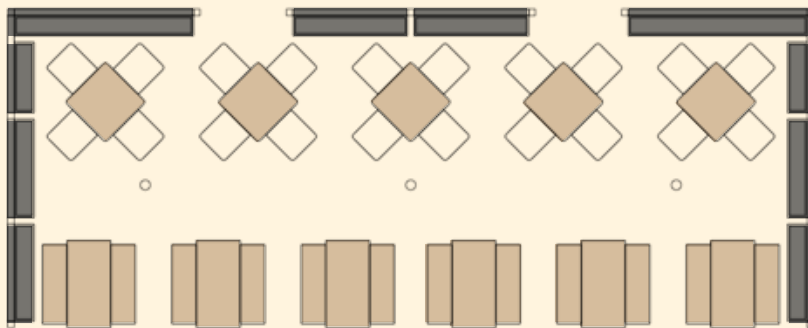
Our Terrace offers a bright and versatile alfresco setting, perfect for relaxed drinks, casual lunches, roaming canapés, summer celebrations or as additional space for larger gatherings. With its open and inviting atmosphere, it provides the ideal spot to enjoy the beautiful streetscape vibe while still feeling part of the hotel's welcoming energy.

Standing:

65

Seated:

44



FOOD & BEVERAGE



Menus

Shared Menu 2 Courses - \$65pp

Starters	Flatbread, whipped ricotta, honey butter Tuna, green apple, chilli, grapefruit Beef tartare, wattle seed, chips
Mains	Market fish, potato, grenobloise, soubise Porterhouse, Bass Strait, grass fed
<i>Sides</i>	Baked potato, herb butter, chives Cos, oak leaf, vinaigrette
Dessert +\$10pp	Wood-fired Basque cheesecake, seasonal fruit, lemon verbena (individually plated)
Add-Ons	Oysters on ice, pepperberry mignonette \$5ea Cheese, biscuits, condiments \$10pp

Choice Menu 2 Courses - \$75pp / 3 Courses - \$85pp

Your guest will have a choice from the following menu

Starters	Grilled prawns, bush tomato, macadamia Tuna, green apple, chilli, grapefruit Beef tartare, wattle seed, chips
Mains	Market fish, grenobloise, soubise Porterhouse, Bass Strait, grass fed Ravioli, butternut squash, ricotta, burnt butter
<i>Sides to share</i>	Baked potato, herb butter, chives Cos, oak leaf, vinaigrette
Dessert	Doughnuts, Davidson plum jam, vanilla cream Wood-fired Basque cheesecake, seasonal fruit, lemon verbena Cheese, biscuits, condiments





Canapés

Option 1

5 x Snacks
— or —
3 x Snacks
1 x Substantial

\$39pp

Option 2

4 x Snacks
2 x Substantial

\$55pp

Option 3

5 x Snacks
2 x Substantial
1 x Dessert

\$70pp

Add-Ons

Oysters & mignonette \$5pp
Add Snack \$8pp
Add Substantial \$12pp
Add Dessert \$7pp

Snacks

Freshly shucked rock oysters, pepper-berry mignonette DF, GF
Tuna, green apple, chilli, grapefruit GF, DF
Flatbread, whipped ricotta, honey butter v
Fresh mozzarella on toast, green olive & mint v
Raw beef, potato crisp, caper dressing & pecorino GF
Buttermilk fried cauliflower v
Crunchy chicken tenders, ranch sauce
Spiced falafel, pomegranate & smoked hummus VG, GF
Wild mushroom arancini, truffle mayo v

Substantials

Chilled prawn roll
Cheeseburger slider
Wood-fired spicy chicken, smoked chilli sauce GF, DF
Green lentil salad, cucumber, mint, yoghurt v, VGO

Desserts

Lemon tartlet (v)
Doughnuts, plum jam, vanilla cream (v)





Drinks

Basic

2 Hours:	3 Hours:	4 Hours:
\$60pp	\$70pp	\$80pp

Includes:

- Prosecco
- Pinot Grigio
- Rose
- Pinot Noir
- Lager
- Pale Ale
- Soft drinks & juice

Premium

2 Hours:	3 Hours:	4 Hours:
\$80pp	\$90pp	\$100pp

Includes:

- Tailored Wine Selection of your Choosing
- All Taps
- Soft Drinks & Juice

Add-Ons

Cocktail on Arrival \$15pp

- Choose from: Spritz, Collins, Negroni or Margarita

House Spirits \$10pp per hour



T&Cs

O'Connell's Hotel terms and conditions should be read and understood before enquiries are made. Once particulars of booking are confirmed, a tentative booking will be held for 7 days until the deposit is made. If the deposit is not paid within that time, your reservation may be lost to others interested. Upon written/verbal confirmation and payment of deposit, you are agreeing to these terms and conditions.

Minimum Spend Requirement

Depending on the date and nature of your event, a minimum spend requirement may apply. We will discuss this with you during the booking process.

Deposit

A 20% deposit is required within 7 days of written/verbal confirmation of booking to secure function space. Please note that your event is confirmed once the deposit has been received.

Cancellations

Cancellations made within 14 days of the booking will forfeit their deposit.

Final Numbers & Payment

We require confirmed guest numbers within 7 days of booking. You will be charged on the basis of this number unless guests exceed the confirmed amount, upon which you are required to cover those additional costs. Full payment is required before or on the day of the booking.

Damages

You are financially liable for any damages to the property, or its contents, caused by yourself or anyone associated with the event. Nothing is to be nailed, pinned, or glued to any surfaces.

OCH Liability

We do not take responsibility for any lost or damaged goods left in the venue, before, during, or after the booking. This includes equipment, merchandise, and any personal items.

Decorations

You are permitted to bring flowers, balloons, banners, and lighting to your function. Please note, no confetti or decorations that cannot be taken with you are permitted in the venue. You may, if organised with our events manager, enter the venue half an hour prior to your event to set up your decorations. You are required to collect any decorations and equipment the following day and no later.

Video & Music

Depending on the space, you may be permitted to play your own music and visuals. However, we reserve the right to control volume and what we deem as appropriate content for other patrons of the venue.

Alcohol

O'Connell's Hotel is not a BYO venue. Any alcohol brought onto the premises is not permitted and will be confiscated or the person will be asked to leave. We take responsible service of alcohol very seriously and any intoxicated guests will not be served and asked to safely vacate the premises as required by law.

Cake

Cakes, or similar, brought onto the premises must be discussed with events manager prior to booking. Please note we charge a \$50 BYO Cakeage fee.

Dietary Needs

All dietary requirements must be confirmed with our Events Manager no later than 7 days prior to the booking. If we are not informed of any dietary requirements before the event, we cannot guarantee that we will be able to accommodate them.

Time Limits

You and your guests are required to vacate the space within half an hour of your designated time slot. You will be charged additional fees upon failing to do so.

Smoking

Smoking or vaping of any kind is not permitted inside the venue at any time. Any person found smoking or vaping inside or in the undesignated outdoor areas will be politely asked to vacate the venue immediately.



CHEERS

Events@oconnells.com.au

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