



LOWER PLENTY  
HOTEL

# PRIVATE FUNCTIONS & EVENTS



4 MAIN ROAD, LOWER PLENTY 3093 • ENQUIRIES@LOWERPLENTYHOTEL.COM.AU • 03 9435 1722

# A MAJESTIC NATURAL SETTING

Nestled among the tranquil eucalyptus trees, the Lower Plenty Hotel has a rich history dating back to around 1858. Originally known as the Plenty Bridge Hotel, it served as an important coaching stop beside the Plenty River crossing, welcoming travellers and drivers passing over the historic bridge and toll gate. As the area evolved and roads shifted, so too did the hotel, transforming into the landmark it remains today—proudly preserving its place in Melbourne’s early settlement story.

Now an award-winning pub, Lower Plenty Hotel offers a welcoming escape from the everyday. Whether you’re catching up with friends, enjoying local flavours, or unwinding in peaceful surrounds, it’s the perfect setting for your next event or celebration.

Experience timeless hospitality where traditional warmth meets contemporary dining and modern comfort.



# CAPACITY & FLOORPLAN

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## THE EUCALYPTUS ROOM:

\$300 room hire

### Cocktail Style:

80 guests

### Boardroom:

40 guests

### Seated:

45 guests

Room Dimensions:

14 square metres x 5 square metres

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## THE RIVER BRIDGE ROOM:

Function terrace access

VIP Bar Service

\$300 room hire

### Cocktail Style:

60 guests

### Boardroom:

40 guests

### Seated:

40 guests

Room Dimensions:

11 square metres x 5 square metres

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## EUCALYPTUS & RIVER ROOMS COMBINED:

Function terrace access

VIP Bar Service

\$500 room hire

### Cocktail Style:

140 guests

### Seated:

65 guests

Room Dimensions:

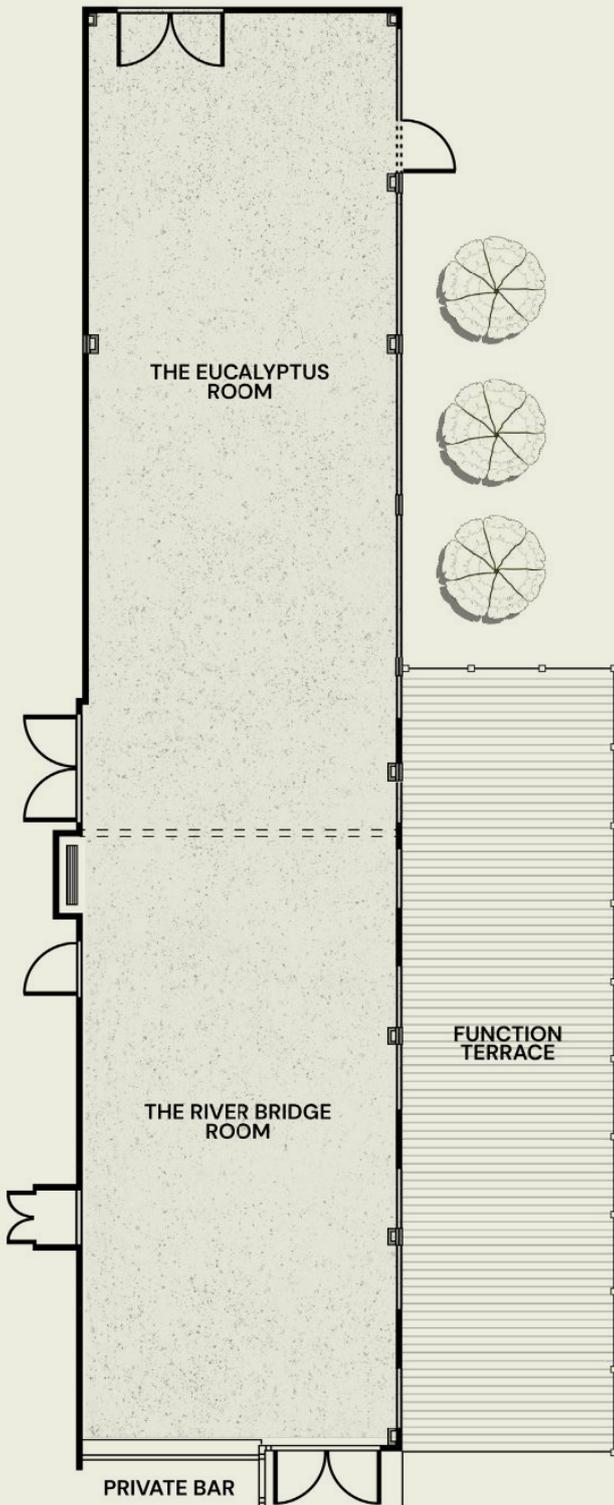
25 square metres x 5 square metres

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## CAR PARKING:

