# CENTRA FUNCTION INFORMATION 



## WE LOVE FUNCTIONS

At Centra we are passionate about ensuring your guests have a fabulous time. Whether you're planning an intimate dinner or large 21st celebration our professional staff are here to assist you.

During your event, you will have a dedicated function manager and our highly experienced waitstaff will ensure your event runs seamlessly. Our team of chefs are proud to offer the best in rustic Italian food and our mixologists and bar staff are experienced making all the classics and stay up to date with the latest in cocktails.

We understand that every function has different requirements and we pride ourselves on creating unique events. We look forward to working with you to bring your vision to life.

CONTACT US
0352241515 | functions@centrahotel.com.au

## VISIT US

131 Yarra Street, Geelong

## VIEW US ONLINE

www.centrahotel.com.au | functionview.com.au | geelongfunctions.com.au

## YOUR HOSTS...



Heidi Vallance
Venue Manager


Michaelangelo Hindmarch

## OUR FUNCTION SPACES



For larger functions The Myers Bar and The Lounge can be combined to create one open space - suitable for events with 70-120 guests.

The Courtyard, Upper Coutyard and The Laneway can also be combined for events with 60-200 guests.

PLEASE NOTE: The use of confetti, glitter and open flame candles is strictly prohibited. Failure to comply may result in an additional cleaning charge. Thank you for your cooperation and understanding.

## THE MYERS BAR

The Myers Bar is one of our larger event spaces. With its own bar, the space is perfect for cocktail events and special celebrations such as birthdays, large corporate events and wakes. The room also has a large TV and an audio system which you are welcome to utilise.

## THE LOUNGE

The lounge is the perfect place for intimate cocktails or small networking events. Relaxed yet comfortable, the space can be configured to suit your requirements. The Lounge is often combined with The Myers Bar to create one open plan space for
 larger events.

## THE <br> DINING ROOM

Reservations for sit down meals are always welcome in our dining room. If your group is larger than 15 guests, we will happily create a set menu or share menu option with you. Simply speak with our Function Manager for further details.

## PRIVATE DINING ROOM

Our Private Dining Room is an enclosed private space, perfect for small seated events. The space features a large dining table and is equipped with its own music, heating and cooling. The Private Dining Room is perfect for private dinners and celebrations as well as corporate meetings.


## THE COURTYARD

Proving to be one of our most popular spaces, our undercover courtyard lends itself to a multitude of different events. The space includes a partial retractable roof, heating and fixed tables. You are welcome to provide your own music speakers (music \& sound levels will be monitored for all events in The Courtyard
 and The Laneway).

## THE <br> UPPER <br> COURTYARD

The open upper courtyard suits small events. Perfect for stand up gatherings, this space can be combined with The Courtyard and The Laneway. Some seating is available.


## THE LANEWAY

With an 'Italian village feel' The Laneway features a full length painted mural. Partially undercover, the space includes fixed seating and small heaters.


## FUNCTION MENUS

Our function team are here to assist you with curating your perfect event menu. Our team of chefs are proud to present you with an extensive range of finger food to choose from.

The following packages are some of our more popular options for cocktail style events. Simply choose your preferred antipasti boards and pizzas and weill do the rest. Alternatively, you are welcome to order items individually ie. per antipasti / dessert board or pizza.

FOOD PACKAGE ONE \$15 PER PERSON
Choice of 2 Antipasti Boards \& 2 Pizzas

FOOD PACKAGE TWO
\$20 PER PERSON
Choice of 3 Antipasti Boards \& 3 Pizzas

## FOOD PACKAGE THREE

## \$25 PER PERSON

Choice of 4 Antipasti Boards \& 4 Pizzas

## ANTIPASTI BOARDS

GARLIC FOCACCIA \$30
24 pieces | Dairy free, Vegan
House made focaccia with garlic, olive oil, rosemary \& dried oregano

