



Skinny Dog

EST. HOTEL 1873

EVENTS 2023



Welcome

WELCOME

So, you're on the lookout for an event venue?

Well, you've come to the right place. Smack bang in the middle of Kew junction is where you will find us, a bustling local institution with plenty to entertain you. Downstairs is a comfy pub with dining rooms to enjoy classic fare with a modern twist, two bars and a beer garden. Upstairs is where you will find our rooftop, with indoor and outdoor spaces for year-round wining and dining on contemporary Australian menus.

Upstairs or down, a wide selection of beers, wines and a cocktail menu that will tick all the boxes awaits you. So, if you're looking for a venue with a welcoming smile and a lot of character, we are the one for you. **Let's party!**

GETTING HERE

Being so close to the city, getting to us is easy peasy!
Bus 200, 207 / Tram 109, 48



PARKING

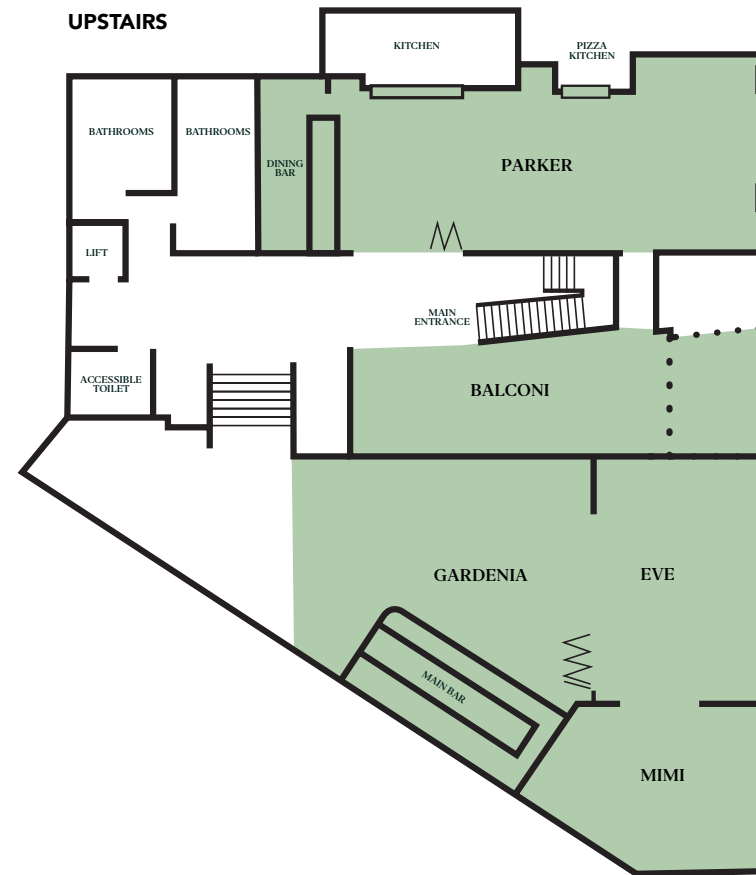
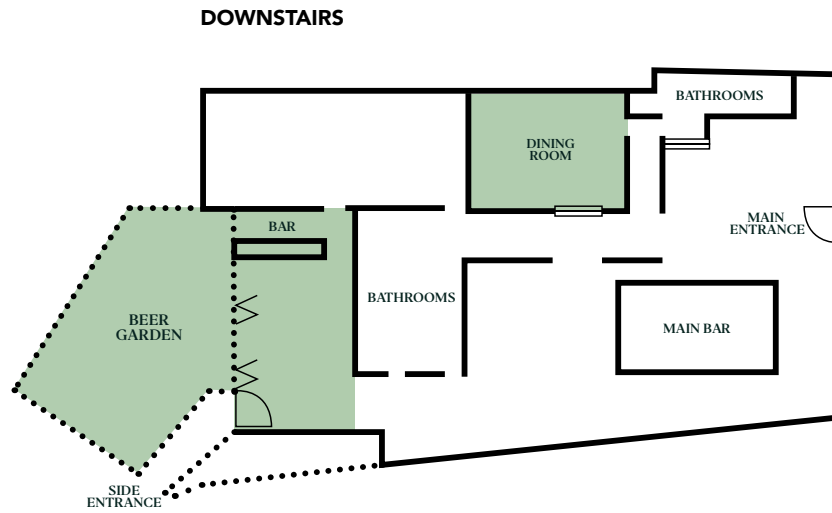
Parking is plentiful and directly adjacent to the venue; however, Kew junction is a busy little precinct, and we recommend ensuring plenty of time to find a park.



