



*Skinny Dog*

EST. HOTEL 1873

EVENTS 2024



# Welcome

# WELCOME

Smack bang in the middle of Kew junction is where you will find us, a bustling local institution serving cold beers and great food since 1853. With two levels and multiple offerings there is something for everyone at The Skinny Dog Hotel.

Downstairs, you will find a comfy pub atmosphere with dining rooms to enjoy classic pub fare, two bars and a beer garden.

Upstairs a light filled atrium awaits, full of hanging plants, indoor and outdoor open plan spaces for year round use.

There are many different event spaces to cater to any requirement be it semi-private, exclusive or just casual bar reservations.

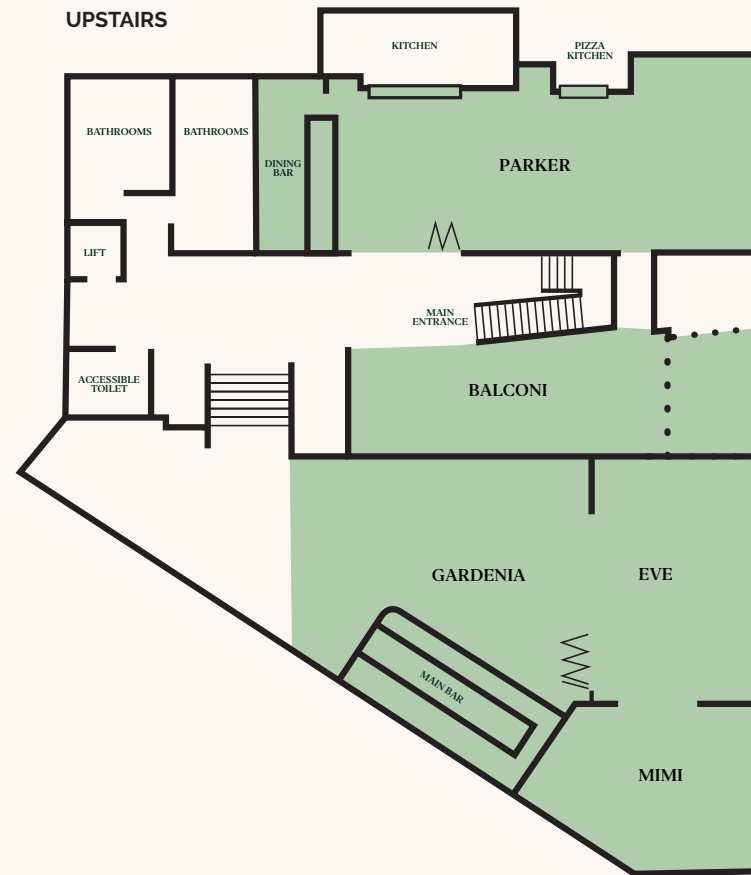
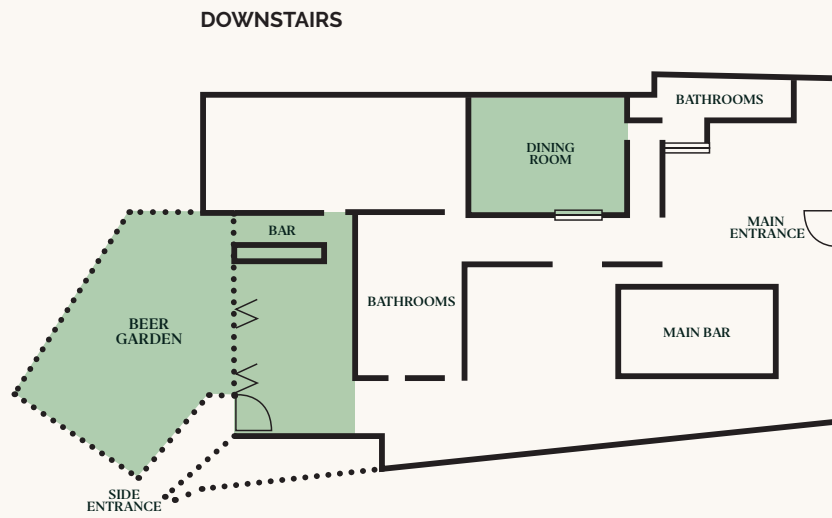
## **GETTING HERE**

