



Functions & Events

39 CECIL STREET, WILLIAMSTOWN, VIC 3016

03 9100 1955

INFO@THESTAGSHEADHOTEL.COM.AU

ABOUT US

One of Williamstown's oldest watering holes, the Stag's Head began life as a pub in 1859 when it was originally called the Shamrock Hotel by owners, the Brew family. It became the Stag's Head Hotel in 1866/7 and has remained a favourite of locals and visitors alike ever since. Current custodians, the Bennett family are delighted to welcome you to the freshly restored "Stags" and aim to provide you with delicious food, excellent service and a great choice of beverages. We sincerely hope you enjoy your time here.

The Stags is a great choice for your next function, offering warm and inviting spaces for events of different sizes and types, with a variety of catering options.

We can tailor a package to suit your individual needs. Please get in touch and let us help you organise your perfect event.

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DINING ROOM

- Our cosy, traditional dining room can accommodate up to 40 people for a seated event, or up to 50 for a cocktail-style party
- Minimum spend for 3 hours' exclusive use of the dining room:
 - Monday-Thursday daytime - \$1,500
 - Monday-Thursday evening - \$2,500
 - Friday-Sunday daytime - \$2,500
 - Friday-Sunday evening - \$3,500
- The Dining Room is available to hire in conjunction with the Beer Garden for larger functions.



BEER GARDEN

- The secluded beer garden can comfortably seat up to 36 people, and can accommodate up to 50 standing. This space is fully covered to protect from Melbourne's unpredictable weather, and heated in the chillier months so is an option even in winter! Ideal for an intimate private function, family gatherings or even business functions.
- Minimum spend for 3 hours' exclusive use of the beer garden:
 - Monday-Thursday daytime - \$1,000
 - Monday-Thursday evening - \$1,500
 - Friday-Sunday daytime - \$1,500
 - Friday-Sunday evening - \$2,500
- The Beer Garden is available to hire in conjunction with the Dining Room for larger functions.



SEATED DINING OPTIONS

Choose from a wide variety of lunch and dinner options for a sit down meal to remember.
Select a maximum of 2 dishes per course to be served as an alternate drop.

2 course menu - \$65 per person
3 course menu - \$75 per person



entrees	<i>Cold</i>
	Gravlax of salmon celeriac slaw and horseradish dressing Vietnamese noodle salad with pickled carrot, fresh vegetables and sesame soy dressing Salumi plate with cured meats, aged cheese, house made bread and condiments Seared lamb rump on green pea puree, port reduction and sweet potato chips Grilled marinated calamari, rocket and fennel salad, balsamic dressing
	<i>Hot</i>
	Mushroom arancini with roasted garlic aioli and pear salad Thai chicken meatballs with and asian style slaw and sweet and spicy dressing Roast pumpkin risotto with basil pesto and grana padano Linguini pasta tossed in rich wagyu bolognese topped with smoked cheddar
sides	
	Creamy mash potato \$12 Crispy fries \$12 Steamed seasonal veg \$10
desserts	
	White chocolate and raspberry cheesecake with vanilla double cream and chocolate shard Sticky date pudding with butterscotch sauce and vanilla bean ice cream Vanilla bean panna cotta with biscuit crumb and blueberry coulis Self-saucing chocolate pudding, peanut praline and mint ice cream

mains	<i>Chicken</i>
	Pan fried chicken breast with soft polenta, blistered vine cherry tomatoes and creamy pesto sauce Chicken ballotine stuffed with sundried tomatoes and wrapped in prosciutto served on ratatouille veg with aged cheese Roasted chicken breast with saffron fondant potato, creamy cauliflower puree, red wine jus and fried leeks
	<i>Beef +\$6pp</i>
	Pan seared beef tenderloin on carrot puree, sauteed warrigal greens and red wine jus Slow cooked beef cheek on buttery mash, crisp broccolini, onion jus and pumpkin chips Grilled beef fillet with potato gratin, slow cooked tomato, port reduction and crisp onion ring
	<i>Pork</i>
	Slow roast pork belly on bubble and squeak mash, apple and date chutney, cider jus Grilled pork cutlet with potato wedges, corn salsa, and smoky bbq jus
	<i>Fish</i>
	Pan roasted salmon fillet, polenta cake, marinated roast peppers, goats fetta and salsa verde Seared barramundi on roasted kipfler potatoes, vegetable ragu, saffron cream sauce and parmesan crisp
	<i>Vegetarian</i>
	Mixed mushroom and leek risotto, with truffled mascarpone, and fried basil Tofu and vegetable curry, with sticky rice and coconut yoghurt Veggie puff parcel with roasted butternut pumpkin, passata and salsa verde

