



THE TOXTETH

Events Pack

EVENT SPACES

A GLEBE & INNER WEST FAVOURITE

The Toxteth or The Tocky as it is affectionately known, is a classic pub with broad appeal. A neighbourhood local where you can pull up a seat, grab a drink, enjoy a quality meal and catch up with friends and family.

Perfect for functions and events, The Toxteth is available for birthdays, reunions, corporate events and other special occasions and celebrations. With a dedicated function space, city views, private entrance and in venue AV, planning your event at The Tocky is a breeze.

Our specialist events team will create an experience to suit your needs and wow your guests.

Contact us: functions@toxtethhotel.com.au



THE CANOPY

60 SEATED | 120 COCKTAIL



THE FIREPLACE

30 SEATED | 60 COCKTAIL



THE COURTYARD

80 SEATED | 200 COCKTAIL

PACKAGES

BIRDIE'S BITES • \$35PP

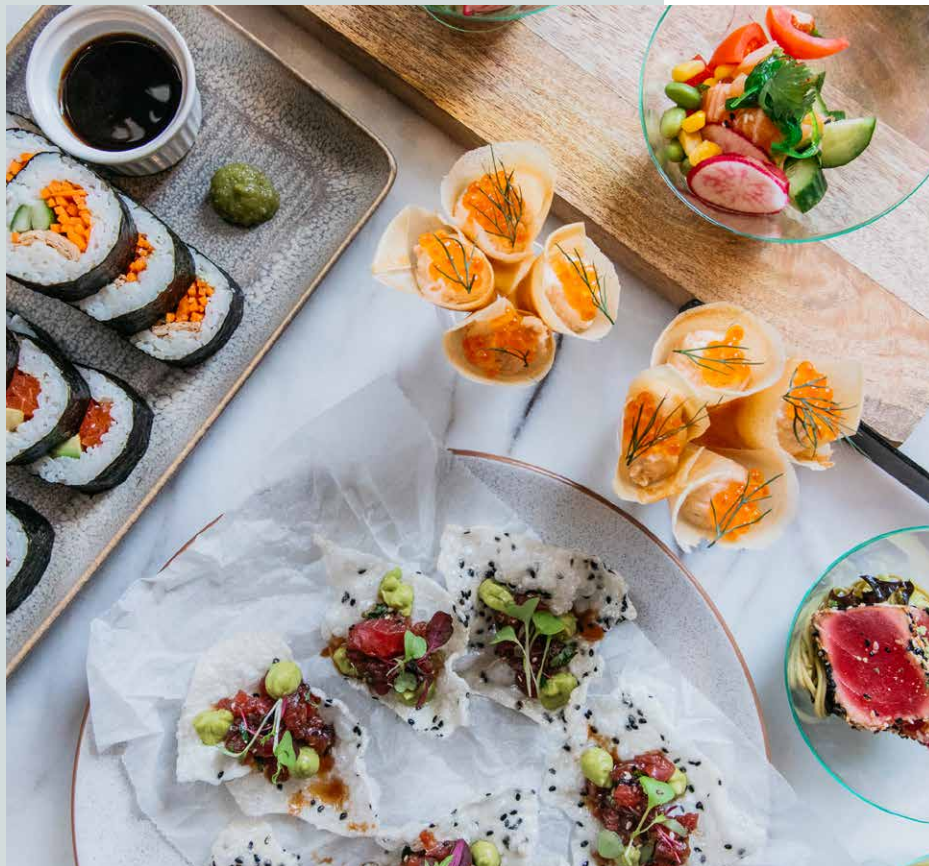
4 canapés & 2 substantial items

BIRDIE'S DELIGHTS • \$45PP

6 canapés & 2 substantial items

BIRDIE'S FEAST • \$55PP

8 canapés & 2 substantial items



CANAPÉS

- Peking duck pancake, hoi sin, cucumber
- Vietnamese rice paper rolls, chilli jam
- Tempura prawns, soy mirin
- Lamb kibbi, saffron yogurt
- Smoked trout, betel leaf and nam jim
- Assorted Sushi (Vegetable, raw salmon, teriyaki chicken)
- High top beef pies, minted pea puree
- Marinated baby bocconcini with prosciutto
- House made pork and fennel sausage rolls, tomato chutney
- Salted cod croquette and dill aioli
- Spinach and fetta puff, grilled lemon and tomato relish
- Pumpkin and ricotta Arancini, lemon aioli
- Lamb Souvlaki Skewer mint yogurt
- Tuna poke on prawn cracker
- Malay coconut crusted skewers with peanut sauce

