



FUNCTIONS & EVENTS

WAYSIDE INN

446 CITY RD, SOUTH MELBOURNE

WWW.WAYSIDEINN.COM.AU

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W

Wayside Inn

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
2 hours	\$42pp	\$55pp
3 hours	\$52pp	\$66pp
4 hours	\$62pp	\$77pp

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

Deluxe Package

Please choose 2 white and 2 red wines

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

LIGHT BEER

Cascade Premium light

Selection of soft drinks and juice

Spirits

Add our spirit package to a beverage package of your choice for an additional \$20 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 per cocktail when you order more than 40. Please speak to a member of our functions team for further information.



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 up for the duration of your event with your preferred selection of beverages and specified limit. Our staff will keep you informed of the balance throughout the event.

CANAPÉ MENU

30 PIECES PER PLATTER

COLD

Sushi - mixed (minimum of 3 platters to be ordered)	\$65
Gin cured salmon with cucumber & lime, croutons	\$65
Chicken pâté, brioche	\$70
Prawn rice paper rolls	\$80

HOT

Mushroom arancini (V)	\$65
Vegetarian spring roll with nam jim sauce (V)	\$65
Salt & pepper calamari	\$65
Maple & Sriracha chicken wings	\$75
Mini pies	\$75
Homemade sausage rolls	\$65
Chorizo & smoked cheese croquettes	\$75
Beef skewers with béarnaise	\$80

SLIDERS

Pulled pork, slaw	\$120
Poached chicken, pickle cucumber	\$120
Cheeseburger	\$120
Soft shell crab, miso mayonnaise	\$120

SUBSTANTIAL ITEMS

Fish & chip boxes	\$5 each
Seafood pasta boxes	\$5 each

DESSERTS

Mini lemon curd tarts with Chantilly cream	\$90
Mini Pavlova with cream & strawberries	\$90
Mini brownie with a warm chocolate sauce	\$90

SET MENU

SHARED STYLE

2 COURSE \$45pp

3 COURSE \$55pp

For each course we ask that you select two dishes from the options below to be served 'family style' shared in the center of the table.

INDIVIDUALLY PLATED

2 COURSE \$55pp

3 COURSE \$65pp

For each course we ask that you select two dishes from the options below to be served alternately.

If preferred, your guests may select one of your chosen dishes on the night for an additional \$5 per guest, per course.

ENTRÉE

Chorizo & smoked cheese croquettes

Mushroom arancini (V)

Gin cured salmon, cucumber & lime

Chicken liver pâté, brioche & port jelly

Salt & pepper calamari

Duck spring rolls, nam jim sauce

MAINS

Oven roasted chicken breast, creamy mash potatoes, beans, peppercorn sauce

Pan fried Atlantic salmon, pistachio, capsicum cous cous, bois boudran dressing

250g Wood fire char-grilled porterhouse, gratin potato, salad, red wine sauce

Veal schnitzel, potato salad, truffle & mushroom sauce

Green vegetable risotto, parmesan

DESSERTS

Lemon curd tart Chantilly cream and strawberries

Cheddar and brie cheese plate

Sticky date pudding with caramel sauce and vanilla

Baileys brownie with Anglaise and chocolate ice-cream

**All dietary requirements will be catered for separately, please advise our functions manager of any dietary requirements 7 days prior to your function*

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

Packages are based on a minimum of 8 people