

THE
EST. ELGIN 1929

Functions and Events

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Why The Elgin?

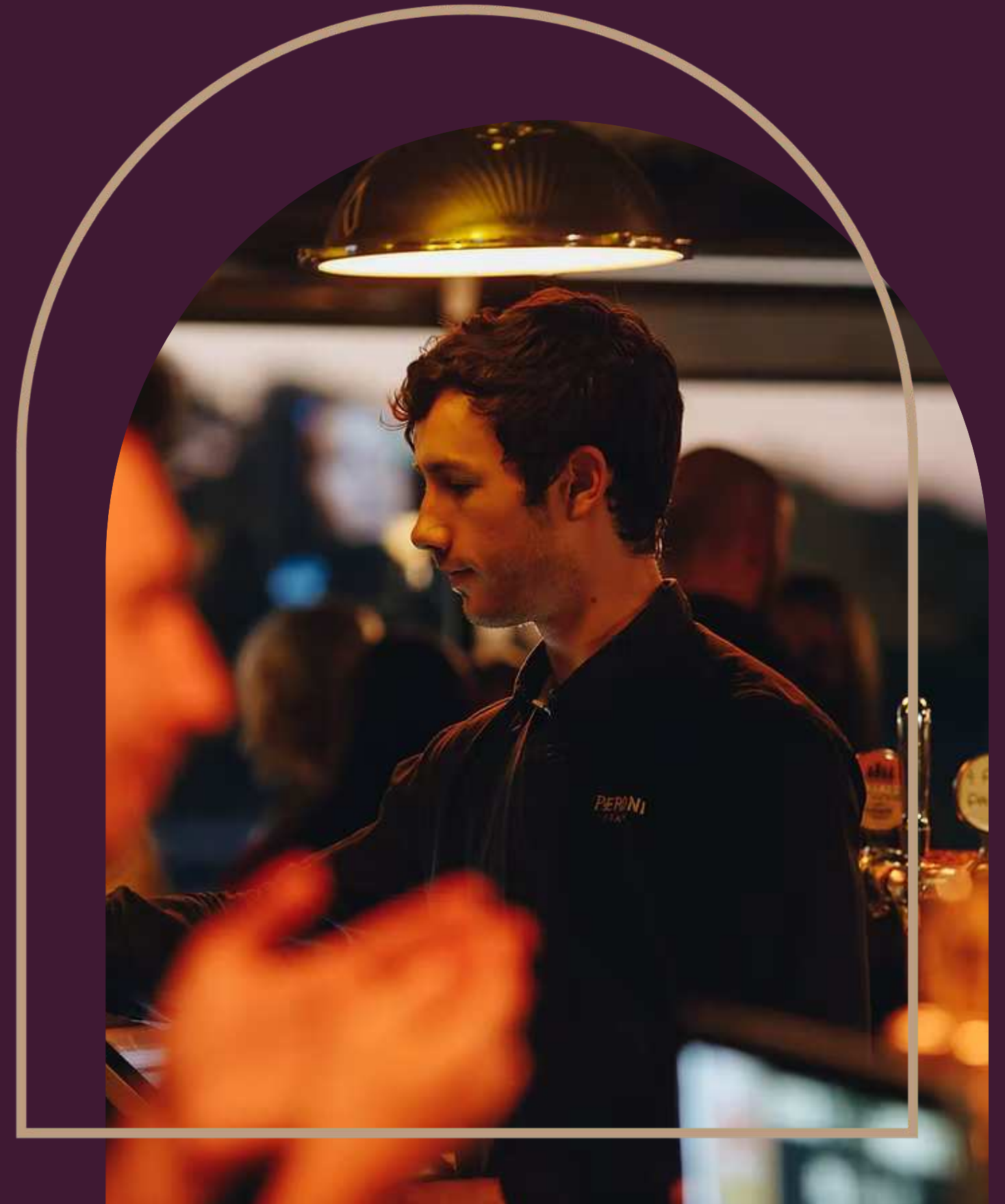
This is the place where Hawthorn comes together.

Our historical pub in the heart of the beautiful, buzzy inner east is being extended and newly refurbished (due to launch September 2026), adding vibrant drinking, dining and entertainment zones - perfect for the whole family, and any occasion.

With multiple flexible areas for a range of events and occasions, both private and semi-private, we will have a space to suit your needs.

Just steps from Hawthorn Railway Station and the number 75 tram, The Elgin is within easy reach of public transport.

So join us at The Elgin for your next celebration and let us give you something to remember!



