

HOLLIAVA BAR

FUNCTION PACK 23/24

36 SWAN ST, RICHMOND 3121



Located in the heart of Richmond, Holliava has been satiating the thirst of lively Swan Street punters since 2002. Housing a total of three bars over two levels; Holliava welcomes individuals and groups of any size.

With a dynamic mix of spaces; from the sleek modern main bar to the warm and comforting fireside lounge and the sun soaked Beer Garden, Holliava has naturally become a popular choice for group celebrations and events.

Whatever you're after a small reserved place for 10 friends, or a large celebration for up to 300 people, Holliava prides itself on providing a one-stop shop for any group celebration, party or corporate event. All areas of the venue can be hired during weekends and we'll work with you to arrange an external cater, preferred supplier or assist with ordering pizza from across the street.

BEER

GARDEN

Our Beer Garden provides the perfect option for those after a larger space for 40-100 people. The outdoor space is covered and heated to protect you from Melbourne's sometimes questionable elements.

If hired exclusively, the Beer Garden comes equipped with private bar service (on request), banquet seating, bar stools and a flat screen TV. The Beer Garden can also be divided and hired for groups of 40 or less.



FRONT

ROOM

Our Front Room is the perfect space for a semi-private area in the middle of the action. The space can be booked for up to 10-30 people and comes equipped with a flat screen TV, 2 shoulder bars with stools, a pool table and bi-fold front windows with a view out onto Swan St.



Our Fireplace Booths provide the perfect space for lounging around with your mates. Sit back in our enormous window booths with a glass of wine next to the open fire, or chill out on the windowsill with a pint in Summer.

With full view of the flat screen TV, each booth can be booked for up to 15 people or both booths for up to 40 people.

THE

FIREPLACE

BASIC PACKAGE

\$44pp | 2 hours

\$57pp | 3 hours

\$69pp | 4 hours

BASIC PACKAGE

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Tap Beer & Cider - Carlton Draught, Stone & Wood Pacific Ale,

Furphy Original Ale, James Squire Orchard Crush Apple Cider

Soft drink, juice selection

PREMIUM PACKAGE

Mr Mason Sparkling Cuvee Brut NV

Mandoleto Pinot Grigio

Paloma Reisling

Scotchman's Hill "The Hill" Chardonnay

Dottie Lane Sauvignon Blanc

821 South Sauvignon Blanc

Hearts Will Play Rose

Guilty by Association Pinot Noir

Henry & Hunter Shiraz Cabernet

The Hidden Sea Shiraz

Wynns 'The Gables' Cabernet Sauvignon

Marques De Tezoma Tempranillo

Tap Beer & Cider - Carlton Draught, Stone & Wood Pacific Ale,

Furphy Original Ale, James Squire Orchard Crush Apple Cider

Soft drink, juice selection

ALTERNATE OPTIONS

Beverage package not tickling your fancy? We can also organise a cash bar, or drinks on consumption.

DRINKS ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your function progresses and increased if need be.

CASH BAR

With a fully stocked bar and beers on tap, your guests will be able to select from a long list of drinks, which are available for purchase throughout your function.

PREMIUM PACKAGE

\$55pp | 2 hours

\$67pp | 3 hours

\$80pp | 4 hours

ADD ONS

\$27 pp house spirit package

\$13 pp arrival seasonal cocktail

\$10 pp local bottled beer

\$15 pp international bottled beer





SEATED

MENU

2 COURSE \$58 |
Shared starters + pick 3 pizzas

3 COURSE \$69 |
Shared starters + pick 3 pizzas, flatbreads, chutneys + fruit pastes

SHARED STARTERS

Garlic Pizza Bread | Whipped white bean and smoky eggplant

Roasted Halloumi | Smoked peppers, hot honey

Classic Squid Fritto | Dressed rocket, lemon and aioli,

Rocket Salad | pear, reggiana, walnuts, cherry + balsamic

PIZZA

Choice of:

MARGHERITA | Sugo, mozzarella + basil (v)

PEPPERONI | Napoli, Smoked mozzarella + sugo

SALSICCIA | Pork and fennel sausage, wild broccoli, sugo, mozzarella

MEATBALL | Chilli, sugo, parmesan, basil + fior di latte

FUNGI | Medley of mushrooms, confit garlic, fior di latte, basil + pepper

VERDE | Zucchini, eggplant, basil pesto, smoked mozzarella, capsicum + balsamic

CHILLI PRAWN | Zucchini, chilli, confit garlic, fior di latte + capers

PROSCIUTTO | Roasted peaches, fior di latte, rocket, confit garlic, white balsamic,

DESSERT

Cheese, flatbreads, chutneys + fruit pastes

Seasonal changes apply
(v) vegetarian (vg) vegan (gf) gluten free
(vgo) vegan option (gfo) gluten free option

\$35pp | 6 canapés
\$46pp | 8 canapés
\$58pp | 10 canapés

Cold Canapés:

California roll, prawn, avo Sushi, soy, wasabi (vgo+gf)
Tuna Nigiri, kewpie, soy, pickled ginger (gf)
Confit Roma tomato on toast, Persian feta, basil, balsamic (v+vgo+gfo)
Open Salmon bagel, creme fraiche, dill. pickle (gfo)
Market Oysters + mignonette (gf+df)
"Beef"+ seasonal veg Rice Paper Rolls w. hot + sour dressing (vg+gf)
Prawn Tostada, whipped avo + salsa (gf+df)
Broccoli + goats cheese tart, thyme (v+gfo+vgo)

Hot Canapés:

Buttermilk Fried Chicken, Franks hot sauce, pickle (gf)
Bolognese arancini, truffle aioli (gf+v)
Pork + Fennel sausage roll + tomato sauce
Beef and Red Wine pie + tomato relish
Winter veg Spring Roll + truffle ponzu (vg)
Halloumi Bites + honey fruit compote (v+gf)
Chicken Kiev Bites, Chilli aioli, fried parsley

Sweet Canapés:

Blackberry + gin, Meringue Tarts (v)
Cool little Doughnuts (v)
Chefs Macaroon (v+gf)

Grazers

Gnocchi, Pumpkin, Pepitas, Goats Cheese (vgo) \$12
Cos Caesar, Bacon, Crouton Crumble (vgo) \$9
Fish and Chips (gfo) \$10
Mini Cheeseburgers (vgo+gf) \$10

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(vgo) vegan option (gfo) gluten free option

CANAPE MENU





FOOD

OPTIONS

PLATTERS

For casual gatherings + smaller parties | 25 pieces

Artichoke dip, pumpkin seeds + grilled bread (vg+gfo) 65.0

California Roll, prawn, avo sushi, soy, wasabi (vgo+gf) 110.0

Tuna Nigiri, kewpie, soy, pickled ginger (gf) 110.0

"Beef" + seasonal veg Rice Paper Rolls w. hot + sour dressing (vg+gf) 110.0

Broccoli + goats cheese tart, thyme (v+gfo) 110.0

Bolognese arancini, truffle aioli (gf+v) 125.0

Pork + Fennel sausage roll w. tomato sauce 125.0

Winter veg spring roll w. truffle ponzu (vg) 110.0

Chicken Kiev Bites w. chilli aioli, fried parsley 110.0

GRAZING TABLE

\$2000 per table

A 2 meter grazing table prepared by our chef, think lots of local cheeses, artisan smoked and cured meats, loads of fruits fresh and dried from the Yarra Valley Farms and local producers, bread from our pals at Backhaus Bakery, flatbreads, chutneys and condiments to match

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