



FUNCTION PACK 2026

NO ROOM HIRE FEES

ELTHAMSOCIAL.COM.AU

CELEBRATE AT ELTHAM SOCIAL WITH YOUR CREW

From family parties to community catch-ups, anniversaries & birthdays to engagement parties, we've got the space, the food, and the friendly vibes to make it memorable.

Kid-friendly and stress-free



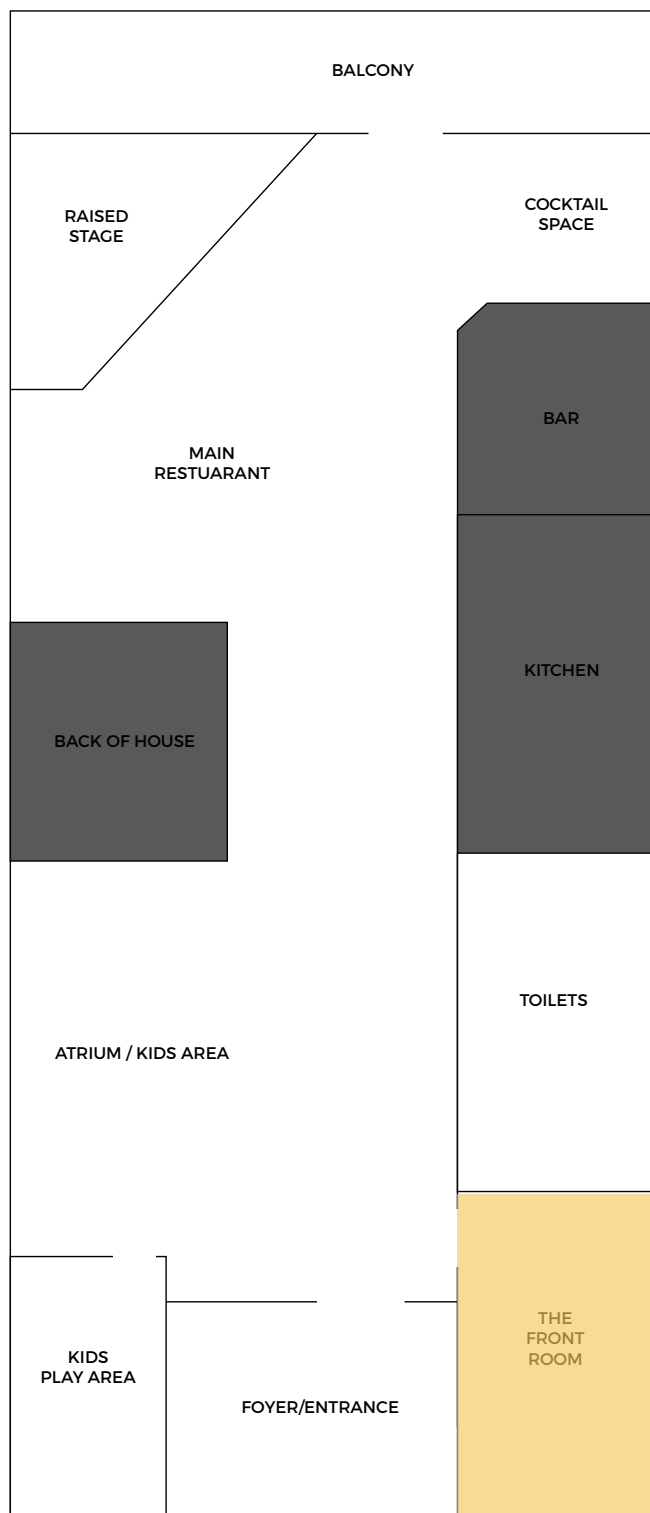
“

An unforgettable night from start to finish. The team went above and beyond to create an incredible atmosphere, and our guests absolutely loved every detail - the personalised touches made the event feel so special.

We're so grateful for the effort, creativity and care that made the celebration truly memorable.

”





FUNCTION SPACES



THE FRONT ROOM

In high demand, our newly renovated function room. 'The Front Room' is the perfect space for your next event or special occasion.

