

M.P.

PORTSEA HOTEL

SINCE 1876



**CELEBRATE YOUR SPECIAL EVENT
AT PORTSEA HOTEL**



Located on the stunning Mornington Peninsula, the Portsea Hotel is a renowned venue that exudes seaside charm and wonder.

Just 100km south of Melbourne, it's celebrated for its award-winning style, offering panoramic beach views and exclusive event spaces that make it truly special. Whether you're planning a wedding, corporate event, or private gathering, Portsea Hotel can tailor the perfect experience for you.

With charming, intimate corners throughout the venue and a variety of dining options, there's a space to suit every occasion and need.

BERTRAND BAR



Perched on the second floor, The Bertrand Bar offers breathtaking views of Port Phillip Bay, perfect for soaking in stunning sunsets and stargazing by night.

This fully enclosed, climate-controlled space also has the option to open its windows for a refreshing outdoor feel. With a private bar, kitchen, and bathroom facilities, plus a dedicated service team, The Bertrand Bar is the perfect setting for your event.

SEATED

- Maximum 80 pax with dance floor
- Maximum 110 pax without dance floor

COCKTAIL

- Maximum 120 pax

MINIMUM SPEND

\$6,000

5HR

11.30pm - 4.30pm

6.00pm - 11.00pm

PRIVATE DINING ROOM



A bright, airy yet intimate private room with easy access to our beautiful outdoor deck areas.

Perfect for celebratory lunches, dinners, small scale conferencing, meetings and wine events.

With your own waitstaff and a variety of delightful set menu options to choose from.

SEATED

- 14 pax exclusive

MINIMUM SPEND

**\$1500 - PACKAGED MENUS
REQUIRED**

THE LONGSHORE ROOM

Group Dining



The Longshore Room is part of our main restaurant and comprises of areas for smaller dining gatherings, with views of the ocean and Portsea Pier.

The Longshore Room is ideal for smaller groups looking for premium dining options in a non-exclusive space.

All guests are required to dine on one of our group grazing menu's - page 11.

SEATED

- 20 - 40 guests - non exclusive

MINIMUM SPEND

No minimum spend

CANAPE PACKAGES

The Bertrand Bar



Our cocktail packages offer a modern twist on traditional sit-down dining, allowing you to mingle freely with your guests. Featuring delicious canapés, our generous packages ensure no one leaves hungry, providing a perfect balance of style and substance.

PACKAGE 1 — \$95 PP

- 9 items per guest
- Three Cold, Three Hot, Two Substantial, One Sweet

ADDITIONAL CANAPÉS

- Hot, Cold and Sweet \$6 PP
- Substantial Canapé \$9 PP

PACKAGE 2 — \$105 PP

- 11 items per guest
- Four Cold, Four Hot, Three Substantial, One Sweet

CANAPÉ MENU

COLD CANAPÉS

Cured salmon, crème fraîche, avruga caviar
Prawn cocktail sliders
Flame tail snapper ceviche, ponzu and fresh jalapeno
Charred sweet corn frittata, whipped goats cheese
Pastrami bagels, wholegrain mustard mayo, McClures pickles
Olive ficelle, fresh tomatoes, straccietella and basil oil
Beef carpaccio en croute, celeriac remoulade
Pickled zucchini, tomato, chevre parcels

HOT CANAPÉS

Seared scallop, cauliflower puree, salsa verde
Slow braised lamb pie, potato crust
Caramelised onion and truffle quiche
Mint and pea arancini
Pork belly wonton, apple and radish, crackling
Portsea mini baked potato, chive crème fraîche

SUBSTANTIAL

Portsea mini cheeseburgers
Pumpkin risotto
Prawn rolls
Portsea braised beef cheek, Paris mash
Pumpkin and amaretti ravioli, fried sage
Portsea fish and chips
Slow cooked lamb ribs, chimichurri
Salmon poké bowl

DESSERT

Mini Pavlovas, seasonal fruit, double cream
Mini citrus tart, fresh raspberry
Salted chocolate caramel tart
Almond, Sour Cherry and ricotta cake, double cream
Raspberry sorbet, fresh mint

*Please note: All menu items are subject to change according to seasonality and availability

SIT DOWN PACKAGES

The Bertrand Bar



@WEDDINGSBYHAYDEN

For those who prefer a more traditional dining experience.

Our packages include freshly baked bread rolls with butter for the table, along with tea and coffee service.

