



*Skinny Dog*

EST. HOTEL 1873

**EVENT PACK 2024**

# WELCOME

Smack bang in the middle of Kew junction is where you will find us, a bustling local institution serving cold beers and great food since 1853. With two levels and multiple offerings there is something for everyone at The Skinny Dog Hotel.

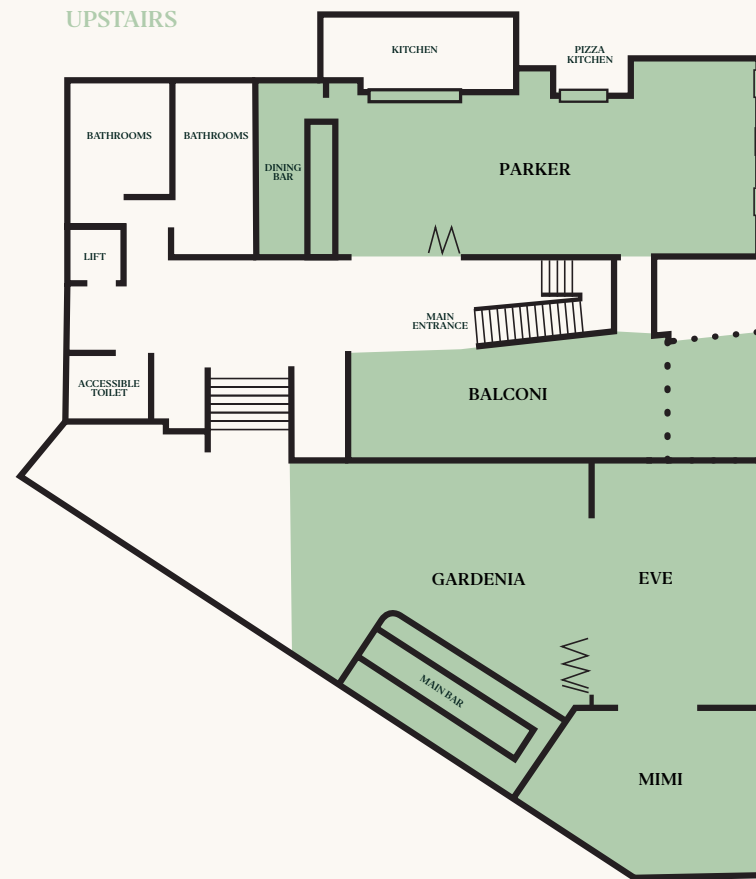
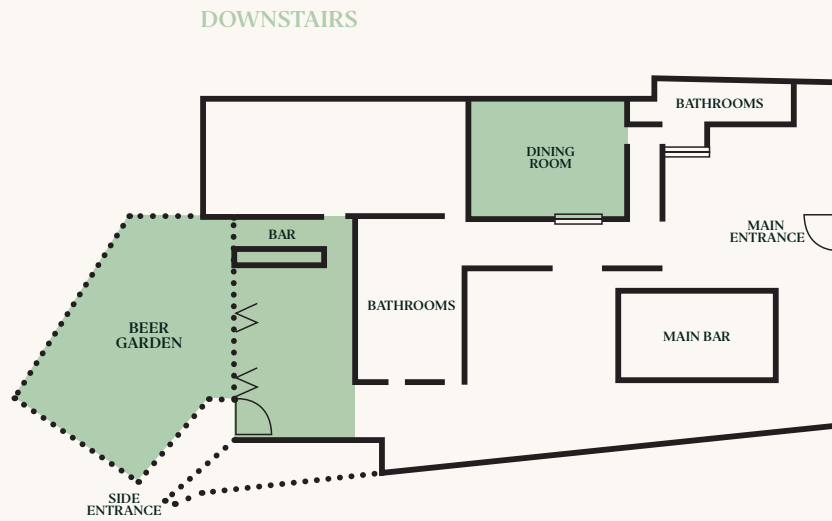
Downstairs, you will find a comfy pub atmosphere with dining rooms to enjoy classic pub fare, two bars and a beer garden.

Upstairs, a light-filled atrium awaits, full of hanging plants, indoor and outdoor open plan spaces for year-round use.

There are many different event spaces to cater to any requirement, be it semi-private, exclusive, or just casual bar reservations.