With private access, in-house music system, private bar and a TV to add a custom photo slideshow to, 'The Front Room' has everything you need to make your next event a success!

CAPACITY:

55 guests, combo of sitting & standing

36 guests, seated at a long table



FUNCTION SPACES



ATRIUM / KIDS AREA

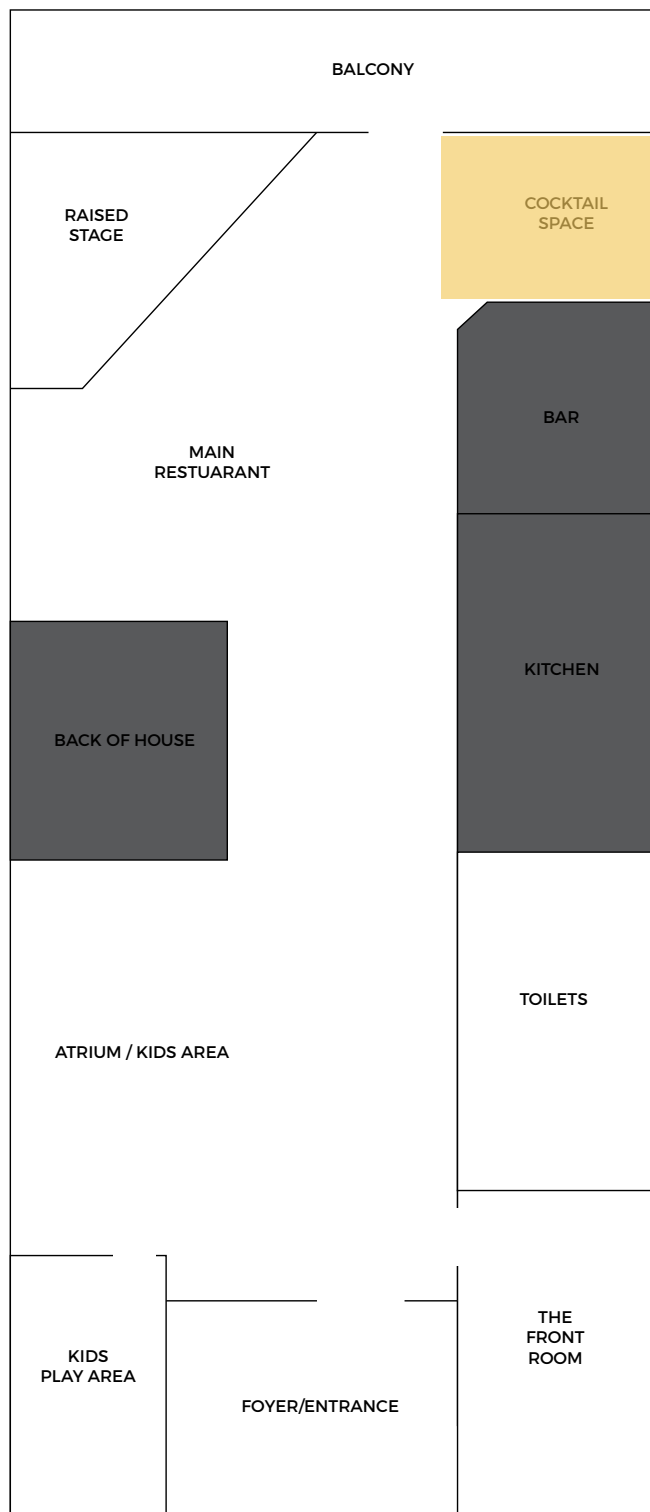
For a vibrant atmospheric function, catering for all.

This space is ideal for gatherings and events of a less formal occasion. While also providing the ability to have smaller, seated intimate functions.