					
60m2	80	30	Y	Y	N

Fully Private

The Burwood Bar

This is the place to shut the door on the rest of the world! Equal parts cosy and cool, our Burwood Bar is the perfect private space for milestone birthdays, engagements, and all of life’s special moments along the way. With your own private bar and views over the hustle and bustle on Burwood Rd, it’s the perfect space to gather your nearest and dearest for an occasion to be remembered.

The Burwood Bar has DJ / acoustic capability, a microphone for speeches and provision to play your own music.





78m2



150



90



Y



Y



Y

Private

Rooftop Deck Exclusive

After years of being the go-to rooftop scene in Hawthorn for drinks, sport and date nights, our gorgeous Rooftop Deck is finally hitting its straps in the world of private functions! With the launch of some fabulous new spaces throughout the hotel, the Rooftop Deck is now available for exclusive hire. Think big birthdays, corporate celebrations, end-of-season throwdowns and Christmas parties to remember, having the Rooftop Deck all to yourself - with beautiful views across the city skyline - is the ultimate indulgence.

The Rooftop Deck has DJ / acoustic capability, a microphone for speeches and provision to play your own music.



					
NA	40	20	N	N	N

Semi-Private Rooftop VIP

When you’re after a Rooftop vibe for just your closest crew, our Rooftop VIP sections are the perfect solution. Designed to keep you amongst the action while still indulging in that special event service we’re known for, it’s great for work celebrations, birthday drinks, baby showers, or just because. Time to celebrate yourself - you’ve earned it.

AV facilities are not available in these VIP sections.



					
20m2	40	20	N	N	N

Semi-Private Rooftop Marquee

Rooftop, but make it garden party! Our Rooftop Marquee has all the benefits of being party-adjacent, with the whimsy and class of a fancy high tea. You'll enjoy easy access to the bar while taking shelter among the fairy lights, greenery and high tables of your very own marquee. Celebrate all of life's key moments with the ones you love the most.

AV facilities are not available in the Marquee. You may be able to play your own music but this is subject to manager discretion.





Semi-Private Flexible Spaces

From our new balcony to the all-weather Atrium (both launching September), dining room to Sports Bar, we will find a space for you if you just want to gather with a few extra mates and raise a glass to life best moments, without the formality of a full-on event.

With so many variables, it's best to get in touch with our team so they can curate the best experience for your needs. Rest assured though, if you bring the occasion, we'll bring the space to celebrate!



Our Food

Our food is where a simple party becomes the ultimate celebration. Each canape, large bite and multi-course meal is made with love and care on-site by Head Chef Stephanie Logi and her dedicated team.

Pick your favourite pieces or let our talented team curate something really special on your behalf.



Platters

24 pieces per platter
Pricing calculated per platter

HOT	PRICE
Beef, chicken or mushroom tacos GF, VGO	120
Beef pies	100
Sausage rolls	100
Spanish meatballs, tomato sugo GF	90
Lemon pepper calamari GF, IMP	80
Pork belly burnt ends, sweet sticky glaze GF	100
Cauliflower popcorn V	80
Chicken ribs, buffalo sauce, ranch	90
Vegan mozzarella sticks, beetroot hummus VG	90
Pork soup dumplings, chilli oil, soy	100

COLD	PRICE
Whipped feta tarts, confit tomato V, GFO	90
Tomato bruschetta V, GFO	80
Smoked salmon blinis AUS	110
Mushroom tartare VG, GF	90
Avocado tartlets VG, GFO	90
Kingfish ceviche, coconut, chilli & lime dressing GF, IMP	110
Tuna tartare, chilli, avocado, shallot, herbs GF, IMP	110



V = Vegetarian | VG = Vegan | GF = Gluten Free | VO = Vegetarian Option | VGO = Vegan Option
GFO = Gluten Free Option | IMP - Imported Fish | AUS = Australian Fish

Large Bites

\$7 per piece (min. 20)

Fish & chip boats IMP

Sliders (choose from beef, chicken, pulled pork or vegan) GFO, VGO

Skewers (choose from lamb, chicken, beef, prawn or vegetable) GF, VO

Crispy pork bao, chilli & herb slaw



Something Sweet

\$5 per piece (min. 20)

Chocolate eclairs

Petit fours

Lemon meringue tart

Chocolate mousse cups, chocolate soil



Set Menu - alternate drop

2-course \$70pp

3-course \$79pp

ENTREE (choose two)

Pork belly, celeriac & apple slaw, pomegranate dressing GF

Eggplant, ricotta filling, served on napoli GF, V

Tiger prawns, chilli & garlic oil, focaccia AUS

Lamb meatballs, tomato sugo, toasted almonds GF

MAIN (choose two)