283 parking bays

Ambulant accessible available



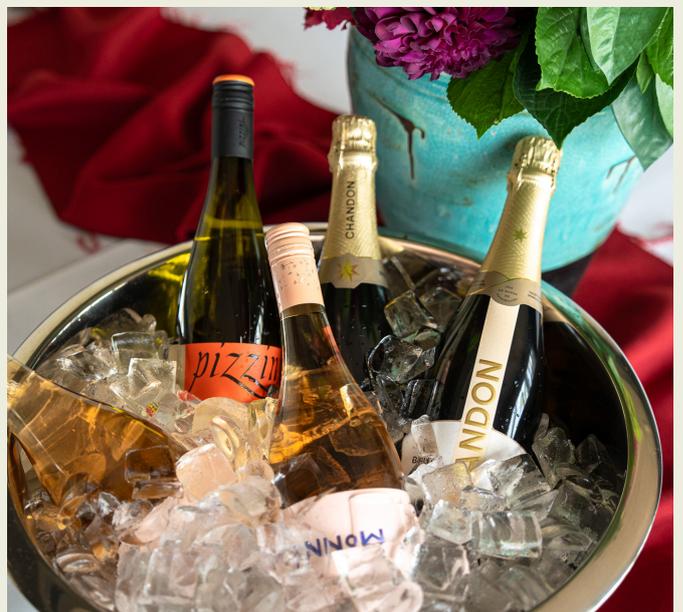
# THE RIVER BRIDGE ROOM

## Terrace and exclusive bar access

Comfortably catering for up to 60 guests cocktail style, this venue space is perfect for your more intimate celebrations.

The modern and naturally lit function space offers your guests a VIP experience with their exclusive bar access.

The heated outdoor function terrace surround by nature's backdrop and eucalyptus trees, adds warmth to the atmosphere, creating a memorable setting for your event.



# THE EUCALYPTUS ROOM

Accommodating for up to 80 guests cocktail style, the Eucalyptus Room is perfect for your larger celebrations and corporate events.

The open-plan room offers the flexibility to have the space perfectly tailored to suit your occasion.

This room is an ideal space for private dining, corporate lunches, training days, meetings and presentations, with full access to our audio and visual facilities.

Our team are dedicated to ensuring every gathering exceeds expectation.



# FUNCTIONS MENU

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## COCKTAIL

### CANAPÉS - MINIMUM 30 GUESTS

6 CANAPÉS - \$28PP

8 CANAPÉS - \$32PP

10 CANAPÉS - \$36PP

#### Selection

- Mini vol-au-vents (vegetarian and seafood) (M)
- Pumpkin and feta arancini topped with creamy goat's cheese (V)
- Smoked salmon tartlets with a chilli lemon crème fraiche (A)
- Mini bruschetta with balsamic glaze and shaved Parmesan (V) (GFA)
- Chicken chive and mayo finger sandwiches
- Roasted vegetable Turkish sandwiches (V)
- Cauliflower florets with roasted capsicum aioli (V) (GFA)
- Lemon pepper squid served with lemon aioli (I) (GFA)
- Vegetarian spring rolls with sweet chilli sauce (V)
- Chickpea falafel served with spiced mint yogurt (V) (GFA)
- Wagyu beef sliders (GFA)
- Pulled pork sliders (GFA)
- Mushroom sliders (V) (GFA)
- Southern-style fried chicken sliders
- Spiced lamb skewers with curried yoghurt (GF)
- Honey glazed chicken skewers (GF) (contains traces of shell fish)
- Slow-cooked pork belly bao
- BBQ chicken bao
- Thai slaw bao (V)
- Fish tacos (M)
- Prawn twisters served with lemon aioli sauce (M)
- Home-made mini shepherd's pie
- Fish and chips cones (I)
- Petit fours, a sweet treat



# FUNCTIONS MENU

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## COCKTAIL

### MINI BOWLS - \$13PP

- Rare Thai beef salad (GF)
- Napoli meat balls with orecchiette pasta
- Roasted cherry tomato & rocket risotto (V / VGA / GF)
- Singaporean-style chicken stir-fry (VGA)
- Cajun beef brisket with creamy spinach mash and red wine jus (GF)
- Teriyaki salmon skewers served with spiced brown rice (GF) (A)