CAPACITY:

Up to 100 guests, cocktail style function (combo of sitting & standing)
80 guests, seated

*can be arranged for seated/standing event



FUNCTION SPACES



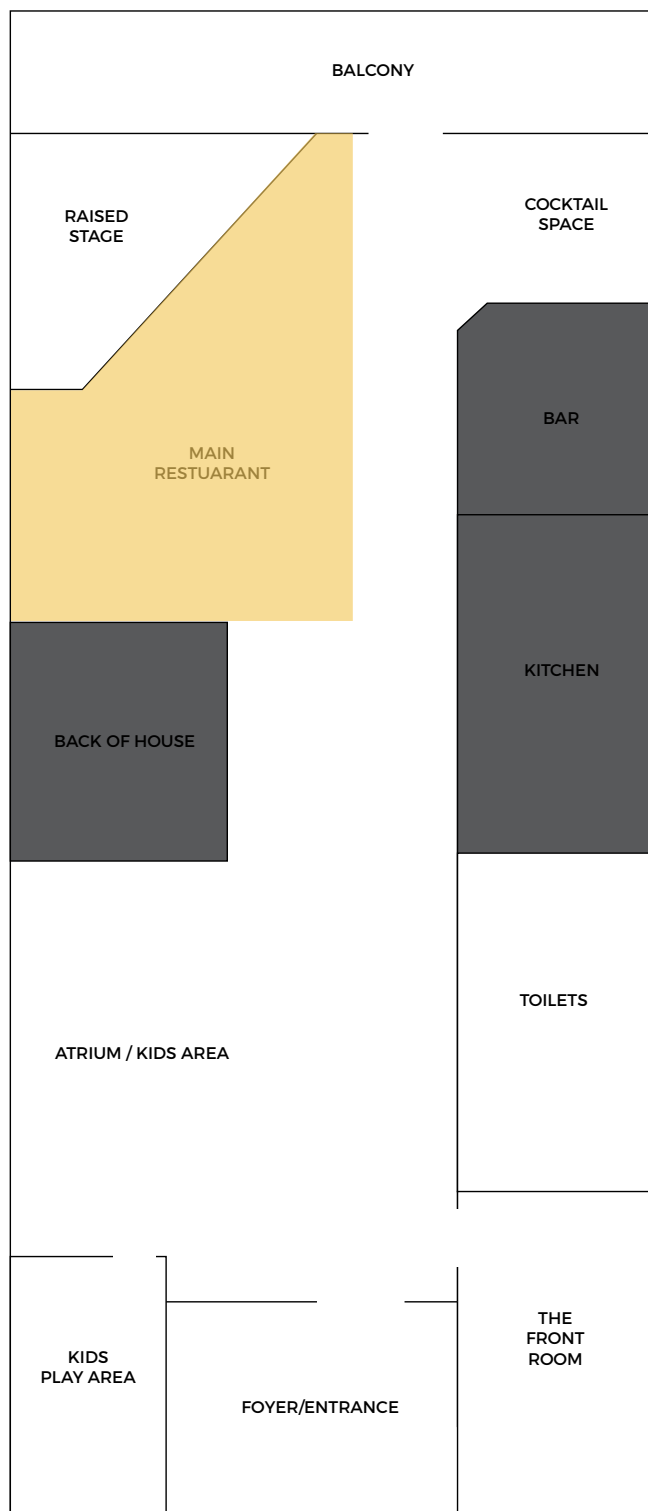
THE COCKTAIL SPACE

Our cosy cocktail space, next to the bar for easy acces if perfect for more intimate gatherings and celebrations.

CAPACITY:

Up to 20 guests seated

Up to 30 guests, seating & standing



FUNCTION SPACES



MAIN RESTAURANT & BAR

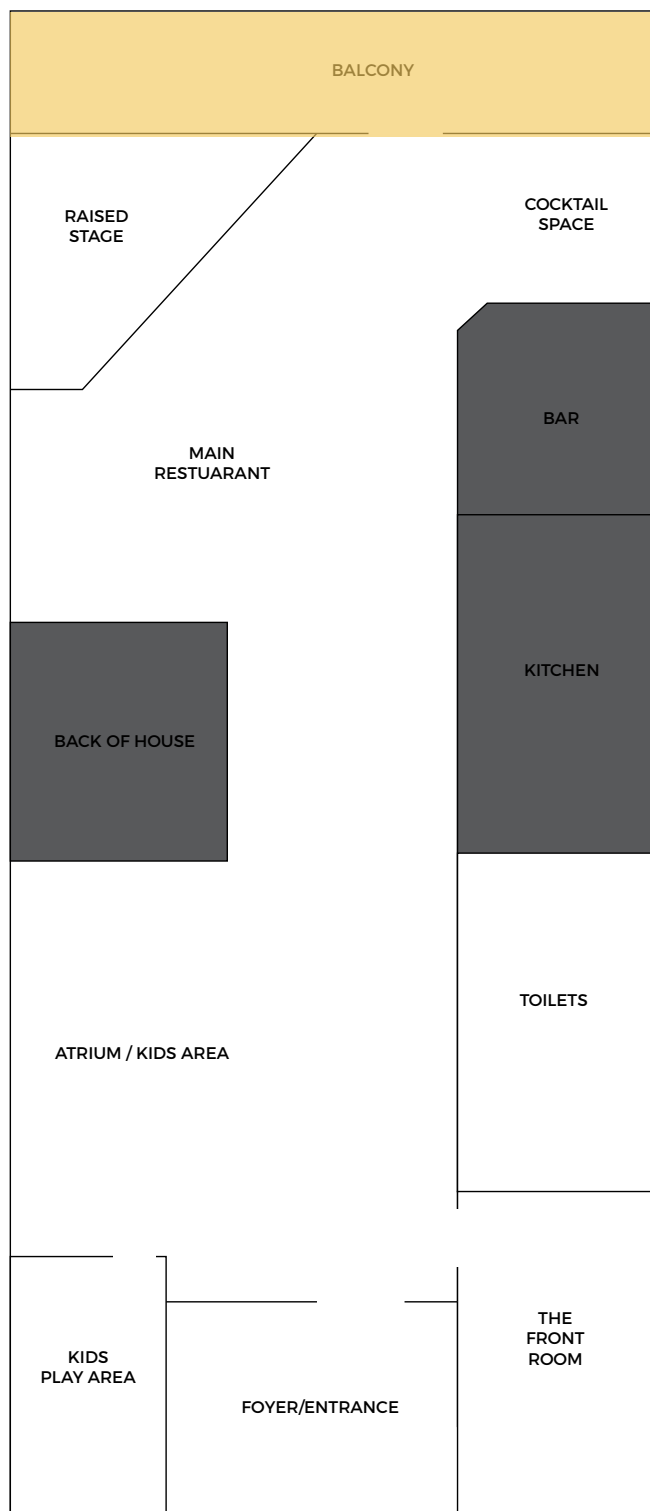
Great space for a more formal arrangement.

This space has afront row seat to our live music on Friday nights and Sunday afternoons, with the bar within arms reach and a candle lit atmosphere. Complete with awood fire to keep you cosy in the cooler months.

CAPACITY:

Up to 120 guests, seated

Up to 200 guests with a combo of sitting and standing



FUNCTION SPACES



BALCONY / BEER GARDEN

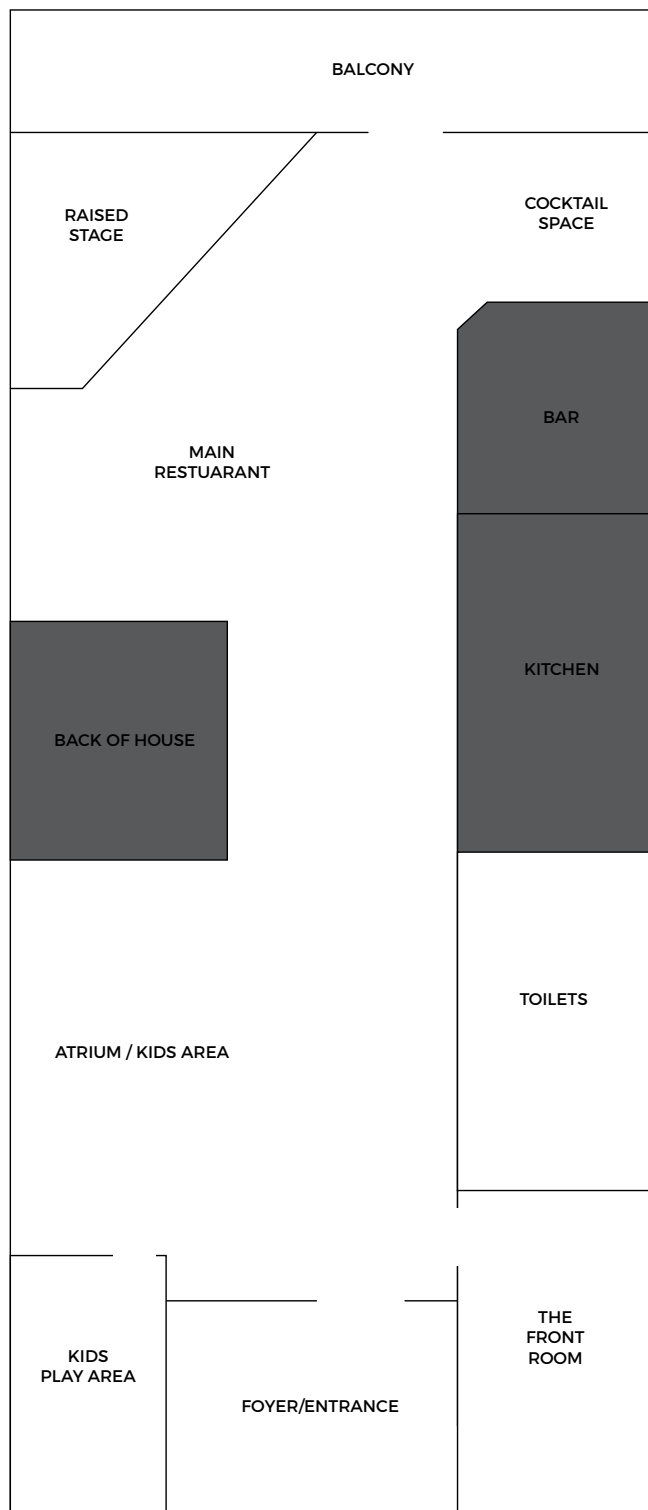
Enjoy one of the best spots in Eltham with beautiful sunset views.

Our semi-enclosed balcony offers a relaxed mix of seated and standing space, surrounded by greenery and music. With easy access to the bar inside, it's the perfect outdoor setting for your next event.

CAPACITY:

Up to 50 guests (comibation of sitting & standing)

*Balcony has retractable awnings for all weather and heaters.



FUNCTION SPACES



THE FULL VENUE

THE SPACE IS YOURS!

An event you'll remember forever from 21st's to double 40th's, from weddings to 18th's - we have you covered.

This style of event requires a consultation with our team, to ensure that your dreams for the occasion become reality.

We are looking forward to letting our home become yours and helping you celebrate yourspecial occasion!

CAPACITY:

Up to a maximum of 400 guests, combo of seating & standing

ULTIMATE PIZZA PARTY

Served buffet style on tables for guests to help themselves.

\$45 PER PERSON GROUPS OF 30+ GUESTS | OVER 3 HOURS

STANDING
FUNCTION



SHARE PLATTERS

TRIO OF DIPS Chef's choice of dips served with crispy wood-fired bread

OUR SECRET SEASONED FRIES (V+)(G) with tomato sauce and aioli.

PARMESAN TRUFFLE FRIES (V) (G)

CRUMBED CAULIFLOWER BITES (V) (G)

our spicy sticky sauce and spiced vegan garlic mayo (V+)

SPICY POPCORN CHICKEN Served with Sriracha mayo

ARANCINI (V) (1 PER PERSON) Mozzarella and Napoli sauce

VEG SPRING ROLLS (V+) (1 per person)

WOOD FIRED PIZZAS

A SELECTION OF OUR WOOD-FIRED PIZZAS, SERVED AS AN EVEN MIX OF THE FOLLOWING:

HAWAIIAN

A mix of Napoli sauce with our Jack Daniel BBQ sauce, mozzarella, leg ham and caramelised pineapple.