Please let us know of any specific dietary requirements and we will do our best to accommodate you.

CANAPES

A choice of hot and cold canapes for a cocktail-style or more relaxed event.

5 Canapés - \$45 per person (minimum 2 cold items)

7 Canapés - \$60 per person (minimum 3 cold items)

9 Canapés - \$65 per person (minimum 3 cold items)

hot

- Beef party pies with tomato sauce
- Mini sausage rolls with tomato sauce
- Lamb kofta with garlic yoghurt
- Crumbed haloumi with sriracha aioli
- Mac and cheese fritter with smokey bbq sauce
- Tempura prawn skewers with wasabi mayo
- Polenta chips with garlic aioli
- Mushroom arancini with garlic aioli
- Crumbed chicken tenders with pesto aioli
- Pork and ginger dumplings with sweet soy sauce
- Mini pizza with roast pumpkin
- Salt and pepper calamari with citrus aioli

cold

- Flaked salmon on brioche crouton
- Tomato bruschetta with balsamic reduction
- Mini zucchini frittata with salsa verde
- Marinated lamb rump on crostini and hummus
- Truffled mushroom tart, creme fresh, chives
- Pork terrine, baguette crouton, salsa verde
- Roast pumpkin tart with goats cheese

Last-minute platters for minimum 20 people
\$30 per person

- Party pies with tomato sauce x 24pc
- Sausage rolls with tomato sauce x 24pc
- Vegetable spring rolls with soy sauce x 48pc
- Vegetable samosas with sweet chilli sauce x 48pc
- Mini dim sims with sweet soy sauce x 30pc
- Assorted sandwiches x 40 pc approx.

Please let us know of any specific dietary requirements and we will do our best to accommodate you.



DRINKS PACKAGES

We can provide a selection of beverage packages to suit your needs. If you don't see what you need below, let us know and we can tailor a specific package for you. Please note that drinks and food packages can be combined to meet minimum spend requirements for room hire.

standard

- Tap Beer*
Carlton Draught
Hahn SuperDry 3.5%
Furphy Ale
Furphy Crisp
- Wine*
Sieber Grenache Shiraz Mourvedre
Yering Station Elevations Pinot Noir
Endless Wines Pinot Grigio
Petal & Stem Sauvignon Blanc
Amanti Extra Dry Prosecco
- Non-Alcoholic*
Heineken 0.0
Heaps Normal Quiet XPA
Naked Life G&T
Lyre's Sparkling
Soft drink & Juice
Tea & Coffee

premium

- Tap Beer*
Carlton Draught
Hahn SuperDry 3.5%
Furphy Ale
Furphy Crisp
Stone & Wood Pacific Ale
Guinness
James Squire 150 Lashes Pale Ale
James Squire Orchard Crush Cider
- Wine*
Sieber Grenache Shiraz Mourvedre
Yering Station Elevations Pinot Noir
Hennings Croquet Shiraz
Shut the Gate Tempranillo
Endless Wines Pinot Grigio
Petal & Stem Sauvignon Blanc
La Curio Suffragette Chardonnay
Pauletts Clare Valley Riesling
Dominique Portet Fontaine Rose
Amanti Extra Dry Prosecco
- Non-Alcoholic*
Heineken 0.0
Heaps Normal Quiet XPA
Naked Life G&T
Lyre's Sparkling
Soft drink & Juice
Tea & Coffee





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