

COCKTAIL PARTIES PACKAGE

Celebrate in style in The Bridge Hotel Function rooms, situated on the banks of the Mordialloc creek. The Bridge Hotel is known for its fabulous food and waterfront atmosphere. Our private function rooms are the ideal space to celebrate your next special occasion. We host functions for all occasions, birthdays, engagements, weddings, work parties, baptisms and more

FUNCTION SPACES

NEPEAN ROOM

Is a favourite for smaller events for up to 70 guests. Overlooking the boat moorings it offers its own balcony & private bar

NEPEAN & MORDIALLOC ROOM

Is the Ideal space for 70 to 150 guests, with floor to ceiling windows which open out onto a private terrace, gives this space the coastal feel with views of the many boats moored along the waters edge.

STARLIGHT ROOM

The Starlight Room is our largest function space and can host up to 250 guests for a cocktail party. Featuring a long bar, high ceilings and an open fireplace which adds that cozy feeling throughout the winter

FUNCTION COORDINATOR

Roanna Mears

Email: functions@bridgehm.com.au

Phone: 0497 955 877



THE BRIDGE HOTEL
M O R D I A L L O C

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ROOM HIRE- 5 HOURS

Nepean Room \$500
Nepean & Mordialloc room combined \$750
Starlight Room \$500
Security \$250 for all Friday & Saturday night functions

CAPACITY

Nepean room
Minimum 40 adults
Maximum 70 adults

Nepean & Mordialloc room
Minimum 70 adults
Maximum 150 adults

Starlight room
Minimum 40 adults
Maximum 250 adults

BAR

Bar Tab

With our extensive selection of wine, spirits and cocktails, you can customize your bar tab to create a truly memorable event that your guests will enjoy

Beverage Package

Our Standard Beverage Package is an excellent choice, offering 4.5 hours of unlimited drinks.
Including tap beer & cider, house wines (sparkling, chardonnay & shiraz), juice & soft drink
\$55 per person

Cash Bar

If you choose not to host a drinks package or bar tab a cash bar can be setup for guests to pay for their own drinks on the day

CATERING PACKAGES

Catering must be supplied to all functions held in our private spaces.
All catering must be supplied by The Bridge Hotel Mordialloc.
please see next page for catering options

Catering selections, dietary requirements and payment are due 10 days prior to your event.

DECORATING

Let us help setup the perfect space for your event
Included in your room hire we provide the following

Linen tablecloths
Chair covers
Table decor (runners & centrepieces)
Cake table
Gift table
Dancefloor if required
Personalised entry sign
Personalised drinks lists for the bar



FUNCTION COORDINATOR
ROANNA MEARS

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PHONE: 0497 955 877

CATERING PACKAGES

CANAPES ONLY

8 canape selections \$36 per guest
10 canape selections \$42 per guest
12 canape selections \$48 per guest

Chefs selection of 10 canapes
\$40 per guest

Additional canapes
\$4 per canape per guest

CANAPES + COCKTAIL BUFFET

6 Canapes & 2 Cocktail buffet menu
\$50 per guest

8 Canapes & 2 Cocktail buffet menu
\$58 per guest

Additional canapes
\$4 per canape per guest

Additional cocktail buffet menu selections
\$10 per menu selection per guest

OPTIONAL EXTRAS

\$150 per platter

- Seasonal fresh fruit
- Kids platter (sausage rolls, chicken nuggets, pizza, fish bites, hot chips)

\$170 per platter

- Assorted cheese platter
- Antipasto platter

CANAPE MENU

Steamed chicken wonton with soy & sweet chilli glaze

Pulled pork slider, slow cooked pork with slaw on a brioche bun

Bruschetta with roasted pumpkin, spinach & marinated feta w. lemon dressing (V)

Roasted mushroom filled with semi dried tomato, olives & feta (V) (LG)

Sweet potato & cashew empanada (V)

Sausage roll with sesame seed pastry

Bacon, onion & three cheese quiche

Rolled pastry filled with spinach & ricotta (V)

Prawn spring roll with sweet chilli sauce (LG)(I)

Brisket & black pepper pie

Corn & zucchini fritter w. smoked salmon, rocket & crème fraiche (A)

Pumpkin arancini (V)

Assorted sushi & nigiri roll (LG)

Beer & herb battered fish bite with tartare (I)

Lemon pepper calamari with aioli (LG)(I)

Chilli con carne empanada

COCKTAIL BUFFET MENU

Thai yellow vegetable curry served with steamed rice pilaf (V) (LG)

Chicken and vegetable stir-fry served with steamed rice pilaf (LG)

Penne with pesto chicken and sun dried tomato

Singapore noodles egg noodles with chicken, shrimp, pork & Asian stir-fried vegetables (I)

Chicken & spinach risotto (LG)

Mushroom, spinach & sun dried tomato risotto (V) (LG)



(LG) Low Gluten (not prepared with any gluten ingredients)
(V) Vegetarian
AIM Seafood guide- (A) Australian (I) Imported (M) Mixed