## CHEESE FOCACCIA \$35

24 pieces | Vegetarian
House made focaccia with mozzarella, garlic, olive oil, rosemary \& dried oregano

MARINARA FOCACCIA \$30
24 pieces | Vegetarian
House made focaccia with tomato sauce, garlic \& oregano

## PANFRITTO \$35

20 pieces | Vegetarian
Deep fried pizza dough sticks garnished with parmesan \& spicy Italian arrabbiata sauce on the side

BRUSCHETTA \$35
20 pieces | Vegan
Served with roma tomatoes, basil, garlic \& balsamic

CAPRESE SKEWERS $\$ 45$
20 pieces \| Gluten free, Vegetarian
Bocconcini, tomato, basil skewers with balsamic

## VEGETABLE ANTIPASTI BOARD \$50

Mixed marinated vegetables with olives
Dairy free, Vegan

## CHEESE PLATTER \$60

Selection of cheese, fruit, walnuts, honey, jam \& crackers
Vegetarian, Gluten free available

## SALUMI BOARD \$60

Selection of Italian meats, marinated vegetables, olives \& grilled bread Gluten free available

## ANTIPASTI BOARDS

## MUSHROOM \& CHEESE ARANCINI

20 pieces $\$ 55 \mid 40$ pieces $\$ 95 \mid$ Vegetarian
Made with arborio rice filled with mushroom \& cheese with parmesan and spicy Italian arrabbiata sauce on the side

## PEA \& MINT ARANCINI

20 pieces $\$ 55 \mid 40$ pieces $\$ 95 \mid$ Vegetarian
Made with arborio rice filled with pea \& mint, with parmesan and spicy Italian arrabbiata sauce on the side

BOLOGNESE ARANCINI
20 pieces $\$ 55 \mid 40$ pieces $\$ 95$
Made with arborio rice filled with traditional bolognese sauce, with spicy Italian arrabbiata sauce on the side

## ARROSTICINI CHICKEN SKEWERS

20 pieces $\$ 55 \mid 40$ pieces $\$ 95 \mid$ Gluten free
Marinated in Rosemary \& Lemon

FRIED CALAMARI
40 pieces $\$ 55$ | 80 pieces $\$ 95$
Fried calamari pieces coated in semolina flour served with salsa tonnata sauce on the side

## GRILLED CALAMARI

40 pieces $\$ 55 \mid 80$ pieces $\$ 95$ | Gluten free
Grilled calamari pieces served with salsa tonnata sauce on the side

## HAM \& CHEESE POTATO CROQUETTES

20 pieces $\$ 55 \mid 45$ pieces $\$ 90$
Potato mashed with ham \& cheese, fried in breadcrumbs, served with arrabbiata sauce

## SMOKED SALMON CROSTINI

20 pieces $\$ 55 \mid 40$ pieces $\$ 95$
Toasted crostini bread served with smoked salmon, ricotta \& dill

## PIZZA

## MARGHERITA \$20

Tomato Base, Mozzarella, Basil, Olive Oil

CAPRICCIOSA \$25
Tomato Base, Mozzarella, Ham, Mushroom

## PROSCIUTTO \& ROCKET \$25

Tomato Base, Mozzarella, Prosciutto, Rocket, Parmesan

## ITALIAN SAUSAGE \& POTATO \$25

Mozzarella, Potato, Italian Sausage, Rosemary, Sun Dried Tomato, Basil

## SALAME SOPRESSA \$25

Tomato Base, Mozzarella, Mild Sopressa

## ORTOLANA \$25

Mozzarella, Eggplant, Zucchini, Mushrooms, Tomatoes, Olives

## ZUCCA \$25

Mozarella, Spinach, Pumpkin, Pinenuts, Brie, Caramelised Onion

## CALABRESE $\$ 25$

Tomato Base, Mozzarella, Salami, Nduja, Eggplant, Roasted Capsicum \& Olives

Vegan pizza options available on request

## DESSERT

## WHITE CHOCOLATE TORTA \$50

20 pieces
Flourless torta cake garnished with strawberries \& icing sugar Gluten free

CANNOLI \$50
20 pieces
Filled with chocolate custard, pistachio

## CHEESE BOARD \$60

Selection of cheese, fruit, walnuts, honey, jam \& crackers
Vegetarian, Gluten free available



## FUNCTION BEVERAGE PACKAGES

You are more than welcome to customise any beverages you would like to include in your own bar. The following options are some of the most requested bar inclusions and can be customised to suit your requirements.