# FLOOR PLAN

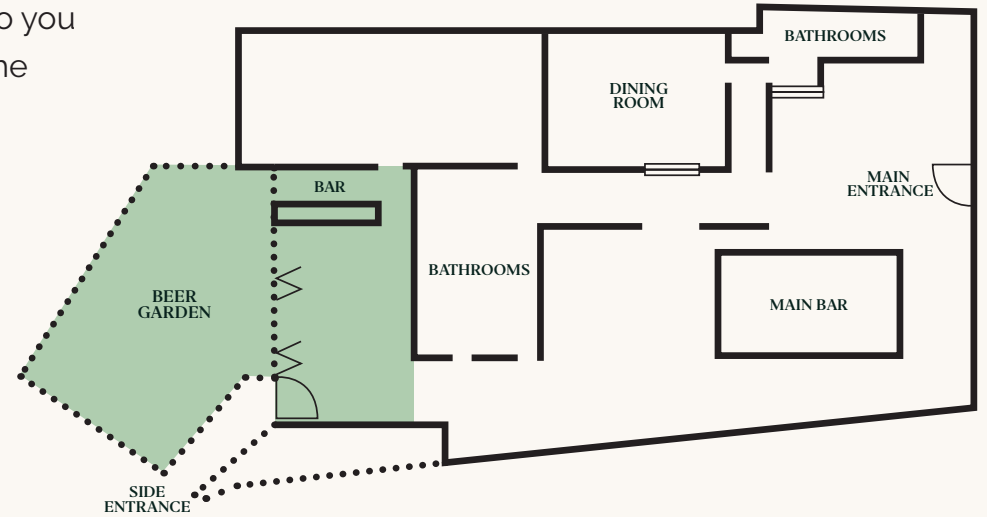














# Downstairs BEER GARDEN BAR

Exclusive hire of the beer garden and inside back bar includes a private entrance to provide your very own section of the pub! The indoor bar is fully covered so you won't have to worry about the elements.

For smaller events we suggest having this area semi-private by hiring half of the bar and beer garden.



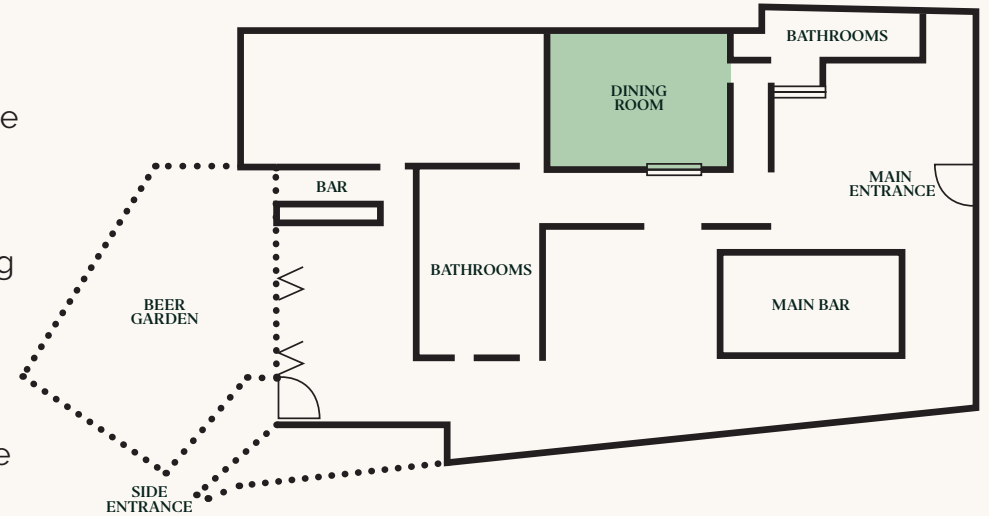
										
SEMI-PRIVATE	50	N/A	✓	✓	✓	✓	✓	✓	✓	✓
PRIVATE	130	100								
	COCKTAIL	SEATED	PARTIALLY COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING













# Downstairs DINING ROOM

Nestled away from the main bar in the middle of the venue, our semi-private dining room features exposed brickwork and statement art pieces giving big NY loft vibes.

Perfect for seated events that want a separate space but a vibrant atmosphere.



