

TOORAK

HOTEL

EVENTS BROCHURE



TOORAK

HOTEL

Established in 1854, the Toorak hotel has been a historic watering hole in the Toorak and Hawksburn area. The iconic corner building has lived a few lives and seen many different names over the years, with Toorak Hotel now taking rank and marking a new era for the 19th-century establishment.

Toorak Hotel is your local gastro pub, servicing seasoned regulars with a menu that flits between your classic pub fare and an elevated contemporary Australian offering. With many different spaces under the one roof, all are welcome at Toorak Hotel.



Please note: a 7.5% Sunday surcharge and 15% public holiday surcharge applies

(03) 9824 2855 | info@toorakhotel.com.au | 505 Malvern Road, Toorak VIC 3142 | [@toorakhotel](https://www.toorakhotel.com.au)



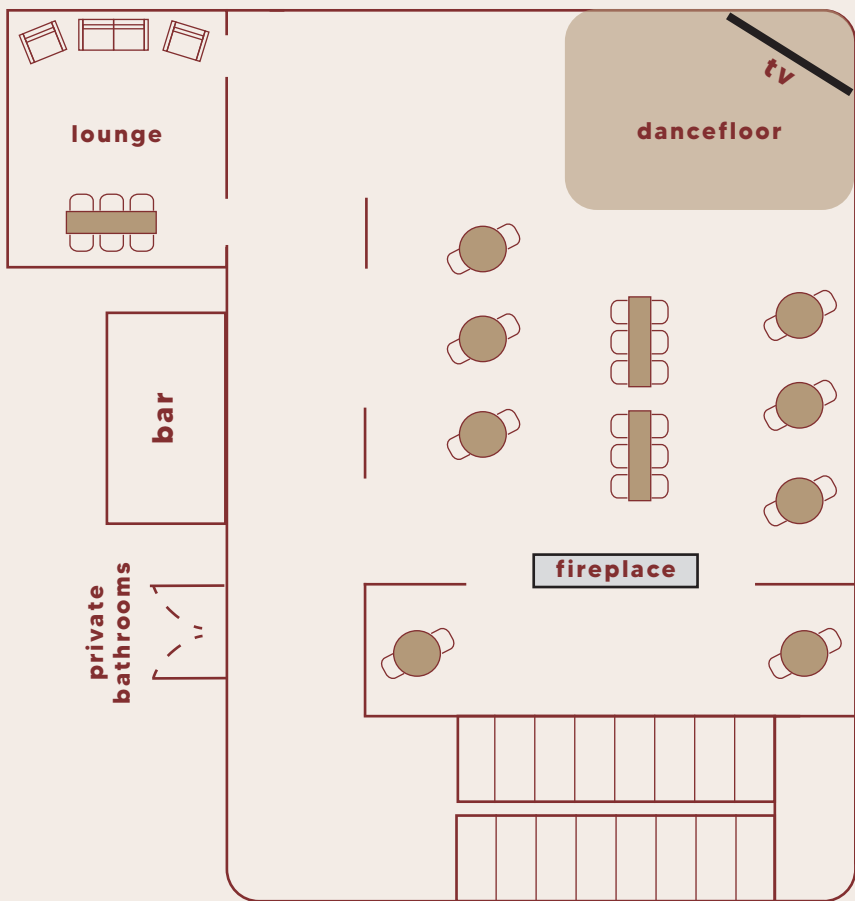
The Jackson Room

Toorak Hotel loves to host parties, and the newly revamped Jackson Room welcomes private events all year round. Located on the first floor, this exciting new space with luxe finishes and spectacular city skyline views is perfect for your next event. Featuring a dance floor, LCD screen, plus a private bar and bathrooms.

If you are after a chic cocktail lounge feel, The Jackson Room is the space for you.

cocktail up to 80

seated up to 36





Private Dining Room

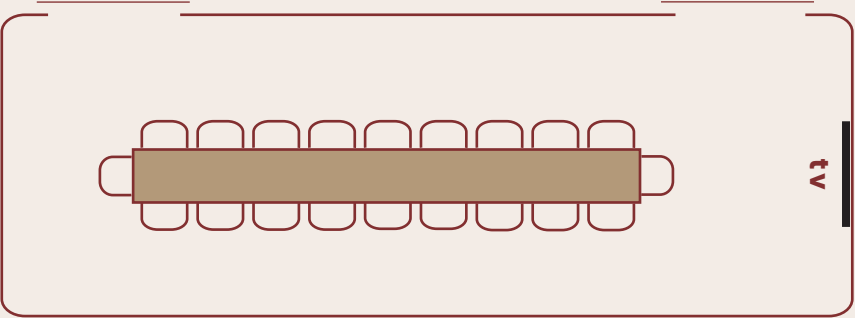
An intimate space adjacent to the main dining room, this is a perfect location to host a private lunch or dinner in a relaxed environment.

