

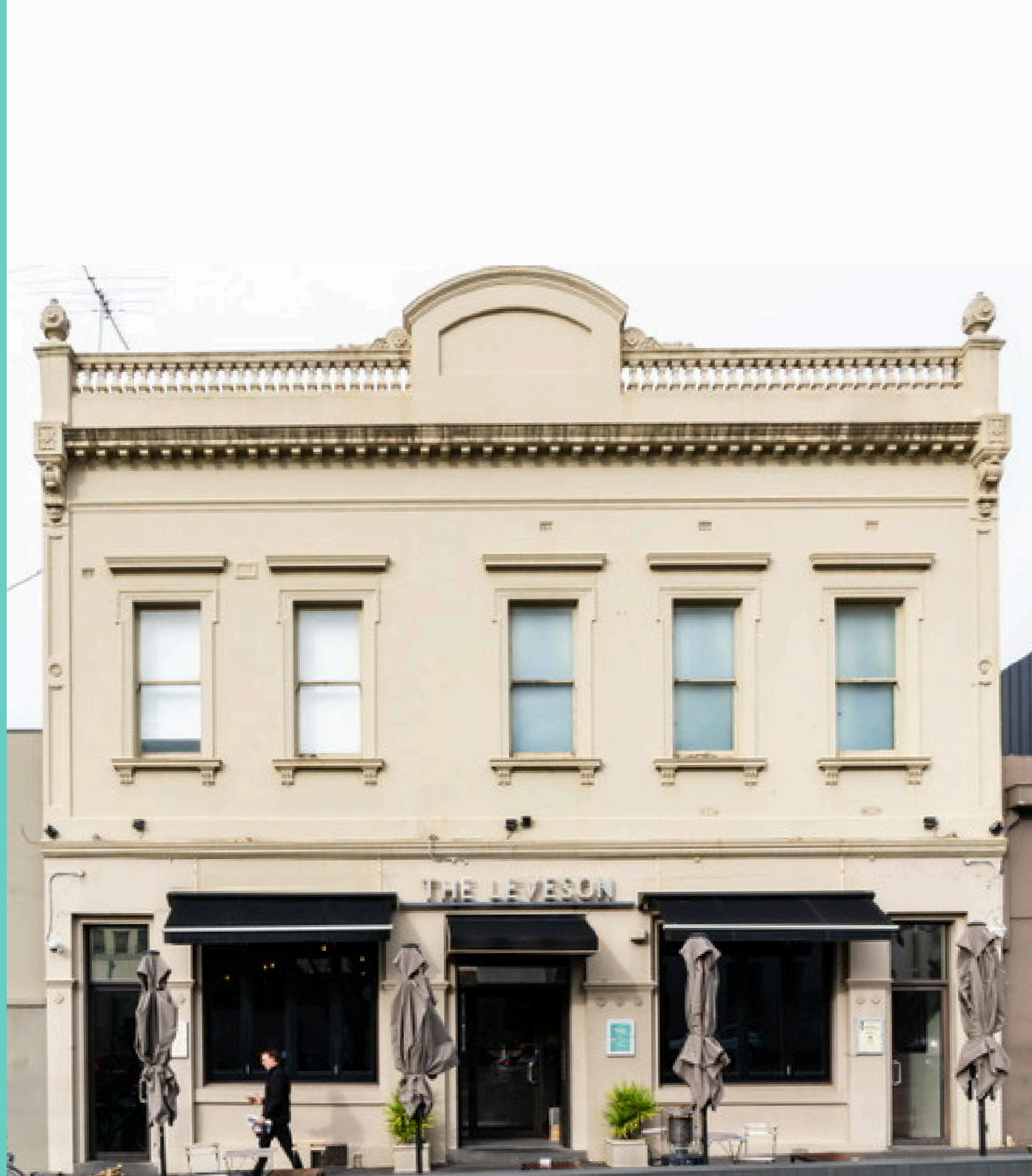
the leveson

est. 1870

function pack

the leveson has quickly established itself as one of Melbourne's best venues to hold functions for any occasion.

We have hosted a wide range of events that have made us truly adaptable to any occasion, including weddings, anniversaries, engagements, birthdays, closed venue functions and sit down dinner parties.





the courtyard & back bar

Our ever-popular Courtyard is the perfect setting for any occasion. With its garden setting, adjacent bar, retractable roof and plasma screen, our courtyard is perfect for your next relaxed cocktail event

Features:

65" 4K smart TV

back bar area for additional space

microphone available upon request

shared or private bar access

speakers for personalised music playlists

(DJ and live performers not permitted)

Capacity:

courtyard: 60 stand-up (undercover)

back bar: 40 stand-up (can be included)

total capacity 100

with all restaurant: 200



the queensberry

Named after the Duke of Queensberry

Our upstairs private function room offers a nod to the past. With handmade candelabra's, chesterfield couches, elegant high ceilings and stenciled walls, this romantic space is perfect for any event.

Features:

plasma TV

speakers for personal playlists, DJs or acoustic

microphone available upon request

private bar and bathroom facilities

air conditioning

high bar tables and stools

occasional chairs and ottomans

Capacity

75 stand-up

50 theatre style

40 dining

staircase access only

minimum spend applicable





the hotham room

Hotham, the original name of the suburb North Melbourne

Our hotham room is ideal for all private boardroom functions, meetings, workshops, product launches or an intimate dinner for that special occasion.

Features:

plasma TV

private bathroom

wireless speakers

kitchenette

whiteboard or flip chart available upon request

Capacity:

14 sit down

staircase access only

minimum spend applicable



the arden bar

Named for Arden Street Oval, home of the North Melbourne Football Club

Located along side our front bar, the Arden Bar is the perfect place for your next casual get together. Be amongst the atmosphere of the leveson while still being in your own exclusive area.

