

PRIVATE DINING 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 50 guests. Overlooking the boat moorings it offers its own balcony & private bar

NEPEAN & MORDIALLOC ROOM

Is the Ideal space for 50 to 100 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 150 guests for a seating dining experience. 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 30 adults
Maximum 50 adults

Nepean & Mordialloc room
Minimum 50 adults
Maximum 100 adults

Starlight room
Minimum 40 adults
Maximum 150 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 Menus
Personalised drinks lists for the bar



FUNCTION COORDINATOR
ROANNA MEARS

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PHONE: 0497 955 877

CATERING PACKAGE

2 x Course Entree & Main \$75pp
2 x Course Main & Dessert \$75pp
3 x Course Entree, Main & Dessert \$89pp

MENU

ENTRÉE

SELECT 2 MENU ITEMS TO BE SERVED ALTERNATE DROP

Baked mushroom cups with seafood on tomato basil sauce (LG)(M)
Glazed pork belly on Asian slaw with mango salsa
Chicken tenderloins with Mediterranean salad & pesto aioli (LG)
Smoked salmon & cucumber roulade with pickled vegetables & tzatziki (LG)(A)
Tomato & onion tartlet with roasted capsicum & fetta salad & balsamic glaze (V)
Roasted vegetable & goat cheese terrine with tapenade mayo (LG)(V)

MAIN

SELECT 2 MENU ITEMS TO BE SERVED ALTERNATE DROP

Grilled Atlantic salmon on saffron mash with Italian salsa & wilted spinach (LG)(A)
Roasted lamb rump on rosemary potatoes with ratatouille & seeded mustard sauce (LG)
Ricotta & herb filled chicken breast wrapped in prosciutto on a chickpea & tomato ragout with lemon yogurt drizzle (LG)
Parmesan crusted pork cutlet on roasted vegetables with apple & peppercorn glaze
Five spice duck breast on green lentils with Asian vegetables, ginger wine & soy glaze
Bacon wrapped beef fillet on potato stack with tomato relish & caramelized onion, topped with a red wine jus (LG)
Roasted vegetable stack: layered eggplant, pumpkin, sweet potato, capsicum & zucchini served on a potato rosti with Napoli sauce (V)

DESSERT

SELECT 2 MENU ITEMS TO BE SERVED ALTERNATE DROP

Classic lemon tart with citrus salad
Coconut and lime panna cotta with berries in red wine syrup (LG)
House made chocolate cup with fresh fruit & berries (LG)
Gingerbread pudding with poached pears
Chocolate walnut fudge cake with vanilla anglaise
Baked white choc & raspberry cheesecake with berry coulis

CANAPES

Optional extra
Selection of
3 canape menu options
\$12pp

SIDES

Sides per table of 10 guests
\$20 per side
Garden salad
Greek salad
Steamed greens
Fries

EXTRAS

\$150 per platter
Seasonal fresh fruit
\$170 per platter
Assorted cheese platter
Antipasto platter

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