



Functions & Events



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Welcome to The Glengala Hotel

Conveniently located just off the Western Ring Road, the Glengala Hotel is the ideal location for your next private function or special event.

Whether you're looking to host a conference, product launch, birthday celebration, special dinner or any other occasion, we will ensure your experience with us goes beyond your expectations.

With a fully stocked private bar, dance floor, wall mounted TV, iPod connectivity, microphone, onsite accommodation and ample parking, we offer everything you need in a comfortable setting.

Get in touch with our friendly and professional team today so we can start planning!

CAPACITY:

**100 guests cocktail style
70 guests seated lunch / dinner
50 guests theatre style**



Catering Platters

PARTY PLATTER \$80

Beef party pies, sausage rolls, mini quiches, samosas, wedges and dipping sauces

GOURMET PLATTER \$100

Beef sliders, devil chicken wings, mini meatballs, prawn twisters, crispy fried chips, dipping sauces

SEAFOOD PLATTER \$120

Rocket prawns, tempura scallops, fish goujons, salt and pepper calamari, lemon, tartare and aioli

TRIO OF SLIDERS PLATTER \$100

Angus beef sliders, battered fish sliders, chicken schnitzel sliders

CHIPS, WEDGES, DIPPING SAUCES \$35

ASSORTED SANDWICHES & WRAPS \$85

TRIO OF DIPS \$85

With bread, char-grilled vegetables, olives, bocconcini

DESSERT PLATTER \$65

Assorted mini cakes with fresh berries

FRESH FRUIT PLATTER \$60

Platters serve approx. 8-10 guests. Gluten free & vegetarian options available on request. Please advise on any further dietary concerns with final confirmation.



Set Menu

2 COURSE - \$34.00 P/HEAD

3 COURSE - \$40.00 P/HEAD

KIDS MAIN & DESSERT - \$15 P/HEAD

Select two items from your chosen courses to be served
alternate drop

Minimum 30 guests

ENTREE

Pumpkin arancini with rocket and tomato
relish

Lemon pepper calamari with coleslaw and
chilli mayo

MAIN

Slow-cooked beef with creamy mashed
potato, broccolini and red wine jus

Crispy skinned salmon with a watercress and
mandarin salad and mango salsa

Chicken satay skewers with steamed rice,
Asian salad and a lime and coriander
dressing

Potato gnocchi, assorted mushrooms and
asparagus tossed in a creamy tomato sauce

DESSERT

Traditional pavlova with cream and berries

Chocolate mousse with cream and
strawberries

Baked cheesecake with cream and
strawberries

Gluten free & vegetarian options are available on request

All-Inclusive Packages

Package 1
\$1,700
Catering for 50 guests

Your selection of 5 platters
\$400 bar tab
Room hire for 5 hours
Food and beverage staff
Security
AV facilities
Cleaning
Linen
Set up / pack down

Package 2
\$2,500
Catering for 100 guests

Your selection of 10 platters
\$800 bar tab
Room hire for 5 hours
Food and beverage staff
Security
AV facilities
Cleaning
Linen
Set up / pack down

. Surcharges apply on public holidays. Security may be required and at an additional cost.

*Additional platters and bar tab can be added

