



the nixon

Functions Package

Birthdays, Corporate Dinners, Christenings, Engagements



The Nixon Hotel
757 Bourke Street
Docklands VIC 3008
Ph: 03 9642 3272 Fax: 03 9642 3196
Email: info@nixonhotel.com.au
www.nixonhotel.com.au

Private Dining Area



ideal for christenings, engagements, birthdays,
corporate information dinners,

minimum charges:

monday to thursday - \$ 1000

friday, saturday, sunday -\$1500

capacity:

50 guests seated/120 guests cocktail style

features:

full waiter service

accessible to bar

in house music system (ipod connection)

Nixon Hotel Bar

ideal for engagements, birthdays, work break-ups,
reunions.

minimum charges:

monday to thursday - \$ 1000

friday, saturday, sunday -\$1500

capacity:

60 guests seated/150 guests cocktail

features:

Full waiter service

Accessible bar

In-house music system (ipod connection)



ROOM HIRE

Room Hire is free and shall only apply when food and beverage charges do not meet these minimums. A credit card number is required as deposit upon confirmation of your booking. All charges are inclusive of GST and subject to change.

THEMING/DECORATIONS

If you wish to have the room themed or decorated, we are able to assist with the organisation of this; all further costs will be forwarded to you.

CAKES

Celebration cakes can either be brought by the client or we can order direct from our supplier. The cake can be presented on a platter & cut and plated by the staff at an additional charge.

cocktail menu

Canapé Package

All prices are based on a minimum of 25 guests with a minimum of 6 varieties.

Price per item in bold

| | |
|--|--------------|
| 1. Spinach & Brie Frittata | \$2.5 |
| 2. Italian Meatballs in Napoli | \$2.5 |
| 3. Vegetable Spring Rolls | \$2.5 |
| 4. Curry Vegetable Puffs | \$2.5 |
| 5. Mini Dim Sims w/sweet soy | \$2.5 |
| 6. Grilled Chorizo on crostini w/bush tomato relish | \$2.5 |
| 7. Arancini Balls (vegetarian) | \$2.5 |
| 8. Tomato & Basil parmesan bruschetta on mini toast | \$2.5 |
| 9. Wonton wrapped prawns, garlic & coriander | \$2.5 |
| 10. Salt & Pepper Calamari | \$2.5 |
| 11. Leek & Blue cheese vol-au-vents | \$2.5 |
| 12. Spinach & Ricotta mini pastizzi | \$3.0 |
| 13. Smoked Salmon roulade w/wasabi mascarpone encroute | \$3.0 |
| 14. Sushi California Roll (veg, chicken, prawn, duck, salmon, crab) | \$3.0 |
| 15. Peking Duck Spring Roll | \$3.0 |
| 16. Moroccan lamb and pinenut puffs | \$3.0 |
| 17. Mini beef wellingtons | \$3.0 |
| 18. Mini chicken wellingtons | \$3.0 |
| 19. Skewers (satay chicken, asian beef, chilli prawns) | \$3.0 |
| 20. Thai fish cakes w/citrus aioli | \$3.0 |
| 21. Mini dijon and black pepper beef mignon | \$3.5 |
| 22. Poached Prawns w/thai dressing | \$3.5 |
| 23. Mini Cajun chicken mignon | \$3.5 |
| 24. Mini lamb and herb mignon | \$3.5 |
| 25. Prosciutto wrapped scallop Kilpatrick | \$3.5 |
| 26. Oysters: Natural, spicy tomato salsa, pesto, thai, avocado salsa | \$3.5 |
| 27. Bloody Mary Oyster Shooter | \$4.5 |

Grazing Menu

If you would like something little heartier at the end of your function, we suggest this option for an additional \$5 p/head. Choice of 2 items:

1. Beer Battered fish & chips w/tartare sauce
2. Mini beef burger and fries
3. Assorted pizza platters
4. Mini Thai chicken burgers and fries

Cheese and Fruit Platters w/crackers are also available \$55 per platter

Dips & Antipasto platters with condiments, grissini, and breads \$45 per platter

(caters for 10-15pax)

dessert canapes on request



the nixon

set menu

2 courses - \$38 p/head 50/50 basis

(entrée & main or main & dessert)

3 courses - \$47.50 p/head 50/50 basis

50/50 basis - Choose two dishes from each course to be served (this means that the dishes will be served alternatively around the table.)

entrée

- Teriyaki duck Salad -

rocket, cherry tomatoes, cucumber, red onion, cress, and pinenuts
with a sweet teriyaki dressing and wonton crisps

- Bruschetta -

diced tomatoes, spanish onion, basil, shaved parmesan, olive oil, balsamic glaze
toasted focaccia bread

- Satay chicken skewers -

grilled chicken skewers served with coconut jasmine rice
pineapple salsa, peanut curry sauce

- scallop and prawn mornay

oven baked in a creamy bechamel sauce sprinkled with grana padano cheese
with a side of saffron rice

Roast vegetable strudel

Pumpkin, spinach, sweet potato, cannellini beans
and mascarpone wrapped in fillo pastry
served with beetroot puree

salt and pepper calamari

flash fried and served with a rice noodle salad
thai coconut dressing

smoked salmon latke

smoked salmon rosette on a warm potato latke
with horseradish crème, and a rocket salad



main

- Chicken bocconcini-

tomato and bocconcini filled chicken breast, wrapped in prosciutto oven roasted served on a vegetable puree with green peppercorn jus

