
Function & Events

SHOPPINGTOWN HOTEL





Shoppingtown Hotel

Located 20 minutes from the CBD, the venue is equipped with five function spaces that can cater to any style of event.

Shoppingtown offers breathtaking views of Melbourne's city skyline, along with exceptional service and dining.

Our friendly, professional team understands 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) 9848 6811
shoppingtownhotelfunctions@algroup.com.au



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FUNCTION SPACES

GALAXY ROOM

4 COCKTAIL 20-100 PEOPLE



Located on the first floor of the hotel, Galaxy Room is perfect for birthday parties, engagements, wakes, Christmas parties and any other cocktail event.

Equipped with a fully stocked bar, private bathrooms, large outdoor courtyard, dancefloor lighting, sound system, data projector and an exclusive entry point.

ROOM HIRE \$400
MINIMUM SPEND ON F&B \$1,500



THE GARDEN BAR

6 COCKTAIL 20-140 PEOPLE



Offering stunning views of the Melbourne city skyline, the Garden Bar offers weather protection. Available everyday excluding Friday nights.

The space comes equipped with a private bar, festoon lighting, big screen TV, bluetooth speaker system, and a mixture of seating and standing space.

ROOM HIRE \$500 WEEKDAYS
ROOM HIRE \$550 WEEKENDS
MINIMUM SPEND ON F&B \$2,000



CABARET

The largest of our function spaces, offers state of the art facilities and is perfect for trade shows, presentations, award dinners, entertainment nights, weddings and more! The Cabaret Room comes equipped with a large stage, dance floor and lighting, two projector screens, private bars and bathrooms, exclusive entry point with entry desk and cloak room.

ROOM HIRE \$800
MINIMUM SPEND ON F&B \$3,000

COCKTAIL 50-1000

∞ THEATRE 40-350 / SEATED 30-300

∞



SKYLINE

MEETINGS 2-30

10



Perfect for small scale private lunch/dinners and corporate events.

The Skyline Room is located off the hotel bistro and comes equipped with a data projector and screen, and air-conditioning.

ROOM HIRE -
\$250 (FIVE HOUR)
\$550 (FULL DAY)



PASTORAL
POTATO & BACON
SALAD

MENU OPTIONS

BUFFET

ADULT \$55
KIDS \$25

HOT CARVERY

select one

- Roast Pork with crackling, apple sauce (LG)
- Slow-cooked leg of lamb with red wine jus (LG)
- Mustard rubbed roast beef (LG)
- Thyme + orange roast chicken thigh with chicken jus

INCLUDED SALADS

- Creamy potato salad (V)
- Classic Caesar salad
- Traditional Greek salad (V) (LG)

DESSERT

Chefs selection of petit fours, cakes & slices

MAIN DISHES

select four

- Thai chicken curry
- Baked tomato gnocchi (V)
- Lemon & herb baked barramundi
- Roasted vegetables (V)
- Lamb vindaloo
- Asian fried rice (VO)
- Butter chicken curry
- Coconut rice (V)
- Wok fried noodles with Asian greens (V)
- Vegetable korma (V)
- Lasagna - beef or vegetarian (VO)

Extra carvery meat \$10pp

V - Vegetarian / VG - Vegan / LG - Low Gluten / VO - Vegetarian option

Please inform Function Coordinator on any allergies / special dietary requirements prior to your event

MINIMUM 40 GUESTS

2 COURSE ADULT \$45
KIDS \$25

3 COURSE ADULT \$55
KIDS \$30

SET MENU

MEALS TO BE SERVED AS AN ALTERNATE DROP

ENTREE

Lemon pepper calamari served with rocket salad, shaved parmesan + aioli

Smoked salmon served with citrus salad & dill creme fresh

Roasted vegetable tart, filled with mushroom duxelle, baby beetroot & pumpkin puree (V)

Mushroom & wild thyme arancini, tomato sugo, chilli & garlic mayo (V)

