



# FUNCTIONS



# Function Spaces

The Main Dining Room  60

The Atrium  22  35

The Wine Room  24

The Birdcage  45

The Lounge Bar  50



# The Main Dining Room

Our Main Dining room exudes a comfortable elegance that makes it a versatile space suitable for a range of function styles. Whether you're planning an extravagant birthday dinner, a team building event or christmas party, this room can be configured to meet your needs of up to 60 guests. It's a separate section of the venue with its own entrance and facilities, giving it a sense of exclusivity.

## Capacity

Seated 60 guests maximum

*Minimum spend provided upon request*





## The Atrium

The Atrium is a private dining room flooded with natural light through its glass ceiling. With built in AV The Atrium is perfect for a variety of events from birthday celebrations to hens lunches, from board room meetings and presentations to EOFY celebrations. This versatile room provides an intimate setting for both seated functions and cocktail functions.

**Capacity**  
Cocktail 35 guests maximum  
Seated 22 guests maximum

*Minimum spend \$1500*





# The Wine Room

The Wine Room evokes an effortless elegance that is sure to leave a lasting impression on your guests. The expertly crafted wine wall showcases a selection of the finest vineyards, vintages, and varietals from around the world and Australia.

The immaculate dark-stained white oak table comfortably accommodates up to 24 people, ensuring that everyone can unwind, socialize, and savor a delightful evening.

The room is equipped with AV capabilities, making it ideal for presentations or screenings alongside your event.

## Capacity

Seated 24 guests maximum

*Minimum spend \$2000*





# The Birdcage

Our newest addition, The Birdcage, is an enchanting outdoor dining space located at the front of the venue. Fully enclosed and heated, it provides a year-round European-inspired setting for seated functions. Accommodating up to 45 guests, The Birdcage offers a charming and intimate atmosphere for private dining experiences.

This area is suitable for up to 45 guests for seated functions only.

## Capacity

Seated 45 guests maximum

*Minimum spend available upon request*





# The Lounge Bar

The Lounge Bar space at Lamaros Hotel is nestled at the rear of the bar, snug by the fireplace. While it is within the bar vicinity, it remains secluded, making it an ideal intimate space for a small group gathering.

This area is particularly well-suited for a stand-up cocktail style function, offering ample room for guests to socialize and mingle.

## Capacity

Cocktail 50 guests maximum

*Minimum spend \$3000*





# Set Menu Options



# Set Menu Options

For group bookings of 12 guests or more at Lamaro's Hotel, we offer a curated dining experience with a set menu format. Guests can choose from three main options that are customizable to accommodate various tastes and dietary requirements. This ensures that everyone in your group can enjoy a tailored dining experience while celebrating together in our elegant and welcoming atmosphere.

- Feed Me: 2 Course (\$75) or 3 Course (\$80)
- \$85 Set Menu
- \$95 Set Menu

Please note, all menus subject to availability & seasonal changes



# Option 1: Feed Me

Our Feed Me menu is a delightful communal dining experience that showcases the freshest and finest produce of the day's market, handpicked by our exceptional head chef, Khimmy Tharnchai,

For each course, you'll be treated to a variety of options including vegetable-based, seafood, and meat dishes. Not only will it include some of our beloved signature dishes, but also introduce novel and exceptional culinary creations.

Please note that this menu is crafted on the day of your function, so if you have any dietary restrictions or specific requests, kindly inform us in advance.

## Example (2 course)

**Entree: Roasted Cauliflower Salad, Classic Beef Tartare, Wood-fire Grilled Scallops**

**Main: Sliced Veal Schnitzel, Mushroom Risotto, Sliced Porterhouse**

# \$85 Set Menu

## Shared Entrees

### Salumi Platter

*San Danielle prosciutto, Wagyu bresaola, spicy calabrese salami, pickles & toasted sourdough*

### Roasted Cauliflower & Falafel

*French lentils, labneh, saffron dressing, coriander, mint, basil, pomegranate, pine nuts*

### Wood-fire Grilled Scallops

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

## Individual Main

### Fish of the Day

### Wild Mushroom Risotto

*Assorted wild mushrooms, herbs, spinach, ricotta, pecorino*

### Veal Schnitzel

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

### 300g Grass fed Scotch Fillet Steak

*(cooked medium rare), French fries, red wine jus*

## Shared Sides

### Rocket Salad

*Pear, pecorino, honey mustard dressing*

### French Fries

## Shared Desserts

### Cheese Selection

*Quince paste, lavosh, fruits, nuts*

### Petit Four



# \$95 Set Menu

## Individual Entree

### Classic Beef Tartare

*Capers, shallots, mustard mayonnaise, herbs, potato crisps with grilled sourdough*