									
50	50	✓	×	✓	✓	×	×	✓	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

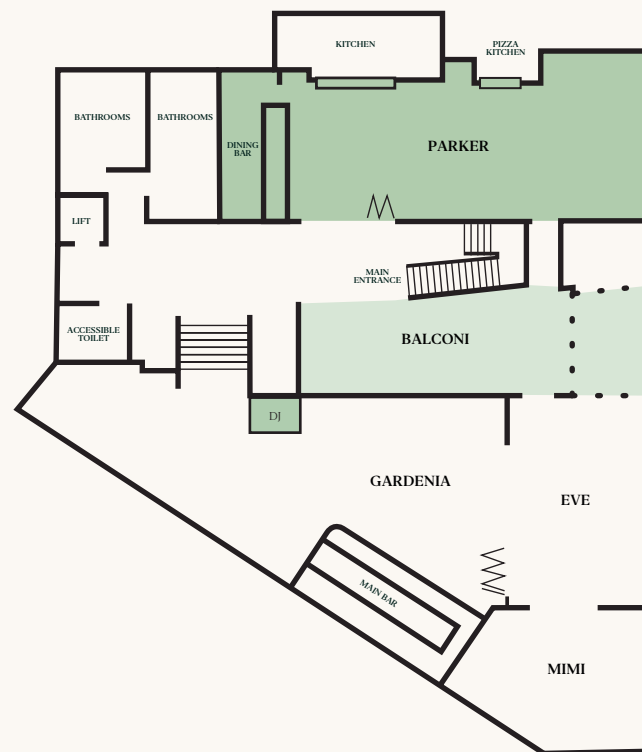


# Upstairs PARKER

A versatile art deco restaurant space seamlessly transitions between standing and seated event configurations.

A bi-fold door ensures privacy, with an elegant mirrored bar and stylish decor for a visually captivating setting.

*For larger events, the adjoining Balconi space offers exclusive access to the mezzanine level of upstairs.*



PARKER  
PARKER + BALCONI

70

150

60

100

✓

✓

✓

✓

✓

✓

✓

✓

COCKTAIL

SEATED

COVERED

WHEELCHAIR  
ACCESS

MIC

SCREEN

PRIVATE  
MUSIC

PRIVATE  
BAR

HEATING

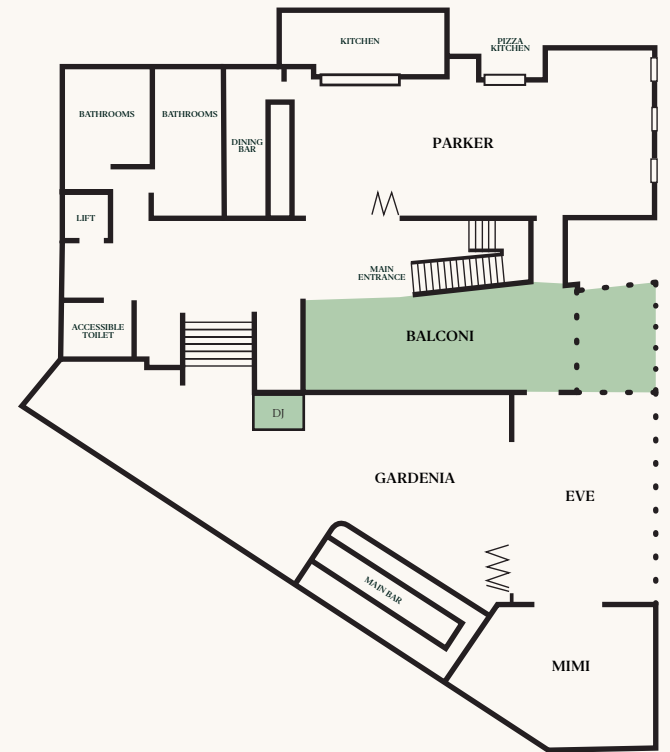
COOLING













# Upstairs BALCONI

Situated in the heart of the upstairs mezzanine, you can fully immerse yourself in the atmosphere while enjoying your own exclusive space.

Through a sliding door lies an outdoor deck with views of High Street. Whether a leisurely long lunch or a laid-back cocktail style event, Balconi is the perfect space.



