



EVENTS

AT THE AVIARY HOTEL

Aviary Hotel
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EVENTS AT AVIARY HOTEL

The Aviary Hotel is your Abbotsford local with a twist. Serving up premium quality grill style cuisine with a classic Melbourne pub twist, let our space speak for itself or use it as a canvas to create your own truly unique event.

Here at the Aviary, we have a range of rooms which can cater from anything from casual after work or birthday drinks to corporate dinners and wedding receptions.

Our team of industry professionals are here to ensure your experience runs seamlessly and is a night to remember.





OUR SPACES.



THE DEN

Cocktail: 70

Sit Down: 30



WHITE ROOM

Cocktail: 80

Sit Down: 35



FIRST FLOOR

Cocktail: 150

Sit Down: 65



BEER GARDEN

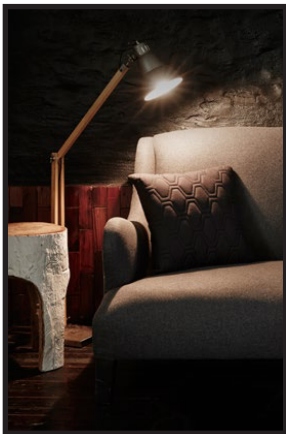
Cocktail: 80

Sit Down: 40



FULL VENUE

Cocktail: 250





THE DEN.



The Den is our semi private cocktail lounge here at the Aviary Hotel.
With comfortable lounge seating, an open fireplace and your own private bar,
your comfort is guaranteed.



FEATURES

Private bar
Private toilets
Canape service
Fire place



CAPACITY

Cocktail: 70
Sit down: 30



WHITE ROOM.



The White Room is our larger space upstairs. Showcasing the building's original architecture with an ornate bar and decorative ceilings, it is a beautiful space on its own but it's white walls also give you the opportunity to make it a blank canvas for your special day.



FEATURES

Private bar
Private bathrooms
AV capabilities
Canape service



CAPACITY

Cocktail: 80
Sit down: 35



FIRST FLOOR.



Take the whole first floor and gain all the benefits of the White Room but give yourself the added privacy and extra space of the Den. The connected areas give your guests a place to dance and mingle in the White Room while the Den allows your guests to connect in a more intimate setting.

With polished floorboards and an extensive bar, treat your guests to some delicious cocktails and share place we're sure your guests will love.



FEATURES

Private bar
Private bathrooms
AV capabilities
Canape service
Private space
Fireplace



CAPACITY

Cocktail: 150
Sit down: 65



BEER GARDEN.



The Beer Garden is our casual oasis hidden out the back of the Aviary Hotel. A retractable roof and heaters make the area perfect for all seasons. With box seating around the space and high tables scattered throughout your guests can lie back and relax or mingle and dance the night away.

In the space you can take half or the full space depending on your group size or budget.



FEATURES

- Microphone capabilities
- Canape service
- Run a bar tab exclusive to your guests



CAPACITY

Full Beer Garden: 80



CANAPES MENU.



4 PIECE CANAPE PACKAGE \$26PP

5 PIECE CANAPE PACKAGE \$31PP

6 PIECE CANAPE PACKAGE \$36PP

~ Pick and choose as you please!

Mini Burgers

Vegan Burger (VG)

Chicken Burger

Croquettes (V)

Oysters (GF,DF)

Chicken Skewers (GF,DF)

Sausage Rolls

Polenta Chips w/ shaved parmesan cheese (GF)

Chorizo on potato crisp w/ romesco (GF,DF)

Cauliflower fritter w/ smoked bbq sauce (VG, GF)

Salmon Rillettes on sweet potato crisp (GF)

Green pea and taleggio Arancini (V)

Vegan Falafel w/ coriander tahini (VG, GF)

Zucchini , pea and mint fritter (VG)

Garlic and coriander prawn skewer (DF, GF)

Grilled steak bite w/ chimichurri (DF)

Chocolate Truffle w/ salted caramel praline (GF)

Blackberry Panna Cotta (GF)



MINI MEALS

\$11.50 each

~ Minimum order 15 mini meals per option ~

Moroccan Braised Lamb Shoulder

Za'atar, pomegranate, cous cous

Fish and Chips

Battered rockling served with chips

Satay Cauliflower

With coconut rice

Vegetarian Gnocchi

With roast tomato ragu



GRAZING STATION

\$850 (for 50+ guests)

\$500 (for up 30 guests)

Elaborate selection of cured meats, olives,
3kg of Savour & Grace cheeses, lavosh, bread
pickled vegetables, fresh fruit, dips

*Note: Price may vary depending on numbers



SET MENU.