Whether you're planning a special celebration, family get together, or a corporate event, the Private Dining Room offers charm and privacy.

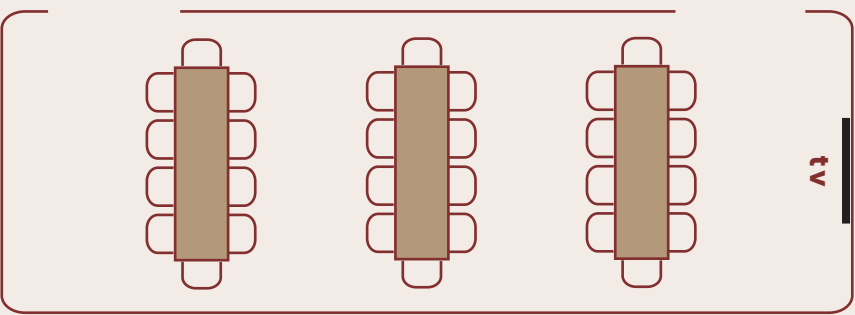
cocktail n/a
seated up to 30



One long table - 20



Three tables - 30

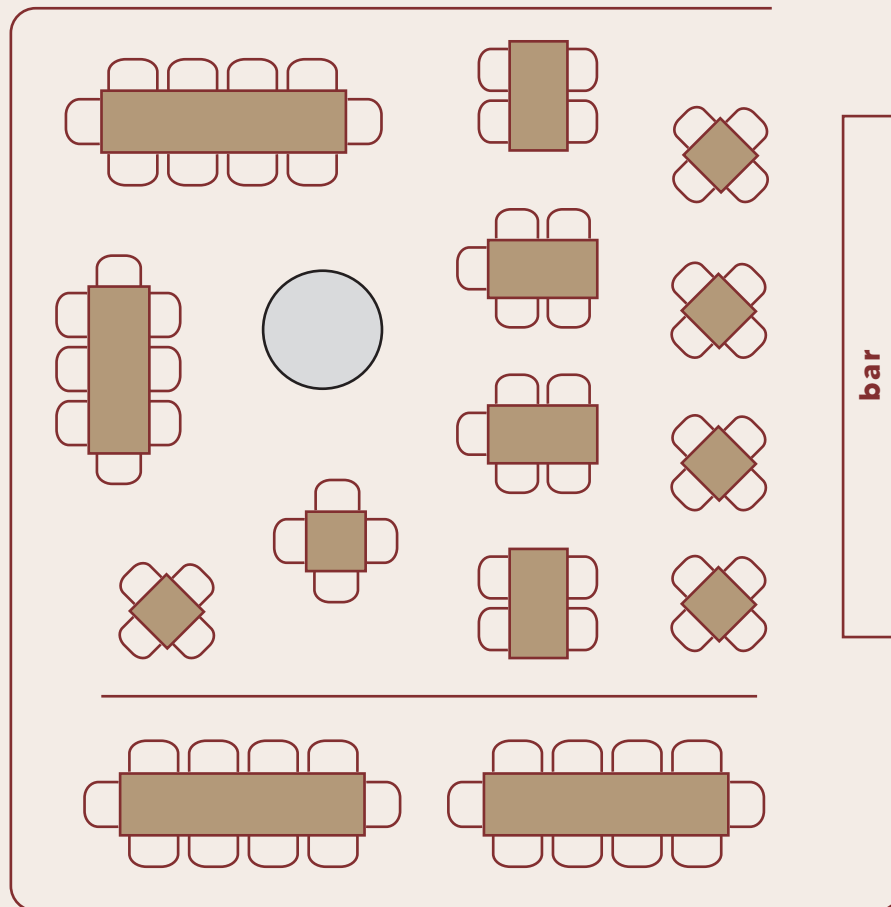


Dining Room

Situated away from the buzz of the Public Bar, the Dining Room is an inviting, yet spacious event space. The open plan layout allows flexibility to create a bespoke event to suit your needs.

