

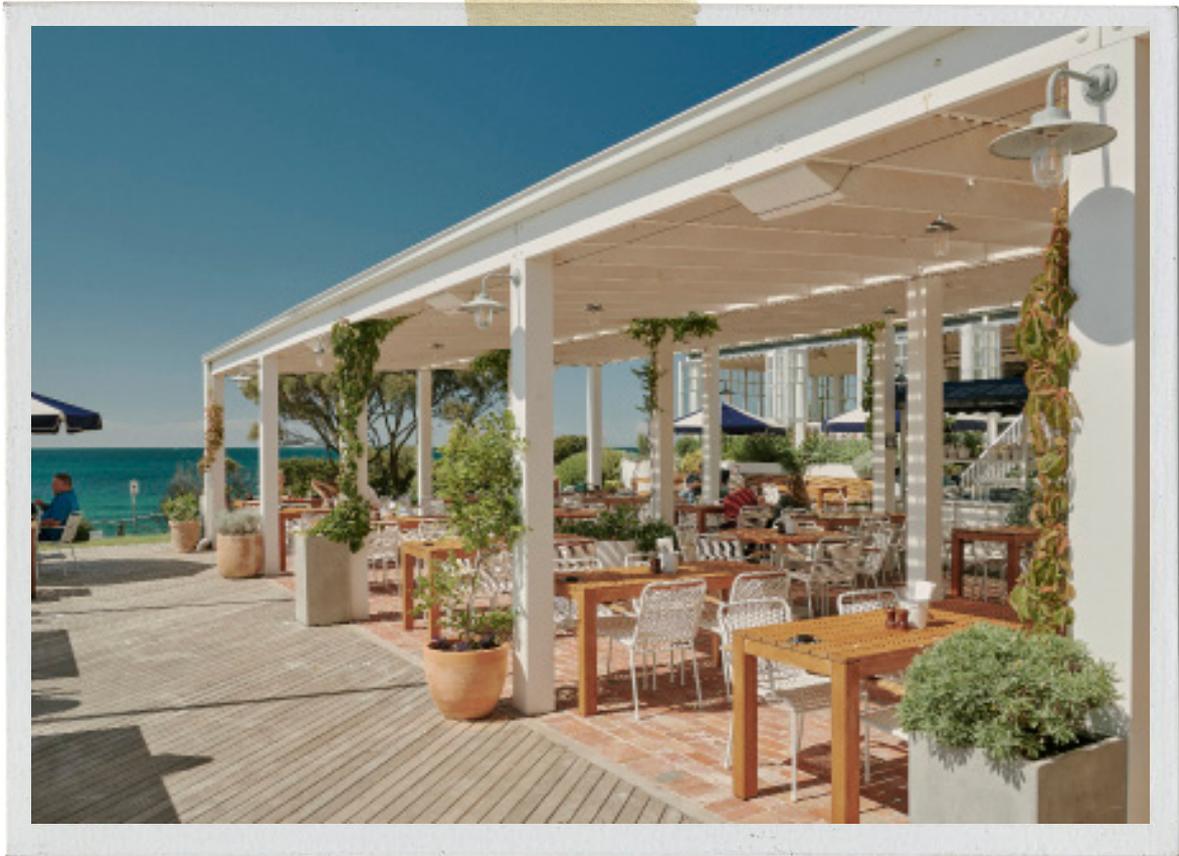
M.P.

# 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

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

## COCKTAIL

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- Maximum 120 pax

## MINIMUM SPEND

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\$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**

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• 14 pax exclusive

**MINIMUM SPEND**

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**\$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

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- 20 - 40 guests - non exclusive

### MINIMUM SPEND

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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

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

### ADDITIONAL CANAPÉS

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

### PACKAGE 2 — \$105 PP

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

# CANAPÉ MENU

## COLD CANAPÉS

Cured salmon, crème fraiche, 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 fraiche

## 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



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

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- Alternate entrée
- Alternate main

### PACKAGE 2 — \$100 PP

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- Alternate entrée
- Alternate main
- Set dessert

### FEAST — 2 COURSE - \$95 PP

— 3 COURSE - \$105 PP

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- 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 Eton 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



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### GRAZING STATION — \$25 PP

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

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### 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.

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### 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.