The Venue SPACES



Venue FLOOR PLAN





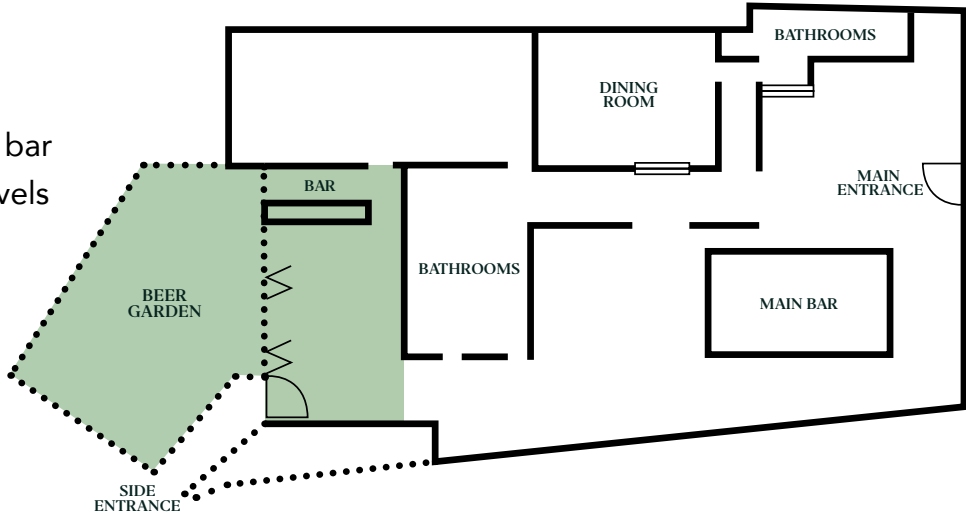
Downstairs BEER GARDEN











Who doesn't love a beer garden?

Ours has all the creature comforts you'll need.

The beer garden and inside bar can be hired with varying levels of exclusivity.

- BIRTHDAY PARTIES**
- ENGAGEMENTS**
- SOCIAL EVENTS**
- CHRISTMAS PARTIES**



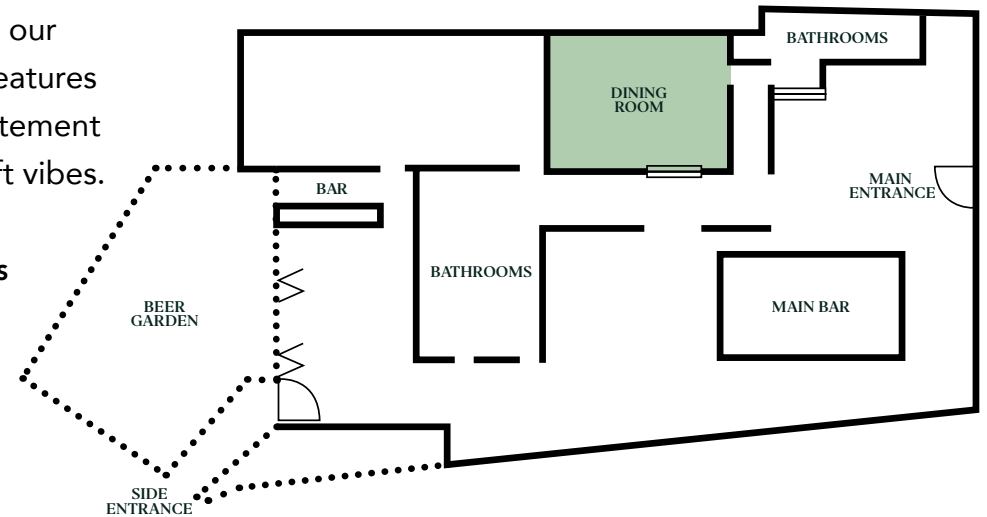
									
20-130	N/A	✓	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATED	PARTIALLY COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING













Downstairs DINING ROOM

Nestled away from the main bar in the middle of the venue, our semi-private dining room features exposed brickwork and statement art pieces giving big NY loft vibes.

