



PRIVATE & GROUP DINING

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BRING SOME OF THAT TIMELESS RAILWAY CLUB STYLE TO YOUR NEXT EVENT

For more than 40 years, Railway Club Hotel has been one of Melbourne's busiest dining rooms. Renowned for its steaks, ambiance, and exceptional service, its reputation has stood the test of time. No pretence, just true Port Melbourne style.

Our premium beef cuts are sourced from farmers located in the most legendary beef producing regions in the country.

But steak is just part of the story. Our take on modern Australian cuisine offers diners a celebration of the finest produce, showcased in a menu that draws inspiration from much-loved classics – our function menus reflect this with a selection of our classics along side our steaks.

Team that with an extensive wine list, featuring wines from some of the best winemakers in Australia and abroad, then the full Railway Club Hotel experience comes to life and is the perfect venue to host your next corporate function or social celebration.



DINING SPACES



THE CELLAR ROOM

Perfect for an intimate dinner, The Cellar Room is the epitome of elegance. With seating for up to 12 guests in cosy comfort, you can enjoy the full Railway Club Hotel offering straight off the menu surrounded by some of our cellar favourites.

CAPACITY

10 Guests seated

MINIMUM SPENDS

January - November

Monday - Thursday \$1200

Friday - Sunday \$1500

December

Monday - Sunday \$1500





THE CHAIRMAN'S

The Chairman's Room brings the trademark Railway Club Hotel charm to your event for up to 50 people, combining classic style with a modern Melbourne flair. Choose from our range of two, three, or four course set menus. With beverage charged on consumption from our full bar menu or tailor a beverage list to suit your needs all served from your own private bar.

CAPACITY

50 Guests seated

MINIMUM SPENDS

January - November

Monday - Thursday \$5000

Friday - Sunday \$6000

December

Monday - Sunday \$6000





THE CHAIRMAN'S ROOM

The Cellar Room and The Chairman's Room combine to provide a spacious dining room with seating for up to 60 people along with exclusive use of the first floor. Bring the ambiance of the restaurant upstairs to your celebration, whilst your guests enjoy the selection from our range of two, three, or four course set menus. With beverage charged on consumption from our full bar menu or tailor a beverage list to suit your needs.

CAPACITY

60 Guests seated

MINIMUM SPENDS

January - November	
Monday - Thursday	\$6200
Friday - Sunday	\$7500

December	
Monday - Sunday	\$7500





GROUP RESTAURANT BOOKINGS

Booking for a large group? We can cater for groups of 14 – 25 in the main restaurant so you can enjoy the warm ambiance of one of Melbourne’s favourite dining rooms.

Choose one of your favourite dishes from our set menu’s and keep things simple by ordering drinks on consumption from our full bar menu.





FOOD PACKAGES

SET MENU 1

2 COURSE SET MENU

\$100pp

Your guests will select 1 dish from main course at the time of the event.

3 COURSE SET MENU

\$110pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Marinated olives
Fresh baguette, balsamic and olive oil

ENTRÉE

Mixed platters to share
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Barramundi fillet
pearl barley risotto, poached prawns, fennel, fresh herbs

Lamb ragu gnocchi
housemade gnocchi, red wine braised lamb ragu, crispy kale, parmigiano

220g Bass Strait eye fillet
With a mushroom or pepper sauce and hand cut chips

300g Cape Grim porterhouse
With a mushroom or pepper sauce and hand cut chips

350g Cape Grim scotch fillet
With a mushroom or pepper sauce and hand cut chips

Thai yellow curry
Selection of Asian greens, grilled tofu, lemongrass and coconut rice, roti bread, raita

SEASONAL VEGETABLES TO SHARE

DESSERT

Vanilla creme brulee
Biscotti

Churros
Chocolate dipping sauce

SET MENU 2

2 COURSE SET MENU

\$115pp

Your guests will select 1 dish main course at the time of the event.

3 COURSE SET MENU

\$125pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Pacific oysters
Natural & Kilpatrick

ENTRÉE

Mixed platters to share
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Barramundi fillet
pearl barley risotto, poached prawns, fennel, fresh herbs

Lamb ragu gnocchi
housemade gnocchi, red wine braised lamb ragu, crispy kale, parmigiano

300gm Cape Grim porterhouse
With a mushroom or pepper sauce and hand cut chips

Reef and beef
Eye fillet, béarnaise sauce, grilled prawns and hand cut chips

250gm Gippsland Pure Black porterhouse
With a mushroom or pepper sauce and hand cut chips

Thai yellow curry
Selection of Asian greens, grilled tofu, lomongrass and coconut rice, roti bread, raita

SEASONAL VEGETABLES TO SHARE

DESSERT

Vanilla creme brulee
Biscotti

Churros
Chocolate dipping sauce

Selection of cheeses
Lavosh, quince paste & fresh fruit

SET MENU 3

4 COURSE SET MENU

\$150pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Pacific oysters
Natural and Kilpatrick