### Hand-rolled Burrata

*Heirloom tomatoes, basil, red onion, olives, basil oil*

### Wood-fire Grilled Scallops

*Roasted pork belly, tamarind and palm sugar dressing, spearmint leaves*

## Individual Main

### Fish of the Day

### Miso Eggplant

*Salt & pepper silken tofu, pickled daikon, burnt eggplant miso puree, sesame seeds*

### Veal Schnitzel

*Sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, Diane sauce*

### 300g Grass fed Scotch Fillet Steak

*(cooked medium rare), French fries, red wine jus*

## Shared Sides

### Rocket Salad

*Pear, pecorino, honey mustard dressing*

### French Fries

## Individual Dessert

### Caramel Cream Pot

*Chocolate ganache, hazelnut ice cream, popcorn, peanut, cashew, lime leaf praline*

### Dark Chocolate Mousse

*Chocolate soil, orange gel, hazelnut praline, dried mandarin*

### Cheese Selection

*Quince paste, lavosh, fruits, nuts*

# Canapes

We require all selections to be made 7 days before your event per our terms and conditions.

## ON TOAST \$4.50

- Bruschetta [V]
- Cristini, Honey Goats Cheese And White Anchovy
- Flouris Taro Rice Net Roll [DF, VEG]

## FINGER FOOD \$6.50

- Panko Prawn, Tomato Salsa
- Fresh Shucked Oyster with Shallot, Cabernet Sauvignon Vinegarette
- Wild Mushrooms Arancini with Truffle [VEG]
- Bolognese Arancini
- Prawn Dumpling with Black Bean Sauce [DF]
- Vegetable Dumpling [V]
- San Choy Bao Lettuce Cup with Tofu and Mixed Fungus Mushroom and Lychee [V, GF]
- BBQ Scotch Fillet Lettuce Cup with Tamarind and Crispy Coconut Flakes [GF, DF]

## SKEWERS AND BOATS \$7

- Wood-Fire Grilled Scallop, Roasted Pork Belly, Tamarind Dressing [GF]
- Satay Chicken with Peanut Sauce [GF]
- Lamaro's Veal Schnitzel
- Hopkins River Scotch Fillet Skewered with Pepper Sauce
- Bocconcini And Cherry Tomatoes Skewered [V]
- Spicy Tuna with Crispy Rice Cracker [GF]
- Chianina Meatball

## MINI BURGERS, ROLLS & SLIDERS \$9

- Mini Black Angus Burgers with Lettuce, Tomato and Special Sauce
- Slow Cooked Pork Belly Bao, Pickle Cucumber and Mayo [DF]
- Lamaro's Veal Schnitzel Roll



Beverages

# Beverage Options

When it comes to beverages, we understand that preferences vary, which is why we provide two distinct options. Guests can opt for drinks on consumption, allowing them to select from our extensive wine list, craft beers, and premium spirits as desired throughout the event.

Alternatively, we offer a range of carefully curated beverage packages that are designed to complement our exceptional menus, ensuring a consistent flow of refreshments that perfectly enhance your dining experience.

Whether you prefer the flexibility of individual selections or the convenience of a package, we have the ideal solution to suit your event needs.

- Standard or Premium Drinks Package
- Bar Tab

Management reserves the right to discontinue service of alcohol to any patron during the period of the beverage package according to the Responsible Service of Alcohol Guidelines. \*Conditions apply to all packages. Please note that all products listed and prices are subject to change at anytime without notice.

# Drinks Packages

Please note these packages are optional. You are welcome to opt for drinks on consumption.

## STANDARD PACKAGE

3 hours - \$75 per person

4 hours - \$90 per person

### SPARKLING:

Dal Zotto Prosecco King Valley, VIC

Please choose two of the following white wines/rose:

- McHenry Hohnen 'Rocky Rd' Sav Blanc/Semillon Marg Rvr, WA
- Dal Zotto Pinot Bianco King Valley, VIC
- Longview 'Macclesfield' Gruner Veltliner McLaren Vale, SA
- Yalumba 'Vine Vale' Grenache Blanc Barossa Valley, SA
- Kellybrook 'Edenesque' Chardonnay Yarra Valley, VIC
- Vasse Felix 'Dry Rose' Marg Rvr, WA

Please choose two of the following red wines:

- The King and I Pinot Noir King Valley, VIC
- La Zona Tempranillo Rioja, SP
- Common Molly Sangiovese Barossa Valley, SA
- Triple Creek Shiraz Barossa Valley, SA
- Rob Hall Cabernet Yarra Valley, VIC

## PREMIUM PACKAGE

3 hours - \$90 per person

4 hours - \$110 per person

### SPARKLING:

Jansz Premium Cuvée Piper's River, TAS

TripleCreek Sparkling Shiraz Barossa Valley, SA

Please choose two of the following white wines/rose:

- Shaw + Smith Sauvignon Blanc Adelaide Hills, SA
- Rusden Chasing Daisies Grenache Blanc/Roussanne/Marsanne Barossa Valley, SA
- Domaine Haute Favrie Muscadet Loire Valley, FR
- S.O.S Chardonnay Yarra Valley, VIC
- Passing Clouds Rose Bendigo, VIC
- Triennes Rose, Provence, FR

Please choose two of the following red wines:

- Ocean Eight Pinot Noir Mornington Peninsula, VIC
- Cht. de Chatillon Gamay Savoie, FR
- Hewitson Miss Harry Grenache/Shiraz/Mourvèdre Barossa Valley, SA
- Five Geese old pipoli Shiraz McLaren Vale, SA
- Syrahmi Demi Shiraz Heathcote, VIC
- Merricks Estate Thomason's Lane Cabernet Sauvignon Mornington Peninsula, VIC

*All packages include Tap Beers, Soft Drink, Juice, Tea and Coffee*

# Indulge Me: Bespoke Events

Indulge Me menu is an exclusive degustation experience, tailor-made in collaboration with you, our talented head chef, Khimmy Tharnchai, and our expert sommelier to awe your friends, colleagues, or loved ones.

It's the quintessential celebratory menu, featuring an array of options such as Chef's Signature Degustation, Seafood Extravaganza, Truffle Delight, Wagyu Tasting, or Burgundy and Champagne Dinners.

Tell us your desires and we'll curate a bespoke menu just for you! The dinner can accommodate a minimum of \$2000 expenditure and a maximum of 24 guests, ensuring an intimate and personalized dining experience.

Please enquire about your bespoke event by emailing us at [enquiries@lamarshotel.com.au](mailto:enquiries@lamarshotel.com.au)





# Terms and Conditions

## **Tentative bookings:**

A tentative booking is designed to give you plenty of opportunity to plan your function. A tentative booking gives you the change to hold your preferred date for 7 days. In the event of Lamaro's Hotel receiving another enquiry on your tentative date we will contact you to determine whether or not you would like to secure your booking.

## **Minimum Spend Requirement:**

Minimum spends as specified goes towards food and beverage consumption. The agreed upon minimum spend must be met by the function organiser otherwise the remainder will be charged as room hire.

## **Bookings and confirmation:**

To confirm your booking we require the terms and conditions to be completed and returned along with a deposit within 5 days of making a tentative booking. All bookings will remain tentative until such time that a deposit is paid. If the deposit is not received at least 5 days prior, then we may release the date to other prospective clients.

## **Deposit:**

- A deposit is required within 7 days of booking your function.
- The deposit will be redeemed from the final bill at the end of your function.
- Full payment is required prior or on the date of your function.

**Surcharge:** All groups 12+ incur a discretionary 5% service surcharge (this is a staff gratuity and is negotiable) applicable to the total account.

## **Menu Selection:**

Menu & beverage selections are required fourteen (14) days prior to your event. Should selections not be advised within this time your menu selections cannot be guaranteed. Lamaros reserves the right to substitute food and beverage items of a similar quality, and price value, due to, but not limited to supplier shortages, and seasonal change.

## **Outside Food:**

No food or beverage will be permitted to be brought into Lamaros for the consumption of guests, with the exception of celebration cakes/cupcakes. Cakes brought in will incur a 'cakeage' fee of \$5 per person.

## **Final Numbers:**

Payment will be based on final catering numbers provided three (3) business days (M-F) prior to your event or actual attendance on the day, whichever is greater.

## **Payment:**

- Lamaro's Hotel accepts payment in Cash, EFTPOS, Credit Card or AMEX.
- A market surcharge applies for each EFT, Credit Card and AMEX transaction.
- Electronic bank transfers can also be arranged in advance. Payments must clear 5 days prior to function. An official bank remittance must be provided to [enquiries@lamaroshotel.com.au](mailto:enquiries@lamaroshotel.com.au)

## **Cancellation:**

Events postponed within fourteen (14) days of the booking date will forfeit their deposit. Unless an alternative date can be agreed upon between both parties within a month of the original booking date. Events postponed after this time will be considered as cancelled and the \$500 deposit will be taken.

## **Damages:**

Event organizers are financially responsible for any damages to the building, furniture or property during and immediately following the function, including any costs for repairs and replacements at current market price. This includes any damages caused by their guests, outside contractors or agents prior to, during and after any event.

## **Personal Belongings:**

While the Lamaros Hotel staff will take care with the security and protection of your personal belongings, we are unable to accept responsibility for damage or loss of property before, during or after the function.

## **Responsible Service of Alcohol:**

Lamaro's Hotel adheres to responsible service of alcohol legislation. All staff are trained in Liquor Licensing Accredited 'RSA- responsible service of alcohol and by way of law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.