



GRACE DARLING HOTEL

FUNCTIONS PACKAGE



ABOUT

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The Grace Darling stands out as one of Melbourne's most historic and well-loved pubs, nestled within the walls of an 18th-century blue stone establishment.

It exudes an undeniable charm and character at every corner, making it the ideal venue for any style of event.

FUNCTIONS PACKAGE





EVENT SPACES



EVENT SPACES

ATRIUM

The Atrium is bright and leafy during the day and starlit at night. This glass roofed space can be booked exclusively for groups of up to 30 people seated or 40 standing.

This is a semi-private area adjacent to the main bar, ensuring convenient access for guests to order from.

A minimum of 20 people is required to exclusively book this space.

Standing

40

Seated

30

PRICING

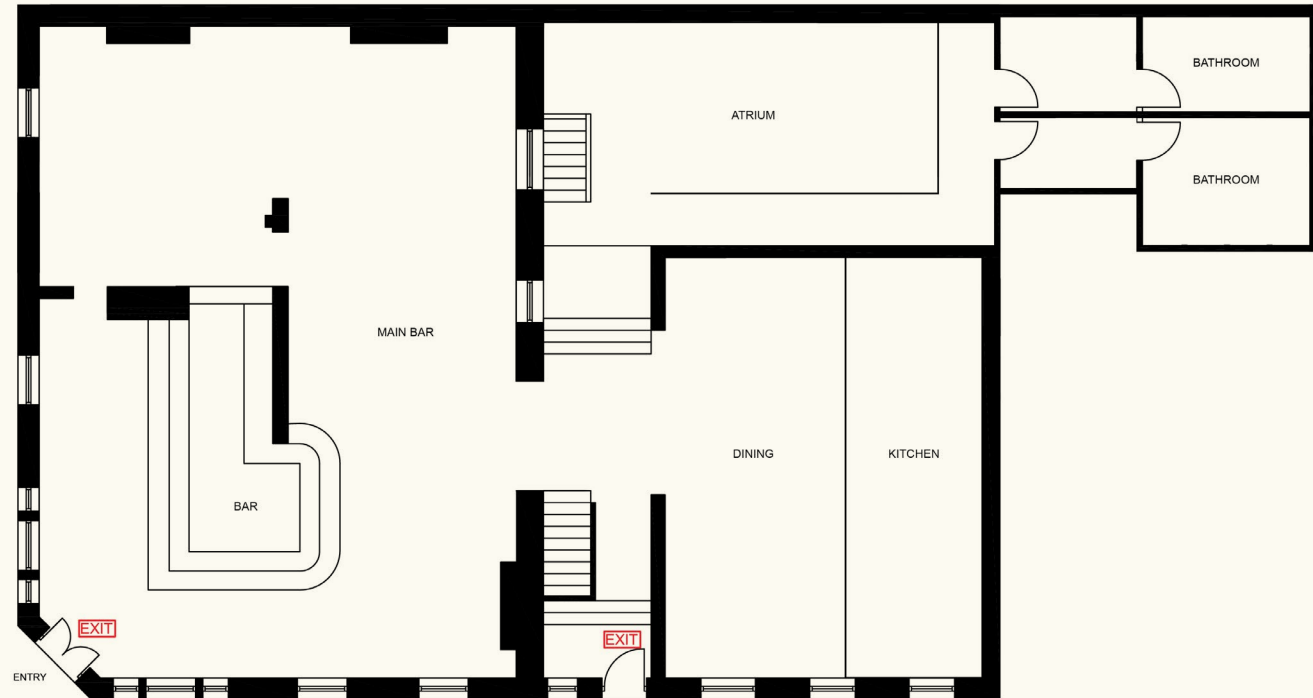
Tuesday, Wednesday + Sunday
No minimum.

Thursday, Friday + Saturday
\$1,500

These prices reflect the minimum spend required for food and beverages for you and your guests.

FUNCTIONS PACKAGE





ATRIUM FLOOR PLAN

EVENT SPACES

CELLAR

This completely private space provides a shadowy, intimate, historical atmosphere from the bluestone brick stairwell to the exposed mud brick walls. It is suited to any event, whether a sit-down dinner, or standing event with canapes, holding a capacity of up to 30 people seated or 60 standing.

