

FUNCTIONS AT
WAYSIDE INN

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South Melbourne 3205

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Wayside Inn

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	54pp	66pp
4 hours	64pp	77pp
5 hours	72pp	88pp

Premium Package

SPARKLING

Arrowhead Block Sparkling Cuvee - SE Australia

WHITE

Arrowhead Block Sauvignon Blanc - SE Australia

RED

Arrowhead Block Shiraz Cabernet - SE Australia

DRAUGHT BEER

Furphy Refreshing Ale

CIDER

Pipsqueak Apple Cider

LIGHT BEER

Cascade Premium Light

Selection of soft drinks and juice

Please note our packages are subject to seasonal changes, please speak to a member of our functions team for further information.

Deluxe Package

SPARKLING

Domaine Chandon - Yarra Valley, VIC

WHITE

Kindred Spirit Sauvignon Blanc - Marlborough, NZ

Endless Pinot Grigio - King Valley, VIC

Skillogalee Riesling - Clare Valley, SA

ROSÉ

Sacha Lichine Rosé - Provence, FR

RED

Farm to Table Pinot Noir - Avenal, VIC

Farm to Table Shiraz - Avenal, VIC

Dragon Fly Cabernet Merlot - regional WA

DRAUGHT BEERS & CIDER

Furphy Refreshing Ale

Kirin

Boatrocker Pale Ale

Pipsqueak Apple Cider

BOTTLED BEERS

Pure Blonde

Coopers Pale Ale

Corona

Peroni

LIGHT BEER

Cascade Premium light

Selection of soft drinks and juice

WAYSIDE INN

Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES:

Vodka

Gin

Bourbon

Whisky

Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

CANAPÉ MENU

15PP

Select 3 canapés
(5 pieces per person)

25PP

Select 4 canapés
& 1 substantial item or brioche roll
(7 pieces per person)

35PP

Select 4 canapés
& 2 substantial items or brioche rolls
(9 pieces per person)

45PP

Select 5 canapés
& 2 substantial items or brioche rolls
(11 pieces per person)

COLD

Prawn and chicken rice paper rolls
Chinese roast duck rice paper rolls
Traditional beef tartare with croutons
Chicken liver parfait on potato crisps
Selection of sushi rolls (V by request)
Beetroot cured salmon with caper cream cheese on crostini

HOT

Roast pumpkin arancini, goats curd (V)
Vegetarian spring roll with sweet chilli dipping sauce (V)
Mini curry samosa with cucumber raita (V)
Crispy fried prawns with spicy mayonnaise
Salt and pepper calamari
Crispy chicken with sesame mayonnaise
Beef skewers with honey, soy and ginger
House-made sausage rolls with tomato relish

SUBSTANTIAL ITEMS

BBQ prawn skewers with garlic and chilli
Marinated lamb cutlets with tzatziki

BRIOCHE ROLLS

Pulled pork, apple, radish and chilli coleslaw
Poached chicken, cucumber and lemon
Cheeseburgers with bacon
Soft shell crab, coriander, carrot and miso
Marinated eggplant, romesco and feta

SET MENU - 1

2 COURSES - 55PP

3 COURSES - 65PP

Our set menu is designed to be served 'family style', shared entrées in the centre of the table to evoke conversation, guests then have the choice for their main and dessert course.

For each course we ask that you select your preference of three dishes from the options below.

ENTRÉE - Choose 3 of the following

Artisan cured meats, crispy treats, pickles and toast
Cauliflower croquettes with blue cheese sauce
Crispy fried whitebait, roast garlic, paprika
Broccoli, freekeh and mint salad with buffalo mozzarella
Szechuan calamari, Asian salad
School prawns, chilli, lemongrass and coriander
Natural oysters with seaweed vinaigrette

MAINS - Choose 3 of the following

Rotisserie cooked chicken, mash, bacon, mushrooms and jus gras
King salmon fillet, spring vegetables and dashi broth
Wood grilled 250g Gippsland scotch fillet, hand cut chips, green salad
Green pea and asparagus risotto (V)

SIDE

Wayside Inn mixed leaf salad

DESSERTS - Choose 3 of the following:

Dark chocolate fondant with croissant ice cream
White chocolate, raspberry crème brulee and biscotti
Sticky date pudding, eggnog ice cream, cherries and brandy sauce
Chef's cheese selection

If however, you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest per course.

SET MENU - 2

2 COURSES - 65PP

3 COURSES - 75PP

We ask that you select your preference of three dishes per course from the options below for your guests to select from on the day of your function.

ENTRÉE - Choose 3 of the following

Pan seared scallops, cauliflower puree, apple salad and bacon

Chicken liver parfait, fig jam and brioche

Gin cured salmon, horseradish and dill

Broccoli, freekeh and mint salad with buffalo mozzarella (V)

Artisan cured meats, pickles and toast

Confit pork belly, parsnip puree and fennel salad

MAINS - Choose 3 of the following

Rotisserie cooked chicken, mash, bacon, mushrooms and jus gras

King Salmon fillet, spring vegetables and dashi broth

Wood grilled 250g Gippsland scotch, hand cut chips, green salad

Green pea and asparagus risotto (V)

SIDE

Wayside Inn mixed leaf salad

DESSERTS - Choose 3 of the following:

Dark chocolate fondant with croissant ice cream

White chocolate, raspberry crème brulee and biscotti

Sticky date pudding, eggnog ice cream, cherries and brandy sauce

Chef's cheese selection

CORPORATE MENU

PREMIUM PACKAGE - 50PP

ARRIVAL

Coffee, a selection of tea, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of tea, mineral water and juice

LUNCH

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

EXECUTIVE PACKAGE - 60PP

ARRIVAL

Coffee, a selection of tea, mineral water and juice

MORNING TEA

Assorted muffins, coffee, a selection of tea, mineral water and juice

LUNCH

Select a main course from our bar menu

Fresh seasonal fruit platter

AFTERNOON TEA

Freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

MORNING OR AFTERNOON TEA - 20PP

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of tea, mineral water and juice

LUNCH - 30PP

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of tea, mineral water and juice

Packages are based on a minimum of 8 people