cocktail n/a

seated up to 80

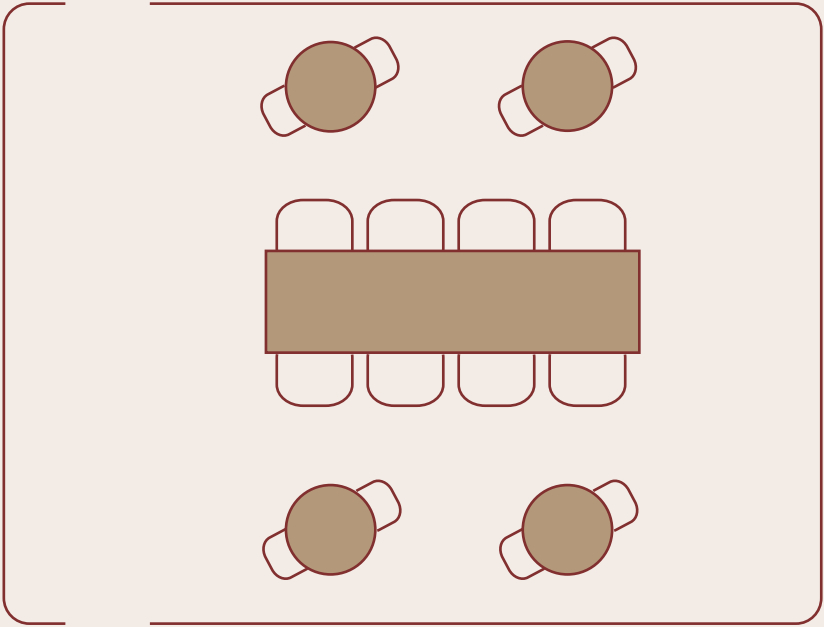




Mezzanine

Elevated up from the Public Bar, the Mezzanine is perfect for social gatherings of up to 30 guests cocktail style. This space absorbs the lively atmosphere of the public bar, while giving you a semi-private area to host your own get-together.

cocktail up to 30
seated n/a

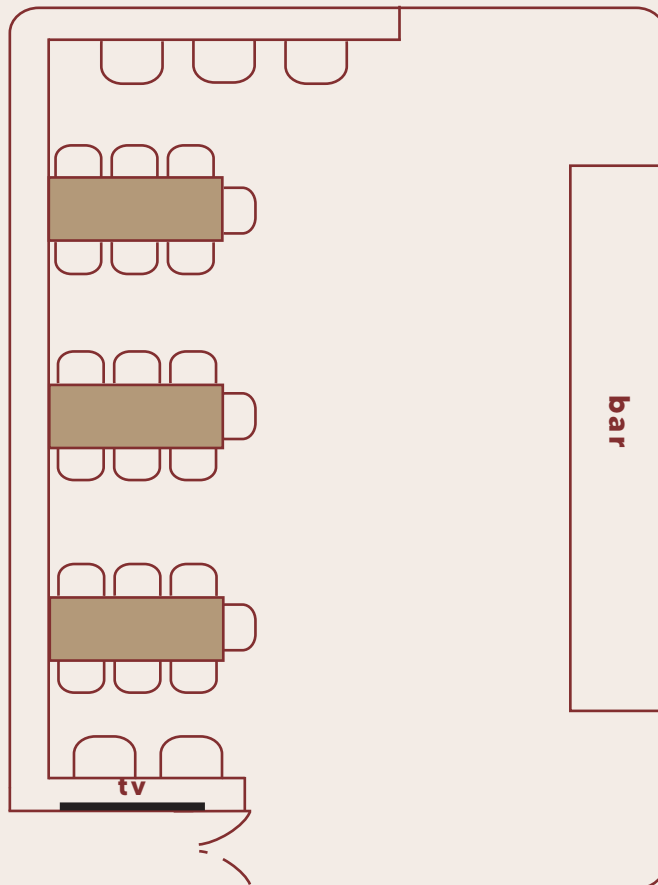


Cocktail Bar

Adjacent to the Dining Room, the art-deco inspired Cocktail Bar is sure to impress. This opulent space has oversized windows, an LCD screen, and prime position next to the bar.