- Atlantic Salmon -or market fish

served with a crisp skin on a garlic, spinach and chive, mash roast tomato coulis and basil pesto

venison sausage

served cassoulet style with seasonal vegetables, game broth and toasted sourdough

- Char-Grilled pork rib eye -

marinated in mild indian spices, served with roasted kipfler potato and cabbage crush with an apple cider jus

- Eye Fillet of Beef 300gm -

served on potato fondant, with roasted field mushrooms with baby carrots pea puree and a red current glaze

- Pumpkin Risotto -

roasted pumpkin, pine nuts, corn, baby spinach tossed with arborio rice, crowned with a parmesan wafer

- vegetable lasagne -

with grilled eggplant, roasted zucchini, spinach, pumpkin, napolí, basil, mornay sauce .served with a greek salad

herb crusted oven roasted scotch fillet

marinated in paprika, garlic and herbs served medium with seasonal vegetables pan jus and yorkshire pudding



dessert

- *Chocolate frangelico Semi Freddo* -
berry coulis , praline

- *Lemon tart* -
mango coulis, double cream and mixed berry compote

- *chocolate brownie* -
served warm with chocolate ganache

Classic tiramisu
with hazelnut ice-cream

sticky date pudding
warm butterscotch sauce ,rum and raisin ice-cream

orange mud mousse
jaffa style mousse layered between moist rich mud cake

raspberry and white chocolate cheese cake
with raspberry coulis and cream

cheese and fruit platters per table
\$5 per person

Please advise your function co-ordinator of any specific dietary requirements when finalizing your menu selection. This includes the number of vegetarian and gluten free dishes required for each course. Dishes may not be altered unless for specific dietary requirements.*

*please note - menus are subject to change without notice



the nixon

THE NIXON HOTEL

Where to find us:



757 Bourke Street, Docklands VIC 3008
Telephone 03 9642 3272 Facsimile 03 9642 3196
Email: info@nixonhotel.com.au
www.nixonhotel.com.au

T E R M S A N D C O N D I T I O N S

General Information

1. Private Dining Area capacity 50 guests' seated/100 guests cocktail
 - . The Nixon Bar capacity 60 guests' seated/150 cocktail
 - . Minimum number of 25 people required
 - . Four hour duration
 - . Assistance with room Theming if required
 - . Formal, Casual and corporate dining is available with friendly and efficient staff
 - . Set Menu and Beverage packages available
- 2 Tentative bookings will be held for a period of 14 working days, upon which the date held, will be released if not confirmed. A Date requested, and held without a deposit will be deemed as a 'tentative booking'
3. Confirmation of Final Numbers and Food Payment: Final numbers are required 5 working days prior to the event date.
4. Deposits and Refunds: A deposit of \$400.00 is required within 7 days of your booking being confirmed. This also acts as a security deposit for the room if any negligent damage is caused by guests (broken windows, marked walls, deliberate blocking of toilets etc.). A \$400.00 cancellation fee will be charged should you fail to arrive on the night.
5. Liquor: The Nixon Hotel practices a Responsible Service of Alcohol. Any intoxicated or unruly person will be asked or escorted from the premise
6. Decorations: You are free to decorate the room as you please, however no confetti, tape, glue or nails are to be used. Any Damage to the building, furniture or property during the evening and immediately following the event will be the responsibility of the "Hiring Parties" including repairs or replacements.
7. Noise Level: Noise is asked to be kept at a respectable level as not to inconvenience or disturb the privacy of our immediate neighbors.
8. Entertainment: Live music is not permitted at The Nixon Hotel
9. Loss of personal belongings/delivery of goods: it is the responsibility of the client to be responsible for their own goods and equipment. The Nixon Hotel will not take responsibility for any damaged or loss items before, during or after a function. If you wish to have anything delivered to The Nixon Hotel prior to your function you must notify the Functions Manager prior to its delivery.
10. Security: The Nixon Hotel reserves the right to cancel the function anytime or eject disruptive individuals if the safety of our staff and the smooth running of the business are deemed to be in jeopardy. Functions exceeding 50 people may require the hire of extra security guard, the cost of which is \$360.00 for a 4 hour period. Two (2) security guard are required for **all** 21st. Clients to fund the cost of security.
11. Payments: We accept all major credit cards. However, Amex and Diners will incur an additional surcharge of 5% of the total bill. A credit card is required to be given to the Nixon Hotel on the day of your function prior to it commencing as security. We are unable to provide customer account facilities. The final account is payable at the end of the function. Clients wishing to pay their function by Cheque will need to do so 7 days prior to the event. Should any further costs be incurred on the night, payment can only be paid for via cash or credit card. No invoices can be issued on the night unless previously arranged; the following business day we can issue you an invoice if required.
12. Function Cancellation: Any function cancelled more than 2 weeks prior to the date will be reimbursed the full deposit. Any cancellation of less than 2 weeks prior will unfortunately receive no refund of deposit due to the popularity and advanced bookings of the rooms.

Please Sign:

Date:

Client:

Nixon Employee

By signing the above document, you are agreeing to the 12 Point Terms and Conditions set out by the Nixon Hotel

Thank You
NIXON HOTEL