Bus 200, 207 or Tram 109, 48

## **PARKING**

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

# Venue FLOOR PLAN



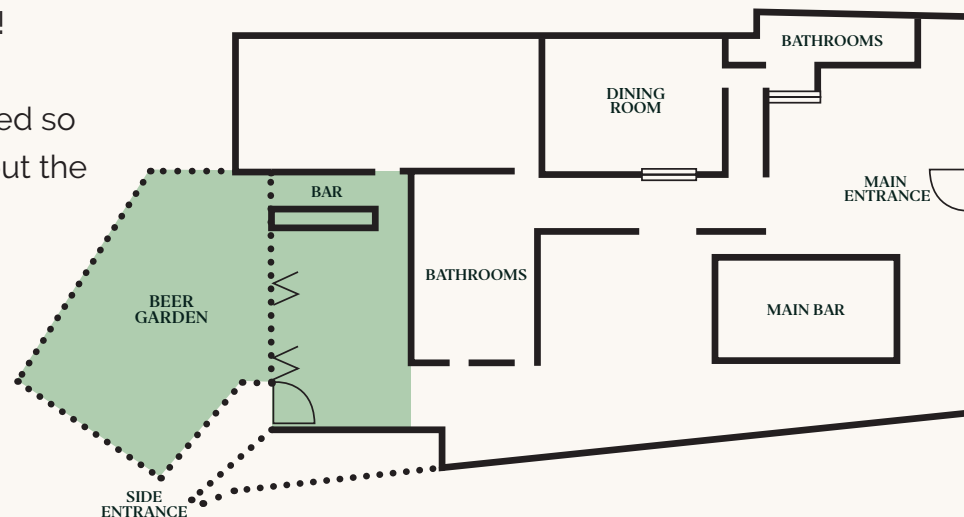












# Downstairs BEER GARDEN

Exclusive hire of the beer garden and inside back bar includes a private entrance to provide your very own section of the pub!

The indoor bar is fully covered so you won't have to worry about the elements.

For smaller events we suggest having this area semi-private by hiring half of the bar and beer garden.



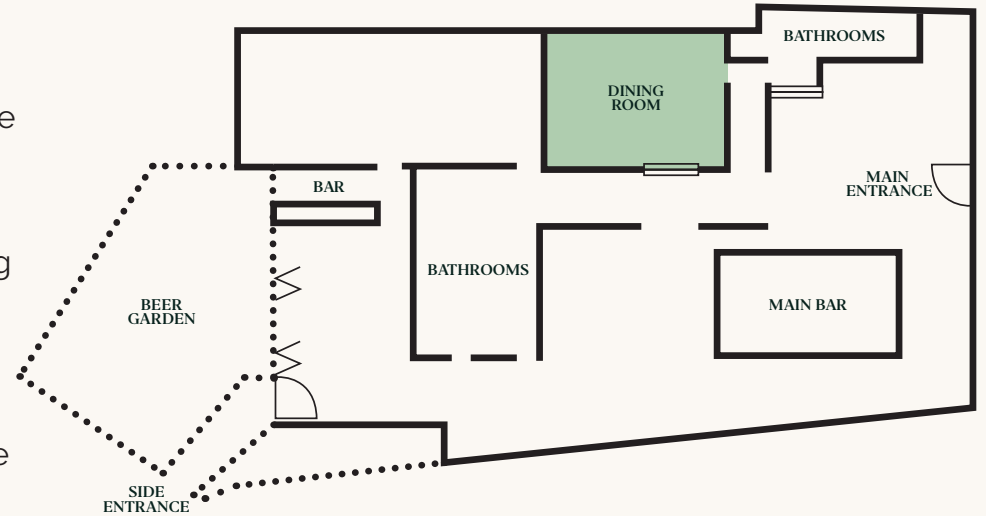
										
SEMI-PRIVATE	50	N/A	✓	✓	✓	✓	✓	✓	✓	✓
PRIVATE	130	100								
	COCKTAIL	SEATED	PARTIALLY COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING













# 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.

Perfect for seated events that want a separate space but a vibrant atmosphere.