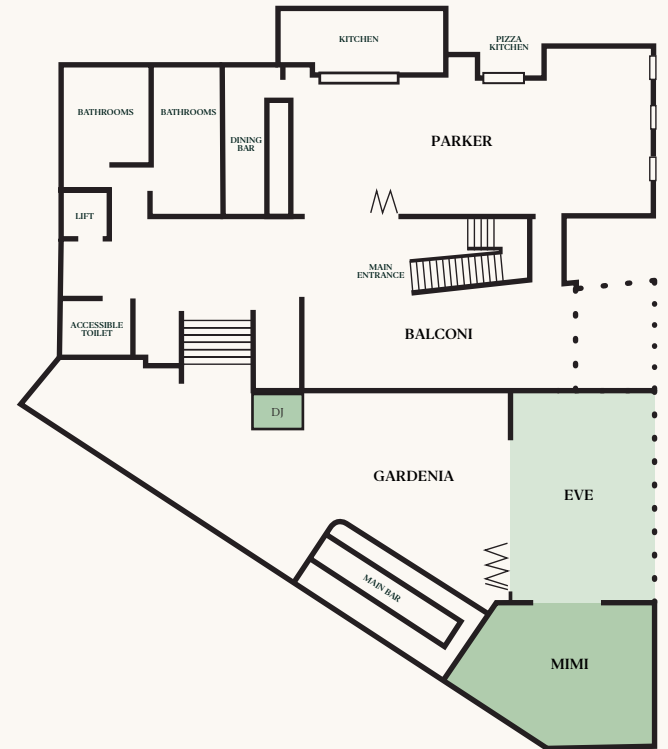
									
60	30	✓	✓	×	×	×	×	✓	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	WALL HEATERS	COOLING MISTERS













# Upstairs MIMI DINING ROOM

This delightful corner nook provides views of Kew Junction and is adaptable for any event. A convenient drinks window ensures easy access to bar service, while the rattan furniture and ornate wallpaper minimise the need for decorations.

*For additional space and versatility, consider hiring all or half of the Eve. With retractable awnings and lush ferns, Mimi & Eve combined offers an ideal indoor/outdoor events space suitable all year round.*



										
MIMI	30	30	✓	✓	✓	✓	✓	✓	✓	✓
MIMI + EVE	70	50								
	COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

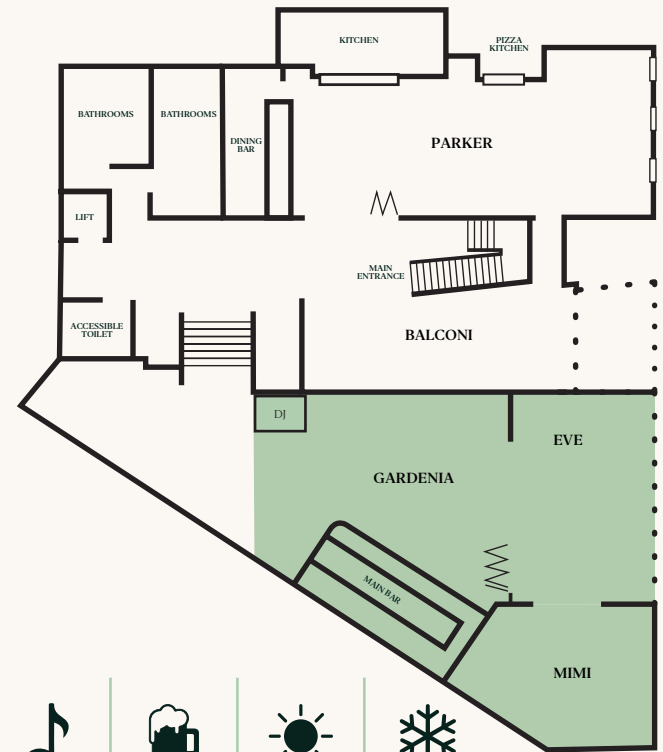













# Upstairs GARDENIA MIMI & EVE

The Gardenia space boasts an atrium-style roof adorned with hanging fauna, plush seating, and a spacious bar. From Friday to Sunday, enjoy a dynamic lineup of DJs and artists.

*Exclusive hire of Gardenia is available only when combined with Eve and Mimi*



- |   |  |   |   |   |   |   |   |   |
|---|--|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |
| 200   | ✓  | ✓   | ✓   | ✓   | ✗   | ✓   | ✓   | ✓   |
| COCKTAIL  | COVERED  | WHEELCHAIR ACCESS   | MIC   | SCREEN  | PRIVATE MUSIC   | PRIVATE BAR   | WALL HEATERS  | COOLING MISTERS   |



# SEATED MENUS

Choose from the 3 below menu styles that will suit your event requirements. All the menus include complimentary sides to share. Dietary requirements can be catered for with advance notice.