Caprese salad with buffalo mozzarella, tomato, basil & balsamic (V)

Roasted Japanese pumpkin salad served with pumpkin seed granola & yuzu dressing (V)

MAIN

Grilled chicken breast, potato gratin, sauteed greens & chicken jus

Salmon fillet served with maple & ginger sweet potato mash, asparagus & hollandaise (LG)

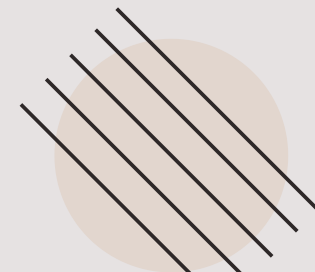
Braised beef cheek served with roasted garlic mash, broccolini & truffle jus (LG)

Duck breast with chorizo, tomato & green lentil ragu & sweet potato crisps

Mushroom cannelloni, white wine cream, rocket, thyme & brioche pangrattato

250g char grilled beef rump, sauteed baby spinach, duck fat chats & beef jus (LG)

CHOOSE TWO OPTIONS FROM EACH COURSE



2 COURSE ADULT \$45
 KIDS \$25

3 COURSE ADULT \$55
 KIDS \$30

SET MENU

MEALS TO BE SERVED AS AN ALTERNATE DROP

DESSERT

Sticky date pudding served with butterscotch sauce & vanilla ice cream

Tim Tam cheesecake with mixed berry compote & hazelnut praline

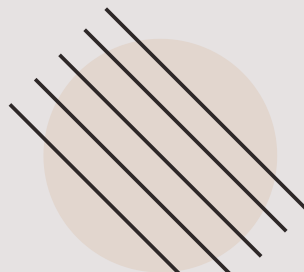
Citrus lemon tart with mango coulis (LG)

Walnut & dark chocolate brownie, white chocolate cream & fresh berries

Pavlova, chantilly cream, fresh fruits & passionfruit puree (LG)

V - Vegetarian / VG - Vegan / LG - Low Gluten

Please inform Function Coordinator on any allergies / special dietary requirements prior to your event



CANAPE'S

OPTION ONE

\$30PP - SELECTION OF 6
CLASSIC MENU ITEMS

OPTION TWO

\$35PP - SELECTION OF 6
CLASSIC ITEMS & 2
GOURMET ITEMS

OPTION THREE

\$45PP - SELECTION OF 8
CLASSIC ITEMS & 3
GOURMET ITEMS

CLASSIC

Mini sausage rolls served with tomato sauce

Vegetarian samosa with raita (V)

Vegetable spring rolls served with coriander & lime dressing (V)


Pumpkin & feta arancini served with garlic aioli (V)

Mini meat pies with tomato sauce (*V & LG options available +\$4pp*)

Mediterranean chicken skewers with tzatziki (LG)

Vegetable curry puffs with turmeric mayo (V)

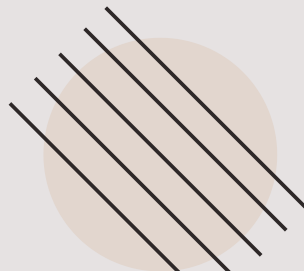
Spinach & cheese spanakopita (V)

Cheesy jalapeno bites with aioli (V) 

Mac & cheese croquettes with truffle mayo (V)

V - Vegetarian / VG - Vegan / LG - Low Gluten / DF - Dairy Free

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your event



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GOURMET

Cheeseburger sliders with tomato sauce on a brioche bun

Pulled pork sliders with coleslaw & smokey BBQ sauce

Chicken tender mini parma with napoli sauce & mozzarella

Potato rosti, smoked beef with horseradish aioli

Chicken & corn xiao long bao with soy & chinkiang dressing

Lemon pepper calamari boats served with aioli & lemon (LG)

Lamb kofta skewers served with tzatziki

Caramelised onion & goats cheese tartlets (V)

