

NEW MARKET

HOTEL • ST KILDA

GROUP BOOKINGS
12 GUESTS OR MORE

THE NEWMARKET HOTEL

MENU STYLE

At the Newmarket Hotel we specialize in a Californian inspired, Hispanic style of cuisine. Executive Chef Stephen Burke and his team draw from Mexican, Spanish, Southern American and Chilean influences to create an unforgettable group dining experience.

Get your fiesta vibe on! We've got bigger groups of 12 or more covered.

Lunches feature a few of our signature dishes served over two courses 'feasting style' at \$35pp. Perfect for corporate do's or get together's with firends & family.

Our \$75pp & \$90pp menus have been designed with value in mind. Decide between 3 or 4 courses and get ready for delicious-ness! Our 3 & 4 course menus are available for lunches or dinner and offer a minimum of 14 dishes served feasting style.

DIETARY REQUIREMENTS & ALLERGIES

We are happy to accommodate all dietary requirements and allergies where possible by arrangement. The sharing nature of our group menu's means that certain requirements may need to be catered to on an individual basis. Please fill out the form attached to ensure we meet all of your needs.

THINGS TO DRINK

Newmarket Hotel's wine list provides several house varietals & blends offered directly from the barrel. You can order by the glass, ½ or 1 litre carafe. Our house wine selection is sourced from boutique Victorian and Australian wineries.

Only drink straight from the bottle? Check out our "Cellar List" for a selection of premium Old and New World bottled wines, hand picked by our group sommelier and chosen to compliment Newmarket's Cal-Mex inspired menu.

OUR MENUS

(Menus on pages 6)

\$35PP WEEKDAY LUNCH*

2 courses, from a selection of 3

\$75PP 3 COURSE MENU

14 dishes over 3 courses

\$90PP 4 COURSES MENU

17 dishes over 4 courses, incl. chef's selection of canapes on arrival

Nothing suits? We can tailor a menu for you by arrangement

*\$35pp Weekday lunch is not available durning December, for Chef's Table or groups of more than 20 guests



THE SPACE

MAIN DINING ROOM 12-20 GUESTS

Situated to the right of our large central bar, the main dining room features enormous structural archways that create a feeling of industrial style and enclose the table below giving a cozy sense of atmosphere.

COMMUNAL DINING ROOM 12-35 GUESTS

Towards the front of the venue, this space features floor to ceiling bi-fold glass doors which can be opened on warm days, inviting the outdoors inside, and tables that have been raised to bar height.

COURTYARD 12-30 GUESTS

Heated during cooler weather and protected from light rain and wind, the courtyard is perfect for any occasion, especially during the summer months. Outside bookings are taken on a weather dependent basis. Please contact the reservations team directly for further information on this space.

All spaces can accommodate up to 10 guests on one table, larger groups are seated over several tables. Please contact our reservations manager for further information on table configuration.



Main Dining Room



Courtyard



Communal Dining Room

RESERVATIONS

Hola Muchachos!

In order to secure a group reservation, please complete and return the appropriate booking agreement (please contact us if you have not received a booking agreement) as soon as possible.

Group reservations are taken on a first-come-first-served basis.

We do not require deposits or credit card details, only your completed booking agreement.

Please refer to the booking agreement for our full terms & conditions & cancellations policy

- Amigos, please note we do not accept tentative or hold reservations. Newmarket Hotel accepts no responsibility for lost, misdirected, or failed group or chef's table booking agreements that have been emailed, faxed or posted.
- Availability quoted at any time prior to receiving confirmation from the reservations department is subject to change at any time.



CONTACT

Reservations

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Newmarket Hotel

34 Inkerman Street

St Kilda 3182 Victoria

Please note bookings are NOT confirmed until you have received verbal or written confirmation from the reservations team.

5.

\$35PP 2 COURSE WEEKDAY LUNCH*

Your choice of 2 courses from selection below, 'sharing style'

1. STREET FOOD TO SHARE

Soft shell crab tacos with guacamole,
shaved fennel, spicy corn & tomatillo salsa

Quesadilla with huitlacoche, spinach &
truffle crema

2. MAINS TO SHARE

Organic Milawa chook, roasted heirloom
carrots, sugarload cabbage, smoked
bacon, Summer leaves w. smoked yogurt
dressing

36 Hour Low & Slow tamarind glazed
Berkshire pork hock with fragrant green
mole, corn & oregano pilaf

Side dishes included with mains

Triple cooked bravas potatoes with 2 sauces

Mexican salad of Iceberg, radishes, jicama,
sweet tomatoes, cactus & queso fresca

3. CHEESE & DESSERTS TO SHARE

Tres Leche cake w. tamarillo, ricotta &
vanilla

Valrhona dark chocolate pot w. blueberries,
orange & almonds

*\$35pp only available for weekday lunches and is not available for Chef's Table or throughout the month of December - minimum 12 guests.

Please Note: Due to The Newmarket Hotel's commitment to seasonal, market driven produce, the menu above is indicative only, therefore is subject to change without notice.

6.

\$75PP 3 COURSES

Your choice of 3 courses from selection below, 'sharing style'

\$90PP 4 COURSES + CANAPES

All 4 courses 'sharing style' (incl. Chef's selection of canapes on arrival)

1. HISPANIC MEATS & SEASONAL STARTERS TO SHARE

Brazilian style prawn fritters w. pineapple salsa

Wood roasted pimientos de padron w. spiced salt & jamon

Gamekeeper's Smallgoods Artisan Salumi selection w. buffalo milk ricotta, artichokes, currant & pine nut relish

2. STREET FOOD TO SHARE

Soft shell crab tacos with guacamole, shaved fennel, spicy corn & tomatillo salsa

BBQ corn on the cob with chilli and queso fresco

Quesadilla with huitlacoche, spinach & truffle crema

3. MAINS TO SHARE

*Please choose 3 main courses

Organic Milawa chook, roasted heirloom carrots, sugarloaf cabbage, smoked bacon, summer leaves w. smoked yogurt dressing

Argentinian style parilla barbecued Black Angus Rump cap with huitlacoche mustard & chimichurri

36 Hour Low & Slow tamarind glazed Berkshire pork hock with fragrant green mole, corn & oregano pilaf

Plancha grilled John Dory w. spiced jicama, beetroot & bitter oranges

Side dishes included with mains

Triple cooked bravas potatoes with 2 sauces

Mexican salad of iceberg, radishes, jicama, sweet tomatoes, cactus & queso fresca

Braised black beans with oregano & Serrano chilli

4. CHEESE & DESSERTS TO SHARE

Sheeps milk yoghurt, lemon curd & raspberry trifle

Valrhona dark chocolate pot w. blueberries, orange & almonds

Tres Leche cake w. tamarillo, ricotta & vanilla

Latin Cheese selection with membrillo