



Lamaro's  
HOTEL



LAMAROS HOTEL EVENT INFORMATION & MENU'S





## **Welcome to Lamaro's Hotel!**

We're excited to offer you a truly unforgettable experience, whether you're looking for a private room or want to reserve our entire dining space.

Our hotel is conveniently located on the edge of the CBD, with ample parking and easy access to public transportation.

Our flexible event spaces can accommodate groups of all sizes, from intimate gatherings of 10 people to large-scale events of up to 100 guests. We can customise our packages to meet your specific needs, ensuring a perfect fit for any occasion.

If you have a particular vision in mind, please don't hesitate to contact us. Our events team is always available and eager to help you book your event.

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# ***THE VENUE***

# *THE MAIN DINING ROOM*



## **Host Your Next Event in Our Elegant Main Dining Room**

Our Main Dining Room radiates a comfortable elegance that can be transformed to suit any type of event. From a stand-up cocktail function for 100 guests to a seated function for 60, this space is adaptable to meet your needs. With its own entrance and facilities, it provides an exclusive experience for your guests. Consider booking this separate section of the venue for your next event.

**60 GUESTS MAXIMUM SEATED  
100 GUESTS MAXIMUM STANDING**

*Will provide minimum spend on request.*

# THE ATRIUM



## Introducing The Atrium

If you're looking for a private and cozy venue for your next event, look no further than the Atrium Room. Located at the back of the restaurant, it's separated from the main area by sliding glass doors and can be accessed from the bar. The room can accommodate groups of 10 or more, with seating for up to 22 people.

With its glass ceiling, the Atrium Room is filled with natural light, making it perfect for daytime events such as long lunches or board meetings. In the evenings, it offers the illusion of an outdoor setting, while keeping guests sheltered from Melbourne's unpredictable weather.

22 GUEST MAXIMUM  
MINIMUM SPEND  
\$1500

# THE WINEROOM



## Experience Effortless Elegance in The Wineroom

Impress your guests with The Wineroom's sophisticated ambiance. The wine wall, crafted with expertise, showcases a selection of the finest vineyards, vintages, and varietals from around the world and Australia.

The immaculate dark-stained white oak table accommodates up to 24 people, ensuring that everyone can unwind, socialise, and savour a delightful evening in comfort.

24 GUEST MAXIMUM  
MINIMUM SPEND  
\$2000

# *THE LOUNGE BAR*



## **Discover Our Semi-Private Space at Lamaro's Hotel**

Located at the rear of the bar and surrounded by a wine cellar, our semi-private space is the perfect intimate setting for small group gatherings.

Secluded yet conveniently located within the bar area, this space boasts a snug fireplace, making it a cozy spot for any occasion.

A stand-up cocktail style function is particularly well-suited for this area, offering ample room for guests to socialize and mingle.

**50 GUEST MAXIMUM  
COCKTAIL- STYLE  
MINIMUM SPEND  
\$3000**



# SET MENU'S







# ***FEED ME!***

**\$75 per head for shared entrée and mains**  
**\$80 per head for shared entrée, main and dessert**

## **Indulge in Our Feed Me Menu A Communal Dining Delight**

Our Feed Me menu is a unique dining experience that highlights the best and freshest produce of the day's market, carefully selected by our renowned executive chef, Phil Davenport.

With a variety of vegetable-based, seafood, and meat dishes, each course offers a diverse selection of options, including signature favourites and innovative new creations.

Please keep in mind that this menu is crafted on the day of your function, so if you have any dietary restrictions or specific requests, kindly let us know ahead of time.

*\*SUBJECT TO AVAILABILITY & SEASONAL CHANGES*



**\$85 PER HEAD**

**ENTRÉE – To share**

**Salumi Platter**

*San Danielle prosciutto, Wagyu bresaola, spicy calabrese salami, pickles & toasted sourdough*

**Roasted Cauliflower & Falafel**

*French lentils, labneh, saffron dressing, coriander, mint, basil, pomegranate, pine nuts*

