

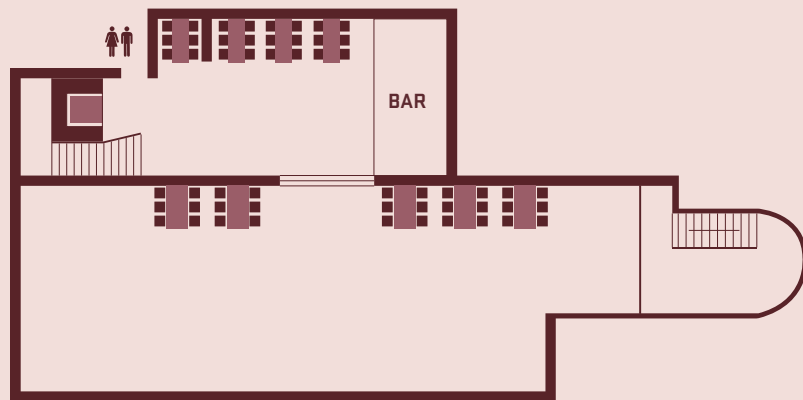
A photograph of a restaurant interior, likely a banquet hall or event space, with several round tables set for dining. The tables are covered with white tablecloths and set with white plates, glassware, and cutlery. The room features a large, curved wall with a textured, metallic finish. A large, ornate chandelier hangs from the ceiling. The entire image is overlaid with a red tint.

CAULFIELD HOTEL

FUNCTIONS & EVENTS

DERBY'S

Tucked beneath street level, our function room offers a raw, urban atmosphere with a fully open floor plan. With a dedicated bar and a distinct underground edge, it's perfect for private events whether you're planning a birthday, launch, dinner, or something entirely your own, this versatile space suits any style of event.

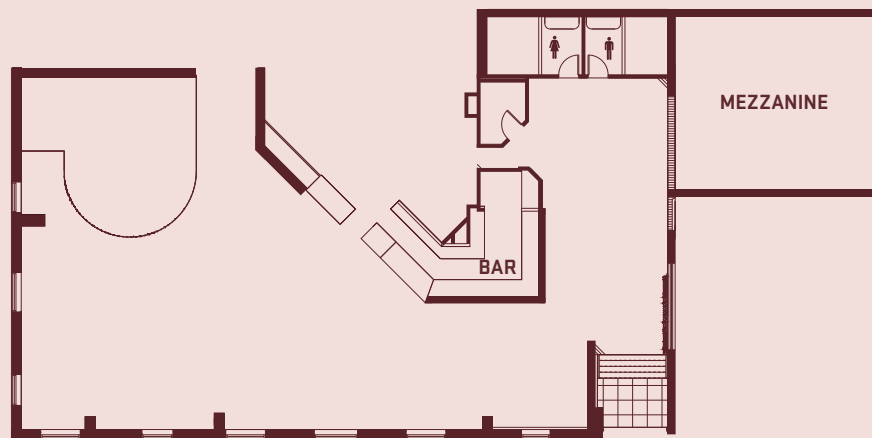


200 COCKTAIL
AUDIO / VISUAL
PRIVATE AREA
OPEN BAR



THE ATRIUM

Bathed in natural light, this event space is ideal for everything from elegant cocktail gatherings to tailored sit-down dinners. With a mezzanine level for more intimate moments, an open bar, and direct access for guests, it's designed to adapt to your vision, whatever the occasion.



120 SEATED

300 COCKTAIL

AUDIO

PRIVATE AREA

AMBIANT ACCESS

OPEN BAR



STAND UP

7 ITEMS - \$35PP | 10 ITEMS - \$45PP

COLD ITEMS

Bite size mixed sushi · d · v · g

Cucumber cups · v · g
baba ghanoush

Mini smoked salmon toast
ranch mayo & dill

Steak tartare · d
on toast

Freshly shucked oysters · g
natural or oyster mignonette

HOT ITEMS

Vegetable spring rolls · d · v
sweet chilli sauce

Mini beef sausage rolls
tomato sauce

Gourmet mini beef pies
tomato sauce

Mac and cheese croquettes

Sweet potato croquettes

Mini chip cups · v
tomato sauce

Popcorn chicken
chilli mayo

Spanakopitas · v
mint yoghurt

Beer battered flathead fish
chips & tartare sauce

Field mushroom risotto · v · g
truffle oil

Pumpkin risotto · v · g · n
onion, feta & pine nuts

Penne cups · v · n
choice of basil pesto or napoli sauce

Lamb ribs* · d · g
bourbon sauce

Waygu beef sliders*
swiss cheese, tomato sauce, mustard, pickles

PIZZA

Margharita · v
pizza sauce, mozzarella, fresh basil & parmesan

Hawaiian
pizza sauce, smoky ham, pineapple, mozzarella

Pepperoni
pizza sauce, pepperoni, mozzarella

SWEETS

Banana cake

Lemon cake

Carrot cake
honey whipped cream

Chocolate brownie · g

Fruit platter
assorted seasonal fruits

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk * are equivalent to two items.