PEPPERONI

Napoli sauce, mozzarella and pepperoni.

BBQ CHICKEN

Jack Daniel's BBQ sauce, BBQ roast chicken, bacon, cherry tomato's and spring onion.

MARGHERITA (V) (CAN BE MADE VEGAN)

Napoli sauce, mozzarella and basil.

Allowance: ½ pizza per person

Example: A function for 20 guests will receive 10 pizzas in total — 5 of each variety.

FOR GLUTEN FREE OR VEGAN
OPTIONS, PLEASE REACH OUT TO
THE BOOKINGS MANAGER.

ALL TOPPINGS ON OUR PIZZAS
ARE GLUTEN FREE.

(G) GLUTEN FREE (V) VEGETARIAN (V+) VEGAN (N) CONTAINS NUTS

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of gluten, soy and nuts.



CLASSIC PIZZA PARTY

Served buffet style on tables for guests to help themselves.

\$35 PER PERSON GROUPS OF 30+ GUESTS | OVER 2 HOURS

TRIO OF DIPS

CHEF'S CHOICE OF DIPS SERVED WITH CRISPY WOOD-FIRED BREAD (V)(G)

WOOD FIRED PIZZAS

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HAWAIIAN

A mix of Napoli sauce with our Jack Daniel BBQ sauce, mozzarella, leg ham and caramelised pineapple.

PEPPERONI

Napoli sauce, mozzarella and pepperoni.

BBQ CHICKEN

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THE BIG FEAST

Served buffet style on tables for guests to help themselves.

\$60 PER PERSON MINIMUM 50+ GUESTS | OVER 3 HOURS

SIT DOWN
FUNCTION



BOWLS

OUR SECRET SEASONED FRIES (V+)(G) with tomato sauce and aioli.

SWEET POTATO FRIES (V+)

WOOD FIRED PIZZAS

A SELECTION OF OUR WOOD-FIRED PIZZAS, SERVED AS AN EVEN MIX OF THE FOLLOWING:

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A mix of Napoli sauce with our Jack Daniel BBQ sauce, mozzarella, leg ham and caramelised pineapple.

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Napoli sauce, mozzarella and pepperoni.

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Allowance: ½ pizza per person

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ALL TOPPINGS ON OUR PIZZAS ARE GLUTEN FREE.

MAIN SHARE PLATE

WOOD-FIRED WHOLE LAMB SHOULDER (G)

SERVED WITH FLAT BREAD, HOUSE MADE LAMB GRAVY, BEETROOT HUMMUS,
ROAST VEGETABLES AND MIXED LEAF SALAD WITH A BALSAMIC VINEGAR DRESSING.

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CANAPÉ PACKAGE

STANDING
FUNCTION

For something more formal, served by our staff.

\$52 PER PERSON MIN 40 GUESTS

A 3-hour standing reservation with some perimeter seating for 40+ guests in a semi-private roped off space with some seating.

Package includes 4 canapés + 3 grazers which will be served by our staff to elevate your function to the next level.

Plus personalised function signage and menus.

SELECT 4 CANAPÉS

**ARANCINI BALLS WITH
MOZZARELLA AND NAPOLI (V)**

**ARANCINI BALLS WITH MUSHROOM
AND TRUFFLE OIL (V)**

VEGETARIAN SPRING ROLLS (V+)

SECRET SEASONED FRIES (V+) (G)
served in bamboo cones

PARMESAN TRUFFLE FRIES
served in bamboo cones

SWEET POTATO FRIES (V+)
served in bamboo cones

**SOUTHERN CRUMBED
CHICKEN WINGS** (2 units per person)

SELECT 3 GRAZERS

FISH AND CHIPS (G)
In a bamboo cone

POPCORN CHICKEN AND CHIPS
in a bamboo cone

CHEESEBURGER SLIDER*

FRIED CHICKEN SLIDER*

SPICY PUMPKIN & LENTIL SLIDER* (V+)

*all our slider buns are vegan friendly and dairy free.