## ALTERNATE DROP MENU

*Pre-select 2 dishes for each course that will be served to guests on a 50/50 drop.*

**2 COURSE \$65 3 COURSE \$75**

## CHOICE MENU

*Select 3 entrees, 4 mains and 3 dessert dishes for your guests to select on the day.*

**COURSE \$68 3 COURSE \$78**

## SHARING MENU

*Feed me style chef selected dishes.*

*Dietary requirements and preferences can be accommodated*

**3 COURSE \$75**

Dish selections can be made on page 11.



## ENTREE

Confit duck salad, plum sauce, currants, leaves <sup>GF DF</sup>

Baby burrata, garden pesto, fennel, grilled bread <sup>V GF</sup>

Grilled prawns, sambal, cos, pickled cucumber, lime <sup>GF D</sup>

Spiced pumpkin, maple miso dressing, pistachio dukkah <sup>VG GF</sup>

Chilli salted calamari, citrus mayo, lemon <sup>DF, GF</sup>

**ADD** warm bread roll, whipped butter \$4pp

## MAIN

Skinny Dog parmigiana, 450g Napoli, ham, cheese blend, salad, chips

Pan-fried barramundi, spiced pumpkin, dill <sup>GF</sup>

300g porterhouse steak, onion ring, red wine jus <sup>GF DF</sup> *served medium rare or medium well*

Pork belly, apple and herb slaw, cider jus <sup>GF DFO</sup>

Yellow duck curry, basmati rice, coconut <sup>GF DFO</sup>

Chargrilled chicken breast, slow cooked leek, thyme jus <sup>GF DFO</sup>

Twice-cooked lamb shoulder, tahini yoghurt, pomegranate <sup>GF DFO</sup>

Chickpea stuffed eggplant, tomato, coriander <sup>VG GF</sup>

## COMPLIMENTARY SHARED SIDES

Mixed leaves, pickled fennel dressing & fries

## DESSERTS

Lemon tart, meringue crisp, whipped cream

Two cheeses, lavosh, quince jam

Cinnamon sugar churros, thyme honey, vanilla ice cream

Chocolate mousse, shaved chocolate, whipped cream <sup>GF DF</sup>

**OR** Your celebration cake cut and served \$50 per cake

# STANDING EVENTS

For standing events you can mix and match all the options to create a bespoke food offering that fits your requirements. All options are served roaming for your guests, dietary requirements can be catered to in advance.

## CANAPÉ PACKAGES (MIN 30 GUESTS)

Choose from hot, cold or dessert options.  
Add on a handheld for a more substantial offering.

## INDIVIDUAL PLATTERS & PIZZAS

Great for casual events and group bookings or to top up a canapé package, can also be selected as sole offering if you don't want a canapé package.

## CAKEAGE

Your celebration cake can be cut and served to your guests at \$50 per cake. Individual cupcakes and cookies will not incur a cakeage fee.





## CANAPÉ PACKAGES

6 CANAPÉS \$36 8 CANAPÉS \$46 10 CANAPÉS \$59

### HOT

Lamb cigars, tzatziki  
 Homemade sesame sausage rolls <sup>VO</sup>  
 Baby char sui pork bao bun, coriander, BBQ <sup>DFO VGO</sup>  
 Party pies, tomato sauce  
 Satay chicken skewers <sup>GF NFO VO</sup>  
 Salt & pepper calamari <sup>GF DF</sup>  
 Prawn dumplings, soy <sup>VO</sup>  
 Popcorn shrimp, ranch <sup>GF</sup>  
 Seared scallop, sambal, crispy shallot <sup>GF DF</sup>  
 Eggplant fritters, cashew cream, plum <sup>VG GF</sup>  
 Cheese puffs, parmesan cream <sup>V</sup>  
 Saganaki fingers, tahini yoghurt <sup>V</sup>  
 Vegetarian spring rolls <sup>VG GF</sup>  
 Mushroom and parmesan vol au vents <sup>V</sup>  
 Mini potato cake, pickled onion, spicy mayo <sup>V DF</sup>  
 3 cheese and herb croquettes, sumac salt <sup>V</sup>  
 Polenta chips, black pepper aioli <sup>VG GF</sup>

### COLD

Beef tataki, sesame cracker, horseradish, chilli <sup>GF DFO</sup>  
 Confit duck, cucumber, hoisin pancakes  
 Salmon nigiri <sup>VO GF</sup>  
 Crab and horseradish salad blini <sup>VO</sup>  
 Tomato, mozzarella, basil skewer <sup>V GF</sup>  
 Melon, prosciutto, skewer <sup>GF</sup>  
 Tomato and roasted red pepper bruschetta tart <sup>VG GFO</sup>

