

Cramer's HOTEL

FUNCTIONS & EVENTS



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Welcome to Cramer's Hotel

Here at Cramer's Hotel we offer great service paired with quality food and beverage. Our private and versatile function room can cater for corporate or private events and parties for up to 100 guests. The room comes equipped with fully stocked bar and AV facilities.

Our friendly and professional team understand that every function is unique and will work to ensure your event is one to remember.

For bookings and enquiries please contact our team on -
(03) 9478 2477
cramershotelfunctions@alhgroup.com.au

CAPACITY:

- Theatre style - 80 guests
- Board Room / U-shape - 30 guests
- Stand-up cocktail - 100 guests
- Seated lunch / dinner - 60 guests

Function Catering

Each platter serves 8 - 10 guests

*Dietary can be catered for with prior notice

Want something that you don't see here? Chat to us today as we are more than happy to tailor something to suit your requirements!

SUSHI PLATTER \$90

Chicken and avocado, smoked salmon and cucumber, tuna and carrot, soy dipping sauce

ASIAN DELIGHT \$80

Spring rolls (v), samosas (v), prawn twisters, pork & chive steamed dumplings, dipping sauces

VEGETARIAN PLATTER \$80

Spring rolls, samosas, mushroom tomato & basil arancini balls, spinach & ricotta pastizzi, dipping sauces

CRAMERS PLATTER \$80

Moroccan chicken skewers (gf), mini pizzas, pork & chive steamed dumplings, calamari rings, flame-grilled meatballs, dipping sauces

GOURMET SEAFOOD \$100

Prawn lollipops, buttered tempura scallops, prawn twisters, fried fish goujons, panko calamari, dipping sauces

CHICKEN OR BEEF SKEWERS \$70

Tender chicken or beef skewers with your choice of homemade gluten free dipping sauce: satay, teriyaki or sweet chilli

PARTY PLATTER \$80

Party pies, mini sausage rolls, assorted mini quiche, flame grilled meatballs, dipping sauces

ANTIPASTO PLATTER \$90

Assorted cured meats, grilled vegetables, feta cheese, olives, tzatziki & warmed Turkish bread

CHICKEN WINGS \$70

Tender chicken wings with your choice of dipping sauce: satay, teriyaki or sweet chilli

VARIETY OF FRESH GOURMET SANDWICHES \$60

BEEF SLIDERS WITH CHEESE, LETTUCE, TOMATO, BBQ SAUCE ON A MINI BUN \$85

ASSORTED PIZZA PLATE \$60

Select 3 varieties:

Vegetarian (v), margherita (v), BBQ chicken, meat lovers, supreme, capricciosa

GOLDEN HOT CHIPS / POTATO WEDGES \$25

SEASONAL FRUIT PLATTER \$90

ASSORTED CAKES AND MINI MUFFINS \$60





All Inclusive Cocktail Party Packages

STANDARD PACKAGE \$2000

5 HR EVENT DURATION

ROOM HIRE, FOOD & BEVERAGE STAFF

SECURITY

CAKE & GIFT TABLE

AV FACILITIES

6 x PLATTERS OF YOUR CHOICE

\$750 BAR TAB TO GET YOU STARTED!

PREMIUM PACKAGE \$2500

5 HR EVENT DURATION

ROOM HIRE, FOOD & BEVERAGE STAFF

SECURITY

CAKE & GIFT TABLE

AV FACILITIES

8 x PLATTERS OF YOUR CHOICE

\$1000 BAR TAB TO GET YOU STARTED!

2 or 3 Course Set Menu

SELECT 2 DISHES FROM EACH COURSE TO BE SERVED 50 / 50
2 COURSE \$35 OR 3 COURSE \$40 (minimum 20 adults)
KIDS MEAL - \$15 MAIN AND DESSERT



ENTREE

Cream of pumpkin soup (v)

Moroccan chicken tenders on a seasonal garden salad (gf)

Pork belly bites served with coleslaw and apple sauce

Spinach, ricotta and mushroom arancini (v)

Lemon pepper calamari on a seasonal garden salad (gf)

Traditional Caesar salad with bacon and anchovies

MAIN

Porterhouse steak served medium with chips, garden salad and pan gravy

Grilled barramundi fillet with lemon butter sauce, mashed potato and broccolini (gf)

Spinach and ricotta ravioli with pumpkin and semi-dried tomatoes (v)

Chicken mignon filled with garlic butter and prawns, wrapped in bacon and served with mashed potato, vegetables and a creamy garlic sauce

Fettuccine carbonara

Butter chicken served with jasmine rice, papadum, raita and salad

DESSERT

Sticky date pudding with butterscotch sauce and ice-cream

Flourless orange cake with caramel sauce and whipped cream (gf)

Eton Mess; Pavlova crushed and mixed with berries and cream, topped with kiwifruit, cherries and cream

Chocolate pudding with strawberries coulis and ice-cream

New York baked cheesecake with strawberry coulis and whipped cream

Fresh fruit salad with whipped cream and custard (gf)

Corporate Packages

*Minimum 10 guests

ROOM HIRE FEE - \$200

INCLUSIONS:

Room hire for the duration of your event
Wifi
Whiteboard
Data projector and screen
Bluetooth music connection
Free onsite parking
Room set up for your preferred style
Tea and coffee station

MORNING & AFTERNOON TEA SELECTIONS

Freshly baked scones with jam and cream - \$4.0 per person
Mini croissants with ham and cheese - \$4.50 per person
Assorted sweet danishes and mini muffins - \$5.50 per person
Assorted cakes and slices - \$4.50 per person
Gluten-free or vegan option - \$7.50 per person

LUNCH SELECTIONS

Chef's selection of 4-point sandwiches - \$9.00 per person (GF \$10 per person)
Gourmet wraps - \$10.0 per person
Fresh seasonal fruit platter - \$100 each
Chef's selection of hot finger food - \$90 each
Jugs of soft drink - POA
Jugs of orange juice - POA

ALL DAY DELEGATE PACKAGE - \$45

INCLUSIONS:

Room hire for the duration of your event
Self service tea and coffee station
Morning tea: ham and cheese croissants
Lunch: a selection of sandwiches, wraps, fresh fruit
Afternoon tea: freshly baked scones with jam and cream

