

# THE BRIDGE HOTEL

## M O R D I A L L O C

### Christmas Parties Package

#### OUR 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



CONTACT FUNCTION COORDINATOR ROANNA  
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## M O R D I A L L O C

### *Packages & Pricing*

#### BEVERAGE PACKAGE

OUR STANDARD BEVERAGE PACKAGE IS AN EXCELLENT CHOICE, OFFERING 4.5 HOURS OF UNLIMITED DRINKS. INCLUDING TAP BEER & CIDER, HOUSE SPARKLING, CHARDONNAY & SHIRAZ CABERNET, JUICE & SOFT DRINK  
\$55 PER PERSON

#### 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

#### 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

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#### 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.

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#### ROOM HIRE 5 HOUR MAXIMUM DURATION FOR ALL FUNCTIONS

NEPEAN ROOM \$500

NEPEAN & MORDIALLOC ROOM COMBINED \$1000

STARLIGHT ROOM \$500

SECURITY \$250 FOR ALL FRIDAY & SATURDAY  
NIGHT FUNCTIONS

#### SETUP & 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)  
DANCEFLOOR IF REQUIRED  
PERSONALISED ENTRY SIGN  
PERSONALISED MENUS  
PERSONALISED DRINKS LISTS FOR THE BAR

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#### CAPACITY SEATED DINING

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

#### CAPACITY COCKTAIL

NEPEAN ROOM  
MINIMUM 40 ADULTS  
MAXIMUM 70 ADULTS

NEPEAN & MORDIALLOC ROOM  
MINIMUM 70 ADULTS  
MAXIMUM 150 ADULTS

STARLIGHT ROOM  
MINIMUM 50 ADULTS  
MAXIMUM 230 ADULTS

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## M O R D I A L L O C

### Seated Dining Menu

#### ENTRÉE

SELECT 2 CHOICES SERVED ALTERNATE DROP

- SEAFOOD FILO PARCELS WITH PINK PEPPERCORN & DILL SAUCE
- THAI STYLE PRAWN SALAD WITH SWEET CHILLI & CITRUS DRESSING (GF)
- CASHEW & CARAMEL PORK BELLY WITH PICKLED VEGETABLE SALAD (GF)
- ASPARAGUS & PROSCIUTTO LAYERED BETWEEN IN DELICATE PUFF PASTRY LAYERS WITH A GREEK STYLE SALAD
- WARM BRIE TARTLET WITH GRILLED VEGETABLES & FETA SALAD

#### MAIN

SELECT 2 CHOICES SERVED ALTERNATE DROP

- CHRISTMAS FARE ROASTED BREAST OF TURKEY & HAM WITH SAGE & ONION STUFFING, CRANBERRY RELISH & TRADITIONAL SAUCE
- ATLANTIC SALMON FILLET ON CANNELLINI BEAN & POTATO MASH WITH ITALIAN SALSA (GF)
- MOROCCAN CHICKEN BREAST ON PEARL COUS COUS WITH RATATOUILLE, POMEGRANATE DRIZZLE & YOGHURT (GF)
- ROASTED RUMP OF LAMB ON ROSEMARY POTATOES & GREENS WITH SEEDED MUSTARD SAUCE (GF)
- FILLET OF BEEF WRAPPED IN BACON WITH CARAMELIZED ONION TOMATO RELISH & RED WINE JUS (GF)

#### DESSERT

SELECT 2 CHOICES SERVED ALTERNATE DROP

- INDIVIDUAL CHRISTMAS PUDDING WITH BRANDIED ANGLAISE
- BAKED EGGNOG CHEESECAKE WITH FRUIT COMPOTE
- CHOCOLATE WALNUT FUDGE CAKE WITH COFFEE BEAN ANGLAISE
- BAKED LEMON TART WITH CITRUS SALAD & LEMON SORBET
- CHAI PANNACOTTA WITH POACHED PINEAPPLE, STRAWBERRIES, LIME & CHILLI



### Seated Dining Pricing

2 X COURSE ENTREE & MAIN \$75PP  
2 X COURSE MAIN & DESSERT \$75PP  
3 X COURSE ENTREE, MAIN & DESSERT \$89PP

ADDITIONAL:  
CANAPES TO START 3 X SELECTION \$12PP  
SEASONAL FRESH FRUIT PLATTER \$150 EACH

CHEESE PLATTER \$150 EACH  
CHARCUTERIE/ANTIPASTO PLATTER \$150 EACH

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# Cocktail Parties

## CANAPES ONLY

### YOUR SELECTION OF

8 ITEMS \$35 PER GUEST  
10 ITEMS \$40 PER GUEST  
12 ITEMS \$44 PER GUEST

CHEFS SELECTION 10 ITEMS \$37

ADDITIONAL CANAPES \$5 PER  
ITEM PER GUEST

## CANAPES + COCKTAIL BUFFET

6 CANAPES & 2 COCKTAIL BUFFET  
\$48 PER GUEST

8 CANAPES & 2 COCKTAIL BUFFET  
\$57 PER GUEST

10 CANAPES & 2 COCKTAIL BUFFET  
\$62 PER GUEST

ADDITIONAL COCKTAIL BUFFET  
SELECTIONS \$10 PER ITEM PER  
GUEST

## OPTIONAL EXTRAS

\$150 PER PLATTER

SEASONAL FRESH FRUIT PLATTER

CHEESE PLATTER

CHARCUTERIE/ANTIPASTO PLATTER



## CANAPE MENU

STEAMED CHICKEN WONTON WITH SOY & SWEET CHILLI GLAZE

PULLED PORK SLIDERS, SLOW COOKED PORK WITH SLAW ON A  
BRIOCHE BUN

MIXED BRUSCHETTA WITH CLASSIC TOMATO, BASIL, ONION,  
BALSAMIC DRESSING & ROASTED PUMPKIN, SPINACH &  
MARINATED FETTA W. LEMON DRESSING (V)

ROASTED MUSHROOMS FILLED WITH SEMI DRIED TOMATO,  
OLIVES & FETTA (V) (GF)

SWEET POTATO & CASHEW EMPANADA (V)

SAUSAGE ROLLS WITH SESAME SEED PASTRY

BACON, ONION & THREE CHEESE QUICHE

SPINACH & RICOTTA PASTRIES (V)

PRAWN SPRING ROLLS WITH SWEET CHILLI SAUCE (GF)

BRISKET & BLACK PEPPER PIE

CORN & ZUCCHINI FRITTERS W. SMOKED SALMON, ROCKET &  
CRÈME FRAICHE

PUMPKIN ARANCINI

ASSORTED SUSHI & NIGIRI ROLLS (GF)

BEER & HERB BATTERED FISH BITES WITH TARTARE

LEMON PEPPER CALAMARI WITH AIOLI (GF)

CHILLI CON CARNE EMPANADA

ASSORTED PETITE FOURS (MINI CAKES AND TARTS) (V)

## COCKTAIL BUFFET MENU

THAI YELLOW VEGETABLE CURRY SERVED WITH STEAMED RICE  
PILAF (V) (GF)

CHICKEN AND VEGETABLE STIR-FRY SERVED WITH STEAMED RICE  
PILAF (GF)

PENNE WITH PESTO CHICKEN AND SUN DRIED TOMATO

SINGAPORE NOODLES EGG NOODLES WITH CHICKEN, SHRIMP,  
PORK & ASIAN STIR-FRIED VEGETABLES

CHICKEN & SPINACH RISOTTO (GF)

MUSHROOM, SPINACH & SUN DRIED TOMATO RISOTTO (V) (GF)

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