For gluten-free slider buns add an additional
\$1 per slider.

**FREEKEH AND VEGETABLE SALAD
WITH HALLOUMI (V)**
in a mini bowl (vegan option available)

ADD ON DESSERT

EVEREST ICE CREAM DIXIE CUP \$7 EA
choose from: vanilla bean, rock salt caramel,
choc-a-lot or lemon frenzy (v)

MINI BAKED CHEESECAKE (V) \$5 EA

SILKY CHOCOLATE GANACHE (V) \$4 EA
With Cointreau Chantilly Cream

(G) GLUTEN FREE

(V) VEGETARIAN

(V+) VEGAN

(N) CONTAINS NUTS

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SOCIAL SESSIONS

STANDING
FUNCTION

Served on platters for the tables.

\$25 PER PERSON MIN 20 GUEST | MAX 50 GUEST

A 2-hour standing reservation with some perimeter seating for up to 50 people maximum in a roped off space.

This package is perfect for those who are looking have some light casual nibbles.

**AVAILABLE WEEKDAYS ONLY
FROM 12PM TO 5PM.**

FINGER FOOD FOR THE TABLE

OUR SECRET SEASONED FRIES (G) (V+)
with tomato sauce and aioli

MARGHERITA PIZZAS (V)
(1/4 of a pizza per person)

GLUTEN FREE & VEGAN FRIENDLY BASES \$3 EXTRA

SHARE PLATTERS OF

CRUMBED CAULIFLOWER BITES (V) (G)
Select from: our spicy sticky sauce
OR spiced vegan garlic mayo (V+)

SOUTHERN CRUMBED CHICKEN WINGS
(1 per person)

VEGETARIAN SPRING ROLLS (V+)
(1 per person)

(G) GLUTEN FREE

(V) VEGETARIAN

(V+) VEGAN

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SET MENU

SIT DOWN
FUNCTION

\$64 PER PERSON 3 COURSE SET MENU INCLUDING A DRINK

ENTREE SHARED FOR THE TABLE

ARANCINI BALLS (V)

Mozzarella & Napoli Sauce

ARANCINI BALLS (V)

Mushrooms, Truffle Oil & Mozzarella

BUFFALO CHICKEN WINGS (G)

VEGETARIAN SPRING ROLLS (V+)

MAIN SELECT ONE PER PERSON

300G SCOTCH FILLET (G)

Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days, HGP-free and non-GMO Scotch fillet served with our secret seasoned fries and mixed leaf salad with a honey mustard dressing.

Select from peppercorn sauce (g) or creamy mushroom sauce.

BARRAMUNDI (G)

Australian pan-fried barramundi fillet. Served with our secret signature seasoned fries, salad and tartare sauce.

SLOW COOKED BEEF RAGU FETTUCCINE

Our slow cooked beef ragu.

CHICKEN PARMIGIANA (G)

Free range, hormone free, breast fillet breaded with gluten free cornflakes topped with homemade Napoli sauce, mozzarella & ham. Served with our secret seasoned fries.

FREEKEH AND WILD BLACK RICE VEGETABLE SALAD WITH HALLOUMI (V) (N)

A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

* VEGAN OPTION (V+) available

DESSERT ALTERNATING

BAKED CHEESECAKE (V)

MILK CHOCOLATE GANACHE (V)

With Cointreau Chantilly Cream

DRINK SELECT ONE PER PERSON

GLASS OF HOUSE WINE

POT OF HOUSE BEER OR CIDER

SOFT DRINK

(G) GLUTEN FREE

(V) VEGETARIAN

(V+) VEGAN

(N) CONTAINS NUTS

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ULTIMATE BREAKFAST EVENT

\$39 PER PERSON MIN 40 GUESTS WITH MINIMUM SPEND OF \$2000

A generous breakfast spread including shared muffins a choice of hearty breakfast dishes (with vegetarian, gluten-free & vegan options available), and your choice of juice, soft drink, coffee or tea. Perfect for corporate meetings, team events, birthdays and more.