**BIRTHDAY PARTIES | SOCIAL EVENTS
CORPORATE**



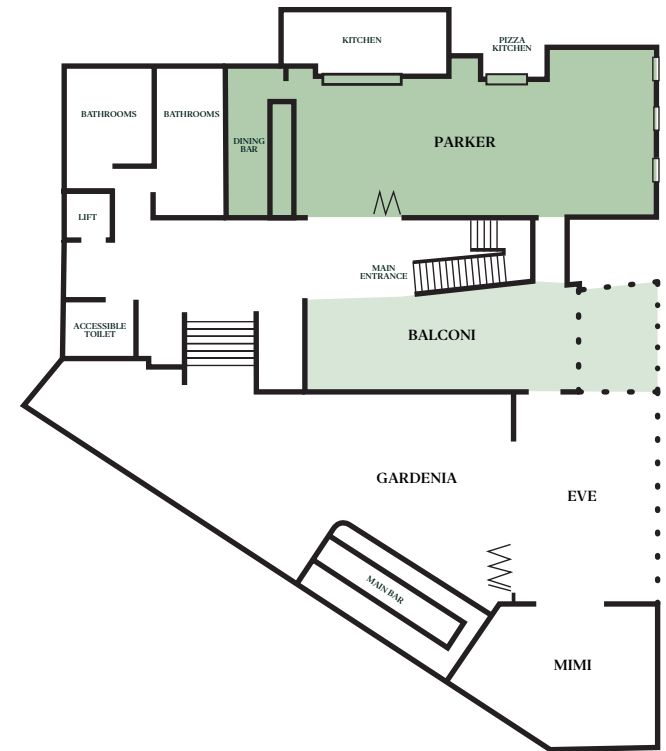
									
50	50	✓	✗	✓	✗	✗	✗	✓	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



Upstairs PARKER

Get lost in an oasis of luscious flora and vibrant wallpaper in our uber-luxe dining room. Add on Balconi to increase your capacity.

WEDDINGS | CORPORATE | BIRTHDAYS
SOCIAL EVENTS | CHRISTMAS PARTIES



80

COCKTAIL



50

SEATED



✓

COVERED



✓

WHEELCHAIR
ACCESS



✓

MIC



✓

SCREEN



✓

PRIVATE
MUSIC



✓

PRIVATE
BAR



✓

HEATING



✓

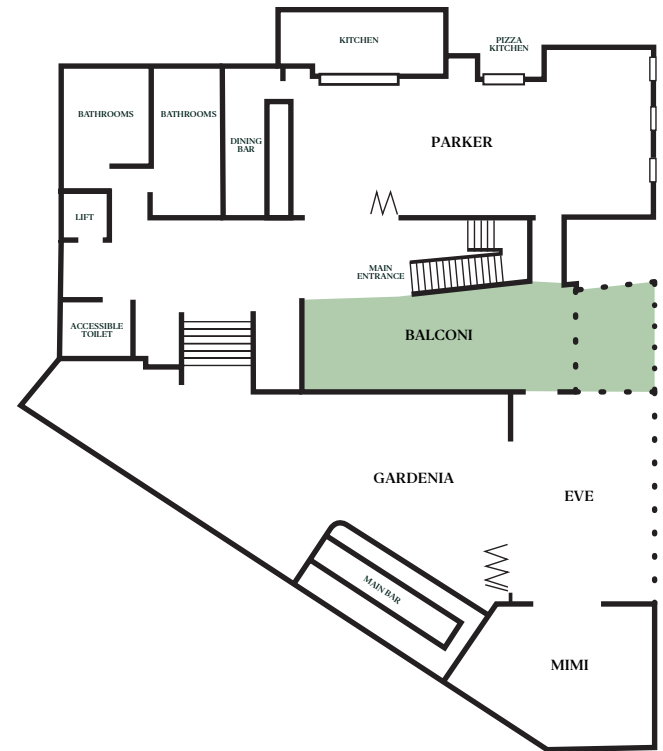
COOLING













Upstairs BALCONI

Enjoy your own slice of the rooftop with Balconi, an al fresco space with a casual feel where you can still take in the airy atmosphere of the rooftop.