cocktail up to 40

seated n/a



Set Menus

\$63 per person

Shared Entrée
Main

\$75 per person

Shared Entrée
Main
Shared Dessert

Shared Entrée

served to share

Sourdough pizzetta, garlic butter, pecorino, cracked pepper (v)
Wild mushroom arancini, native thyme, truffle pecorino (v)
Scallop crudo, sunrise lime, baby cucumber (gf)
Wagyu bresaola, sauce Cipriani, rocket, Lilliput capers (gf)

Choice Main *accompanied by chips & somerset salad*

maximum 40ppl

your choice of one of the following

Roast barramundi, smoked clams, baby leeks, horseradish (gf)
Red Gum porterhouse 250g, scallopini potato, watercress salad (gf) **served med rare*
Buffalo ricotta gnocchi, spring garlic, asparagus, aged montasio cheese (v, gf)
Pork sausage ragu, braised greens, pasta riccioli, parmesan

Shared Main *accompanied by chips, grilled zucchini & somerset salad*

minimum 20ppl

your choice of two of the following served to share

Crispy pork belly, sweet & sour raddichio, fennel salad (gf)
Roasted chicken breast, cannellini beans, silver beet, parmesan
Barramundi, braised leek, hollandaise (gf)
Calabrian lamb shoulder, olives, roasted peppers, chilli, tomato (gf)

Shared Dessert

served to share

Local & imported cheese, accompaniments, rye crackers
Petit fours

\$46 per person

Shared Entrée
Shared Pizza

Shared Entrée

served to share

Sourdough pizzetta, garlic butter, pecorino, cracked pepper (v)
Wild mushroom arancini, native thyme, truffle pecorino (v)
Scallop crudo, sunrise lime, baby cucumber (gf)
Wagyu bresaola, sauce Cipriani, rocket, Lilliput capers (gf)

Shared Pizza

served to share

Margherita | tomato, basil, mozzarella (v)
Funghi | mushrooms, beer onions, taleggio, baby spinach (v)
Capricciosa | grandmother ham, kalamata olives, mushrooms, artichoke
Diavola | calabrese salami, 'Nduja, chilli, hot honey
Porchetta | caramelised pineapple, smoked mozzarella, chilli
Salsiccia | pork sausage, smoked mozzarella, chilli, confit cherry tomato
Gambero | prawn, zucchini, confit cherry tomato, pesto, fermented chilli

+ Upgrades

Assorted Pizza + \$24 per pizza

shared pizza can be added to any set menu as an entree

Upgrade from Shared to Alternate Dessert +3 per person

served alternately

Vanilla panna cotta, white chocolate pistachio, rhubarb
Sticky toffee pudding, custard milk ice cream, wattlesseed

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RECOMMENDED COCKTAIL PARTY PACKAGES

2-4 hr event

\$58 per person – 6 x hot and cold bites, 1 x premium canapé, 1 x substantial
\$73 per person – 6 x hot and cold bites, 1 x premium canapé, 1 x substantial, 1 x grazing

4-6 hr event

\$79 per person – 6 x hot and cold bites, 1 x premium, 1 x substantial, 1 x grazing, 1 x sweet treat

**1 piece per person*

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\$58 per person

Pancetta and parmesan croquettes with confit garlic aioli
Seasonal crudo, fermented chilli vinegar, citrus, capers
Selection of rice paper rolls with nuoc cham

Beef and Guinness pie, Toorak Hotel ketchup

Toorak fried chicken, gochujang mayo

Wild mushroom arancini, native thyme, truffle pecorino

Peking duck pancakes with spring onion

Mini bacon and cheese Angus burger, caramelised onion,
American mustard, ketchup, pickles

\$73 per person

Pancetta and parmesan croquettes with confit garlic aioli
Seasonal crudo, fermented chilli vinegar, citrus, capers
Sausage rolls (your choice of protein) with Toorak Hotel ketchup

