

A photograph of a grand, ornate dining room in a hotel. The room features patterned wallpaper, a large wooden table set for a meal, and a fireplace with a fire. The text 'CRAIG'S ROYAL HOTEL' is overlaid in the center, with a crown icon above the word 'CRAIG'S'.

CRAIG'S

ROYAL HOTEL

EVENT & FUNCTION
PACKAGES



Located on historic Lydiard street in the heart of Ballarat, Craig's Royal Hotel is the legendary Australian gold-rush era grand hotel. Built in 1862 on the site of Bath's Hotel, Ballarat's first officially licensed pub, Craig's has been a goldfield icon since Prince Alfred, Duke of Edinburgh, slept in its ornately decorated rooms in 1867 and Dame Nellie Melba famously sang from its balcony in 1908.



Host to Poets, Princes and Prime Ministers over its 160 year history, the hotel is a true icon of the Victorian period. Now, after years of extensive restoration, the magnificent accommodation, dining, meeting and banquet facilities are re-establishing Craig's as the finest boutique heritage hotel in the region.



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OUR
FUNCTION
ROOMS

THE READING ROOM

Located on the historic Lydiard Street, overlooking Her Majesty's theatre, the Reading Room boasts an elegant balcony with views of one of Ballarat's most historic landmarks.

Imagine a formal dinner around the antique dining table, a meeting to form a new gold mining company, or cocktails with Nellie Melba prior to a local performance – anything is possible in the Reading Room. Exquisitely decorated and adorned with elegant fixtures, the beauty and grace of this split level room make it a popular choice for sophisticated wedding ceremonies, pre-dinner drinks, and intimate dinners.



THE CELLAR

Deep under Craig's wonderful edifice is a contrasting blue stone and timber cellar, which in years gone by has set the scene for much joyous imbibing. Now a private setting for dinner parties, mystery nights, wine dinners, and gathering with a classic rustic feel.

The Cellar is a unique location for an intimate reception or pre-dinner drinks with a difference.



GRAND DINING ROOM

This spectacular and opulent room was decorated in the late 19th century – empire style with its high ceilings and fine wallpapers.

With room to seat 110 guests & space for a dance floor, the Grand Dining Room is the perfect location for an elegant wedding reception.



THE PRINCE'S ROOM

The legendary Prince's Room was specially prepared for Royalty in 1867 when Queen Victoria's second son, Prince Alfred, the Duke of Edinburgh visited Ballarat. The room is decorated with rich wallpapers and a most magnificent ceiling installed at the beginning of the last century.

Even a simple affair can take on the atmosphere of a regal event in the Prince's Room. This room is ideal for wedding ceremonies, cocktail receptions, or an intimate seated function.



THE BENTLEY'S

Located within the earliest part of the hotel building, dating from the 1860s, The Bentley's is a spectacular venue for dinners and conferences- with beautiful Victorian architectural features.

In-house av equipment and restaurant standard catering available, make this an easy choice for your next event.



