



LET US INTRODUCE OURSELVES.

WELCOME TO FLINDERS HOTEL

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.



**WE TURN CELEBRATIONS
INTO MEMORIES.**

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.

SPACE TYPE	U-SHAPE	COCKTAIL	DINING				
PENINSULA 1 OR 3	15	-	20	Y	Y	Y	Y
PENINSULA 2 & 3	30	-	40	Y	Y	Y	Y
PENINSULA & LOUNGE	-	220	160	Y	Y	Y	Y
LOUNGE	-	100	60	Y	Y	Y	Y

*Theatre, Classroom and Boardroom set up also available.





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						
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						
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						
DECK	40	50	N	N	Y	N

PLATTERS

30 PIECES PER PLATTER

CRISPY HALLOUMI \$110

peach, honey, lemon myrtle

MINI BEEF PIES \$110

pepper sauce, ketchup

CHICKEN KIEV BALLS \$110

garlic, parsley

SPRING ROLL \$110

sweet chilli dipper

CORN CROQUETTES \$115

chilli mayo

SAMOSA \$115

coriander yoghurt, lime pickle

PORK & DUCK SAUSAGE ROLLS \$120

native ketchup

BATTERED MARKET FISH

lemon, rustic chips

STICKY HONEY CHICKEN SLIDER

pickles, green slaw



LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |

LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

PLATTER BUFFET STYLE

LUNCH \$45

SANDWICHES

ARTISAN MEATS, mustard, bread & butter pickles, relish

CRISPY CHICKEN SCHNITZEL, caesar, cos lettuce, baguette

BRIE & RELISH, butterleaf sandwich, focaccia

CHARRED ITALIAN VEG, pesto, pumpkin seeds, ciabatta

SALADS - PICK 2

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 creme sauce

DUCK & PORK SAUSAGE ROLLS +8PP, relish

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

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PLATTER BUFFET STYLE

MORNING TEA \$25PP - PICK 2

SEASONAL FRUIT PLATTER

WARM CROISSANTS

DANISHES

FRUIT MUFFINS

HAM & CHEESE CROISSANTS

AFTERNOON TEA \$25PP - PICK 2

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, halzenut, evoo

BASQUE CHEESECAKE +9

WARM CHOC CHIP COOKIES +7

ADD TEA & COFFEE STATION +\$10

ADD BARISTA COFFE, JUICES \$15

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CANAPE PACKAGES

6 PIECES \$39PP | 8 PIECES \$47P | 10 PIECES \$59PP

HOT CANAPES

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 ROLLS, sweet chili dipper

SAMOSAS, coriander yoghurt, lime pickle

COLD

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 CANAPES

WARM CHOCOLATE BROWNIE BITS, chocolate fudge sauce

MINI LEMON MERINGUE PIES

MINI PAVLOVAS, creme fraiche, summer berries, passionfruit



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SET MENU

1 COURSE \$65PP 2 COURSE \$75PP 3 COURSE \$84PP

ENTREES

HOUSE FOCACCIA, mount zero evoo, warm olives

BABY BURRATTA, 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

PROCHETTA, buttered beans, wild broccolini, zucchini pickle

DESSERT

CREME CARAMEL, sea salt, local evo, pached fruit

TIRAMISU, green tea, pistachio

LOCAL CHEESE & FRUIT JAMS< chutney from the garden lavosh

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BEVERAGE PACKAGES

* PLEASE NOTE, ALL PACKAGES SUBJECT TO PRODUCT AVAILABILITY

STANDARD

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

WINE

Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV

BEER & CIDER

Carlton Draught
Hahn Super Dry

NON-ALCOHOLIC

Assorted Soft Drinks & Juices



PREMIUM

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

WINE

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Pennello Pinot Grigio
Underground Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Red Claw Pinot Noir
Palmetto Shiraz

BEER & CIDER

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

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

DELUXE

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

WINE

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

BEER & CIDER

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

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that 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 the function.

SPIRITS UPGRADE

Available to add to all beverage packages, minimum 20 guests, \$28pp.

COCKTAIL ON ARRIVAL

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





CONTACT US

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