



FUNCTION PACK

The historic Flinders Hotel, nestled in the charming Mornington Peninsula village of Flinders, offers the perfect blend of history, comfort, and coastal serenity for your next business retreat or special occasion.




Just a 75-minute drive from Melbourne's CBD, this beautifully restored hotel provides easy access while offering a serene escape from the city's hustle and bustle.



PENINSULA ROOM

The Peninsula is a fully flexible and versatile event space, featuring an abundance of natural light, fully soundproofed walls, and modern AV facilities.

It offers an adaptable conference space for small to medium groups, private dining for larger parties, or cocktail events for up to 200 people. The unique areas can be tailored to suit most needs.

ROOM NAME	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	COCKTAIL	BANQUET			
PENINSULA 1 OR 3	40	–	15	–	–	–	Y	Y	Y
PENINSULA 2 & 3	80	32	–	30	–	–	Y	Y	Y
PENINSULA & LOUNGE	120	50	–	36	200	120	Y	Y	Y
LOUNGE	-	-	–	-	80	50	Y	Y	Y



THE NOOK

The Nook offers a semi-private indoor setting, ideal for intimate gatherings or relaxed meetups. With seating for up to 40 guests and standing room for 60, it is a versatile option for smaller events or informal celebrations.

Although there is no dedicated A/V setup or private music options, the space features ambient music to enhance the atmosphere.





SPACE TYPE	SEATED	STANDING				
BISTRO	40	60	N	N	Y	N



SPORTS BAR

The Sports Bar is divided into two semi-private areas, each offering a casual and welcoming atmosphere, perfect for relaxed gatherings and small group celebrations. Each space is ideal for informal gatherings, providing a lively yet laid-back environment to enjoy with friends or family.

Although there is no dedicated A/V setup or private music options, the space features ambient music to enhance the atmosphere.

SPACE TYPE	SEATED	STANDING				
SECTION 1	30	40	N	N	Y	N
SECTION 2	24	50	N	N	Y	N



THE DECK

The Deck is a semi-private outdoor space that offers a relaxed and inviting setting, perfect for enjoying the fresh coastal air. With seating for up to 40 guests and standing room for 50, it is an ideal choice for casual gatherings, celebrations, or informal events.

While there is no A/V setup or private music options, the space features ambient music, creating a warm and welcoming atmosphere.

SPACE TYPE	SEATED	STANDING				
DECK	40	50	N	N	Y	N



BREAKFAST

FLINDERS GRAZING STYLE | HOTEL GUESTS 30PP

HOTEL PACK ONLY

OVERNIGHT OATS

apple, raisins

COCONUT YOGURT POTS

seasonal fruit coulis (vegan)

WARM CROISSANTS, DANISHES & MUFFINS

SEASONAL FRUIT PLATTER

DIY TOAST

jams, spreads, preserves

UPGRADES +10PP

LITTLE BACON ROLLS

house bbq, relish

TARTLET BLUE CHEESE

spinach, jam from the garden

NETWORKING BREAKFAST/MORNING TEA | 25PP

+ ADDED COST FOR TEA & COFFEE

OVERNIGHT OATS

apple, raisins

COCONUT YOGURT POTS

seasonal fruit coulis (vegan)

WARM CROISSANTS, DANISHES & MUFFINS

SEASONAL FRUIT PLATTER

DIY TOAST

jams, spreads, preserves

UPGRADES

LITTLE BACON ROLLS +10pp

brown sauce, relish

TARTLET BLUE CHEESE +8pp

spinach, jam from the garden

LITTLE PANCAKES +10pp

maple, sweet cream, powder sugar, berries

PLATTER BUFFET STYLE

LUNCH - \$45

+ added cost for tea, coffee, juice

SANDWICHES

ARTISAN MEATS

mustard, bread & butter pickles, relish

CRISPY CHICKEN SCHNITZEL

caesar, cos lettuce baguette

BRIE & RELISH

butter leaf sandwich, focaccia

CHARRED ITALIAN VEG

pesto, pumpkin seeds, ciabatta

SALADS

POTATO

mustard, mayo, shallot, chive

CAESAR SALAD

anchovy creme, pangrattato, parmesan, bacon

SEASONAL LEAF

tomatoes, cucumber, olives, radish, red peppers, house dressing

SEASONAL FRUIT PLATTERS

UPGRADES

CHEF SEASONAL CURRY **+13pp**

rice, roti, chutneys

MINI BEEF/CHICKEN PIES **+8pp**

chutney

GNOCCHI **+ 12pp**

pesto crème sauce

DUCK & PORK SAUSAGE ROLLS **+ 8pp**

relish

AFTERNOON TEA

SCONES

jam, cream, powder sugar

BROWNIE

raspberries, mint

DUCK & PORK SAUSAGE ROLLS

relish

LITTLE CHICKEN PIES

relish

UPGRADES

LOCAL CHEESE PLATTERS **+15pp**

condiments, crackers, fruit compote from the garden

CHOC MOUSSE POT **+8pp**

seasonal berries, hazelnut, evoo

BASQUE CHEESECAKE **+9**

WARM CHOC CHIP COOKIES **+7**

SET SHARED MENU

Served share-style, with all dishes included in each course selected.