OUR PACKAGES

BEVERAGE PACKAGES

WELCOME DRINKS

COCKTAIL ON ARRIVAL

CHOOSE FROM A RANGE OF COCKTAILS TO SERVE YOUR GUESTS

\$15PP

BUBBLES ON ARRIVAL

A GLASS OF BUBBLES FOR ALL OF YOUR GUESTS ON ARRIVAL

\$10PP

TRADITIONAL PACKAGE

3 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$59 PP

4 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$69 PP

6 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$89 PP

ROYAL PACKAGE

3 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$79 PP

4 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$89 PP

6 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST

\$99 PP

DINING PACKAGES



COCKTAIL MENU

CANAPES ON ARRIVAL

3 PIECES PER HEAD

\$15 PP

CANAPES AFTER DINNER

5 PIECES PER HEAD

MINIMUM 25 GUESTS

\$25 PP

COCKTAIL EVENT

5 CANAPES, 2 GRAZING, 2 DESSERT CANAPES

MINIMUM 25 GUESTS

\$85 PP

SET MENU

2 COURSE MEAL

SET MENU OR SERVED ALTERNATIVELY

\$74 PP

3 COURSE MEAL

SET MENU OR SERVED ALTERNATIVELY

\$88 PP

CAKEAGE

SERVED AS DESSERT

\$6.5 PP

CANAPE MENU



GRAZING

MINI WAGYU BEEF AND BACON CHEESEBURGER

BEETROOT AND GOATS CHEESE RISOTTO

CHAR SIU PORK MINI-BAHN

CRISPY PICKLED VEG, CHILI, CORIANDER

BEER BATTERED FLATHEAD TAILS

CHIPS, TARTARE

GRILLED LAMB CUTLET

MASH, PEA PUREE

ORECHETTI RAGU, SHAVED PARMESAN

COLD

CONFIT CHERRY TOMATO AND GOATS CHEESE TARTLET

PEKING DUCK PANCAKES

HOISIN, SPRING ONION, CUCUMBER

DARK RYE

BEETROOT, GOATS CHEESE, WALNUTS AND ROCKET

SMOKED SALMON / SIRACHA AND SOY SUMMER ROLLS

PEANUT SAUCE

ASSORTED NORI ROLLS

WASABI, SOY, PICKLED GINGER

GRILLED CIABATTA

BLACK OLIVE PESTO, PROSCIUTTO, BRIE

HOT

SWEET, SMOKED PULLED PORK TOSTADA

SLAW, AND JALAPENO CHEDDAR

SLOW BRAISED BEEF AND BURGUNDY MINI SHEPHERD'S PIE

LAMB AND CHORIZO MEATBALLS

MINT CHIMMI CHURRI

CRAIGS BUFFALO WINGS

BLUE CHEESE SAUCE

WILD MUSHROOM AND PARMESAN ARANCINI

GARLIC AIOLI

HOUSE MADE VEGETABLE SPRING ROLLS

SET / MAIN MENU



ENTREE

WARM ROASTED VEGETABLE TART
DUKKHA CRUSTED GOATS CHEESE, SPICY BEETROOT RELISH

SPINACH AND MANCHEGO CROQUETTES
CHILLI JAM

BBQ LAMB RIBS
GARLIC, LEMON, AND THYME

ASPARAGUS CRISPY PROSCIUTTO, BRIE, GRILLED CIABATTA

CRISPY CRAB CAKES
LOUISIANA REMOULADE

SOUTHERN FRIED CHICKEN DRUMETTES
HONEY MUSTARD MAYONNAISE

MAINS

BAKED SNAPPER FILLET
SAUTÉED KIPFLER POTATO, STEAMED GREENS, MANGO SALSA

MACADAMIA CRUSTED LAMB
SWEET POTATO GALETTE, RED WINE JUS

CHICKEN BREAST
FILLED WITH LEEK AND CAMEMBERT, POTATO ROESTI AND MUSTARD SEEDED CREAM

FILLET OF BEEF
WITH GARLIC MASH, LOCAL SWISS BROWN MUSHROOMS AND RED WINE JUS

GRILLED SALMON
LEMON SCENTED RISOTTO, WILTED SPINACH, CITRUS DRIZZLE

ROAST PORK CUTLET
MEDITERRANEAN ROAST VEGETABLES & RED CURRANT JUS

MEDITERRANEAN VEGETABLE STACK
WITH BASIL AND PERSIAN FETA & BALSAMIC GLAZE

ROAST FIELD MUSHROOM, GRILLED HALOUMI & ASPARAGUS
WITH HAZELNUT GREMOLATA

VEGETABLE PRIMAVERA RISOTTO
WITH PARMESAN WAFERS

STICKY SLOW COOKED BEEF SHORT RIBS
WITH GREENS AND SLAW

DESSERT

STICKY DATE PUDDING
WITH CARAMEL CREAM SAUCE AND STRAWBERRIES

LEMON MERINGUE TART
WITH CARAMELIZED LEMON ZEST

CHOCOLATE FONDANT
WITH RICH RASPBERRY SAUCE

CARAMEL & PECAN TART

WHITE CHOCOLATE MOUSSE
MIXED BERRIES, POPPING CANDY

ETON MESS
FRESH BERRIES, CRÈME FRAICHE, VANILLA SEEDS

HIGH TEA

PRIVATE FUNCTIONS

We can provide you with our famous high tea for any special occasion you would like in a range of our private function rooms!

TEA SELECTION

T2 ENGLISH BREAKFAST
T2 MELBOURNE BREAKFAST
T2 EARL GREY
T2 PEPPERMINT
T2 LEMONGRASS & GINGER
T2 CHINA JASMINE
T2 POMEGRANATE
T2 SENCHA
T2 CHAMOMILE
LAVAZZA PLUNGER COFFEE

PETITE FOUR

MATCHA PANNA COTTA
NEW YORK CHEESECAKE
MANGO MERINGUE TART
RASPBERRY MACARONS
ORANGE & POPPYSEED CAKE

SCONES

HOUSE MADE SCONES
QUENELLE OF CREAM, PRESERVE

SANDWICHES

EGG & ROCKET
CHICKEN WALDORF & SALAD
SMOKED SALMON, CUCUMBER & DILL CRÈME

SAVOURY

MAKI ROLLS
BEEF & PORK SAUSAGE ROLL

SAMPLE MENU ONLY.

Please note, our high tea menu changes weekly. We can guarantee that your function will be catered to with beautifully hand made treats, both sweet & savoury.

GET IN CONTACT

Maddie - Events Manager

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