

Naughtons

PARKVILLE HOTEL

FUNCTIONS MADE EASY

We aim to make organising your function as stress free and seamless as possible.
Using our years of experience we would love to help tailor your perfect event.

For bookings and enquiries please contact Laura:

p: (03) 9347 2255

e: info@parkvillehotel.com.au



BACK BAR

Drinks and canape parties, lunches and dinners
10 to 50 guests seated / 20 to 120 stand up

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PRIVATE ROOM

Meetings, lunches and dinners
10 to 30 guests seated

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SET MENU

Two courses: \$39

Three courses: \$49

STARTER

Smoked kingfish, watercress, crème fraiche, lavosh

Crisp haloumi, fennel & peas, balsamic

Pork & pistachio terrine, piccalilli, toast

MAIN

Grilled salmon fillet, spiced potato wedges, baby cos, salsa verde

Chicken Parmigiana (Milawa free range), chips & slaw

Bavette steak, dauphinoise potato, ox heart tomatoes, radish & parsley, caper jus

Charred Lebanese eggplant, ricotta, capsicum & risoni, salmoriglio

DESSERT

Rosewater crème brûlée, raspberry & lemon macaroon

Dark chocolate mousse, hazelnut, milk chocolate & orange

Caramelized pineapple, pistachio, coconut & lime

Cheese selection, house condiments, crackers & toast (for one)

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CANAPE MENU

6 pieces pp \$20 / 8 pieces pp \$25 / 10 pieces pp \$30

Pork, apple & mustard sausage roll, onion caramel

Duck rilette, smoked apple, croute

Crisp buttermilk chicken, chipotle

Rare roasted beef, mini yorkshire pudding, horseradish cream

Smoked salmon roulade, chive crème fraiche

Mini fish & chips

Salted rockling croquettes, smoked paprika aioli

Compressed melon, aged vinegar, pistachio

Zucchini & ricotta arancini, basil pesto

Goats curd bruschetta, beetroot pickle

Roast carrot, avocado, baby gem

Baked new season potato, pickled shallot, parsley