## PIZZAS (GFA)

MARGARITA - \$23

MUSHROOM - \$24

PEPPERONI - \$26

PROSCIUTTO - \$26

CHILLI GARLIC PRAWN - \$27

Each pizza cut into 8 pieces



## TO SHARE

### CHARCUTERIE BOARD - \$12PP

Chef's selection of cured meats, pickles, bell peppers, dips, artisan breads and crackers

### CHEESE BOARD - \$10PP (V)

Four artisan cheeses, pickles, bell peppers, dips and crackers

### CRUDITÉ & DIPS - \$8PP (V)

Garden crisp vegetables, dips and crackers

# SEATED LUNCH/DINNER

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**1 COURSE + GARLIC COB TO SHARE - \$35PP**

**2 COURSE - ENTRÉE & MAIN OR MAIN & DESSERT- \$45PP**

**3 COURSE - ENTRÉE, MAIN & DESSERT- \$60PP**

Minimum 30 guests, choose 2 dishes for an alternate drop

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## ENTRÉES

- Crispy pork belly bites on an apple wom-bok salad, nam jim, Thai basil and peanut crumb
  - Maple pumpkin, house made chickpea humus, dates and toasted pitta (V)
  - Yakitori chicken skewers served with green beans, tofu and sesame (GFA)
  - Half-shell scallops in chilli ginger butter, wild rocket and charred lemon wedge (I)
  - Lemon-pepper squid on wild rocket, served with a side of lemon aioli (I) (GFA)
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## SIDES - \$5PP

- Garlic cob with olive oil and balsamic vinegar
  - Bruschetta (GFA)
  - Asian crispy slaw (GF)
  - Garden salad (GF)
  - Roasted vegetables (GF)
  - Creamy parsley potato mash
  - French fries with tomato sauce and aioli
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## DESSERTS

- Raspberry cheesecake with wild berry coulis
- Coffee crème caramel with a hazelnut praline crisp (GF)
- Lemon curd tart with berry coulis and Chantilly cream

## MAINS

- Cajun spiced chicken breast with a creamy parsley mash, charred honey glazed Dutch carrots, brussel sprouts and house made honey cajun butter sauce (GFA)
- Crispy skin salmon, pan fried kipfler potatoes, wilted spinach, and roasted cherry tomatoes, with a side of lemon garlic cream (A) (GFA)
- Char grilled porterhouse 250g cooked medium with mash, buttered beans and red wine jus (GFA)
- Green Thai beef curry with garlic rice, garnished with crispy Thai basil
- Pumpkin ravioli in burnt butter and sage, toasted pine nuts and shaved parmesan (V)



# CORPORATE AND TRAINING DAYS

Minimum 15 guests, 4-hour sitting, Monday to Friday

No room hire applies, and full use of our audio & visual equipment is available

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## MORNING OR AFTERNOON TEA - \$22PP

Select 3

- Fresh baked scones with jam and cream
- Banana bread
- Home-made chocolate and walnut brownies (GFA)
- Savoury/Sweet house baked muffins (GFA)
- Sweet slices
- Petit Fours
- Seasonal fruit platter (V) (GF)

Self-serve coffee and tea

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## HALF DAY - \$50PP

MORNING OR AFTERNOON TEA

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## FULL DAY - \$70PP

MORNING AND AFTERNOON TEA

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### LUNCH

Choose 2 for an alternative drop

Cajun spiced chicken breast with creamy parsley mash, charred honey glazed baby carrot, brussels sprout and homemade honey cajun butter sauce (GFA)

Crispy skin salmon, pan fried kipfler potatoes, wilted spinach, and roasted cherry tomatoes, with a side of lemon garlic cream (A) (GFA)

Char grilled porterhouse 250g cooked medium with mash, buttered beans and red wine jus (GFA)

Green Thai beef curry with garlic rice, garnished with crispy Thai basil

Pumpkin ravioli in burnt butter sage, toasted pine nuts and shaved parmesan (V)

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# CELEBRATION OF LIFE

**\$25PP**

Minimum 30 guests, 4-hour sitting

\$300 room hire (no room hire applies for 60 guests and above)

- Vegetarian spring rolls with sweet chilli dipping sauce (V)
- Falafel, house made with spiced mint yoghurt (V) (GFA)
- Pumpkin and feta arancini topped with creamy goat's cheese (V)
- Sausage rolls and party pies with tomato sauce
- Lemon pepper squid served with lemon aioli (I) (GFA)
- Curried egg and lettuce sandwiches
- Chicken chive and mayo sandwiches

Self-serve coffee and tea

Full use of audio and visual equipment



# T&Cs

## Room Hire & Minimum Spend

We love a party, and a lot goes into the planning to ensure your event is one to remember.

