

Lamaro's
HOTEL



LAMARO'S HOTEL EVENT INFORMATION

Welcome to Lamaro's Hotel! So you are planning a function?

Whether you are looking for a private room or wish to book out the entire dining space, we can make your experience a memorable one of fantastic food, drinks, friends, and fun. Of course we can do serious, too, if required!

We're on the doorsteps of the CBD with an abundance of parking available and are easily accessible by public transport. Our spaces can cater for small and large groups - from 10 people to 120 guests.

These few pages are geared towards giving you a snapshot of our offer, but in truth, we are able to tailor our packages to suit most desires. This is a venue where you can sign your next business deal or let your hair out and have some fun.

Don't hesitate to get in touch if you have something specific in mind and we'll flesh it out! A member of our events team will gladly assist you in booking your event.

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03 9690 3737 www.lamaroshotel.com.au

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THE ATRIUM



The Atrium Room is separated from the main dining room and is ideal for private board meetings or intimate dinner experiences with a group of friends.

The room has an outdoor dining feel - with a glass ceiling that lets the sun stream in during the day and gives an alfresco feel at night while still under cover. It is strategically located with separate access to the bathrooms so that your privacy is maintained.

20 GUEST MAXIMUM

MINIMUM SPEND

Lunch \$1200 Dinner \$1500

LAMARO'S HOTEL EVENTS

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THE WINE ROOM



Our opulent wine room with built in cellars for keeping our vino in top-notch condition is an outstanding room with a beautifully stained wooden table to complement the marbled walls - just the kind of exquisite features that will impress your clients - complete with back vintages of Penfolds Grange on hand to celebrate a deal.

24 GUEST MAXIMUM

MINIMUM SPEND Lunch \$1200 Dinner \$1500

LAMARO'S HOTEL EVENTS

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THE COCKTAIL ROOM



Our favourite small space in Lamaros Hotel venue. It is ideally located behind the bar and made cosier by the surrounding wine cellar and the fire place.

It is within the bar area yet still it is somewhat secluded making it a great intimate space for a small group.

50 GUEST MAXIMUM

MINIMUM SPEND

Lunch \$1500 Dinner \$4000

Lamaro's HOTEL

MAIN DINING ROOM



A superb location for corporate and social events. There are great features throughout the space including banquette seating, a fireplace and a separate entrance to the dining room. Book out the entire space for your next function.

60 GUEST MAXIMUM SEATED/ 100 GUESTS MAXIMUM COCKTAIL

MINIMUM SPEND

Lunch \$4000 Dinner \$5000

December Sunday –Thursday nights \$6500

December Friday & Saturday night \$10,000

NOTE: Entire restaurant is available for hire on an individual agreement basis.



TERMS & CONDITIONS

1. The non-refundable deposit amount of \$250.00 provided to Lamaros Hotel to secure your event, will be deducted from the final account at the conclusion of the event, with the balance remaining due on the day of the event by cash or credit card.
2. Cheques are not permitted unless it has been banked and cleared before the event.
3. Minimum spends as specified goes towards food and beverage consumption.
4. All groups 12+ incur a 5% service surcharge applicable to the total account.
5. Menu & beverage selections are required seven (7) days prior to your event. Should selections not be advised within this time your menu selections cannot be guaranteed. Lamaros reserves the right to substitute food and beverage items of a similar quality, and price value, due to, but not limited to supplier shortages, and seasonal change.
6. No food or beverage will be permitted to be brought into Lamaros for the consumption of guests, with the exception of celebration cakes/cupcakes.
7. Payment will be based on final catering numbers provided three (3) business days (M-F) prior to your event or actual attendance on the day, whichever is greater.
8. Events postponed within fourteen (14) days of the booking date will forfeit their deposit. Unless an alternative date can be agreed upon between both parties within a month of the original booking date. Events postponed after this time will be considered as cancelled and a cancellation fee of \$1000 is applicable within the respective time frame provided.
9. Event organizers are financially responsible for any damages to the building, furniture or property during and immediately following the function, including any costs for repairs and replacements at current market price. This includes any damages caused by their guests, outside contractors or agents prior to, during and after any event.
10. Lamaros Hotel adheres to responsible service of alcohol legislation. All staff are trained in Liquor Licensing Accredited 'RSA- responsible service of alcohol and by way of law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated person will be removed from the venue. 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 the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.
11. While the Lamaros Hotel staff will take care with the security and protection of your personal belongings, we are unable to accept responsibility for damage or loss of property before, during or after the function.



