
2023 WEDDING + EVENTS PACKAGE





THE SPACE

Sitting pretty in the main street of charming Birregurra, The Royal Mail Hotel provides the perfect backdrop for your special day. With its captivating art deco exterior, thoughtfully refurbished interior, and a variety of inviting spaces, it's a venue that sets the stage for unforgettable moments.

The open bar area is a relaxed and welcoming space that allows your guests to mingle and socialize. The bar seamlessly flows into our enchanting courtyard, adorned with overhead vines and twinkling festoon lighting, the perfect backdrop for summer celebrations. On the other side of the bar you will find the elegant bistro area with a refined ambiance that offers a more formal dining experience for those seeking a sophisticated seated event.

Whether you're envisioning a chic cocktail function or a 3 course meal with your loved ones, The Royal Mail Hotel is the ideal venue to bring your vision to life and make lasting memories that you'll cherish forever.

THE DETAILS

Here at The Royal Mail, we believe in keeping things as simple as possible. That means stripping back the fuss of venue hire, guest minimums and complicated food and bev packages. Instead, we simply ask that you meet a minimum spend requirement, how you do that is up to you!

Minimum Spend

Monday - Thursday: \$10,000

Friday & Saturday: \$12,000

Sunday & public holidays: \$15,000

Venue capacity: 60 seated / 150 standing

What's included:

Exclusive use of the entire venue

5 hour time slot for your reception

All wait, kitchen & bar staff

All crockery, cutlery, napkins & glassware

House music system with Bluetooth connection

Wireless microphone for speeches

Note: we do not offer on-site ceremonies, if you need help with ideas on where to hold your ceremony, don't hesitate to get in touch.



THE COCKTAIL CELEBRATION

The Royal Mail Hotel takes pride in its exceptional event catering. With a strong emphasis on fresh, seasonal produce, our chefs craft exquisite dishes that will create an unforgettable experience for you and your guests.

Our canapé packages offer a sophisticated yet relaxed way to dine, while allowing guests to roam and socialise. These menus feature an assortment of delicious bite-sized creations that are bursting with flavour and freshness.



COLD CANAPÉS

Natural oysters w/ lemon

Melba toast topped w/ smoked salmon & dill cream

White fish ceviche w/ avocado & citrus dressing

Thai beef salad

Leek, blue cheese & walnut tartlet

Tomato, bocconcini & basil bite

Roast beef w/ horseradish cream

Truffle, green pea & asparagus tartlet

Selection of cured meat w/ grissini in a cone

\$7 per piece

Pikelets w/ smoked salmon & dill crème fraîche

Peking duck crepes

Nori rolls

Spanish frittata

Prosciutto, blue cheese & rocket tortilla wraps

Smoked chicken, pumpkin & feta en croute

Prawn & Japanese salad tasting spoon

Zesty zucchini & goats cheese tart

Pea & corn fritter w/ tomato relish

Maple pumpkin & feta tart w/ beetroot tapenade

Mexican chicken pinwheel w/ guacamole & salsa

\$10 per piece

WARM CANAPÉS

Steamed prawn gyoza w/ Japanese dipping sauce

Porcini mushroom & parmesan arancini w/ crème fraîche

Roast pumpkin, capsicum & feta arancini

Spring roll w/ sweet chili sauce

Mini hot dog w/ mustard & tomato sauce

Assorted mini gourmet pies w/ tomato sauce

Mini pizza w/ Chef's selection of toppings

Prawn twister w/ sweet chili sauce

\$7 per piece

Crisp Thai barramundi cake w/ kaffir lime sauce

Potato spun prawns w/ garlic aioli

Prawn wonton w/ sticky soy

Tandoori chicken & cous cous w/ mango chutney

Homemade vegetable spring rollsw/ pickled ginger dipping sauce

Lemon pepper aranciniw/ rogan josh yoghurt

Bacon & cheese filled chat potato w/ sour cream

\$11 per piece

SLIDERS & SKEWERS

All sliders served in a mini brioche bun

Classic beef slider
w/ cheese, lettuce, beetroot & tomato relish

Pulled pork slider
w/ jalapeño slaw

Grilled chicken slider
w/ beetroot jam, avocado purée & aioli

Grilled halloumi slider
w/ basil & rocket pesto

Crispy panko crumbed prawn skewer
w/ wasabi mayonnaise

Grilled chicken skewer
w/ satay sauce

\$9 per piece



SUBSTANTIAL

Spinach, feta & sweet potato salad w/ pine nuts
& pumpkin seeds + balsamic dressing (v)

Quinoa, roast pumpkin & beetroot salad w/ flaked almonds
& apricot + pomegranate, balsamic dressing (v)

Calamari & rocket salad

Beef stroganoff w/ spiced rice

Lamb kofta w/ chili mint yoghurt

Crispy calamari w/ Greek salad

Beer battered barramundi
w/ chips & lemon mayonnaise

Hokkien noodle box w/ choice of;
vegetables, prawns, chicken, pork or beef

Assorted gourmet pizza

\$16 per piece



DESSERT

Dixie cup ice cream
w/ mini waffle cones

Individual tiramisu

Assorted petit fours

Individual fruit salad (gf/df)

Portuguese tarts

\$10 per piece



THE DINING CELEBRATION

Our seated menus offer a more formal way to treat your guests. Sit back while we create a truly memorable dining experience with thoughtful dishes that hero seasonal flavours.