The room hire fee is payment on the space you choose for your function. When hiring either the River Bridge Room or the Eucalyptus Room, the room hire fee is \$300, when using both rooms combined the room hire fee is \$500. The room hire fee covers a total of five hours in the space. Please be mindful that your booking date will not be secured until the room hire fee has been paid in full. The minimum spend for all functions is \$2000 on food and drinks, any shortfall in the minimum required spend being met will be charged. Room hire is not included in the minimum spend requirement.

## Cancellations

In the event of a cancellation, the following will apply, 4 weeks prior to the event and you are eligible for a full refund, cancellations any less than 4 weeks prior to the event will result in the room hire paid forfeited.

If there is any occasion where a cancellation is necessary and doesn't fit within these protocols, then alternative arrangements can be made with the venue manager and any decision to amend the protocol will be at the managers discretion.

## Catering & Dietary Requirements

Our Chefs have curated a speciality menu solely for functions for you to choose from, and we like to plan ahead.

Menu details must be finalised and paid for 10 days prior to the function, with attending numbers and dietary requirements confirmed 5 days prior. The number of attendees confirmed at this time will be the amount charged regardless of if numbers fall below on the day. If the amount paid for the food is more than the numbers confirmed 5 days prior, the remaining balance will be applied to your bar tab. Food that is not provided by the venue is not permissible in accordance with our food licensing laws. A Birthday or Celebratory Cake is permitted.

If you are happy to cut and serve your own cake to your guests, we are happy to provide the serving ware. If however you would like our team to cut and serve the cake, a service fee of \$2pp will apply.

## Beverages

We think it is only fair that you pay for what you order, and, on that basis, we do not do beverage packages. If you would like to pay for your guests' drinks, you can nominate a dollar amount that you would like to spend on a bar tab, what drinks you would like to include, and we will serve them. When you are close to reaching your bar tab limit, we will let you know and from there it's your call to close it off or continue, it's as easy as that.

## Presentations & Speeches

When speeches and presentation are a part of your event please let us know so that we can plan our service around your running order and not cause any interruptions.

## Music, Entertainment & Equipment

The room hirer is required to inform the hotel of any details regarding music and entertainment, in the event that you need to set up prior to the event start time, if the space is available early, we are happy for you to set up early, quite often we have functions back-to-back and the turnaround time can sometimes be minimal, having said that we will always do our best to accommodate. We ask our functions to be considerate of our other guests and patrons regarding volume.

## Equipment & Audio Visual

TV screen, microphone, lectern and podium are available at no additional charge. The only terms are if you break it, you buy it.

## Payment

Full payment of the room hire fee is required at the time of making a booking and stands as confirmation of the booked date. Full payment for food is required ten days prior to the function date.

A \$500 bond is required for 18th and 21st celebrations. The bond payment is required at the same time of payment of the room hire. Security will be appointed to these functions and charged to the event at \$300 for the entirety.

Bonds will be returned to the room hirer within 48 hours. If damage, theft, breakage or vandalism has occurred, the room hirer is financially responsible. We think that's only fair.

## Decorations & Damages

We want your event to look special, and we are happy for you to decorate our space to suit your occasion, but please be mindful of decorations that are difficult to remove and may cause damage to our walls and surfaces. We like our walls just the way they are.

Glitter, confetti, and wall mounted adhesives such as sticky tape or hooks are not permitted in any circumstance.

Blu-Tak is permitted and can only be used on glass surfaces.

Free standing garlands, arches weighted balloons and backdrops are perfect decorations and are most welcome.

## Liquor & Licencing

We take our Liquor Licence and our RSA responsibilities very seriously.

The venue complies with all regulations outlined by the Victorian Commission for Gambling and Liquor Regulation.

Under no circumstances is any person under the age of 18, (a minor) permitted entry to the hotel without a parent or legal guardian. The venue will not supply liquor or permit others to supply liquor to minors under the age of 18 on premise, even if accompanied by a parent or legal guardian.

Proof of age will be requested upon entry to the hotel, security and management reserve the right to refuse entry.

## Liability

Lower Plenty Hotel does not accept any liability for equipment or decorations left before or after an event. We will of course do our best to assist with anything stored and to be collected where we can and storage room permitted.

## Guest Entry and Code of Conduct

Please be mindful that your event is within the hotel and entry to and from the function room is through the venue. Children who wish to use the playground located in the bistro area are welcome to do so during its opening hours, but are not under any circumstance permitted to go through the public bar unaccompanied by an adult.



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