Smoked salmon blini served with vodka creme fresh

Moroccan lamb pies served with tomato relish

UPGRADE PLATTER TABLE PRESENTATION \$50

Please inform Function Coordinator on any allergies / special dietary requirements prior to
your event

GRAZING TABLE

\$85 PER PERSON

A variety of cured meats
Assortment of crackers, fresh breads & grissini
Chefs selection of hot cocktail canapes
Chefs selection of cold canapes
Selection of Victorian cheese
Quince paste
Selection of assorted sandwiches
Selection of dips
Fresh fruit platter
Selection of grilled marinated vegetables
Assortment of petit fours & mini tarts
Mini cakes & sweets

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BREAKFAST BUFFET

\$40
PER PERSON

COLD ITEMS

Fresh fruit platters (VG, LG)

Yoghurt - plain or fruit (V)

Smoothie shots (LG, V)

Muesli (V)

Cereals (V)

Protein balls (V)

Selection of breads (LG available)

Selection of jams, spreads & honey

Selection of danishes, waffles, croissants & muffins

Selection of juices (V)

HOT ITEMS

Crispy bacon

Chipolatas

Sauteed mushrooms with thyme & rosemary (V, LG)

Slow roasted tomatoes (VG, LG)

Hash browns (V)

Baked beans (VG, LG)

Scrambled eggs with chives (V, LG)

Self serve tea + coffee station included

Minimum of 10 guests

CONTINENTAL BREAKFAST

\$30 PER PERSON

Fresh fruit platters (VG, LG, DF)

Yoghurt - plain or fruit (V)

Muesli (V)

Smoothie shots (LG, V)

Cereals (V)

Protein balls (V)

Selection of breads (LG available)

Selection of jams, spreads & honey

Selection of danishes, waffles, croissants & muffins

Selection of juices (V)

Milk

Self serve tea + coffee station included

ADDITIONAL

ADDITIONAL TO YOUR
REQUESTED MENU OPTIONS

ANTIPASTO PLATTER \$125

cured meats, olives, feta, char-grilled marinated vegetables, crackers & bread

TRIO OF DIPS \$75

chefs selection served with bread, grissini, carrot & celery sticks

VICTORIAN CHEESE PLATTER \$110

local cheeses served with crackers, fresh fruit, grissini & quince paste

FRUIT PLATTER \$90

fresh seasonal fruits

MINI PIZZA BOARD \$45

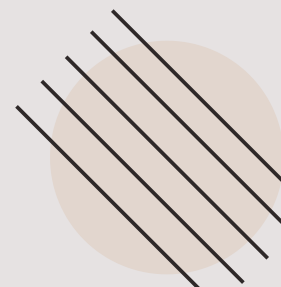
assorted mini vegetarian, cheese & meat pizzas

SANDWICH PLATTER \$90

40 points assorted sandwiches

FOR SOME EXTRA NIBBLES

20





EXTRAS

FUNCTION / CONFERENCE EXTRAS

DECORATION PACKAGES -
CHAT TO US ABOUT
YOUR REQUIREMENTS
AND WE CAN TAILOR A
PACKAGE AND PRICE FOR
YOU ACCORDINGLY



- Pens + paper pads - \$3pp
- Decorated backdrop frame - \$190
- Donut wall + donuts - \$185 (36) \$240 (60)
- Colour themed lolly buffet - \$5pp (min 25p)
- Table centrepieces - *from* \$12 each
- Chair covers - \$4 each
- Tripod 'photo booth' - \$330
- DJ - \$600 (three hour duration)
- Upgraded Canape table presentation - \$50
- Helium Balloons - \$20 per weighted bunch (5)
- Cakeage / cake cut and served on platters - \$60
- Easel with sign - \$40
- Self serve tea + coffee station - \$2.50 pp (min \$50)
- upgrade to Nespresso coffee pod machine (\$5pp)