

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 intimates 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.

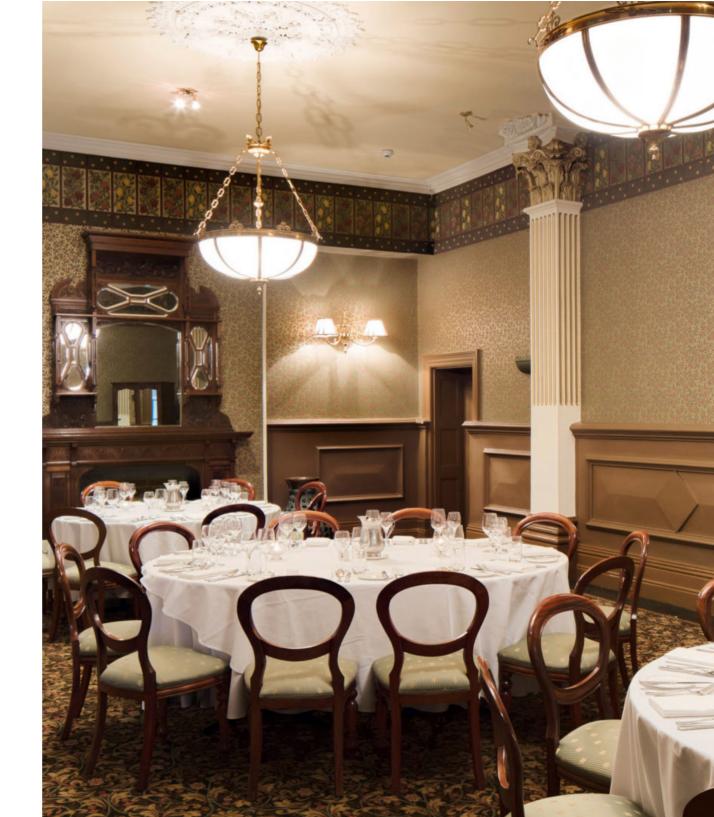


THE BENTLEY'S

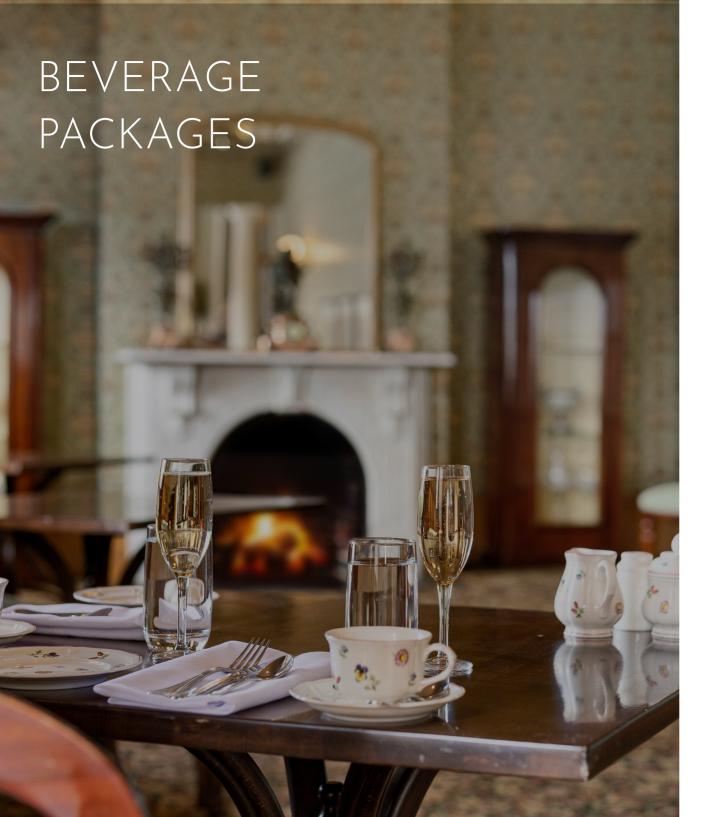
Located within the earliest part of the hotel building, dating from the 1860s, The Bentleys is a spectacular venue for dinners and conferences- with beautiful

Victorian architectural features.