The space features a private bar and a fully equipped sound system. You can easily connect your music device, or even hire a DJ. AV capabilities are also provided.

Standing

60

Seated

30

PRICING

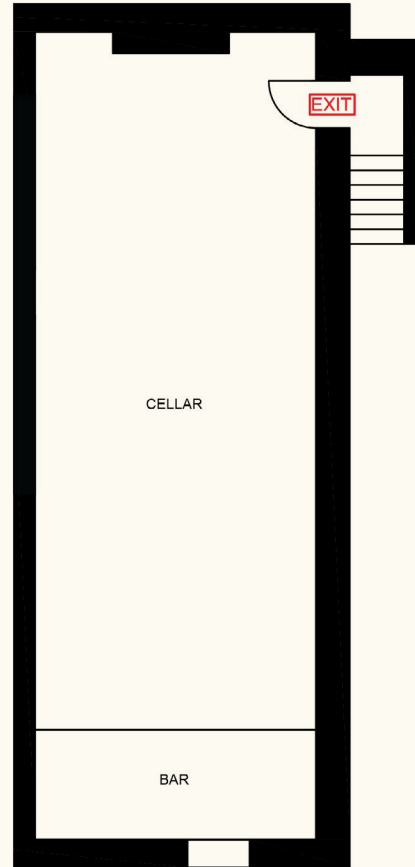
Weekdays + Sunday
\$2,000

Friday + Saturday
\$2,500

These prices reflect the minimum spend required for food and beverages for you and your guests.

FUNCTIONS PACKAGE





CELLAR FLOOR PLAN

EVENT SPACES

BANDROOM

The upstairs bandroom is ideal for larger events, equipped with its own bar, private bathrooms, lounge area, and focal stage, making it perfect for live entertainment. It can accommodate up to 80 seated guests or 120 standing. Additionally, the space can be divided to create a more intimate setting for smaller gatherings.

You are welcome to bring in a band or a DJ (please inform us in advance of your booking). If you prefer a simpler setup, you can easily plug in your own music device on the night. AV capabilities are also available.

