



Social Space

The Back Bar

Located on the ground floor of the hotel, Hotel Lindrum's Back Bar is the perfect spot to host a small social outings, after work get together, team building event for up to 50 people for cocktail style function.

With a full size billiard table in the adjacent room, the back bar exudes style and luxury whilst remaining warm and inviting.

felt restaurant

Located on the ground floor of Hotel Lindrum, felt has built a reputation as one of the best Melbourne restaurants to dine in. felt restaurant serves delightful, seasonal fare in a charming, intimate environment, where quality and service are sophisticated, yet unassuming. Named after the green 'felt' lining on top of the hotel's famous billiard table, this Melbourne restaurant cleverly combines modern day furnishings within a historical Melbourne landmark. Intimately seating up to 40 guests, felt restaurant is the perfect setting for your next Melbourne function or dining occasion.

Audio visual equipment can be arranged on application to ensure your event has everything you could possibly need.

Room Hire Fees

Back Bar	\$500.00
Back Bar & Billiards Room	\$800.00
felt restaurant	\$800.00

Exclusive use venue hire fee will be exempt if the minimum spend is met, please contact our Sales team to enquire about minimum spends.



Taste and Share



Gourmet Working Lunch / Dinner

\$37 per person

Includes our platter for regional cheeses, fresh seasonal fruits and fruit juice

Noisette Ciabatta rolls (choice of any 3)

Pulled pork, seeded mustard mayo, sauerkraut & pickle

Salami, rocket, gruyere cheese & tomato relish

Poached chicken, Greek yoghurt, red onion, almonds, apple & grapes (wrap)

Roasted pumpkin, quinoa, Meredith goat's feta & mixed leaf (wrap)

Yarra Valley free range egg and bacon roll with onion jam

Beetroot, zucchini, lettuce, Roast eggplant and hummus (v)

Salads (choice of any 2)

Quinoa salad, baby beets, zucchini with orange vinaigrette (gf) (v)

Kiffler potato salad, chorizo, piquillo peppers, soft boiled egg & chives (gf)

63degree egg, chicken Caesar salad

Radicchio, baby cos lettuce, rye croutons, parmesan, speck lardons with soft herbs aioli

Pearl couscous salad, eggplant, spinach, peppers & cherry tomato (v)

Tuna Nicoise, green beans, olives, tomato, cucumber, soft boiled egg (gf)

Additional Platters (individually priced)

Gamekeepers Artisan Charcuterie Board \$48

Regional Cheese Board \$42

Sushi Platter \$ 80

Seasonal Fruit Platter \$30

(v) vegetarian option (gf) gluten free

*Please note menus and beverage packages are subject to seasonal change.

*Please advise us of any dietary requirement maximum 24 hours prior to the event

Taste and Share



Plated Working Lunch / Dinner

2 course alternative drop \$ 55 per person

3 course alternative drop \$ 65 per person

Includes house made bread, pepa saya butter, tea and coffee

Entrée (choice of any 2)

Gamekeepers Chorizo, heirloom tomato, sherry caramel, mustard credd (gf)

Asparagus, Yarra feta, candied beetroot, faro

Chargrilled local squid, edamame, broadbean, lemon (gf)

Main (choice of any 2)

Market fish, fennel, red onion, salsa verde (gf)

Slow braised pork belly, Asian slaw, peanut crumble (gf)

300g Cape Grim Black Angus Scotch fillet, roasted kipfler, red wine jus

Dessert (choice of any 2)

Trio of house made sorbet

Vanilla raspberry panna cotta, fresh berries, meringue (gf)

White chocolate cheesecake, strawberry jelly, chocolate soil

(v) vegetarian option (gf) gluten free

*Please note menus are subject to seasonal change.

*An additional \$10 will apply if you wish to allow guest to select their own on the day of the event

*Please advise us of any dietary requirement maximum 24 hours prior to the event.

Canape Menu 2018



6 canapés per person with 4 canapé selections	\$32
8 canapés per person with 5 canapé selections	\$40
10 canapés per person with 6 canapé selections, 1 substantial and 1 dessert	\$58

Cold canapés

Smoked Salmon, Salmon Pearl, Crème Fraiche, Potato Rosti
 Vegetarian Rice Paper Rolls
 Beetroot Tartlet, Ricotta, Candied Pistachio
 Spinach, Walnut, Pumpkin Tart
 Sesame Seared Tuna-Wasabi Mousse, Crispy Wonton
 Scallops Ceviche, Chives, Lime Dressing
 Seared Lamb Backstrap, Rocket Pesto, Charred Flat Bread
 Beef Tartar, Crispy Baguette