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



OUR PACKAGES



WELCOME

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

939 PP

4 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST \$69 PP

6 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST \$89 PP

R O Y A L P A C K A G E

3 HOUR PACKAGE

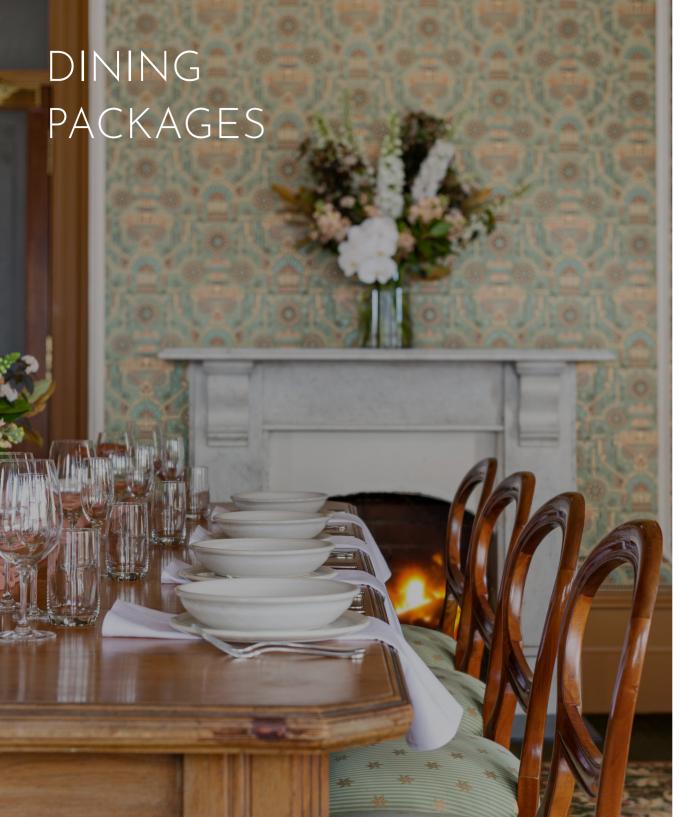
SEE INSERT FOR WINE & BEER LIST \$79 PP

4 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST \$89 PP

6 HOUR PACKAGE

SEE INSERT FOR WINE & BEER LIST
\$99 PP



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

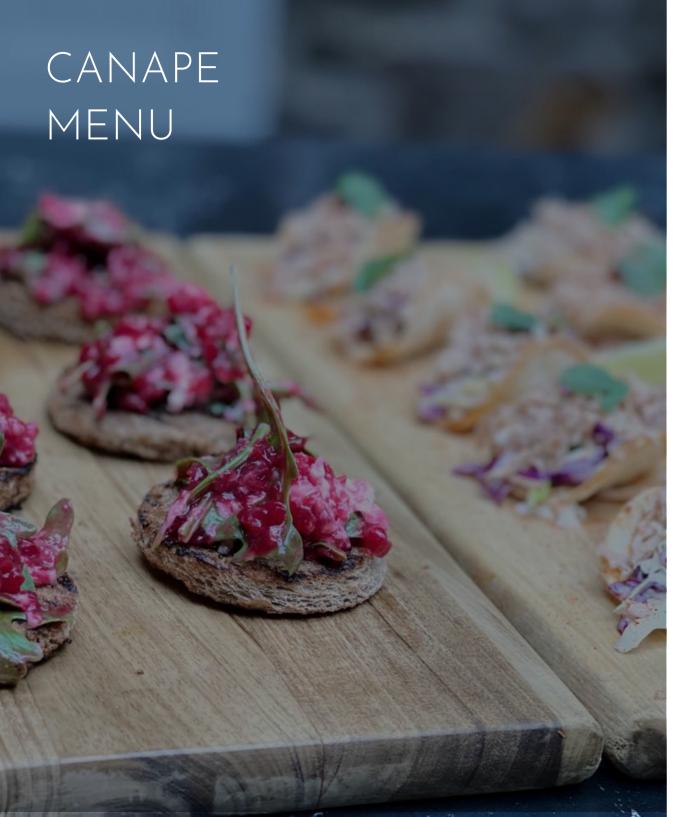
SET MENU OR SERVED ALTERNATIVELY

3 COURSE MEAL

SET MENU OR SERVED ALTERNATIVELY
\$88 PP

CAKEAGE

SERVED AS DESSERT \$6.5 PP