SOCIAL EVENTS | BIRTHDAYS | CHRISTMAS PARTIES



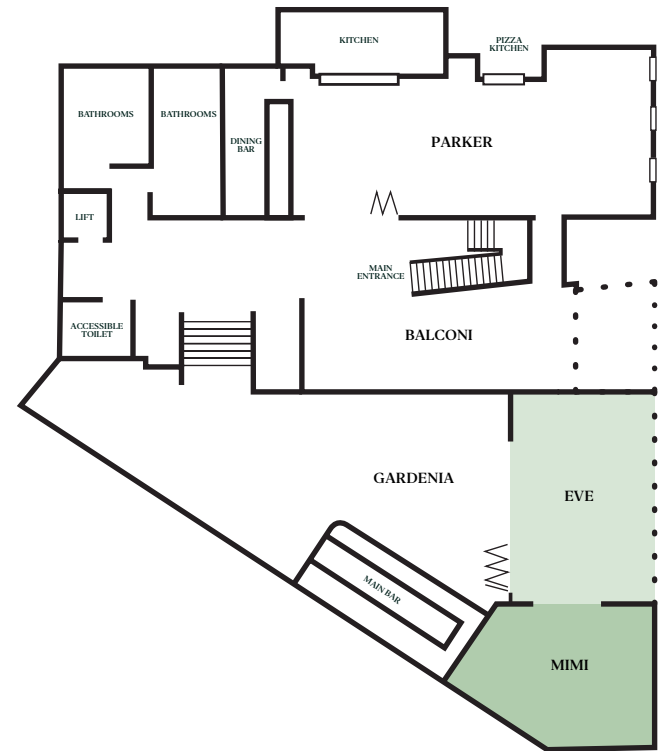
									
60	30	✓	✓	×	×	×	×	×	×
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING MISTERS













Upstairs MIMI PRIVATE DINING

Mimi is your gal, filled to the brim with character, style and sophistication. This corner nook overlooking Kew junction can be hired solo or add on Eve for additional space, perfect for mingling.

**PRIVATE DINING | CORPORATE
BIRTHDAY | CHRISTMAS PARTIES**



									
26	20	✓	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



Upstairs GARDENIA & EVE

Gardenia and Eve are perfect for smaller groups that like to be in the thick of it, surrounded by cosy booths, fauna and our majestic baobab tree.

For exclusive use, Gardenia can only be hired with Eve and Mimi.

SOCIAL EVENTS | BIRTHDAYS
ENGAGEMENTS | CHRISTMAS PARTIES



Event MENUS



Menu SIT DOWN

Step 1: Select your service style | **Step 2:** Select 2 or 3 courses | **Step 3:** Select your dishes

Step 1	ALTERNATE DROP MENU (Minimum of 12 people)	CHOICE MENU (Minimum of 12 people)	SHARING MENU (Min 20 people)
Step 2	2 COURSE \$65pp (Entrée/Main Or Main/Dessert) 3 COURSE \$75pp (Entrée/Main/Dessert)	2 COURSE \$68pp (Entrée/Main Or Main/Dessert) 3 COURSE \$78pp (Entrée/Main/Dessert)	2 COURSE \$72pp (Entrée/Main Or Main/Dessert) 3 COURSE \$82pp (Entrée/Main/Dessert)
Step 3	Pre-select 2 dishes for each chosen course served alternating at the event. Make it a 3 dish drop , add \$10pp.	Pre-select 4 dishes for each chosen course for guests to select from at the event.	Pre-select 3 dishes for each chosen course to be served sharing style.

* All mains are served with complimentary sides.

** Menus and packages subject to change.

Menu

SIT DOWN

ENTRÉE

Coconut chilli prawns, grilled pineapple salsa, coriander, lime ^{DF, GF}

Poached asparagus, witlof, fine herbs, poached egg, parmesan cream ^{V, DFO, GF}

Beef carpaccio, rocket, parmesan, truffle aioli ^{GF, DFO}

Burrata, cherry tomato compote, grilled sourdough, basil oil ^V

Roast pumpkin, three cheese arancini, pesto aioli, rocket ^V

Salt and pepper calamari, pickled carrot, cucumber, mixed leaves ^{DF, GF}

Sharing menu only Tasting board, cured meats, crudites, terrine, dip, frittata, house made relish, grilled bread

DESSERT

Apple tarte tatin with vanilla bean ice cream ^V

Crème brûlée, almond tuile, berry compote ^V

Local artisan cheeses, lavosh, quince jam

Chocolate fondant, salted caramel cream, vanilla bean ice cream ^V

Sticky toffee pear pudding ^{VG, DF, GF}

Eton mess, meringue, whipped cream, fresh berries, passionfruit ^{GF}

MAIN

Sharing menu only Roasted pork knuckle, sweet potato mash, sauerkraut, green beans, pickles, beer gravy ^{GFO}

Sharing menu only Baked whole market fish ^{DFO, GFO}

Skinny Dog parmigiana, 450g napoli, ham, cheese blend, salad, chips

Roasted lamb rump, potato rosti, charred broccolini, roasted truss tomatoes, whipped feta, thyme jus ^{GF, DFO}