LUXE STAND UP

4 CANAPÉS & 2 SUBSTANTIALS - \$45PP

8 CANAPÉS & 2 SUBSTANTIALS - \$60PP

CANAPÉS

Chickpea fries dijonnaise · v · g

smoked eggplant · v · g
miso, baba ganoush

Goats cheese and caramelised
onion tart · v

Mushroom arancini · v

Sweet corn & coriander fritters · v

Cheesy vegemite donuts · v

Pumpkin & fetta mini tarts · v

Tuna tartare · g
lime, lettuce cup

Smoked salmon · g
salted chip, salad cream

Salt & pepper calamari
lime aioli

Fried prawn toast
sesame, sweet mayo

Brandade on toast
red capsicum emulsion

Lamb kofta
mint tzatziki

Oat crumbed popcorn chicken
chilli mayo

Beef croquette
smokey wood sauce

Crispy pork cracker · d
spiced pear chutney

Confit duck rilette
cherry gel, brioche

Vegetarian spring rolls · v

SWEET CANAPÉ ITEMS

Chocolate caramel tart

Mini pavlova

Macaroons

Lemon meringue tart

SUBSTANTIAL ITEMS

Wagyu beef burger slider

Fried halloumi & slaw slider · v

Lamb ribs, chimichurri · d

Fish & chips

Vegan beetroot burger · d · v



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PLATTERS

PIZZA \$85

1 tray of Margherita
1 tray Hawaiian
1 tray Pepperoni

PASTA \$85

SELECT TWO OPTIONS

Penne Napoli / Pesto
Risotto Mushroom / Pumpkin

SALUMI \$95

Selection of cold cut meats,
hummus and capsicum dips,
pickles, grissini, lavosh

CHEESE \$95

Selection of cheeses, pickles,
mustards, crackers, grapes,
lavosh, grissini

COMFORT \$120

Spring rolls, spanakopita,
arancini, mac and cheese
croquettes, popcorn chicken,
gourmet pies and sausage rolls

VEGAN \$95

Empanadas, sweet potato
croquette, chip cups, falafel
sliders, chickpea and onion rolls

SLIDERS \$180

12 mini wagyu burgers
12 haloumi sliders
12 popcorn chicken burgers

SWEET \$95

Chocolate brownie, hummingbird
cake, lemon meringue tarts,
mini pavlovas

FRUIT \$55

Seasonal fruit selection



SEATED

2 COURSE \$65

3 COURSE \$75

ENTRÉE

Korean fried cauliflower, spiced mayo

Ōra king salmon, ponzu, pickled onion, wasabi, shiso oil

Salt and lemon pepper calamari, lime aioli, lemon

MAIN

Crispy skin salmon fillet, broccolini, asparagus,
roasted garlic chat potatoes, caper butter, lemon

Mushroom risotto, goats cheese, pecorino

300g porterhouse, salad, chips, choice of sauce

DESSERT

Chocolate and hazelnut brûlée, vanilla ice cream

Apple pie, vanilla ice cream

Smashed lemon meringue tart, lime and milk ice cream



BEVERAGES

CLASSIC

2HRS \$45 | 3HRS \$70 | 4HRS \$95

All tap beers/rtd's

House wine

Soft drink and juices

PREMIUM

2HRS \$60 | 3HRS \$95 | 4HRS \$130

All tap beers/rtd's

House wine

first pour spirits

Soft drink and juices

ON CONSUMPTION

Custom bar tab set by client

NON-ALCOHOLIC

EVENT DURATION \$400

Unlimited soft drink and juice

Non alcoholic cocktails on request

COCKTAILS ON ARRIVAL \$17

Aperol spritz

aperol, prosecco, soda

Espresso martini

baxter vanilla vodka, kahlua, espresso

Mango pash margarita

rooster rojo tequila, passionfruit liqueur, mango puree

Eastside

bombay sapphire gin, lime, mint, cucumber



TERMS & CONDITIONS

BOOKING CONFIRMATION FEE

- All bookings will remain tentative until the room deposit fee \$600 is received, along with a signed copy of the contract. The \$600 is deducted from the final bill amount.

CANCELLATION POLICY

- A (30 days) notice prior to the function booking date must be given to the venue for the deposit fee to be refunded. If the cancellation notification to the venue occurs within this time frame (30 days), the entire deposit fee will be forfeited.

FINAL NUMBERS

- To assist us in making your function run smoothly, guaranteed numbers will be required two weeks (14 days) prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

HIRING OF EQUIPMENT / ADDITIONAL REQUIREMENTS

- The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client.

MENU CHANGES – SEASONAL AND DIETARY

- Menus provided are subject to seasonal changes and product availability. They provide an overview of the style and variety you can expect from the products at function space. Wherever possible we will endeavour to meet your requests and menus will be confirmed no less than two weeks (14 days) prior to your function. If you or your guests have special dietary requirements, we welcome your suggestions and we can happily alter dishes to suit your needs. Please inform the function coordinator of these in advance.

EXTERNAL CATERING

- External catering is prohibited. Birthday cake by agreement with the function coordinator is the only exception to this.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

- Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Zagame's Caulfield reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking, E-Cigarettes or vaping and related laws will be enforced during the function.

SECURITY

- Security is required for all functions, the cost will vary depending on event or crowd levels. The venue will accept no responsibility for damage or loss of the client or guests' property, left prior to, during or after a function. Goods left after a function without prior agreed arrangements with venue management will be at clients own risk.

PAYMENT

- All function food accounts are to be finalised one week 7 days prior to the function. All beverage payments must be settled in full on the day/night of your function. Upon the request of the venue, client shall provide the venue with a credit card and client gives authority for the venue to charge for any additional charges incurred. 15% surcharge applies on Public Holidays.

DAMAGE

- If it is found that the function and / or its guests have caused damage to the room and/or facilities of the venue, they the client will be held liable to costs involved in restoring the venue back to its original state, that is the state that it was in before the commencement of the function. Only blu tac or 3M hooks are to be used on walls. Adhesive tape, glitter, confetti or table sprinkles are not permitted and will incur a \$100 cleanup fee if used.

UNDERAGE PATRONS

- Due to liquor licensing laws, people under the age of 18 years are not permitted in venue unless they are accompanied by a direct legal guardian. If underage patrons are expected to attend, the function coordinator must be advised as soon as it is known. Note that 10% surcharge applies on Sundays and 15% surcharge applies on Public Holidays.

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