BASE MENU

2-COURSE SET \$58PP

(Choose entree and main OR main and dessert)

3-COURSE SET \$72PP

SHARED ENTREE

Croquettes
Cauliflower Wings
Garlic and coriander prawn skewers

SHARED MAIN

Hanger steak with heirloom carrots and kale
Charcoal grilled chicken with broccolini and romesco

VEGETARIAN ALTERNATIVE

Eggplant Steak with broccolini and chimmi churri

SHARED SIDES

Crushed potatoes
Butter leaf Salad

DESSERT

Chocolate parfait
Apple Crumble with Coconut cream

OR

Shared cheese board



PREMIUM MENU

2-COURSE SET \$85PP

(Choose entree and main OR main and dessert)

3-COURSE SET \$100PP

ON ARRIVAL

Antipasto Boards

SHARED ENTREE

Sesame crumbed zucchini batons, lime and coriander mayo
Salmon rillettes, prawn crackers

SHARED MAIN

Rib-eye steak with Jerusalem artichoke
Market Fish with panzanella salad

SHARED SIDES

Crushed potatoes
Butter leaf Salad

DESSERT

Chocolate, maple and pretzel parfait
Baked ricotta cake, Montenegro mascarpone,
seasonal berries

** Please provide us with your selections at least two (2) weeks prior to your event date. If you have any special menu requests and dietaries, please confirm these with the event manager at leave three (3) weeks prior to your event **



BEVERAGE PACKAGES.



BASE PACKAGE

2-HOURS: 50PP
3-HOURS: 55PP
4-HOURS: 60PP

Angel in the Room Prosecco
House Red
House White
Tap Beers
Soft Drink

MID PACKAGE

2-HOURS: 70PP
3-HOURS: 70PP
4-HOURS: 80PP

Angel in the Room Prosecco
Inspiration Nature Rose
Black Cottage Sauvignon Blanc
Aniello Chardonnay
Rosso Pinot Noir and gamay blend
Ruca Malen 'Yauquen' Bonarda
Moon Dog Fizzer 4 Flavour-Tap Seltzers (First Floor ONLY)
Tap beer
Soft drink
Juice



PREMIUM PACKAGE

2-HOURS: 75PP
3-HOURS: 85PP
4-HOURS: 95PP

NV Secret Garden Brut
Lurton Fume Rose
Terre Forti Pinot Grigio
Mount Adam Chardonnay
Casa Lluch 'Organic' Tempranillo
Mother's Milk Shiraz
Moon Dog Fizzer 4 Flavour-Tap Seltzers (First Floor ONLY)
Tap beer
2x bottled beers
Soft drink
Juice

ADD ON

Basic Spirits \$45pp

ARRIVAL COCKTAIL

Ask your event coordinator for our range of cocktails



WINE & COCKTAILS.



SPARKLING & CHAMPAGNE

NV ANGEL IN THE ROOM PROSECCO	48
Murray Darling, VIC	
NV SECRET GARDEN BRUT	56
Big Rivers, NSW	
G.H. MUMM CORDON ROUGE NV CHAMPAGNE	110
Champagne, France	

ROSÉ WINE

2020 INSPIRATION NATURE ROSÉ	56
Mediterranee, France	
2019 LURTON 'FUMÉES BLANCHES' ROSÉ	62
Vayres, France	

WHITE WINE

2019 AVIARY WHITE	48
Multi-regional, VIC	
2020 BLACK COTTAGE SAUVIGNON BLANC	56
Marlborough, NZ	
2021 TERRE FORTI PINOT GRIGIO	56
Venezie, Italy	
2018 ANIELLO CHARDONNAY	62
Patagonia	
2021 CHRISMONT RIESLING	62
King Valley, VIC	
2017 MOUNT ADAM CHARDONNAY	65
Eden Valley, SA	
2019 MERRICKS ESTATE CHARDONNAY	70
Mornington Peninsula, VIC	



RED WINE

2019 AVIARY RED	48
Multi-regional, VIC	
2021 ROSSO PINOT NOIR AND GAMAY BLEND	56
High Country, VIC	
2020 MOTHERS MILK SHIRAZ	68
Barossa Valley, SA	
2018 RUCA MALEN MALBEC	56
Mendoza, Argentina	
2021 CASA LLUCH 'ORGANIC' TEMPRANILLO	62
Valencia, Spain	
2019 ANGAS & BREMER CABERNET SAUVIGNON	56
Langhorne Creek, SA	
2019 IN DREAMS PINOT NOIR	70
Yarra Valley, VIC	
2016 RUCA MALEN 'TERROIR SERIES' MALBEC	70
Mendoza, Argentina	
2013 MERRICKS ESTATE THOMPSONS LANE SHIRAZ	70
Mornington Peninsula, VIC	
2016 YANGARRA SHIRAZ	78
McLaren Vale, SA	
2018 MR HYDE NEBBIOLO NATURAL	78
Clare Valley, SA	
2018 WHISTLER SHOCK VALUE SMG	56
Barossa Valley, SA	

COCKTAILS

ESPRESSO MARTINI	22
42 Below vodka, Kahlua, espresso	
SPICY JALAPÈNO MARGARITA	22
Cazadores Blanco tequila, jalapèno syrup, lime juice, dried chilli salt rim	
PORNSTAR MARTINI	22
42 Below vodka, Aubrey passionfruit liqueur, lime juice, passionfruit pulp, vanilla syrup, prosecco	
JAFFA MARTINI	21
Mozart dark chocolate liqueur, Cointreau, Kahlua, Brookies macadamia and wattleseed	

COCKTAILS JUGS

GIN GARDEN JUG	26
Bombay Sapphire gin, St Germain elderflower liquor, cucumber, mint, lime	
PIMMS JUG	25
Pimms, orange, lemon, strawberries, cucumber, mint, ginger ale, lemonade	
LONG ISLAND ICED TEA JUG	26
Wyborowa vodka, Beefeater gin, Havana Club white rum, Cointreau, Olmeca Altos tequila, lime, lemon, Pepsi	