Standing

120

Seated

80

PRICING

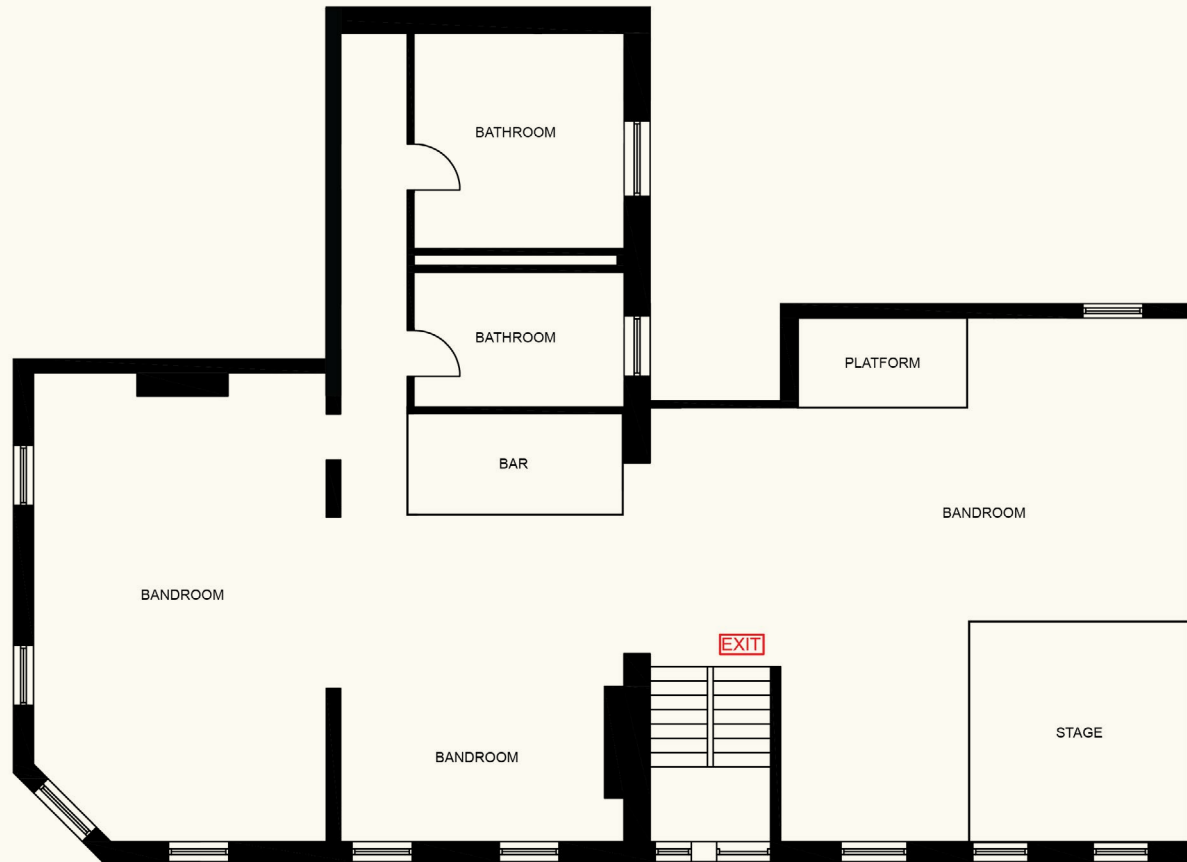
Weekdays + Sunday
\$2,500

Friday + Saturday
\$4,000

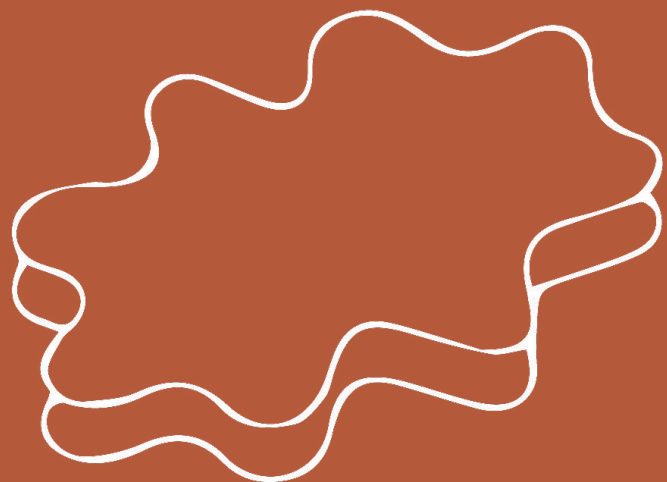
These prices reflect the minimum spend required for food and beverages for you and your guests.

FUNCTIONS PACKAGE





BANDROOM FLOOR PLAN



CATERING



CANAPÉS

Seasonal pub-style canapés designed for relaxed, stand-up events and social gatherings.

CANAPÉ MENU

4 ITEMS \$22PP

CHOOSE 1 COLD, 3 HOT

5 ITEMS \$28PP

CHOOSE 2 COLD, 3 HOT

6 ITEMS \$34PP

CHOOSE 2 COLD, 4 HOT
(\$6PP PER ADDITIONAL ITEM)



HOT

Pork & fennel sausage rolls 🍷

Lamb party pies 🍷

Wagyu beef sliders 🍷 🍷

Mini hot dogs, slaw, ranch, fried shallots

Grilled lemon, oregano & honey chicken skewers w/ tzatziki 🍷 🍷

Grilled lemon & oregano mushroom skewers w/ tzatziki 🍷 🍷



COLD

Crostini w/ fior di latte, zucchini pickle & herb oil 🍷 🍷 🍷

Mini ham Club sandwiches w/ cheese, egg, lettuce, tomato & dijonaise 🍷 🍷

Tostada w/ spiced grilled barramundi, avocado crema, white onion & coriander 🍷 🍷

VEGAN

Mini ch'kn slider w/ mayo & lettuce 🍷

Crostini w/ avocado mousse, chive & zucchini pickle 🍷 🍷 🍷

Fries & house BBQ 🍷 🍷 🍷

Corn fritters w/ aioli & spring onion 🍷



🍷 Vegetarian / 🍷 Vegan / 🍷 Vegan Option / 🍷 Gluten Free / 🍷 Gluten Free Option / 🍷 Onion Garlic Free / 🍷 Halal
Let us know if you have any allergies

All card transactions incur a 1.5% processing fee / A 5% weekend surcharge will apply



*Photos are indicative of the Canape menu offering.
Function menus change seasonally.*

GRAZING TABLE

The grazing table features a selection of cheeses, cured meats, dips, and other snacks, beautifully set up on arrival for guests to enjoy at their leisure.