### DESSERTS

Lemon curd tartlets <sup>GFO</sup>  
 Churros, chocolate sauce

### ADD HANDHELDS / BOWL ITEMS \$10

Mini hotdog, mustard, ketchup, onion, chips  
 Yellow chicken curry, basmati rice, coconut <sup>GF DF</sup>  
 Fish & chips, tartare sauce, lemon <sup>GFO DFO</sup>  
 Ricotta gnocchi, Napoli, mozzarella, basil <sup>V</sup>  
 Fried calamari, wombok salad <sup>GF DF</sup>



## INDIVIDUAL PLATTERS 30PCS

Beef & cheese sliders, tomato sauce <sup>VO GFO</sup> \$210

Satay chicken skewers <sup>GF VO NFO</sup> \$180

Party pies, tomato sauce \$120

Vegetarian spring rolls <sup>VG GF</sup> \$70

Homemade sesame sausage rolls <sup>VO</sup> \$120

Sandwiches chicken mayo/egg mayo \$65

Sushi selection fish & vegetarian <sup>GF</sup> \$95

Prawn dumplings <sup>VO</sup> \$150

Fish goujons, tartare <sup>GFO DFO</sup> \$150

Salt & pepper calamari <sup>GF DF</sup> \$95

Mini potato cake, truffle aioli <sup>V DF</sup> \$60

Eggplant fritters, cashew cream, plum <sup>VG GF</sup> \$90

Spinach and feta quiche <sup>V GFO</sup> \$120

## PINSA PIZZA (8 SLICES)

### SMOKED TOMATO \$24

Smoked tomato, Napoli, smoked bocconcini, basil, olives

### PROSCIUTTO \$26

Prosciutto, rocket, baby bocconcini, capers

### PRAWN \$28

Prawn, shrimp, green peppers, sour cream, Japanese BBQ sauce

### PUMPKIN \$24

Pumpkin, Napoli, pumpkin, whipped ricotta, thyme honey, pumpkin seeds

### SALAMI \$26

Salami, Napoli, mozzarella, salami, pepperoni, green pepper, olives

GF BASE +\$5ea

V vegetarian   VG vegan   GF gluten free   DF dairy free   NF nut free   O optional



# BEVERAGE

## BAR TAB

A bar tab can be organised instead of a package and you will be in control of the amount you spend and offering available to your guests.

To select drinks for the bar tab please request the on consumption bar list.

## HOUSE DRINKS PACKAGE

2HR \$45 3HR \$55 4HR \$65 5HR \$75

### WINE

Vivo Sparkling  
Willowglen Sauvignon Blanc  
Willowglen Shiraz Cabernet

### BEER

Carlton Draught, Furphy Ale  
Light Beer Stubby

### NON-ALC

Soft drinks and juices

## CASH BAR

A cash bar can be organised alongside a bar tab where guests can purchase their own drinks from our beverage list.

*Please note only certain areas can permit a cash bar contributing to minimum spend.*

## STANDARD DRINKS PACKAGE

2HR \$55 3HR \$65 4HR \$75 5HR \$85

### WINE

Vivo Sparkling  
Pete's Pure Prosecco  
Willowglen Sauvignon Blanc  
Young Poet's Chardonnay  
Willowglen Shiraz Cabernet  
Charles & Co Pinot Noir

### BEER

Carlton Draught, Furphy Ale, Little Creatures, Balter, Stone & Wood, Goat, Cider, Light Beer

### NON-ALC

Soft drinks and juices



# USEFUL INFO

## MINORS

In line with our liquor licence, patrons under 18 must be accompanied by parent or guardian and depart the venue when the kitchen closes.

## ACCESSIBILITY

Wheelchair access is available via High Street. The venue features accessible toilets on both floors, as well as a lift that operates between levels and another lift that connects the upstairs main floor with the mezzanine level.

## MENUS

Our food and beverage menus are subject to change in both offering and pricing structure.

## PARKING/GETTING HERE

Plentiful free 2hr parking can be accessed via Brougham Street in either the Leo's or Woolworths Carparks. There is also a tram stop outside the venue on High Street.

## MINIMUM SPENDS

Exclusive hire of areas will require a minimum spend to book the space. This varies depending on day and time of the year. Minimum spends can be met through food and beverage spend only.

Areas may be booked on a non-exclusive basis where minimum spends can be reduced or don't apply.