Features

semi private area
high bar and stools
access to main bar
plasma TV

capacity
45 stand-up

minimum spend applicable





the restaurant

Contemporary dining space suitable for any large or smaller groups. It can also be booked in conjunction with The Courtyard for an even larger space

Features

- flexible table options
- projector screen and/or plasma microphone available upon request
- open plan
- bench seating
- varied menu options available

capacity

- 80 sit down
- 100 stand up



canapés

minimum 30 guests

\$32 per head - 6 SELECTIONS

\$40 per head - 8 SELECTIONS

\$49 per head - 10 SELECTIONS

please select from the following

COLD CANAPÉS

bruschetta on crostini with balsamic glaze (V)

natural oysters with mignonette (GF)

smoked salmon blinis with spring onion cream cheese & dill

HOT CANAPÉS

- salt & pepper calamari with sweet chilli sauce
- lightly fried garlic prawn twisters with sweet chilli sauce
- fried panko bread crumbed chicken tenders with chipotle mayo
- house-made sausage rolls
- gourmet beef & burgundy pies with tomato sauce
- house-made large pizza boards (can be vegetarian on request)
- satay chicken skewers (GFO)
- pulled pork sliders with slaw, chipotle & buffalo sauce (GFO)
- Vietnamese san choi bow (GF, CFO, DF)
- Meatballs with hoi sin sauce (GF)
- Coconut crumbed prawns with sweet chilli sauce
- mini eggplant sliders with gochujang mayo, pickled daikon & slaw (V, GFO)
- pea & mint arancini with truffle mayo (GF, V)
- curried pumpkin & chickpea rolls (GF, VE, NF)
- eggplant skewers with miso glaze & sesame (V)
- mac & cheese croquettes with chipotle mayo (V)
- mini spinach & feta quiches (V)
- vegetarian spring rolls (VE)
- vegetarian samosa with mint raita (VE)
- vegetarian gyoza with sweet soy sauce (VE)

GF= Gluten Free - GFO=Gluten Free Option - CFO = Coeliac Friendly option

V= Vegetarian - VE= Vegan - NF = Nut Free



canapés

ADDITIONAL PLATTERS

house-made guacamole with corn chips	\$60
hummus with grilled turkish bread & crispy chickpeas (V)	\$45
cheese board	\$110
traditional 3 cheese with crackers, quince paste & grapes	
dessert platter	\$100
petite fours	
antipasto platter with grilled bread	\$120

KIDS PLATTERS

nuggets & chips	\$60
margherita pizza	\$60

SOMETHING SUBSTANTIAL - \$9 EACH

mini beer battered fish & chips	
gnocchi with napoli, chilli oil & ricotta salata	
chicken & chorizo paella	
quinoa salad (GF, VE)	

Our menu contains allergens and all food is prepared in our one kitchen that handles, nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free





set menu

2 COURSES \$65 PER PERSON

Shared entrees and choice of main, or choice of main and shared desserts

3 COURSES \$75 PER PERSON

Shared entrees, choice of main and shared desserts

MAINS

CHICKEN PARMIGIANA

smoked ham, napoli sauce & mozzarella
served with beer battered chips and leaf salad

CRUMBED CHICKEN SCHNITZEL

served with beer battered chips, slaw & lemon,
choice of mushroom or pepper sauce

250G GRASS-FED PORTERHOUSE STEAK (GFO)

cooked medium-rare or medium-well
with beer battered chips & leaf salad
choice of mushroom or pepper sauce

MARKET FISH (GF, CF)

served with seasonal garnish

VEGETARIAN MAIN

option will vary based on seasonal menu changes

SHARED ENTREES

Salt & pepper calamari,
roasted chili mayo, coriander
(GF)

Sungold cherry tomato
bruschetta, ricotta & fried
garlic (GFO, VEO)

Mac 'n' cheese croquettes
with chimichurri mayo (V)

SHARED DESSERTS

Cheese boards
(2 cheeses)

Cinnamon churros with
dulce de leche

GF= Gluten Free

GFO=Gluten Free Option

CF=Coeliac Friendly

V= Vegetarian

VE= Vegan

VEO= Vegan Option

DF= Dairy Free

beverage packages

available for functions with a minimum of 30 guests
all guests must be on the package

basic package

2 hour package
\$40 per person

Includes the following

Carlton Draught, 1 Craft Beer on tap or bottle, light beer bottles, House Sparkling, House Wines, soft drink and juices

3 hour package
\$55 per person

Includes the following

Carlton Draught, 1 Craft Beer on tap or bottle, light beer bottles, House Sparkling, House Wines, soft drink and juices

4 hour package
\$65 per person

Includes the following

Carlton Draught, 1 Craft Beer on tap or bottle, light beer bottles, House Sparkling, House Wines, soft drink and juices

premium package

2 hour package
\$60 per person

Includes the following

Imported & Premium Local Beer Bottles, Sparkling & Prosecco, 2 Premium White Wines, 2 Premium Red Wines, soft drinks & juice

3 hour package
\$75 per person

Includes the following

Imported & Premium Local Beer Bottles, Sparkling & Prosecco, 2 Premium White Wines, 2 Premium Red Wines, soft drinks & juice

4 hour package
\$85 per person

Includes the following

Imported & Premium Local Beer Bottles, Sparkling & Prosecco, 2 Premium White Wines, 2 Premium Red Wines, soft drinks & juice

Please don't hesitate to contact us to discuss customising our Beverage Packages to suit your preferences, as we do have a large range of products to suit your needs. If you would prefer not to have a Beverage Package you can run a tab or guests can pay for their own drinks (cash bar)

Wine vintages may vary based on suppliers availability





contact us

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