**Wood-fire Grilled Scallops**

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

**MAIN – Your choice of**

**Fish of the Day**

**Wild Mushroom Risotto**

*Assorted wild mushrooms, herbs, spinach, ricotta, pecorino*

**Veal Schnitzel**

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

**300g Grass fed Scotch Fillet Steak**

*(cooked medium rare), French fries, red wine jus*

**SIDES – To share**

**Rocket Salad**

*Pear, pecorino, honey mustard dressing*

**French Fries**

**DESSERT – To share**

**Cheese Selection**

*Quince paste, lavosh, fruits, nuts*

**Petit Four**



# **\$95 PER HEAD**

## **ENTRÉE – Your choice of**

### **Classic Beef Tartare**

*Capers, shallots, mustard mayonnaise, herbs, potato crisps with grilled sourdough*

### **Hand-rolled Burrata**

*Heirloom tomatoes, basil, red onion, olives, basil oil*

### **Wood-fire Grilled Scallops**

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

## **MAIN – Your choice of**

### **Fish of the Day**

### **Miso Eggplant**

*Salt & pepper silken tofu, pickled daikon, burnt eggplant miso puree, sesame seeds*

### **Veal Schnitzel**

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

### **300g Grass fed Scotch Fillet Steak**

*(cooked medium rare), French fries, red wine jus*

## **SIDES – To share**

### **Rocket Salad**

*Pear, pecorino, honey mustard dressing*

### **French Fries**

## **DESSERT – Your choice of**

### **Caramel Cream Pot**

*Chocolate ganache, hazelnut ice cream, popcorn, peanut, cashew, lime leaf praline*

### **Dark Chocolate Mousse**

*Chocolate soil, orange gel, hazelnut praline, dried mandarin*

### **Cheese Selection**

*Quince paste, lavosh, fruits, nuts*

\*SUBJECT TO AVAILABILITY & SEASONAL CHANGES



# ***INDULGE ME!***

**From \$115 per head for food**  
**From \$85 for wines matched by our Sommelier**

## **Introducing Our Indulge Me Menu** **The Ultimate Dining Experience**

We offer a unique and exclusive dining experience that is tailor-made for you. The Indulge Me menu is a collaboration between you, our accomplished chef Phil Davenport, and our expert sommelier. This menu is designed to dazzle and delight your acquaintances, colleagues or loved ones, making it the perfect choice for a celebratory event.

Our Indulge Me menu features a variety of options such as Chef's Signature Degustation, Seafood Extravaganza, Truffle Delight, Wagyu Tasting, or Burgundy and Champagne Dinners. We would love to hear about your preferences so that we can curate a bespoke menu that is tailored to your liking.

Our dinner can accommodate a minimum expenditure of \$2000 and up to 24 guests, offering an intimate and personalized dining experience that is sure to impress.

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LAMAROS HOTEL EVENT INFORMATION & MENU'S 2023



# ***EVENT BEVERAGES***

## **Beverage Packages to Suit Your Preferences**

We offer two beverage packages to choose from – entry-level and premium – which include a diverse selection of wines to cater to all your guests' tastes.

Alternatively, you may opt for our drinks-by-consumption option, allowing you to choose your preferred wines from our extensive list for the year.

This option enables you to create a personalized experience for you and your guests.

If you're interested, please let us know, and we'll provide you with further details on our beverage packages.



# TERMS AND CONDITIONS

1. The non-refundable deposit 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. In the event of closure due to unavoidable circumstance, an alternative date for the event will be organised.
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 discretionary 5% service surcharge (this is a staff gratuity and is negotiable) applicable to the total account.
5. Menu & beverage selections are required fourteen (14) 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. Cakes brought in will incur a 'cakeage' fee of \$5 per person.
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 the \$500 deposit will be taken.
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. Lamaro's 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 Lamaro's 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.
12. We have a policy of not splitting bills for large groups. We will provide you with a single bill for the entire group's expenses. We have implemented this policy to ensure a smoother and more efficient payment process for both our customers and our staff. Splitting bills for large groups can be time-consuming and may lead to errors, which we aim to avoid.



# ***THANKS AGAIN***

# ***FOR CHOOSING LAMARO'S***

Thank you for selecting Lamaro's Hotel as your venue for your special occasion. We are thrilled to have the opportunity to provide you and your guests with a memorable dining experience.

Our restaurant is dedicated to delivering the highest quality food and service, and we value your feedback. This enables us to maintain our standards and ensure that Lamaro's Hotel remains a welcoming and inviting destination for future visits.

Once again, we sincerely appreciate your choice in Lamaro's Hotel.

If you have any questions regarding your function, please don't hesitate to contact us at [enquiries@lamaroshotel.com.au](mailto:enquiries@lamaroshotel.com.au).