## BAR TAP OPTION 1

Centra Draught (pots only)
Hahn Premium Light (pots only)
James Squire 'Orchard Crush' cider (pots only)
Centra Red \& White wine by the glass
Moscato by the glass
Prosecco by the glass
Soft drinks, juice, tea + coffee

## BAR TAP OPTION 2

All Tap Beer \& Cider (pots \& schooners)
All Wines by the glass (excluding Champagne)
Soft drinks, juice, tea + coffee

## BAR TAP OPTION 3

All Tap Beer \& Cider (pots \& schooners)
All Wines by the glass (excluding Champagne)
Basic Spirits
Soft drinks, juice, tea + coffee


## WINE \& SPIRITS

WINES BY THE GLASS<br>Centra Red \& White \$8.50<br>Prosecco \$12.00<br>Sparkling \$14.00<br>White Wine -<br>Riesling<br>Sauvignon Blanc<br>Pinot Grigio<br>Chardonnay<br>Moscato<br>*Prices vary<br>Red Wine -<br>Rosé<br>Pinot Noir<br>Sangiovese<br>Shiraz<br>Cabernet Sauvignon<br>*Prices vary<br>Prices vary<br>BASIC SPIRITS<br>Vodka - Russian Standard \$10.00<br>Gin - Tanqueray \$10.00<br>Rum - Stolen Gold \$10.00<br>Scotch - Famous Grouse $\$ 10.00$<br>Bourbon - Jim Beam \$10.00<br>Tequila - Olmeca Reposado \$10.00<br>Additional spirits available upon request



## BEER

TAP BEER \& CIDER
pots / schooners
Centra Draught
\$7.00 / \$9.50

Little Creatures Pale Ale
$\$ 8.00 / \$ 11.00$
Coopers Mild Ale
$\$ 8.00 / \$ 11.00$
Heineken
$\$ 8.00$ / \$11.0
Furphy
$\$ 7.50 / \$ 10.00$
Hahn Premium Light
$\$ 5.50 / \$ 7.50$

James Squire 'Orchard Crush' Cider
$\$ 8.00$ / \$11.00

## BOTTLED BEER

Moretti \$9.00
Peroni Red \$9.00
Peroni Nastro Azzurro (mid-strength) \$7.50
Corona \$9.00
Carlton Draught \$9.00
Carona Cero \$6.00
Heineken Zero \$6.00
Menabrea Bionda Premium Lager \$10.00
Coopers Sparkling Ale $\$ 11.00$
Brookvale Union Ginger Beer \$14.00
Other bottled beer available by request


## COCKTAIL TRAYS

- cocktail trays include eight cocktails .

ESPRESSO MARTINI \$104<br>Kahlúa, Vodka, Espresso<br>THE COSMO \$104<br>Vodka, Mandarin Liqueur, Lime Juice, Cranberry Juice<br>MARGARITA \$104<br>Tequila, Triple Sec, Lime Juice<br>THE CENTRA COLLINS \$104<br>Gin, Lemon Juice, Brown Sugar, Soda, Mint<br>VIOLET SPRITZ \$96<br>Prosecco, Pafait Amour, Raspberry Liqueur<br>APEROL SPRITZ \$96<br>Prosecco, Aperol, Soda Water<br>MOCKTAIL \$66<br>You pick your flavour: Berry, Citrus or Mint