SUBSTANTIAL ITEMS

- Twice cooked pork boa bun, shallot, cucumber, pickled carrot
- Southern fried chicken, chipotle aioli
- Popcorn cauliflower, curry mayo
- Beer Battered fish & chips, lemon, tartare
- Cheese burger, pickles and burger cheese
- Roasted pumpkin and pea risotto and shaved parmesans
- Beef Nachos, corn salsa and avocado
- Green Chicken curry, jasmine rice and coriander salad
- Pumpkin Gnocchi, beef ragout
- Grilled Salmon and Kelp noodles, soy mirin ginger dressing
- Pepper crusted beef, polenta crisp, chimichurri

STATIONS

FRESH SEAFOOD • \$30^{PP}

Selection of fresh, cooked and raw seafood including:

- Oysters
- Prawns
- Bugs
- Sashimi

Served with condiments

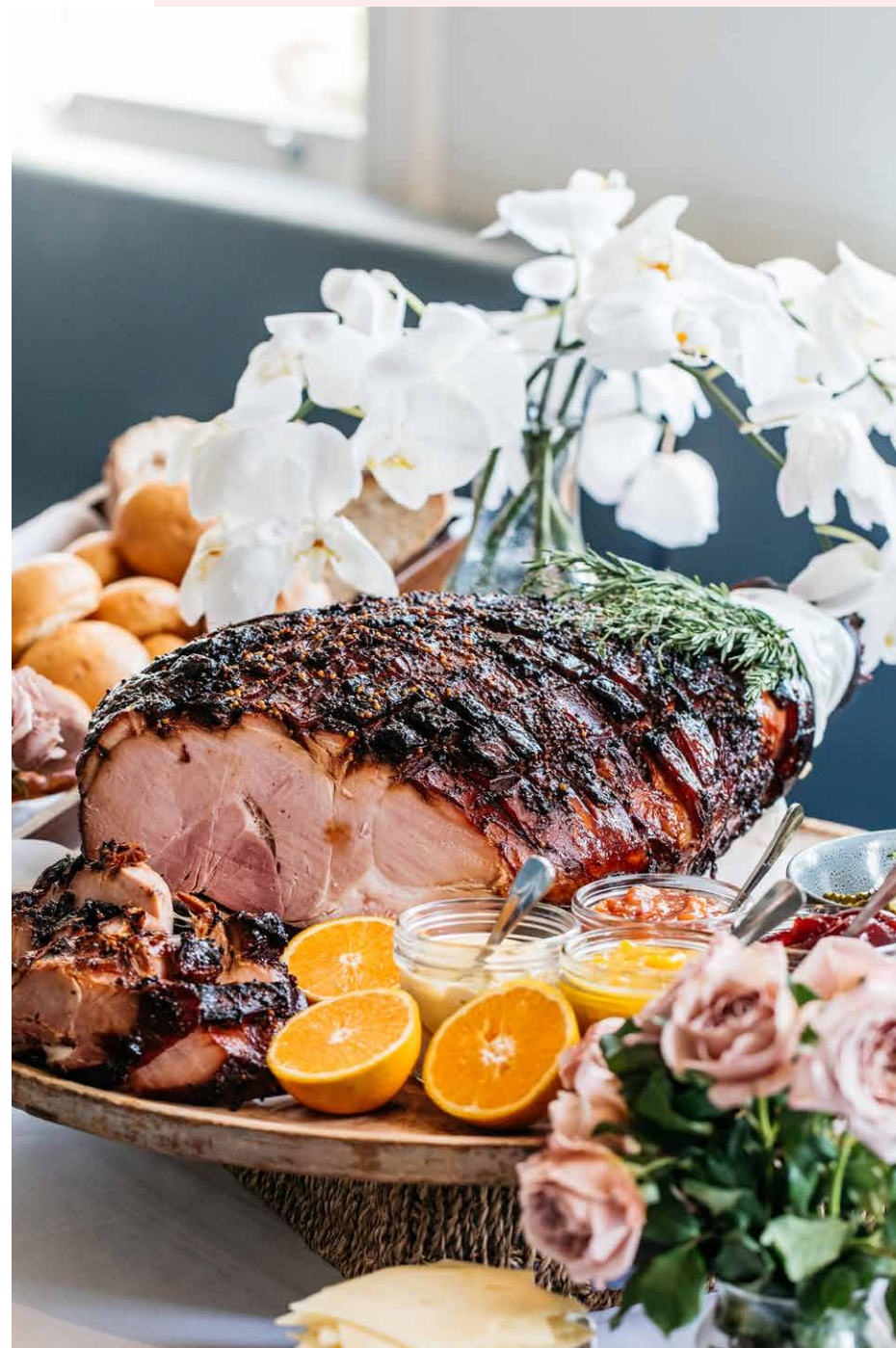
GRAZING STATION • \$25^{PP}

The perfect grazing table includes:

- Chef's selection of cured meats
- Cheeses
- Olives
- Grilled seasonal vegetables
- Pickles
- Fresh fruit
- Selection of artisan breads

GARDEN STATION • \$18^{PP}

Selection of all fresh grilled
and healthy items straight from the garden





BANQUET MENU STANDARD (A)

2 COURSE • \$55^{PP} | 3 COURSE • \$70^{PP}

Entrée

- Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
- Salt & Pepper Squid, aioli and grilled lemon

Main

- Whole baked salmon garlic butter and sautéed seasonal greens
- Pepper crusted sirloin, market rocket and onion jus
- Pumpkin and ricotta ravioli, sage, brown butter, pumpkin chips and pistachios

Shares

- Sautéed Green vegetables with smoked almonds
- Garlic roasted baby chats, rosemary salt
- Green side salad, lemon dressing

Dessert

- Rustic brownie, hazelnut ice cream and salted orange caramel
- Apple and Rhubarb crumble vanilla ice cream

BANQUET MENU STANDARD (B)

2 COURSE • \$55^{PP} | 3 COURSE • \$70^{PP}

Entrée

- Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
- Popcorn Cauliflower, curry mayonnaise

Main

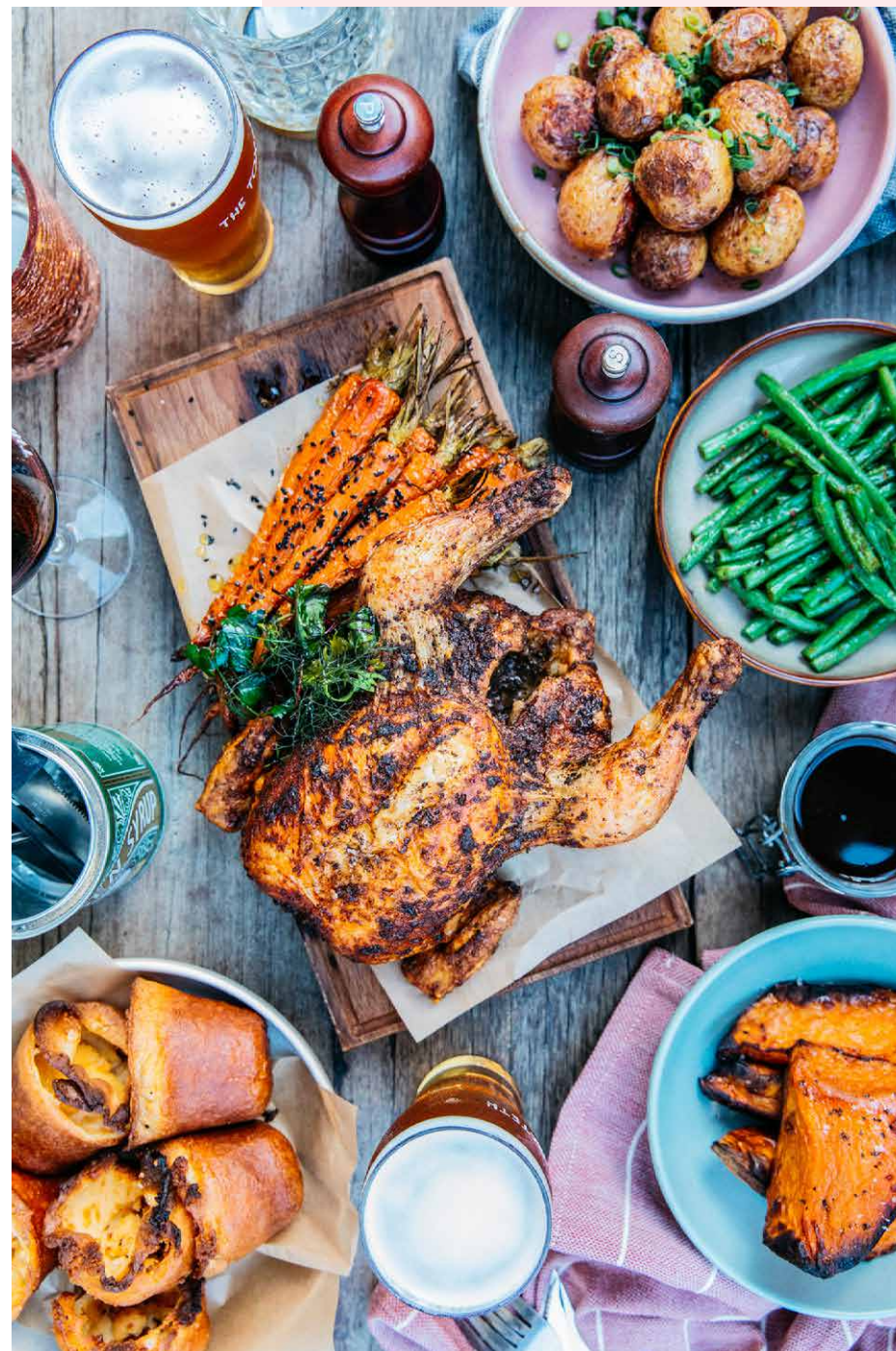
- Lemon & Thyme Roasted whole Chicken, roasted sweet potato, chicken jus
- Grilled Barramundi with heirloom tomato, basil and Olive Salt
- Roasted Red Pepper pesto, goat cheese, Linguine, basil and shaved parmesan