Beef and Guinness pie, Toorak Hotel ketchup

Wild mushroom arancini, native thyme, truffle pecorino

Toorak fried chicken, gochujang mayo

Lamb kofta, harissa labneh

Fried chicken taco, cabbage, crema, mango hot sauce

Ricotta gnocchi, tomato sugo, basil pesto

\$79 per person

Beef tartare, confit egg yolk, rye crisp

Cauliflower, leek and cheese pie

Selection of rice paper rolls with nuoc cham

Grilled capsicum, onion, mushroom skewers with chermoula

Pancetta and parmesan croquettes with confit garlic aioli

Toorak fried chicken, gochujang mayo

Trout rilette on parmesan and chive waffle

Mini bacon and cheese Angus burger, caramelised onion,
American mustard, ketchup, pickles

Fried calamari, rocket, saffron mayo

Chocolate and hazelnut mud cake tart





Canapes

HOT & COLD BITES 6.5

Seasonal crudo, fermented chilli vinegar, citrus, capers (gf)

Sausage rolls (pork and fennel or spinach and ricotta) with Toorak Hotel ketchup

Pancetta and parmesan croquettes with confit garlic aioli

Wild mushroom arancini, native thyme, truffle pecorino (v)

Beef and Guinness pie, Toorak Hotel ketchup

Toorak fried chicken, gochujang mayo

Selection of rice paper rolls (prawn, chicken, vegetarian) with nouc cham

PREMIUM CANAPÉS 8.0

Sushi selection, pickled ginger, wasabi, soy (v, gf)

Peking duck pancakes with spring onion, hoi sin

Yarra Valley trout caviar, lemon crème fraiche, parmesan and chive waffle (gf)

Grilled king prawn with Marie rose sauce, chiffonade cos, tomato powder (gf)

Lamb kofta, harissa labneh

ASSORTED PIZZAS 25.0 per pizza

assorted seasonal selection of pizza



SUBSTANTIALS 11.0

Fried chicken taco, cabbage, crema, mango hot sauce

Mini bacon and cheese Angus burger, caramelised onion, American mustard, ketchup, pickles

GRAZING 15.0

Ricotta gnocchi, tomato sugo, basil pesto (v, gf)

Fish and chips, tartare, lemon

Calabrian lamb shoulder, mash potato, salsa verde (gf)

Beef rendang, coconut, steamed rice

Fried calamari, rocket, saffron mayo

SWEET TREATS 6.0

Gin and lime meringue tarts (gf)

Chocolate and hazelnut mud cake tart (gf)

Butterscotch cheesecake (gf)

Raspberry swirl cheesecake (gf)



**Minimum 20 piece per item*

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Cocktails

SIGNATURE COCKTAILS

Margarita	22.0
Tequila, Cointreau, lime, served on the rocks	
Chilli Margarita	22.0
Chilli tequila, Cointreau, lime, served on the rocks	
Espresso Martini	22.0
Vodka, Boston Black coffee, Black Geisha coffee liqueur, sugar	
Amaretto Sour	22.0
Amaretto, egg white, lemon, sugar	
Old Fashioned	22.0
Bourbon, sugar, bitters	
Negroni	22.0
Campari, gin, Sweet Vermouth	

SPRITZ

Aperol Spritz	17.0
Aperol, prosecco, soda, orange	
Pink Gin Spritz	17.0
Pink gin, cranberry, prosecco, lime, soda	
Limoncello Spritz	17.0
Limoncello, prosecco, soda	
Hugo Spritz	17.0
St Germain, prosecco, soda, mint, lime	

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Wine

We recommend pre-selecting a sparkling, a white and a red

Tap beer, soft drinks and mineral water will be available.

Please contact your coordinator for a full wine list.

SPARKLING & CHAMPAGNE

		GLS	BTL
Ca di Alte, Veneto, IT	Prosecco	12.0	67.0
Chandon Blanc De Blanc, Coldstream, VIC	Sparkling Brut	14.5	76.0
Veuve Clicquot, Reims, FR	Champagne	25.0	135.0
2013 Dom Pérignon, Marne, FR	Champagne		472.0

WHITE

Babich, Marlborough, NZ	Sauvignon Blanc	12.0	62.0
Endless, King Valley, VIC	Pinot Grigio	12.0	59.0
Yering Station Elevations, Yarra Valley, VIC	Chardonnay	13.0	62.0

ROSÉ

Minuty M, Côtes de Provence, FR	Rosé	15.0	71.0
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RED

Ladies of The Round Table, Yarra Valley, VIC	Pinot Noir	13.0	60.0
Buller Wines The Nook, Heathcote, VIC	Shiraz	12.0	57.0
Cabinet Card, Yarra Valley, VIC	Cabernet Sauvignon	14.0	61.0
Spinifex, Barossa Valley, SA	Syrah	15.0	74.0

MOSCATO

Buller Wines RLB, Rutherglen, VIC	Moscato	12.0	62.0
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Booking Guidelines

TO BOOK

Love the venue as much as we do? Amazing! To book your event, send an email to us confirming that you would like to go ahead, outlining the date and time of the event and the number of guests. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend. Once paid, congratulations! You're about to start planning an incredible event with one of our fabulous event coordinators. Just note that if you are booking an event 14 days or less before the date, full payment is required at the time of booking.

