

THE BRIDGE HOTEL

M O R D I A L L O C

Christmas Parties Package

OUR FUNCTION SPACES

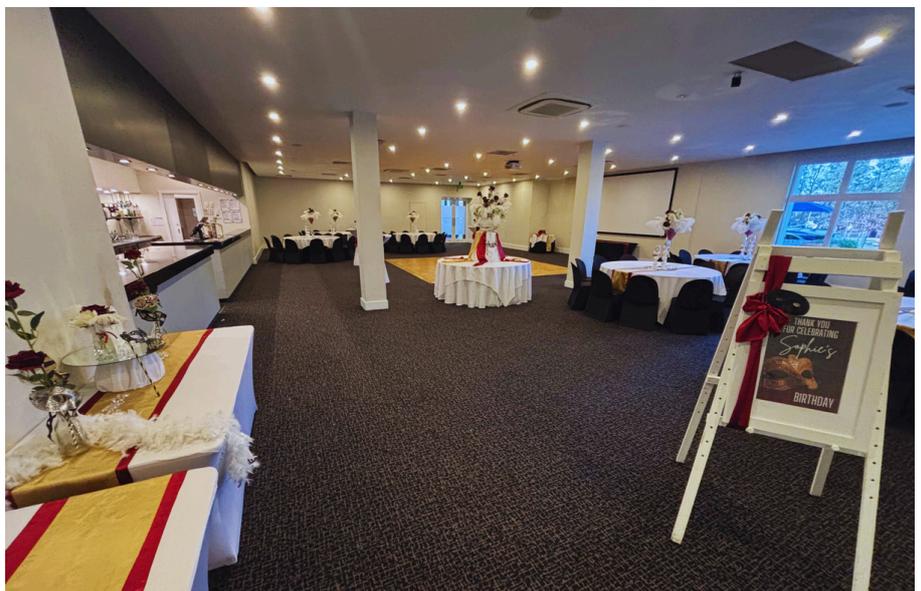
Nepean Room

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 IN A COCKTAIL FORMAT OR UP TO 120 FOR A SEATED EVENT. 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, OR 150 FOR A SEATED EVENT. FEATURING A LARGE PRIVATE BAR, HIGH CEILINGS, LARGE PROJECTOR SCREEN AND AN OPEN FIREPLACE

CONTACT FUNCTION COORDINATOR ROANNA

EMAIL: FUNCTIONS@BRIDGEHM.COM.AU

PHONE: 0497 955 877



THE BRIDGE HOTEL

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

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.

SETUP & DECORATING

ROOM HIRE

ALL OUR FUNCTION ROOMS COME WITH A \$500 ROOM HIRE FEE, THIS COVERS ALL SETUP, DECORATING (AS OUTLINED IN 'SETUP DECORATING') STAFF FOR THE EVENT AND HIRE OF THE ROOM FOR A DURATION OF 5 HOURS

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)
CHRISTMAS BONBONS FOR EACH PLACE SETTING
DANCEFLOOR IF REQUIRED
PERSONALISED ENTRY SIGN
PERSONALISED MENUS
PERSONALISED DRINKS LISTS FOR THE BAR

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 250 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
- TOMATO & ONION TARTLET W. ROASTED CAPSICUM & FETTA SALAD & BALSAMIC GLAZE

MAIN

SELECT 2 CHOICES SERVED ALTERNATE DROP

- CHRISTMAS FARE ROASTED BREAST OF TURKEY & HAM, CRANBERRY RELISH & TRADITIONAL SAUCE
- ATLANTIC SALMON FILLET ON POTATO MASH WITH ITALIAN SALSA & WILTED SPINACH (GF)
- MOROCCAN CHICKEN BREAST ON PEARL COUS COUS WITH RATATOUILLE, POMEGRANATE DRIZZLE & YOGHURT
- ROASTED RUMP OF LAMB ON ROSEMARY POTATOES & GREENS WITH SEEDED MUSTARD SAUCE (GF)
- EYE FILLET WRAPPED IN BACON ON A POTATO GALETTE 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
- COCONUT AND LIME PANNA COTTA WITH BERRIES IN RED WINE SYRUP

Seated Dining Pricing

2 X COURSE ENTREE & MAIN \$75PP

2 X COURSE MAIN & DESSERT \$75PP

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

Additional

SIDES PER TABLE OF 10 GUESTS

\$20 PER SIDE

GARDEN SALAD

GREEK SALAD

STEAMED GREENS

FRIES

CANAPES TO START SELECTION OF 3 \$12PP

SEASONAL FRESH FRUIT PLATTER \$150

CHEESE PLATTER \$150

ANTIPASTO PLATTER \$150

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Cocktail

Christmas Parties

YOUR SELECTION OF

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

CHEFS SELECTION OF 10
ITEMS \$37

ADDITIONAL CANAPES
\$4 PER ITEM PER GUEST

OPTIONAL EXTRAS

\$150 PER PLATTER

SEASONAL FRESH FRUIT PLATTER

CHEESE PLATTER

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 (V)

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)

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