GRAZING TABLE MENU

\$15 PER PERSON



Selection of 3 Cured Meats

Fruit Platter

Hummus

House Marinated Olives

Selection of 3 Cheeses

Selection of pickles and fermented vegetables

House Baked Focaccia

Selection of crackers 



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BANQUET

The Banquet set menu is perfect for larger group lunch or dinners. Designed to be shared, dishes are perfectly portioned per guest and served on platters for guests to help themselves to. Dietary needs can be accommodated with advance notice.

BANQUET SET MENU

2 COURSE

\$60 PER PERSON

3 COURSE

\$75 PER PERSON



STARTERS

House Focaccia w tahini & sugo dip ① ②

Whipped ricotta, honey mustard broccolini, chive oil ① ② ③ ④

Charcuterie platter & seasonal pickles ⑤

Mixed mushroom arancini w mushroom gravy & grana padano ⑥ ⑦

Corn fritters (vegan only) ⑧



MAINS

Roast free-range chicken - secret blend of rich spices w lemon wedge ⑨ ⑩

Braised lamb shoulder w salmoriglio ⑪ ⑫

Dietary options:

House ricotta gnocchi w vodka sauce ⑬ ⑭

Vegan eggplant parma ⑮ ⑯



SIDES

House gravy ⑰ ⑱

Crispy roast potatoes & carrots w parsley butter ⑲ ⑳ ㉑ ㉒

Creamed spinach ㉓ ㉔ ㉕

Cos salad w buttermilk dressing, pickled celery & dill ㉖ ㉗ ㉘ ㉙



DESSERT

Sticky date pudding



① Vegetarian / ② Vegan / ③ Vegan Option / ④ Gluten Free / ⑤ Gluten Free Option / ⑥ Onion Garlic Free / ⑦ Halal
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*Photos are indicative of the Banquet menu offering.
Function menus change seasonally.*

CATERING

MORE INFO

A LA CARTE

For large groups, we can take pre-orders. We recommend choosing our banquet menu for timely food delivery as table service is not available.

CAKEAGE

Optional \$2 per person. This includes storage, presentation, use of knife, plates, cutlery. Staff bring it to the table for guests to help themselves. This can be waived if you prefer to bring in your own supplies.

DECOR

The function images are some examples of our space arrangements. We recommend adding a personal touch with decorations or flower arrangements.

FUNCTIONS PACKAGE





CATERING

DRINKS

Feel free to set up a bar tab to your specifications for your guests or let them pay individually.

Champagne by the bottle can be specially ordered in advance of your booking.

Alternatively, we have various drinks packages on offer. All drinks packages can be extended by the hour for \$25 per person.

3 HOUR DRINKS PACKAGES

Standard - \$70

House beer, house wines, soft drinks

Premium - \$85

House beer, house wines, basic spirits, soft drinks

Deluxe - \$100

All tap beer, canned beers, premium wines, soft drinks, premium spirits

*Prices per person for all guests.
Drink options may vary per function space.*

FUNCTIONS PACKAGE

ENQUIRIES

We'd love to host your next event!
Please get in touch via email or call.

Please include in your email:

Name, contact details, date, time, details of the event,
number of guests, info about your catering needs.

Email:

enquiries@thegracedarlinghotel.com.au

Phone:

(03) 9416 0055

EMAIL ENQUIRIES

*Please note, we do not accommodate events such as 18th birthdays,
hens or buck parties.*

*Minimum spends are a rough outline of the spaces, please reach out if you
have a more casual or small event in mind for different spaces with no mini-
mum spend requirement.*