So that your event can run as smoothly as possible, we require guest number confirmation, final payment and all dietary requirements no later than 10 days prior to your event date.

OUR FOOD

We work with lovely, fresh produce. This does mean however that all menu items are subject to change according to seasonality and availability.

As great as we are at catering for nearly all dietary requirements, all Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. If MHP has not been given prior notification, the client will be charged pro-rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however, cannot guarantee, nor take responsibility for any reaction to the food.

HOUSEKEEPING

To ensure all our guests have the best time, we do not allow; Inappropriate behaviour, games, activities or novelty items. Decorative items that may interrupt the splendid view including balloons and large floral arrangements. Exceptions are made for full venue exclusive events.

Yes, we are famous purveyors of all things fun, celebratory and impulsive. However, we are also in the business of keeping it fabulous and safe for all – including you! To do this, we always practice our Responsible Service of Alcohol. If we ask you to slow down and have some water, consider us your guide in getting you back up on the D-floor, and take our advice.

We are proud to be a venue free from discrimination. Discriminatory behaviour or language will not be tolerated.



SURCHARGES

Sundays – 7.5% surcharge applies to food and beverage

Public Holidays – 15% surcharge applies to food and beverage

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FAQS

Is there a minimum spend?

A minimum spend is required to reserve one of our spaces on a semi-exclusive or exclusive basis. This is met by your food and beverage selection. Our minimum spends are season and space dependent.

How long can my event go for?

Celebrate your semi-exclusive event for 3 hours, or kick it up a notch for 4 hours for your exclusive event. Exclusive lunch events can run anytime from 12pm – 4pm or 1pm – 5pm, and exclusive evening events anytime from 6pm – 10pm or 7pm – 11pm. Please discuss with your coordinator if you need more time than what is regularly allocated.

My friend is vegan, gluten free, FODMAP, pregnant, allergic to peanuts and hates mushroom, can they still come?

Our chefs love making sure everyone is well looked after! Just let your coordinator know of any dietary requirements 10 days prior to your event and we will make sure they don't leave hungry.

Can I bring a cake?

Absolutely! You are welcome to bring your own cake and we will provide plates and cutlery free of charge. We can also serve your cake plated with seasonal garnish and cream for \$3 per person.

Can I display a cake?

If you would like to display your cake for your semi-exclusive booking, please discuss this with your event coordinator as additional fees may apply.

What's the dress code?

We want all of our guests to feel comfortable at Toorak Hotel, and ask that you dress fun but respectable! Dirty workwear or dress ups are not permitted.

Can we take home leftover food from our event?

We're so glad you loved the food so much that you want to take it home! Unfortunately, due to food safety requirements, leftover food cannot be taken post event. We don't like wastage, so please enjoy all of the food while you're in venue.

Where can we park?

First of all, don't drive – we're so close to the number 72 tram, plus lift services are readily available. Alternatively, let your sober Bob know that there is on-street parking around the area!

I'm in a wheelchair and I like to party, how do I get in?

Toorak Hotel was built in 1854 and as such has many different levels that are not always accessible. If you or your guests are needing accessibility, please let us know and we can guide you to the most appropriate areas of the venue for your booking. We look forward to hosting you.

We would like to have speeches, can we?

You are absolutely more than welcome to give a speech, however, we are not able to isolate our speakers and turn the music down. Please work on your vocal exercises prior and keep it short and sweet. If you are using the venue exclusively, you can speak for as long and loud as you like!

CANCELLATION/POSTPONEMENT POLICY

This applies to all events excluding venue exclusive events. The full terms and conditions will apply to venue exclusive events. These can be found below.