PACKAGE 1 — \$90 PP

- Alternate entrée
- Alternate main

PACKAGE 2 — \$100 PP

- Alternate entrée
- Alternate main
- Set dessert

FEAST — 2CRS - \$95 PP

— 3CRS - \$105 PP

- Entrée , main and sides served to the table for your guests to share
- Feast dessert - Chef selection of petite desserts

ALTERNATE DROP MENU

Bertrand Bar & Private Dining Room

ENTREE

Duck Parfait, House Chutney, grilled pain maison
Poached veal, tuna mayonnaise, caper berries, reggiano parmigiano
Twice cooked pork belly, apple puree, nashi pear and witlof salad
Salad of heritage vegetables, Yarra Valley chevre
Ricotta gnocchi, slow cooked lamb, black olive, Persian fetta
Roast cauliflower, lemon taleggio risotto
Citrus cured ocean trout, quinoa and pea

MAIN

Baby snapper, sauce nantua, crushed potatoes and baby leeks
Eye fillet, potato boulangere, sauce perigueux, fricassee of wild mushrooms
Shiraz braised beef cheek, Paris mash, brioche crumbs
Spring Creek barramundi, black veneer rice, sauce lie de vin, sumac calamari
Corn-fed chicken breast, shallot puree, trompette mushrooms and crispy steamed beans
Confit duck, roasted beetroots, De Puy lentil and jus pinot noir
Slow braise boneless lamb shoulder, Swiss chard, potato puree and seasonal vegetables

DESSERT

Peanut butter parfait, double chocolate mousse praline salt
Lemon tart, raspberry sorbet
Portsea's Eaton mess
Liquorice bullet, double chocolate brownie, liquorice gelato,
Strawberry pate de fruit, homemade 100's and 1000's
White chocolate and mascarpone panna cotta

*Please note: All menu items are subject to change according to seasonality and availability

SHARED FEAST MENU

Bertrand Bar & Private Dining Room

Entree's - On arrival

Shared Charcuterie, Oysters, and fresh prawns

MAINS - SHARED:

Slow Cooked Lamb Shoulders

Crisp Skin Spring Creek barramundi fillets, fennel & orange

Roasted Corn Fed chicken, confit garlic & thyme

Slow cooked beef sirloin, café di Paris butter

(select 2)

Served with

Wild rocket, pear & parmesan salad

Thrice cooked potatoes

Steamed asparagus, shallot vinaigrette

Dessert Platter

Mini Pavlovas, seasonal fruit, double cream

Mini citrus tart, fresh raspberry

Salted chocolate caramel tart

Almond, Sour Cherry and ricotta cake, double cream

Raspberry sorbet, fresh mint

(Select 3)

GROUP GRAZING MENUS

LONGSHORE EVENTS

Option 1: Pizza Grazing Menu

Designed to experience our delicious pizza in a grazing manner

\$50 per person

Includes - Chefs selection of wood fired pizza's, calamari
and rocket & parmesan salad

Option 2: Group Grazing Menu

Our group menus have been curated to ensure your dining experience is engaging
and memorable with a focus on small and large grazing plates.

2 Courses \$75 per person

3 Courses \$85 per person

Shared Entrée (Select 3 options)

Gin Cured Salmon, pickled Koo We Rup white asparagus, chilli (gf/df)

Freshly shucked oysters, mignonette, fresh lemon (gf)

Fried calamari, lemon aioli (gf/df)

Pork meatballs, Napoli, parsley, basil, grana padana (gf)

Shared Mains – (Select 2 options)

Lamb shoulder, red wine jus (gf)

Slow cooked beef sirloin, Café de Paris butter (gf)

Roasted salmon fillet, caramelised cauliflower, celeriac, pink peppercorn & orange (gf)

Chargrilled free range chicken, jus gras (gf)

Served with house green salad & thrice cooked potatoes

Shared Desserts (Select 3 options)

Flourless chocolate brownie, griotines, bitter chocolate mousse (gf)

Mini lemon & lavender meringue pie

Mini panna cotta, fig & apricot compote (gf)

Salted chocolate caramel tart

White chocolate parfait, poached rhubarb, almond (gf)

BEVERAGE PACKAGES



We offer a 4 hour beverage package option.

Should you wish to extend your package for an additional hour this will be charged at an additional \$15pp per hour.

BASIC — \$85 PP

- Sparkling
 - White
 - Red
 - Light Beer
 - 4 Tap Beers & Cider
- Carlton Draught, CBCo Pale Ale, CBCo Middy and Bertie Cider

PREMIUM —\$100PP

- Sparkling
 - 2 x White
 - 2 x Red
 - Light Beer
 - 4 x tap beers & cider
- Carlton Draught, CBCo Pale Ale, CBCo Middy and Bertie Cider

LUXURY – \$115 PP

- Premium Sparkling
 - 2 x Premium White
 - 2 x Premium Red
 - Light Beer
 - 4 x tap beers & cider
- Carlton Draught, CBCo Pale Ale, CBCo Middy and Bertie Cider

ADD ONS

- Cocktail on Arrival (Three Selections) \$15 PP
- Glass of French Champagne on arrival (or for toast) \$18 PP

Please note: A \$250 tap change fee applies if any of the above beers or ciders are wanted to be swapped for another on our beverage listing.

CULINARY ADD-ONS



GRAZING STATION — \$25 PP

An exquisitely presented table of breads, grissini, continental meats, dips, cheeses, fruit & vegetables.

OYSTER BAR — \$350

A touch of luxury. Freshly shucked oysters, assorted dressings and toppings. 5 Dozen oysters included with initial setup, \$50 per dozen for extra oysters ordered.

