

PAKENHAM
RAILWAY
ESTD HOTEL 1880

FUNCTION PACKAGES



Whether it's a milestone, meeting or a very organised excuse to drink prosecco, you're in the right place.

We don't do cookie cutter functions. Our spaces are flexible, the food is tailored to you and our team keeps things effortless, from the first email to the final drink.

You bring the guests. We'll handle the rest.

- The Railway Team





OUR SPACES —

	COCKTAIL CAPACITY		TV SCREENS		PRIVATE BAR		WI - FI
	SEATED CAPACITY		MICROPHONE & SPEAKERS		ENTERTAINMENT OPTIONS		WHEELCHAIR ACCESS

THE BEER GARDEN

PRIVATE & POLISHED. EXCLUSIVE HIRE. MINIMUM SPEND APPLYS.



OPEN AIR & ALL YOURS

Exclusive access to our beer garden; airy, polished and built for celebrating.

Features a private bar, big screen TV, space for live music or a DJ, heaters, umbrellas & intimate huts.

Family-friendly, dog-friendly and hands down the classiest outdoor function space in town.

							
80	65	✓	✓	✓	✓	✓	✓

STAN YOUNG ROOM



COCKTAIL OR FORMAL

A versatile private room suited to formal dining, corporate functions or cocktail-style events.

Fully indoors and climate-controlled, with space to style as you like. Ideal for events, seated meals and celebrations that need a door you can close and a room to call your own.

							
80	65	✓	✓	✓	✓	✓	✓

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THE BOARD ROOM

MEETINGS, WORKSHOPS, TRAINING SESSIONS. \$500 FLAT RATE.

ROOM FEATURES:

- High-speed Wi-Fi
- Flexible hire between 9am–5pm
- Complimentary barista coffee
- Presentation screen / TV
- AV connections (HDMI, USB-C)
- Climate control
- Free parking
- 1-minute walk from the station



And when you're done?

Parmas, debrief and maybe a pint (or two, depending how it went) in our bistro or bar. All in the same building.

						
-	30	✗	✓	✓	✓	✗



**FOOD &
BEVERAGE**

CANAPE MENU

Minimum 20 people. Smaller groups, please reach out to us for available options.

Platters

- Crumbed calamari, lemon aioli
- Popcorn chicken, garlic aioli
- Little pies & sausage rolls, tomato sauce
- Crispy chicken sliders, creamy slaw
- Beef sliders, cheese, slaw
- Classic bruschetta (v)
- Pumpkin & feta arancini, basil mayo (v)
- Spring rolls, soy sweet chilli (v)
- Cauliflower, parmesan thyme crumb, chimichurri (v)

Pizzas

- Margarita (v)
 - Garlic mushroom (v)
 - Potato & rosemary (v)
 - Pumpkin, spinach & feta (v)
 - Ham & pineapple
 - BBQ chicken
 - Spicy mexican
- GF pizzas available +\$15

Package 1 – \$30pp

Choice of 4 canapés

Package 2 – \$35pp

Choice of 5 canapés

Package 3 – \$40pp

Choice of 6 canapés

Additional

Canapé +\$3pp

Vegan & Gluten free options
available on request +\$5 pp

Extras

ANTIPASTO PLATTER \$250
Approx 10 guests.

GRAZING TABLE \$1500
Approx 40 guests.

Enquire for further details.

FORMAL DINING

Shared entrees, select two from mains & desserts for a 50/50 alternate drop.

Entrees

Cob Loaf (V)

Served warm, garlic butter and herb butter.

Arancini Balls (V)

Pumpkin, spinach & basil arancini, on lemon aioli, roast pumpkin, feta & balsamic drizzle.

Cheesy Garlic Bread (V)

Oven baked French roll, garlic butter & melted cheese.

Popcorn Chicken

Buttermilk fried chicken with garlic aioli, red chilli & rocket.

Salt & Pepper Calamari (GFO)

Flash fried, finished in sweet chilli, fresh lime & coriander.

Mains

Saltimbocca Risotto (GFO)

Beef strips, prosciutto, peas & sage pan tossed through turmeric infused arborio rice, finished with lemon & sage butter, prosciutto chips.

Chicken Parmigiana

Crumbed chicken breast topped with Napoli, ham & melted cheese, choice of sides.

Barramundi (GFO)

Fillet of Humpty Doo Barra, oven baked, tartare sauce, lemon wedge, choice of sides.

Mediterranean Lamb Salad (VO)

Middle Eastern spiced lamb, Lebanese couscous, roast pumpkin, feta & sumac yoghurt.

Desserts

Pavlova (V, GFO)

Light meringue with a crisp shell, chantilly cream, topped with seasonal fruits.

Chocolate Mousse (V, GFO)

With fresh cream & berry compôte.

Sticky Date Pudding (V)

Warm sticky date pudding, in a rich butterscotch sauce, served with vanilla ice cream.

Formal dining is available for groups of 40 people or more.

One Course - \$40pp

Mains course only.

Two Course - \$55pp

Mains course + shared entrees or dessert.

Three Course - \$65pp

Shared entrees, main course & dessert.

Dietaries +\$5pp

Vegan & Gluten free options available on request.

V - Vegetarian

VO - Vegetarian available

GFO - Gluten Free available

on request

EXTRAS

Cocktail on arrival \$14pp

Choose from: Cosmo, Fruit Tingle, Peach Heart.

Private bar tender \$250*

A dedicated bartender exclusively for your guests.

Tea & coffee station \$1pp

Guests to serve themselves.

Grazing Table \$1500

Feeds approx 40 pax.

AV pack \$100

Microphone & access to TV via HDMI or casting (Apple only).

Live music*

Solo Act - \$700 | 4 hours

Duo Act - \$950 | 4 hours

DJ \$700*

5 hours.

Photobooth \$450*

2 hours. Customisable photos sent straight to your phone or email. Full use of costume accessories. \$100 per additional hour.

Photographer \$450*

2 hours. Photos to be sent within 5 days. 14 days notice required.

Tablecloths \$120

Your choice of black or white. 7 days notice required.

*Not included in minimum spend.



PLANNING NOTES



Booking & Enquiries

You can get in touch via our website enquiry form, by emailing admin@railwayhotelpakenham.com.au, or by calling 03 5941 8893.

Please allow up to 48 hours for email replies, we'll always get back to you as soon as possible.

Minimum Spend

Minimum spends apply to all function bookings and vary depending on the space, day, and time of your event.

Our Events Team will chat through this with you and confirm all details before your booking is secured.

Booking Confirmation & Payment

Final guest numbers are required 7 days prior to your event. This number will be the minimum charged for. Under 18s are welcome when accompanied by a parent or legal guardian.

All function accounts are required to be finalised on the day of your event. At this stage, we do not offer post event invoicing.

If your numbers increase after confirmation, please chat with our Events Team. We'll do our best to accommodate.

Menu Selection & Dietaries

All private dining events select from our pre set menus.

Final menu selections and dietary requirements must be confirmed a minimum of 14 days prior to your event to allow for ordering and preparation.

We cater for dietary requirements. Additional charges will apply. Chat with our Functions team to explore your best options.

Weather & Beer Garden

If your function is booked in one of our outdoor areas and weather conditions are unfavourable on the day, the Railway cannot guarantee relocation.

We will always make our best effort to assist, however relocation is subject to availability and cannot be guaranteed.

Parking & Public Transport

There is limited on site parking available, with additional street parking nearby.

We're also conveniently located just a 2 minute walk from Pakenham Station.