SEMI-EXCLUSIVE EVENTS - *Events including set menus, cocktail functions, and restaurant bookings with no minimum spends.*

Cancellation before 7 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

EXCLUSIVE ROOM EVENTS - *Events with minimum spends*

Toorak Hotel - Private Dining Room, Jackson Room, Lounge Bar

Cancellation/Postponement before 30 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

Cancellation/Postponement between 14 - 29 days will forfeit 50% of the minimum spend.

Cancellation/Postponement between 7 - 13 days will forfeit 75% of the minimum spend.

Cancellation/Postponement of 6 days or less will forfeit 100% of the minimum spend.

Day 1 is deemed the day we receive written confirmation of intention to cancel.

The non-refundable booking fee is in place to act as compensation for administrative costs, stock loss, and lost opportunity associated with an event or reservation.

For a full list of terms and conditions, please visit melbournehospitality.com.au

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FULL VENUE EXCLUSIVE EVENT T&C'S

CANCELLATION/POSTPONEMENT/CHANGE OF DATE

CANCELLATION BY CLIENT

3.1 If the client chooses to cancel the booking for the Event, the following terms will be applicable:

These fees are to compensate Amello Pty Ltd for the administration costs, business losses and lost opportunity. These shall be considered liquidated damages.

3.1.1 More than 6 months' notice, cancellation fee will be equivalent to the initial Booking Fee amount, thus the Booking Fee amount will be forfeited.

3.1.2 Notice of 3 to 6 months, the Booking Fee amount and the 1st Progress Payment amount or 45% of the minimum spend, whichever is higher, will be forfeited.

3.1.3 Notice of 1 to 3 months, the Booking Fee amount and the 1st and 2nd Progress Payments amounts or 70% of the minimum spend, whichever is higher, will be forfeited.

3.1.4 Less than 31 days' notice, the Booking Fee amount and all Progress Payments or 95% of the minimum spend, whichever is higher, will be forfeited.

POSTPONEMENT BY CLIENT

3.2 If an Event is postponed or date changed, the following terms are applicable:

3.2.1 Notice of 6 months or more: 50% of your booking fee will be rolled over to your new date; 50% of your booking fee will be forfeited.

3.2.2 Notice of 3 to 6 months: the postponement fee will be equivalent to the Booking Fee amount.

3.2.3 Notice of 1 to 3 months, the postponement fee will be the full cancellation fee as per 3.1.2.

3.2.4 Less than 31 days' notice – the postponement fee will be the full cancellation fee as per 3.1.3.

3.3 Amello Pty Ltd will make their best endeavours to accommodate any postponement, however, cannot guarantee a future date.

3.3.1 The Client accepts that the Minimum Spend for a newly agreed date, will be based on our requirements at the time of the new date and the previous agreed minimum spend will be void. All outstanding payments due will be adjusted to conform with the new minimum spend and reflective of that change.

3.3.2 The client accepts that if an Event is postponed to a new date, this contract will be terminated, and the parties will enter into a new contract for the new date.

CANCELLATION BY AMELLO

3.4 Amello Pty Ltd reserves the right to cancel or postpone any confirmed booking if:

3.4.1 Any payments are not made by the due date.

3.4.2 The nature of the Event alters in a way, including, but not limited to, the number of guests substantially changing, the type of Event changes or the nature of the Event changes in such a way that it would be prejudicial to the corporate image of Amello Pty Ltd.

3.4.3 Undue difficulties arise in communications between Amello Pty Ltd and the Client, the nominated contact person or anyone else associated with the client, in relation to the Event.

3.4.4 The Client does not abide by any time requirements set out in these Terms and Conditions or in any communication with them.

3.4.5 Any arrangement or proposal for the Event is unacceptable to Amello Pty Ltd.

3.4.6 There are double bookings and Amello Pty Ltd is unable to conduct the Event due to a conflict of date or time.

3.5 The Client agrees that all cancellation and postponement charges and fees are reasonable and agree that they act as compensation for Amello Pty Ltd's administrative costs, stock loss and lost opportunity.

3.6 If Amello Pty Ltd cancels or postpones any confirmed booking under 3.4.6, it will use all reasonable endeavours to make alternative arrangements to your satisfaction including arranging an alternative suitable venue and/or nominating an alternative suitable date. If suitable alternative arrangements cannot be agreed, Amello Pty Ltd will refund all monies paid but will not be liable in any way for any other claim, demand or compensation.

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