1 COURSE - \$65

2 COURSE - \$75

3 COURSE - \$84

ENTREES

HOUSE FOCACCIA

mount zero evoo, warm olives

BABY BURRATA

fig leaf oil, balsamic

TUNA CRUDO

finger lime, citrus and herbs from the garden

HERITAGE TOMATO CAPRESE

SALAD

basil, capers, crunchy bread

MAINS

PAN ROASTED BARRAMUNDI

mussels, wild spinach, caviar cream, salt bush

SPICED FREE RANGE CHICKEN

peperonata, wild fennel, lemon

SIDE DISHES

RUSTIC SKIN ON CHIPS

DRESSED LEAVES

house dressing, herbs

BROCCOLINI

dukkha, lemon

UPGRADES +\$12PP

FLINDERS MUSSEL FAT

SPAGHETTI

split tomato

GNOCCHI

crima de rappa pesto, seasonal greens, pistachio

PORCHETTA

buttered beans, wild broccoli, zucchini pickle

DESSERT

CREME CARAMEL

sea salt, local evo, poached fruit

TIRAMASU

green tea, pistachio

LOCAL CHEESE & FRUIT JAMS

chutney from the garden, lavoch



PLATTERS (30 PIECES)

\$110 PER PLATTER

CRISPY HALLOUMI

peach, honey, lemon myrtle

MINI BEEF PIES

pepper sauce, ketchup

CHICKEN KIEV BALLS

garlic, parsley

SPRING ROLL

sweet chili dipper

\$115 PER PLATTER

CORN CROQUETTES

chili mayo

SAMOSA

coriander yogurt, lime pickle

\$120 PER PLATTER

PORK & DUCK SAUSAGE ROLLS

native ketchup

\$140 PER PLATTER

BATTERED MARKET FISH

lemon, rustic chips

STICKY HONEY CHICKEN SLIDER

pickles, green slaw



CANAPÉ PACKAGES

6 OPTIONS - \$39

8 OPTIONS - \$47

10 OPTIONS - \$59

HOT CANAPÉS

CRISPY HALLOUMI

peach, honey, lemon myrtle

CORN CROQUETTES

chili mayo

PORK & DUCK SAUSAGE ROLLS

native ketchup

MINI BEEF PIES

pepper sauce, ketchup

CHICKEN KIEV BALLS

garlic, parsley

SPRING ROLL

sweet chili dipper

SAMOSA

coriander yogurt, lime pickle

COLD CANAPÉS

PRAWN COCKTAIL

fried cracker, marie rose, avocado

SPINACH RICOTTA ROLLS

stone fruit ketchup

OYSTER

hot sauce, lemon sauce

TUNA CEVICHE

grapefruit, betel leaf, finger lime

BRUSCHETTA

blister tomato, fior de latte, basil

OLD SCHOOL PROSCIUTTO

rock melon

BRIE

roasted grapes, pine nut, house cracker

SWEET CANAPÉS

WARM CHOCOLATE

BROWNIE BITS

chocolate fudge sauce

MINI LEMON MERINGUE PIES

MINI PAVLOVAS

creme fraiche summer berries,
passionfruit

SUBSTANTIALS \$12.5PP

MINI CHEESEBURGER SLIDERS

cheese, ketchup, mini patty, mini slider buns

PLANT BURGER SLIDERS

beetroot patty, cheese, ketchup

BEER BATTERED FISH & CHIPS

tartare sauce, vinegar, salt, lemon

BEVERAGE PACKAGES

STANDARD

2 HOURS – \$51PP
3 HOURS – \$65PP
4 HOURS – \$78PP

Mr Mason Sparklinng Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry and Hunter Shiraz Cabernet

Carlton Draught
Hahn Super Dry

Selection of soft drinks and juice

PREMIUM

2 HOURS – \$63PP
3 HOURS – \$75PP
4 HOURS – \$89PP

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc
Pennello Pinot Grigio
Underground Chardonnay

Hearts Will Play Rose

Henry and Hunter Shiraz Cabernet
Red Claw Pinot Noir
Palmetto Shiraz

Carlton Draught
Balter XPA
Stone & Wood Pacific Ale
Hahn Super Dry

Selection of soft drinks and juice

DELUXE

2 HOURS – \$73PP
3 HOURS – \$87PP
4 HOURS – \$100PP

Alpha Box & Dice Prosecco
Chandon Blanc de Blancs NV

Shaw & Smith Sauvignon Blanc
Pennello Pinot Grigio
Paloma Riesling
Underground Chardonnay

Sud Rose

Marques De Tezona Tempranillo
Red Claw Pinot Noir
Paringa Estate Shiraz

Carlton Draught
Balter XPA
Stone & Wood Pacific Ale
Devil Bend Lager
Hahn Super Dry

Selection of soft drinks and juice

ADD ONS

SPIRIT UPGRADE \$28PP

Available to add to all beverage packages, minimum of 20 guests.

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$17 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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