Charcuterie boards
Selection of cured meats, chicken liver parfait, duck rilette, caramelised onion, pickles, crostini

ENTRÉE

Mixed platters to share
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Barramundi fillet
pearl barley risotto, poached prawns, fennel, fresh herbs

Lamb ragu gnocchi
housemade gnocchi, red wine braised lamb ragu, crispy kale, parmigiano

300g Cape Grim porterhouse
With a mushroom or pepper sauce and hand cut chips

Reef and beef
220g eye fillet, béarnaise sauce, grilled prawns and hand cut chips

250g Gippsland Pure Black porterhouse
With a mushroom or pepper sauce and hand cut chips

Thai yellow curry
Selection of Asian greens, grilled tofu, lemongrass and coconut rice, roti bread, raita

SEASONAL VEGETABLES TO SHARE

DESSERT

Chocolate fondant
Salted caramel, kahlua and coffee ice cream

Churros
Chocolate dipping sauce

Crème brulee
Biscotti

AFTER DINNER

Selection of cheeses
Lavosh, quince paste & fresh fruit

TERMS & CONDITIONS

TENTATIVE BOOKING

Any tentative bookings received will be held for a period of 5 working days. The Railway Club Hotel reserves the right to make available any tentative bookings not confirmed during this period. Confirmation of your booking is required with credit card authorisation within the 5 working days.

MINIMUM SPENDS

All functions must adhere to the minimum spend stipulated at the time of booking Confirmation. Attendance or Final numbers will be required 2 days prior to your event. You must cater for all guests attending your function. Charges will be based on these final numbers provided.

CATERING REQUIREMENTS

Menu selections will be required no later than 7 days prior to your event along with any dietary requirements. All functions must be catered for through one of the Railway Club Hotel's function menus unless negotiated individually with our functions manager. Should selections not be advised at this point your menu selection cannot be guaranteed to be available, Railway Club Hotel reserves the right to select on your behalf and/or substitute menu items of a similar quality. Room set up and start and finishing times must be confirmed 7 days prior to the function. Please note: The Railway Club Hotel does not have lift access to upstairs, nor wheelchair accessible toilets upstairs as it's a Heritage listed building

BEVERAGE REQUIREMENTS

All drinks are charged on consumption, requests can be made for certain beers/wines etc. To be served during your function, these selections will be required 7 days prior to your function. Due to, but not limited to, supplier shortages and seasonal change. Every endeavour is made to maintain selections, however The Railway Club Hotel reserves the right to substitute selected beverages with beverages of equal value. If the preferred selection is unavailable, we will notify you immediately.

PAYMENTS

The outstanding balance (minimum requirement plus additional charges over and above) must be settled at the conclusion of the event by cash or eftpos/credit card. We do not

accept payment via cheque, direct debit or Diners card. No split bills allowed.

CANCELLATION POLICY

A \$50 per head fee will be charged in the event of a late cancellation of less than 48 hours. No show bookings will be charged on the date the cost of the selected menu price for final numbers given. Changes to the date of your booking or increases in numbers will be subject to availability.

ENTERTAINMENT

It is the organiser's responsibility to ensure that any external AV equipment or devices are compatible with our in house equipment. You may test any of this equipment at a mutually convenient time prior to the function. External Entertainment: Noise restrictions apply. As The Railway Club Hotel is in a residential area and for this reason we do not allow live music nor do we have the capacity for PA systems. We do have HDMI ports and cables to connect to a laptop and Spotify through the sound system.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs for repair or replacement at current market price. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during, and after the event. We do not allow staples, tape or blue tac to be attached to the walls or confetti of any sort to be used.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you, however, they are subject to change. Should any increases occur, we will notify you immediately. All prices quoted are inclusive of GST.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into the Railway Club Hotel for consumption by the organiser or guests, with the exception of Birthday Cakes, Wedding Cakes etc. without the written permission from The Railway Club Hotel.

CONTENT OF EVENT

If The Railway Club Hotel has reasons to believe that any event/ function will affect the smooth running of the Hotel, its security or reputation, the management reserves the right to cancel at its discretion.

RESPONSIBLE SERVICE OF ALCOHOL

The Railway Club Hotel adheres to responsible service of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA-Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises. It is also a condition of our licence that no one under the age of 18 is to be on the premises after 11pm under any circumstances.

INSURANCE

Whilst the staff of The Railway Club Hotel will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend that organisers arrange their own insurance.

SMOKING

The Railway club hotel is strictly NON SMOKING and NON VAPING venue. Smoking and vaping is only permitted outside of the venue away from doorways and neighbours' homes.

SECURITY

The Railway Club Hotel reserves the right, without liability, to exclude or manage patrons who breach any policy or legal responsibility whilst on, or prior to entering, our venue. At certain times you may be required to produce suitable ID.

OPERATING HOURS

Please note that The Railway Club Hotel's standard operating hours are subject to change and at the discretion of the management team on duty. All functions to conclude lunch at 5pm and Dinner at 11pm.