Hot canapés

Jalapeno and Manchego Croquettes, Spiced Aioli
 Mini Zucchini Fritters, Beetroot Mayo
 Salt & Pepper Calamari, Sweet Chilli
 Crispy Prawn and Chive Dumplings, Asian Herb, Soy
 Mexican Spiced Chicken Skewers
 Lamb Koftas, Mint Yoghurt
 Assorted Gourmet Pie (Mushroom, Beef, Chicken)
 Chorizo in blanket, French Mustard Aioli

Substantial canapés \$12

Roast Pumpkin, Halumi, Conchigile
 Fish Taco-Cabbage Slaw-Lime
 Fish And Chips in Cone
 Walter Mini Beef Burgers- Tomato Relish
 Slow Cooked Beef Short Rib Sliders, Asian Slaw, Kimchi Mayo
 Steamed Chicken Noodle Box, Steamed Vegetable

Dessert canapé

Mini Orange Crème Brule
 Padre Coffee Tiramisu Pods
 Raspberry Panna Cotta- Meringue, Fresh Berries
 Mini Ice Cream Cone
 Mini Fruit Tart

(v) vegetarian option (gf) gluten free

*Please note menus are subject to seasonal change.

*Please advise us of any dietary requirement maximum 24 hours prior to the event.



Beverage Package

Standard Beverage Package

2 hours beverage package from \$35 per person

3 hours beverage package from \$43 per person

4 hours beverage package from \$48 per person

Package Inclusions:

Sparkling:

NV Legacy Sparkling, NSW

White:

Legacy Sauvignon Blanc, NSW

Red:

Legacy Shiraz, NSW

Beers:

James Boags Premium Light

James Boags Premium

Soft Drinks:

Assorted Soft Drinks

Evian Still Water

Badoit Sparkling Water

Lindrum Package

2 hours beverage package from \$45 per person

3 hours beverage package from \$50 per person

4 hours beverage package from \$60 per person

Package Inclusions:

Sparkling:

NV Dal Zotto Prosecco, King Valley, Vic

White:

Pizzini Pinot Grigio, King Valley, Vic

Red:

Heathcote Winery Craves Place Heathcote, VIC

Beers:

Two Birds Sunset Ale

Two Birds Pale Ale

Soft Drinks:

Assorted Soft Drinks

Evian Still Water

Badoit Sparkling Water



Beverage on Consumption

CHAMPAGNE & SPARKLING

NV	Dal Zotto Prosecco - King Valley, VIC	60
13	Yarrabank Sparkling - Yarra Valley, VIC	94
NV	Veuve Clicquot - Rheims, FR	129

WHITE

2016	Castle Rock Estate Riesling - Porongurop WA	58
2016	Leewin Estate Prelude Vineyard Chardonnay - Margaret River, WA	95
2016	Medhursts 'YV' Chardonnay - Yarra Valley, VIC	64
2016	Kooyong Clonale Chardonnay - Mornington Peninsula, VIC	70
2016	Riposte 'The Foil' Sauvignon Blanc - Adelaide Hills, SA	68
2016	Jones Road Sauvignon Blanc - Mornington Peninsula, VIC	68
2016	Barringwood Estate Pinot Gris - Northern Tasmania, TAS	80
2016	Pizzini Pinot Grigio - King Valley, VIC	60

ROSE

2017	Pink Claw Grenache Rose - Mornington Peninsula, Vic	60
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RED

2016	The Heathcote Winery, Craves Place Shiraz - Heathcote, VIC	67
2015	Cape Barren 'Native Goose' Shiraz - McLaren Vale, SA	60
2016	Pinocchio Sangiovese - Multi Region, VIC	60
2012	Rockbare Cabernet Sauvignon - Coonawara, SA	64
2012	Snake & Herring 'Cannon Ball' Bordeaux Blend - Margaret River WA	84
2016	Rob Dolan 'True Colours' Pinot Noir - Yarra Valley VIC	65
2017	Barringwood Estate Pinot Noir - Northern Tasmania, TAS	80
2015	Two Hands 'Brave Faces' GSM - Barossa Valley SA	71

BEER

AUSTRALIAN

Boags Premium	9
Boags Light	7
Two Birds Sunset Ale	10
Two Birds Pale Ale	10
Little Creatures Bright Ale	10
White Rabbit Dark Ale	10

IMPORTED

Becks - Germany	10
Corona - Mexico	10
Heineken - Netherlands	10
Kirin - Japan	10
Stella Artois - Belgium	9

CIDER

Pipsqueak Apple Cider	9.5
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OTHER

Soft Drink (Coke, Diet Coke, Sprite, Tonic or Soda)	9.5
Tea and Coffee	4.5
Water (Evian or Badoit 700ml)	8

*vintage subject to change