Shares

- Sautéed Green vegetables with smoked almonds
- Garlic roasted baby chats, rosemary salt
- Green side salad, lemon dressing

Dessert

- Rustic brownie, hazelnut ice cream and salted orange caramel
- Apple and Rhubarb crumble vanilla ice cream





BANQUET MENU STANDARD (B)

2 COURSE • \$70^{PP} | 3 COURSE • \$80^{PP}

Entrée

- Antipasto board, cured meats, vegetables, olives, pickles, cheddar, toast
- Seafood Tasting Plate, Fresh prawns, Oysters, sashimi & condiments

Main

- Twice cooked sticky pork belly, goji berries, baby bok choy, Szechuan chilli oil
- Braised Lamb shoulder, spring greens, salsa Verde and pomegranates
- Wild mushroom risotto, shaved parmesan

Shares

- Sautéed Green vegetables with almonds & caramelized onion
- Harissa Spiced cauliflower with roasted almonds
- Garlic roasted baby chats, rosemary salt
- Green side salad, lemon dressing

Dessert

- Mixed petite fours
- Apple & rhubarb crumble vanilla ice cream
- Selection of Cheese with condiments



BRUNCH

3 COURSE • \$55PP • MIN 20 GUESTS

On Arrival

- Coconut set chia, seasonal citrus, roasted pineapple and toasted macadamia

Second Course

- Scrambled egg with prawn and crab, grilled sourdough, petit herb
- Salad of kale, cauliflower miso, almond hummus, avocado, roasted seeds

To Finish

Mixed petite fours:

- Chocolate jaffa
- Watermelon rose
- Honey caramel praline log
- Ginger mango and spiced oat
- Passionfruit tart
- Fruit and nut tart

Add A Bottomless Drinks Package • 2 hour • \$25pp

- Includes bellinis and spritzers

BEVERAGES

STANDARD PACKAGE

2 HOUR \$35PP | 3 HOUR \$45PP | 4 HOUR \$55PP

Sparkling

- Redbank Emily Brut, NV

White Wine

- Chain of Fire Chardonnay
- Babydoll Sauvignon Blanc

Red Wine

- Chain of Fire Shiraz Cabernet

On Tap

- VB
- Carlton Draught
- Pure Blonde
- Lazy Yak Cider

Light Beer

- Cascade Light (bottle)

Non-alcoholic

- Assortment of soft drinks

ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or customisable tabs are also available if you have specific drinks in mind.

CLASSIC PACKAGE

2 HOUR \$45PP | 3 HOUR \$55PP | 4 HOUR \$65PP

Sparkling

- Chandon Brut, NV Yarra Valley

White Wine

- Teusner 'Woodside' Sauvignon Blanc
- Carte Giara Pinot Grigio

Red Wine

- Earthworks Shiraz
- Palliser 'Pencarrow' Pinot Noir

On Tap

- VB
- Carlton Draught
- Pure Blonde
- Fat Yak
- Lazy Yak Cider

Light Beer

- Cascade Light (bottle)

Non-alcoholic

- Assortment of soft drinks

COCKTAILS

Carafes and individual cocktails available.

\$10 Cocktails available for all functions achieving min spend