A projector screen is also available for presentations or live streaming.

Up to a 3 hour event.

SHARED FOR THE TABLES

SELECTION OF MUFFINS (V) FRESH FRUIT CUPS (G)(V)

SELECT ONE BREAKFAST MEAL PER PERSON

BREAKFAST BEEF BURGER

A wagyu beef patty with bacon, fried egg, cheese and our special sauce on a toasted burger bun.

Gluten free bun available on request.

BREAKFAST VEGGIE BURGER (V)

A veggie patty with fried egg, cheese, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly beetroot bun. **For vegan option, replace cheese with vegan cheese**

BOURBON BACON WAFFLES (G)

Maple bacon strips, caramelised pear and vanilla sauce. Served with our home-made bourbon maple syrup and topped with powder sugar.

CHICKEN & WAFFLES (G)

Fried chicken tenders and our home-made spicy maple dressing topped with powdered sugar.

BREAKFAST SALAD

A bed of freekeh and wild black rice mixed with bacon, cherry tomatoes, cucumber, soft poached egg, toasted pepitas, almonds & currants with a honey mustard dressing and natural yoghurt

For vegan option remove bacon, egg & natural yoghurt. Replace with Halloumi.

SELECT ONE DRINK PER PERSON

JUICE, SOFT DRINK, GRINDERS COFFEE OR A TEA

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PRE-PAID DRINK CARD

\$49 PER PERSON MIN 30 GUESTS

5 drinks for \$49 with our pre-paid \$49 FIVE card.

Important - card must be used on the same day.

COCKTAILS

APEROL SPRITZ
PINK LYCHEE
WINTERS PASSION

BEER & CIDER

PURE BLONDE - POT
BALTER XPA - POT
CARLTON DRAUGHT - POT
GOAT - POT
CC & DRY - POT
STRONGBOW APPLE CIDER - BOTTLE

WINES

THE SHY PIG BRUT CUVÉE
THE SHY PIG CHARDONNAY
THE SHY PIG SAUV BLANC
THE SHY PIG SHIRAZ
THE SHY PIG MOSCATO

LIKE IT LIKE THAT PINOT GRIGIO
LIKE IT LIKE THAT CHARDONNAY
LIKE IT LIKE THAT SHIRAZ
LIKE IT LIKE THAT PROSECCO

TEMPUS TWO VARIETAL TEMPRANILLO

MAISON FRANCAISE ROSE

SPRITZ

LEMSECCO SPRITZ LEMON
LEMSECCO SPRITZ BLOOD ORANGE

SPIRITS WITH MIXER

WYBOROWA VODKA
BEEFEATER GIN
HAVANNA CLUB ANEJO 3
JIM BEAM
OLMECA TEQUILA

NON-ALCOHOLIC

MCGUIGAN ZERO SPARKLING
MCGUIGAN ZERO SAUV BLANC
MCGUIGAN ZERO DRY ROSÉ
MCGUIGAN ZERO SHIRAZ

ASAHI ZERO

SOFT DRINKS

JUICES

CALIFORNIA LEMONADE
WATERMELON NOJITO
TROPICAL PUNCH



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ADD A TOUCH OF EXCITEMENT
AND TIMELESS MEMORIES TO
YOUR EVENT WITH A

CLASSIC PHOTOBOOTH

\$825 (UP TO 4 HOURS)

- UNLIMITED PHOTOS
- COPY OF ALL IMAGES
- COLOUR/BLACK & WHITE IMAGES
- CUSTOMISED PHOTO STRIPS
- PREMIUM PROP TABLE
- RED CARPET, ROPES & BOLLARDS





1/70 COMMERCIAL PLACE
ELTHAM

03 9825 8940
BOOKINGS@ELTHAMSOCIAL.COM.AU

FOR ALL FUNCTION & EVENT ENQUIRIES
PLEASE COMPLETE FORM ON OUR WEBSITE

ELTHAMSOCIAL.COM.AU

