



Introduction

Set in the heart of the City of Darebin, this dynamic venue sets new benchmarks in the realm of celebrations and events.

We strive to create the event that you have envisaged for yourself or a loved one. Our experienced function coordinators will deliver an evening of ample food, music and decorations that will leave your guests talking about your event for years to come. We will provide you with ongoing support and ensure a seamless and well organised event, whether it be large or small, as we love nothing more than to throw a party.

Featuring five private and distinct function spaces, our venue is ideal for your wedding, engagement party, milestone birthday, anniversary, hen's/bucks party, corporate event, baby shower, christening, Christmas party, fundraiser or school reunions. If you have a special event in mind we can make it a reality!

With public transport at our door step and two large car parks, we have made it ideal for you and your guests to arrive and return home easy and worry free!

For more information please contact our Functions and Event Coordinator on (03) 9495 1444 or email info@stolberg.com.au.

The Likor Lounge

A premium space with an exclusive and luxurious feel. With crystal chandeliers, rich marble bar and a vibrant palette, the Likor Lounge is sure to make an impact on your guests. Perfect for cocktail parties. This room offers an exclusive and generous space to host your private event with a generous outdoor area and large dance floor.

80-230 guests



The Mahogany Room

The Mahogany Room oozes style and comfort and is perfect for any occasion. This self-contained function room has polished wooden floors and charcoal walls decorated with thick gold framed mirrors. Large chesterfield couches line the walls which sets the mood for that grand sit-down dinner or cocktail function.

80-230 guests



The Stolberg Room

With its own private courtyard & bar, boasting large mirrors, wooden floor boards and antique chandeliers, it is perfect for any special occasion or intimate dinner.

40-80 guests

The Front Bar

The Front Bar has a relaxed and cosy feel, this multipurpose room can be transformed for any event, cocktail or sit-down. Perfect for craft beer lovers, with a choice of 12 different beers on tap including an espresso martini tap!

50-90 Guests



The Garden Bar

The Garden Bar is the perfect choice for a summer function with lush vines and a renovated bar, its ideal for an afternoon gathering with family and friends

30-60 Guests



Catering: Cocktail

Deluxe Package { Pick 6 from any column }

Premium Package { Pick 1 from C + 3 from B + 2 from A }

Standard Package { Pick 1 from B + 5 from A }

Column A

Beef & chicken mini dim sims w soy sauce

Satay chicken skewers (GF)

Falafel w hummus & pomegranate (Vegan)

Poached chicken & chive sandwiches

Fried halloumi w red pepper dipping sauce (V)

Spinach & mushroom quiches (V)

Grilled Mediterranean vegetable crostini (Vegan)

Spring Rolls w Sweet Chili dipping sauce (Vegan)

Olive, tomato and mozzarella pizza slices (V)

Column B

Pork & fennel sausage rolls w tomato relish

Homemade beef pies

Jamon & jalapeno croquettes

Salt & pepper calamari cones w aioli

Assorted Sushi (GF/vegan optional)

Rosemary & polenta chips w olive tapenade (V)

Chicken gougons with parmesan crust & aioli

Buffalo chicken drumsticks w blue cheese (GF?)

Add a Grazing Bowl- min order 15

Beer battered fish & chip boxes w lemon & aioli

Sweet potato, quinoa & avocado salad (Vegan)

Mushroom, parmesan & tarragon risotto (V)

Rare beef Thai noodle Salad

Column C

Freshly suckled oysters w shallot vinaigrette (GF)

Mini angus beef burgers

Slow roasted pork tostada w pineapple &

habanero salsa

Pea & taleggio Arancini (V)

Steak tartar & horseradish crostini's

Japanese panko prawns w wasabi & lime mayo

Grilled Mediterranean lamb skewer w mint yoghurt (GF)

Smoked salmon & whipped goats cheese crostini's

Dessert Canapés also available

Catering: Sit-Down Functions

Deluxe Sit down menu

Standard Sit down menu

2 course meal Alternating Drop

2 course meal Alternating Drop

Shared Entrees

Shared Entrees

Jamon & Jalapeno Croquettes

Jamon & Jalapeno Croquettes

Pea and Taleggio Arancini (Veg)

Pea and Taleggio Arancini (Veg)

Calamari w aioli

Calamari w aioli

Mains

<u>Mains</u>

300g Porterhouse Steak w Café de Paris

Chicken Parma

Grilled Salmon

200g Rump Steak w Café de Paris

Mushroom Risotto

Add a Dessert

Eggplant Parma

Pick two from the following:

- Guinness & Date Sticky Pudding with Ice Cream

- Rosemary Panna Cotta with Boozy Berries and Pistachio Praline

- Warm Chocolate Brownie with Ice Cream

Add Cheese Course 10pp

Beverage Packages

Platinum Package
Growers Gate Brut Cuvee NV
Growers Gate Sauvignon Blanc
De Bortoli Moscato
30 Mile Cabernet Sauvignon
Cascade Premium Light
Carlton Draught
Mercury Draught Cider
Great Northern
Ballantines Scotch
Jim Beam Bourbon
Beefeater Gin
Finlandia Vodka
Bundaberg Rum
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Sapphire Package
De Bortoli Moscato
De Bortoli Semillon Sauvignon Blanc
De Bortoli Sparkling Brut
De Bortoli Cabernet Merlot
Cascade Premium Light
Carlton Draught
Mercury Draught Cider
Great Northern

Crafty Package*	
De Bortoli Moscato	
De Bortoli Semillon Sauvignon Blanc	
De Bortoli Sparkling Brut	
De Bortoli Cabernet Merlot	
Cascade Premium Light	
All Craft Beers on Tap	
*Likor & Front Bar only	
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Beers on Tap

Stolberg Room: Carlton Draught & Mercury Cider
Garden Bar: Carlton Draught, Great Northern & Mercury Cider
Front Bar: All 10 beers and 2 ciders PLUS Espresso Martinis
Mahogany Room: Carlton Draught, Great Northern & Mercury Cider
Likor: Carlton Draught, Great Northern, Hawkers Pale Ale, 4 Pines
Summer Ale & Mercury Cider

Extra Services Please ask your function coordinator for more information on the following extra services that we can provide Projector Screen/TV **Balloon Packages** Disco Lighting **Cake Cutting Service** Instant Coffee & Tea Station Percolated Coffee & Tea Station **Numbered Lighting** Audio System Hire Photographer {3.5hrs} Karaoke/Jukebox Photo Booth {3hrs} In-House DJ {5.5hrs} Trivia Hosts {2.5hrs}