CHEESE PLATE — \$20 PP

An alternative to a sweet dessert. Selection of cheese and accompaniments. Can be served as a share plate or as a cheese station

ADDITIONAL MENUS / MEALS

Children's menus are available for guests under 12 years of age for \$30 includes vanilla gelato & soft drink/juice.

Supplier menu available for vendors (e.g DJ) available at \$30pp



TERMS AND CONDITIONS

BOOKING & DEPOSIT REQUIREMENTS

We will only hold a tentative booking for a maximum of 10 days from enquiry date. This may be extended upon consultation with Management. A complete site inspection of all properties is highly recommended prior to confirming your booking.

DEPOSITS

Weddings: A \$2000 non-refundable and non-transferable deposit must be paid within 48 hours of receipt your signed contract.

For all other events a 25% deposit of all components of your event is required within 7 days of receipt of signed contract.

BALANCE PAYMENTS TERMS

For all Celebration events final catering and beverage package payment are due 7 days prior to your event. All bar tabs are due on conclusion of your event. If your event is booked within the 14 day period full payment is required upon receipt of contract.

PAYMENT POLICY

Payment for any outstanding balance of the function is required immediately from issue of invoice. Payment can be made by cash, major credit cards and EFTPOS only.

CANCELLATIONS

In the event the booking is cancelled a 30% administration fee of the entire event may be charged pending circumstances, rescheduling or lost opportunity

The following strict cancellations fees will apply if you cancel your function(s) or part(s) thereof:

Weddings:

- 90 - 61 days prior 50% of the contracted amount will be charged
- 60 days or less full contracted amount will be charged

All other events:

- 60 - 31 days prior 50% of the contracted amount will be charged
- 30 days or less full contracted amount will be charged

ACCOMMODATION

We recommend enquiring about accommodation as early as possible as we are often heavily booked. Especially in the warmer months. For all accommodation enquiries please contact reception on 03 5984 2213.

CONFIDENTIALITY

It is understood and agreed that information shared between both parties must be kept confidential. This may include such items such as pricing, emails, documents, delegate details, contacts, strategy and invoicing.

RE-ALLOCATION

Management always reserves the right to re-allocate rooms due to circumstances beyond our control. If the numbers increase or decrease significantly from those advised at the time of the booking, we may substitute a more appropriate room of our choice. We will discuss any changes with you before the decision is made.

BYO POLICY

No beverage is permitted to be bought into the Portsea Hotel.

TERMS AND CONDITIONS



EQUIPMENT HIRE & THIRD PARTY SERVICES

We do not accept any responsibility for any ad-hoc equipment hire or third party services required during your event.

EVENT CANCELLATION/FORCE MAJEURE

Due to unforeseen circumstances any event may be canceled due to either safety reasons or force majeure. Any required cancellation or evacuation of an event will be made by local authorities with no refunds provided by The Portsea Hotel.

DAMAGE

Please note that you will be financially responsible for any damage sustained to any venue. Clients are responsible for any excessive cleaning costs incurred as a result of the event. Credit card details will be taken prior to the commencement of the event and these details will be retained until full payment is made and all outstanding cost has been paid.

RESPONSIBLE SERVICE OF ALCOHOL

Portsea Hotel complies with Victorian responsible service of alcohol legislation. All staff are trained in the liquor licensing accredited 'RSA' (responsible service of alcohol) and they may refuse to serve alcohol to any person who they deem to be intoxicated. Any intoxicated person is unable to remain in the venue and must be removed. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.

ON-SITE CATERING

All catering within The Portsea Hotel is only to be provided by ourselves. Unless agreed to by Management, no other catering may be used on the hotel premises. Food and beverage selections are to be confirmed three (3) weeks prior to your event. A catering package from within the current event kit must be selected when holding an event at Portsea Hotel. Special dietary requirements must be communicated to Portsea Hotel three weeks prior to the event.

SET UP AND DELIVERY

External AV and production companies are required to make contact with Portsea Hotel event staff seven (7) working days prior to the event. The client should ensure event staff are advised of all goods/ packages to be delivered and that they are adequately marked with the contact name, date of the event and contact number. All equipment must be removed at the conclusion of the event unless previously arranged with the Portsea event staff.

BUMP-IN & BUMP OUT FEES

Fees apply where customers wish to either set up a room prior to an event or leave equipment or materials in a room after the event. A charge of \$200 per hour applies. The leaving of excess rubbish is not permitted and a flat fee of \$50 + labour will be charged for disposal.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however they are subject to change. Should any increases occur, we will notify you immediately.

UNDISCLOSED WEDDING CLAUSE:

The Client agrees to accurately and truthfully describe the nature of the event at the time of booking. If the Event is found to include elements traditionally associated with a wedding—such as, but not limited to, a ceremony, exchange of vows, formal attire consistent with a wedding party, bridal party procession, or any event that reasonably appears to function as a wedding or wedding reception—without having been disclosed as a wedding, The Portsea Hotel reserves the right to:

Reclassify the Event as a wedding and require payment of the full wedding rate, due immediately, or Cancel the Event, with all fees paid to date being non-refundable and retained as liquidated damages for misrepresentation.

Determination of what constitutes a wedding event shall be at the sole discretion of The Portsea Hotel.