

# Private Dining

at the Westernport Hotel



Let your celebration be a day to remember with a function at the Westernport Hotel.

With two private dining areas, book the perfect space for intimate birthday gatherings, engagement dinners and family milestones.

Contact our Functions Coordinator to organise your next function. PH: 0483 226 342

[functions@westernporthotel.com.au](mailto:functions@westernporthotel.com.au)



# Private Dining Areas



The Pavillion offers both indoor and outdoor areas, its own private bar and can host 30-60 guests for private dining.



Ideal for groups looking for a more intimate setting, The Nook offers a private dining experience for groups of up to 30 guests.



# Private Dining Menu

## Shared Entree

Garlic & Cheese Pizzas

## Mains

Choose your main meal from the selection below:

### Eye Fillet 300g (LG)

Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad & choice of sauce

### Chicken Scallopini (LG)

Pan fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a house made potato rosti

### Warm Thai Beef Salad

Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers, bean shoots & cucumber with a sweet Thai reduction dressing, topped with crushed nuts, fresh coriander & chilli

### Pumpkin & Pinenut Risotto (LG/V)

Arborio rice, roasted pumpkin, pinenut & baby spinach in a creamy white wine reduction topped with Grana Padano

### Herb Crumbed Barramundi

Lightly grilled herb crumbed Barramundi fillets served with roasted chat potatoes, mixed greens & hollandaise sauce

### Chicken Parmigiana

Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & melted cheese, served with chips & salad or seasonal vegetables

### Salt & Pepper Calamari (LG)

Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper, served with chips, salad, and a side of Thai reduction dipping sauce

## Dessert

### Sweets Sharing Platter

Chef's selection of sweets and slices to share

(V) = Vegetarian \*Concerning all meals labelled (LG) are Low Gluten, the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared

# Room Hire

**The Pavillion \$250 | The Nook \$100**

The Room Hire fee includes private use of the function room for a duration of 5 hours, your own private bar, linen, signage and use of the AV equipment and sound system

While there are no private toilets in the room, you'll find the restrooms located just around the corner

## Menu Options

**TwoCourse - \$44**

Entree & Main / Main & Dessert

**Three Course - \$49**

Entree, Main & Dessert

## Cakeage

**Bringing your own cake?**

Have your cake plated up and served with fresh cream by our dedicated team

**\$1.50 per person**

## Drinks Options

**Bar Tab**

Set up a bar tab for your guests to enjoy and pick up the tab at the end of your function.

*Choose between a full open bar or a customised menu to offer your guests.*

**Cash Bar**

Guests pay for their own beverages.

**Please note the bar will close 30 minutes before the end of the function.**