FEED ME

\$60 per head for shared entrée and mains

\$70 per head for entrée, main and dessert

Our Feed Me! menu is a shared banquet style feast that features a daily selection of the markets best and freshest, selected by our executive chef Geoff Lindsay.

**At least 3 dishes will be served for each course
and will include vegetable based, seafood and meat options of chefs selection.**

It will include some of our signature dishes and unique new treats.

Note this menu is devised on the day of the function so if you have any special requests or dietary requirements please let us know.



\$75 Set Menu

ENTRÉE- Shared

Raw and roasted carrot and beetroot salad with Persian fetta, organic shoots and sprouts, cawaray and orange

Hiramasa kingfish sashimi with edamame, finger lime caviar & shaved fennel

Wood-fire grilled Port Phillip Bay scallops with roasted pork belly, tamarind and palm sugar dressing, spearmint leaves

MAIN – *Your choice of*

Crispy skin Ocean Trout, hot smoked over vine cuttings, gingered wombok, lettuce and guanciale

Handmade ricotta cavatelli pasta w/ goat, fig and rosemary ragout, Pecorino Romano
**can be made vegetarian*

300g Scotch Fillet (cooked medium rare), red wine jus

Sides to Share

Salad and Chips

DESSERT- Shared dessert & Cheese

Petit fours

Cheese selection, quince paste, lavosh

\$85 Set Menu



ENTRÉE – *Your choice of;*

Seared Port Phillip Bay Scallops with roasted pork belly tamarind and palm sugar dressing, spearmint

Geoff's tartare of Hopkins River beef, beetroot shoots and quail egg yolk, hot buttered soldiers

Raw and roasted carrot and beetroot salad with Persian fetta, organic shoots and sprouts, cawaray and orange

Hiramasa kingfish sashimi with edamame, finger lime caviar & shaved fennel

MAIN – *Your choice of;*

Crispy skin Ocean Trout, hot smoked over vine cuttings, gingered wombok, lettuce and guanciale

Handmade ricotta cavatelli pasta w/ goat, fig and rosemary ragout, Pecorino Romano
**can be made vegetarian*

Veal Schnitzel, sour dough crumbs, pan fried, with Mustard sauce and lemon dressed, Italian slaw with Parmigiano Reggiano

300g Scotch Fillet (cooked medium rare), red wine jus

Sides to Share –

Salad and Chips

DESSERT - *Your choice of;*

Rose petal and Turkish delight ice cream, Persian fairy floss and candied ginger

Banana split, chocolate gelato, vanilla bean ice-cream, chocolate shards & hazelnut praline

Cheese selection, quince paste, lavosh

Freshly brewed Dimattina Coffee or specialty Tea from T2



INDULGE ME!

From \$105 per head for food

And from \$75 for wines matched by our sommelier

Our Indulge Me! menu is a degustation style menu designed in consultation with you and our chef, Geoff Lindsay and our sommelier's Nick Brown & Sandy Ingram, to impress your friends, clients or family.

It's the ultimate celebration menu.

Maybe a Chefs Signature Degustation, a Seafood Extravaganza, a Truffle dinner, a Wagyu tasting or a Burgundy or Champagne dinner.

You name it we will design it!

The dinner will be served in our wine room and will be for a minimum of \$1500 and a maximum of 24 guests.



EVENT BEVERAGES

Whatever your tippie, you will find it here

Why not start your event with drinks and canapes in the bar area?

Our bar tenders can whip up some mean cocktails or if you fancy a cleansing ale we offer a selection of local and imported beers on tap or bottles.

EVENT WINE LIST

The complete wine list is available for group events and is charged on consumption.