PACKAGE PRICING (PER PERSON)

2 courses; shared entrée + alternate drop main
\$65 lunch | \$75 dinner

2 courses; roaming canapé entrée + alternate drop main
\$70 lunch | \$75 dinner

2 courses; alternate drop entrée & main
\$80 lunch | \$85 dinner

3 courses; alternate drop entrée & main
+ roaming dessert canapés
\$80 lunch | \$90 dinner

3 courses; alternate drop entrée, main & dessert
\$95

Additional sides:
Leafy salad / Roasted potatoes / Chips / Seasoned greens
\$15 per serve

ENTRÉE

Panko crumbed prawns
w/ Japanese daikon salad + wasabi mayo

Smoked salmon rosette
w/ feta, caper & tomato dressing + charred ciabatta

Five spiced lamb fillet
w/chickpea & baba ganoush salad + herbed yoghurt

Ricotta gnocchi w/ garlic cream sauce
+ dukkah spiced cauliflower & shaved parmesan

Mexican spiced eggplant w/ beetroot tapenade
+ crisp flat bread, Danish feta & fresh herbs

Potato & leek soup
w/ blue cheese mousse + toasted baguette

MAIN

Atlantic salmon & crispy chats
w/ lemon pepper creamy spinach sauce & roasted peppers

150 day grain-fed eye fillet w/ roast pumpkin & potato mash,
green beans + rosemary jus

150 day grain-fed Porterhouse steak w/ creamy potato,
green peas, charred sweet potato + sage sauce

Pork loin w/ rosemary potatoes, zucchini,
goats cheese & cranberry mousse + seeded mustard jus

Crispy skin barramundi
w/ apricot couscous, rocket, Cajun mayo + fresh lime

Cumin spiced organic chicken breast
w/ Mediterranean veg, minted yoghurt + herb salad

Baked field mushroom w/ tandoori spiced eggplant,
minted yoghurt, herb salad + charred tortilla

DESSERT

Sticky date pudding
w/ butterscotch sauce & double cream

Vanilla panna cotta
w/ sticky citrus syrup & fresh berries

Apple crumble w/ caramel fudge
& vanilla ice cream

Tiramisu mousse cake
w/ sour cherries & double cream

New York cheesecake
w/ dried fruit compote & cream

Pecan tart w/ hot chocolate sauce
& vanilla ice cream

Chocolate mud cake w/ candied walnuts,
ginger ganache & double cream

THE DRINKS

As a pub, we take pride in offering an outstanding selection of beverages.

Our enviable wine list was carefully curated by Patrick Walsh, a sommelier with an impressive resume spanning some of Melbourne's best culinary venues. Couple this with a selection of the finest beer and you're set for a cracking celebration.

We can help you tailor your beverage selection to suit your function. To get an idea of our offering, be sure to take a look at our wine list, available on our website.



THE FINER DETAILS

Booking Deposit

We require a 10% deposit to secure your date, provided alongside a signed copy of our terms & conditions.

Security Bond

We don't require a security bond as we trust that you will treat our venue with the same respect you have for your own home and take responsibility for any damage caused by you or your guests.

Payment

Full balance of payment must be made 14 days prior to your event via bank transfer

Final Guest Numbers

Please confirm final guest numbers no later than 14 days prior to your event.

Cancellation Policy

For cancellations up to three months before your scheduled date we will refund your deposit. For cancellations less than three months before your event, all deposits will be forfeited. For cancellations within one week of your reserved date, the outstanding balance will be forfeited.

Decorations

While we feel that the interior creates a gorgeous backdrop as is, we allow simple decorations provided they do not cause any damage to the venue. Installation of decorations is the responsibility of the hosts and must be completely removed at the conclusion of the event.

Access

Hosts & musicians are given access to the venue 2 hours before and 1 hour after the conclusion of the event for bump in & bump out.

Ceremony

We do not offer ceremonies at our venue. Please check out page xx of this document for some suggestions on local ceremony locations.

Parking & Transport

There is plenty of parking available on Main Street, including right out the front of the pub. V-line trains also run directly to Birregurra station, situated just outside of town.

Pricing

All pricing in this document includes GST and is valid until July 2024. For events after this date, please get in touch for updated pricing.

Children

Children under 12 years are subject to a reduced price of \$25pp.

Menu Availability

While we endeavor to keep our offering as it appears in this package, sometimes we may need to change or tweak the menu based on produce availability. Any changes will be advised during menu selection, two months prior to your event.

Dietary Requirements

We can cater to a number of dietary requirements. Each dish in this package includes dietary notes, please factor these into your selection based on guest requirements. Additional provisions can be addressed on a case-by-case basis.

RMH will endeavor to accommodate food allergies, however we cannot guarantee allergy free meals due to the potential for cross contamination in the working environment and supplied ingredients.

Cakeage

Cakeage is charged at \$5 per person. Cake will be cut and plated individually with berries and cream.

Sound System

You will have access to our house PA system with Bluetooth connection. You can use this to connect a Spotify playlist to be played through the surround sound system.

Gifts & Personal Property

Please note that The Royal Mail Hotel does not assume any responsibility for the damage or loss of gifts or other personal property. It is your sole responsibility to ensure the safety and security of any property, equipment, merchandise, gifts, and personal items brought by you, your attendees, or any other individuals attending your function.

Responsible Service of Alcohol

We are required to work in accordance with RSA guidelines and reserve the right to refuse entry, refuse service or eject any person who is in breach of our liquor licensing obligations.



THE NEXT STEPS

For additional questions and availability, please get in contact via the form on the events page of our website, or email us at events@theroyalmailbirregurra.com.au

It is strongly advised to book and pay your confirmation deposit as soon as possible in order to secure your preferred date.

If you would like to come and see the space, get in touch by calling 0408 332 252.