Pan-fried barramundi, fondant potatoes, green beans, peperonata ^{GF, DF}

300g porterhouse, chips, salad, red wine jus ^{GF, DF}

Beer battered fish and chips, salad, tartare ^{DF, GFO}

Mushroom and spinach risotto, thyme butter sauce ^{GF, DFO, VGO}

Duck leg, coconut and egg curry, fragrant jasmine rice, grilled roti ^{GF, DFO}

Housemade potato gnocchi, slow-cooked beef ragu ^{DFO, VO}

Vegetable and chickpea tagine, pearl cous cous, grilled roti ^{VG, GFO}

Pork belly, cauliflower puree, apple and herb slaw, cider jus ^{GF, DFO}

- subject to change -

V / VO vegetarian

VG / VGO vegan

GF / GFO gluten free

DF / DFP dairy free

Menu STAND UP

Choose from 1 of the 3 packages below.

All fully customizable by adding on extras items from the table below or interactive food station.

TIP: Add a classic or handheld as a late night eat!

ONE

For events where you need light bites rather than a full meal

6 CANAPES

HOT/COLD or CLASSIC

\$35

TWO

Malcolm in the middle, not too much, not too little.

8 CANAPES + 1 HANDHELD

HOT/COLD or CLASSIC

\$55

THREE

Perfect for longer events where the service of food can be spread out.

10 CANAPES + 2 HANDHELD

HOT/COLD or CLASSIC

\$70

OPTIONAL ADD ONS

Handheld Items	\$8.0 each
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Dessert Canapes	\$3.5 each
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Additional Hot / Cold or Classic	\$6.0 each
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*** Menus and packages subject to change.**



Menu

STAND UP

COLD

Compressed watermelon, apple balsamic, raspberry pearls ^{VG, GF}

Chicken liver parfait, pickled shallots, pear salad ^{GF}

Rice paper rolls, sweet chilli ^{VGO, GF}

Confit duck, cucumber, hoisin, pancakes

Smoked salmon, potato blinis

Caprese en croute ^{VGO}

Melon, prosciutto, mozzarella skewer ^{VO, GF}

HOT

Braised beef croquettes, salsa rosada

Pumpkin polenta, truffle mayo ^V

Seared scallop, bacon jam, pomegranate ^{GF}

Vegetable frittata bites, herb mayo ^{V, GF}

Lamb cigars, tzatziki

Pumpkin risotto cake, Persian feta, pepitas ^V

V / VO vegetarian
VG / VGO vegan
GF / GFO gluten free
DF / DFP dairy free

CLASSICS

Party pies

Sausage rolls

Petit quiches ^{VO}

Spring rolls ^{VO}

HANDHELD

Braised beef cheek, sweet potato mash, salsa verde ^{GF}

Asian style lamb ribs, slaw ^{GF}

Beef slider, cheese, tomato, relish

Duck curry rice ^{GF}

Ricotta gnocchi, burnt butter, peas, pancetta ^{df}

Beef meatballs, passata, feta, creamy mash ^{DFO, GF}

DESSERTS

Banana dulce de leche tartlets ^V

Rice pudding, lemongrass curd, caramelised pineapple & chilli salsa ^{V, DFO}

Tiramisu pots ^V

Coconut panna cotta, mango gel ^V



Menu STATIONS

Interactive food stations are a great way to add flair to your seated or canapé packages or as a stand-alone offering.

Waiter	\$150
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OYSTER STATION (Minimum guests 25)

\$10pp

Served on ice and with seasonal dressings

CHARCUTERIE STATION (Minimum guests 30)

Classic	\$22pp
Premium	\$30pp

Assorted cured meats, cheeses and accompaniments

PIZZA STATION (Minimum guests 20)

\$32pp

Pizzas from the restaurant menu including chips and salad



Menu EXTRAS

OPTIONAL EXTRAS

CANAPES

\$19 pp

Select 3 hot cold or classic canapes to be served to your guests prior to being seated. See page 15 for selections

DOUGHNUT WALL

POA

CAKEAGE

If you want to bring in a celebration cake we can cut and serve for you.

\$50

Drink MENU

Choose from 1 of the 3 packages below or DIY with a bar tab*.

All fully customizable by adding on extras items - see page 19.