Eye fillet, Paris mash, rainbow carrots, broccolini, charred onion, red wine jus GF

Chicken Ballentine, sauteed leek & pearl mushroom, sweet potato stack, port wine jus GF

Market fish, saffron pilaf, rich romesco sauce, prosciutto wrapped asparagus, sorrel AUS

DESSERT

Panna cotta, mango & berry coulis, fresh raspberries

Molten chocolate cake, vanilla bean ice cream, raspberries

Corporate Beverage Packages

Standard Package 4 hours, \$75pp

WINE

- Seppelt The Drives NV Sparkling
- Morgans Bay Sauvignon Blanc
- Squealing Pig Pinot Gris
- Morgans Bay Shiraz Cabernet

BEER

- Carlton Draught (4.6%)
- Mountain Goat Billy the Mid (3.5%)

PACKAGED BEER

- Heaps Normal XPA
- Cascade Light

Premium Package 4 hours, \$85pp

WINE

- Seppelt The Drives NV Sparkling
- Morgans Bay Sauvignon Blanc
- Squealing Pig Sauvignon Blanc
- Squealing Pig Pinot Gris
- Les Peyrautins Chardonnay
- Les Peyrautins Rosé
- St Huberts The Stag Pinot Noir
- Pepperjack Shiraz
- Morgans Bay Shiraz Cabernet
- Wynns The Gables Cabernet Sauvignon

BEER

- Carlton Draught (4.6%)
- Mountain Goat Billy the Mid (3.5%)
- Stone & Wood Pacific Ale (4.4%)
- Mountain Goat Hazy Cider (5%)

PACKAGED BEER

- Heaps Normal XPA
- Cascade Light
- Corona
- Asahi
- Heineken

Beverage Upgrades & Tabs

Arrival Shots

\$10pp

Kick off the celebration with a shot on arrival. Your Events Coordinator can guide you through the available options.

Spirits Upgrade

\$25pp

Add house spirits to either beverage package. Minimum 20 guests.

Bar Tab

If you prefer full flexibility, a bar tab can be arranged to suit your budget and style of event.

You can tailor your bar tab with:

- A specific limit
- Specific inclusions or exclusions
- Specific product selections

Once your bar tab reaches its limit, you're welcome to switch to a cash bar. Guests can then purchase drinks from our full beverage selection for the remainder of your event.



Contact

If you'd love to discuss how we can make your next celebration one to remember, please get in touch with our friendly team today! Email is preferred so the right person can attend to your enquiry but please do call if you wish to simply check availability.

Functions Team



functions@elgininn.com.au



(03) 9819 3338



75 Burwood Rd, Hawthorn 3122



elginhawthorn.com.au/functions



Terms & Conditions

Bookings and deposits: In order to secure your requested date and the most suitable area to accommodate your needs, a booking deposit is required.

Cancellations or postponement: In the event of a cancellation or postponement by the event organiser(s), The Elgin requires formal notification. All notifications must be emailed to the venue via info@elgininn.com.au or functions@elgininn.com.au. Cancellations or postponements with less than three weeks' notice may incur a loss of deposit.

Confirmation: Confirmation of final numbers is required no less than 7 days prior to the function date.

Liquor License: In accordance with liquor licensing all functions are to conclude by 1am. The Elgin is a strong advocate of responsible service of alcohol and reserves the right to refuse supply of alcohol to intoxicated patrons. Under section 114 of the liquor licensing act, The Elgin reserves the right to instruct patrons who are behaving in an unruly manner to leave the premises at any time.

Entertainment: External DJ's are permitted; however, it is a requirement that a sound check is completed prior to the commencement of any function. All entertainment must be fully set up and sound checked before 7pm. Evening events will require all entertainment to conclude by 12:30am.

Food: Cancelling of food platters during the event may be possible at late notice however, a charge may occur for items that are not usable after the event date. Under the 1984 Victorian Food Act, external 'Doggy Bags' may be bought in by the patron. The Elgin does not accept any responsibility for the integrity of the food items once they are taken from the premises.

Responsibility and Liability: The Elgin does not accept any responsibility for the damage to, or loss of, any clients' property throughout the duration of the function. The organisers of the function will be financially responsible for any damages to the venue's fixtures and fittings, property and equipment, which includes pilferage of the venue's property that may occur throughout the duration of the function. The deposit will be treated as a bond for any damages that may be incurred, during the function. The function space will be assessed by the Manager at the conclusion of the function and deposit deducted from final payment if required.