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

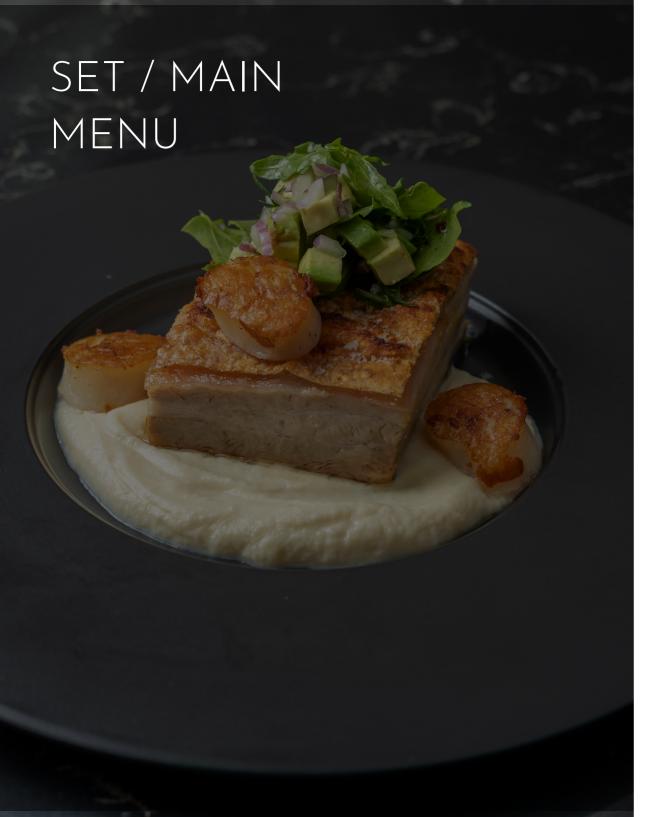
CRAIGS BUFFALO WINGS

BLUE CHEESE SAUCE

WILD MUSHROOM AND PARMESAN ARANCINI

GARLIC AIOLI

HOUSE MADE VEGETABLE SPRING ROLLS



ENTREE

WARM ROASTED VEGETABLE TART

DUKKHA CRUSTED GOATS CHEESE, SPICY BEETROOT RELISH

SPINACH AND MANCHEGO CROQUETTES

CHILLI JAN

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

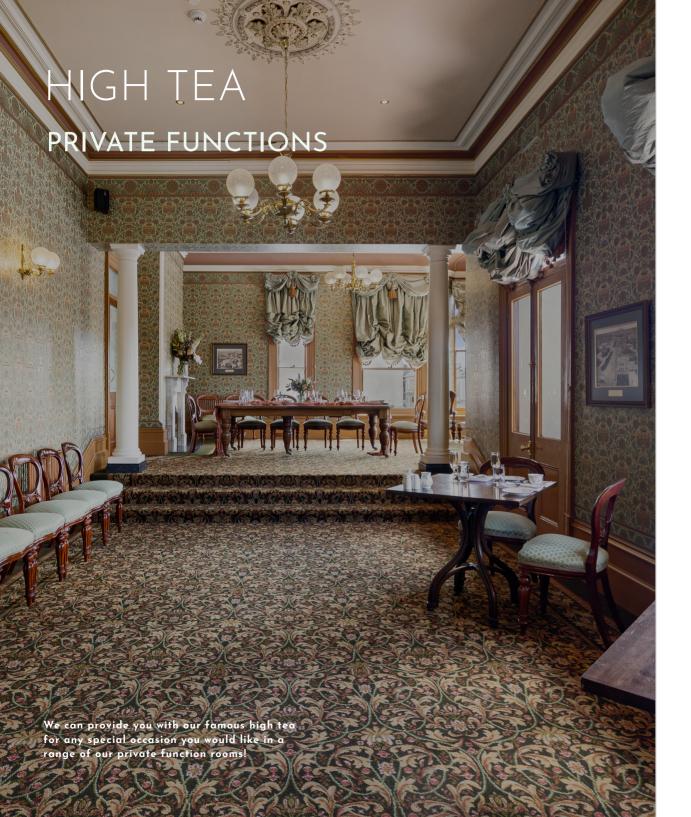
CARAMEL & PECAN TART

WHITE CHOCOLATE MOUSSE

MIXED BERRIES, POPPING CANDY

ETON MESS

FRESH BERRIES, CRÈME FRAICHE, VANILLA SEEDS



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

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.

GETIN

Maddie - Events Manager

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