

Private Dining



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

Private Dining Areas



The Deck

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



The Nook

Ideal for groups looking for a more intimate setting, The Nook offers a private dining experience for groups of up to 20 guests.

Private Dining Menu

Shared Entrees

Assortment of Garlic and Cheese Focaccia, Salt & Pepper Calamari (i) (LG), Mac n' Cheese Balls, Truffled Porcini Mushroom Arancini, & Fried Chicken Ribs (LG)

Mains

Warm Thai Beef Salad

Marinated strips of porterhouse, salad greens, cucumber, peppers, cherry tomatoes, carrot, coriander & red onion tossed in a thai reduction, topped w. fresh chilli, crushed peanuts & crispy fried noodles

Roast Beef (LG)

Slow cooked roast beef served w. seasonal roasted vegetables, greens, yorkshire pudding & gravy

Pumpkin & Cashew Risotto (LG/V)

Pumpkin, cashews, semi-dried tomato, baby spinach & white wine w. arborio rice topped w. grana padano

Mushroom Fettucine (V)

Mixed mushrooms, onion & garlic in a creamy white wine sauce tossed through fettucine topped w. grana padano

Chicken Parma

House crumbed chicken breast topped w. tomato napoli, ham & a melted cheese blend, served w. chips & salad

Steak Sandwich

Butterflied porterhouse steak, melted mixed cheese, salad leaf, tomato, onion rings, BBQ chipotle sauce & house-made tomato relish, served w. chips

Flake Fish & Chips (A)

In a crisp beer batter, served w. chips, salad, lemon & tartare sauce

Salt & Pepper Calamari (LG) (I)

Flash fried calamari strips tossed w. cracked pepper & sea salt, served w. chips, salad, lemon & aioli

Shared Desserts

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

Book your own private function room for your next special occasion.

The Deck \$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

Two Course - \$44

Entree & Main / Main & Dessert

Three Course - \$49

Entree, Main & Dessert

Cakeage

Bringing your own cake?

Cake platter - \$20

Plated individually with berries
and cream \$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.