STANDARD (Min. guest 32) 2hr \$45pp 3hr \$55pp 4hr \$65pp	PREMIUM (Min. guest 39) 2hr \$55pp 3hr \$65pp 4hr \$75pp	DELUXE (Min. guest 46) 2hr \$65pp 3hr \$75pp 4hr \$85pp				
WINE VIVO Sparkling Willowglen Sauvignon Blanc Willowglen Shiraz Cabernet	WINE VIVO Sparkling Willowglen Sauvignon Blanc Willowglen Shiraz Cabernet Pete's Pure Prosecco Young Poets Chardonnay Yering Pinot Noir	WINE (Choose any 2 x sparkling, 2 x whites, 2 x reds to be available to your guests: <table border="0"> <tr> <td data-bbox="1099 839 1413 1026"> SPARKLING Vivo Sparkling Pete's Pure Prosecco Tobacco Road Prosecco Paul Louis Blanc de Blanc Fiore White Moscato </td> <td data-bbox="1440 839 1731 1059"> RED JJ Hahn Cabernet Yering Pinot Noir Cantina Sangiovese Rusden "Driftsand" GSM Kyara Estate Shiraz Kyara Montepliciano </td> <td data-bbox="1758 839 2085 1121"> WHITE ANT Moore Sauvignon Blanc Young Poets Chardonnay Domaine de Chatillon Rosé Kyara "Thistle & Burr" Riesling Long View Pinot Grigio Little Goat Pinot Gris </td> </tr> </table>		SPARKLING Vivo Sparkling Pete's Pure Prosecco Tobacco Road Prosecco Paul Louis Blanc de Blanc Fiore White Moscato	RED JJ Hahn Cabernet Yering Pinot Noir Cantina Sangiovese Rusden "Driftsand" GSM Kyara Estate Shiraz Kyara Montepliciano	WHITE ANT Moore Sauvignon Blanc Young Poets Chardonnay Domaine de Chatillon Rosé Kyara "Thistle & Burr" Riesling Long View Pinot Grigio Little Goat Pinot Gris
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BEER Carlton Iron Jack Furphy Larger	BEER & CIDER Carlton Iron Jack Furphy Larger Stone & Wood James Squire Orchard Crush	BEER & CIDER Carlton Iron Jack Furphy Larger Stone & Wood James Squire Orchard Crush				

* Wines, beers and vintages subject to change.



Drink MENU

OPTIONAL EXTRAS

TEA or COFFEE

French press coffee and tea pots served at a time of your choosing \$5pp

CHAMPAGNE

Prefer champagne? Say no more, upgrade your sparkling option in your chosen beverage package \$15pp/ph

COCKTAIL ON ARRIVAL

Because who doesn't love a cocktail on arrival! Set the tone and make your offering extra special \$18each

LOW ALCOHOL COCKTAILS

Want to zhuzh up arrival drinks but don't want to go too hard too early? Opt for one of our low alcohol cocktails that still give that extra something without the alcohol content \$12each

Styling YOUR EVENT

Decorate your spaces how you like! To ensure your event runs smoothly, it's best to check with our team on any inventory you plan on bringing in.

Simple venue set-up is provided, listed below; any styling and decor must be done by you or an external supplier. We know some great ones, so if you need cakes, music, or cute floral recommendations, let us know! Most importantly, all set-up items must be taken after your event. Bump-in times vary, please speak to the Events Team for more information.

INCLUSIONS

- Simple table set up, cutlery, crockery and glassware
- Cake and gift table as required
- Table menus

*** Please note above styling and decorating options applies to exclusively booked spaces only**

The NITTY GRITTY

DURATION

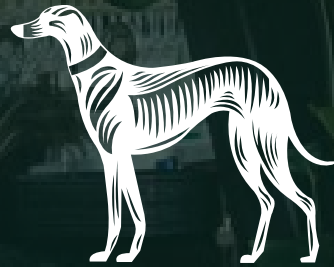
All our events run for 4 hours; if you wish to stay longer, additional charges will apply and must be arranged in advance. Daytime events can start from 11am or 12pm at the latest, and evening events can start from 5pm to 7pm at the latest. If you don't want to leave, we don't blame you! You can remain in the venue until closing, but the area will be opened back to the public.

DEPOSIT

A \$500 deposit and signed booking form are required to secure your booking. The remaining balance is due along with the final numbers 14 days before your event.

MINIMUM SPENDS

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all event spaces and are restricted to food, and beverage spend only. The final calculation does not include any costs outside of this. If the minimum spend quoted is not met, the additional charge will become a room hire fee and be payable upon completion of the event.



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THANK YOU