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

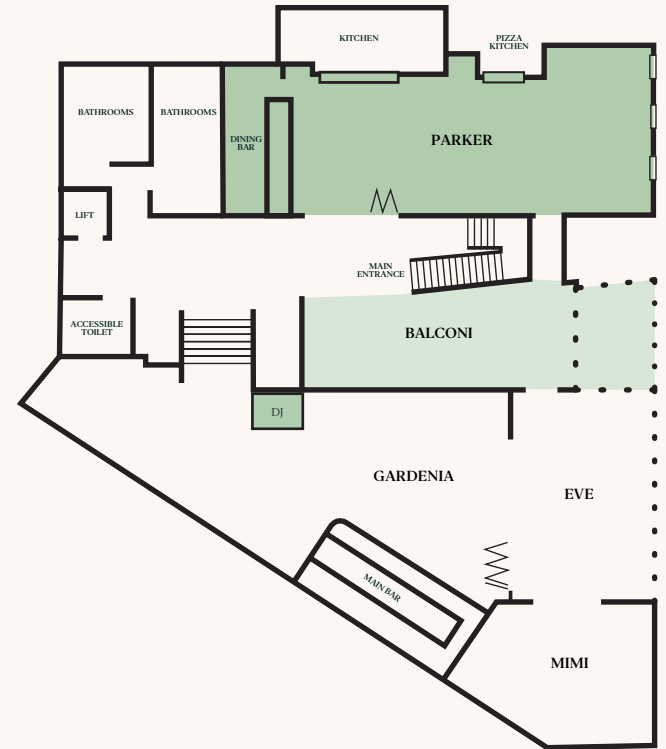


# Upstairs PARKER

A versatile art deco restaurant space seamlessly transitions between standing and seated event configurations.

A bi-fold door ensures privacy, with an elegant mirrored bar and stylish decor for a visually captivating setting.

For larger events, the adjoining Balconi space offers exclusive access to the mezzanine level of upstairs.



PARKER  
PARKER + BALCONI

70  
150

60  
100



COCKTAIL

SEATED

COVERED

WHEELCHAIR  
ACCESS

MIC

SCREEN

PRIVATE  
MUSIC

PRIVATE  
BAR

HEATING

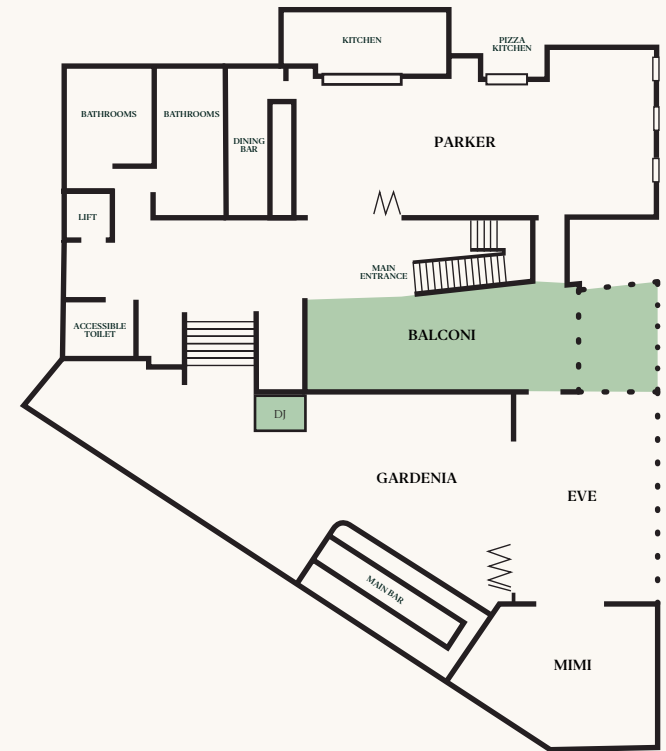
COOLING













# Upstairs BALCONI

Situated in the heart of the upstairs mezzanine, you can fully immerse yourself in the atmosphere while enjoying your own exclusive space.

Through a sliding door lies an outdoor deck with views of High Street. Whether a leisurely long lunch or a laid-back cocktail style event, Balconi is the perfect space.



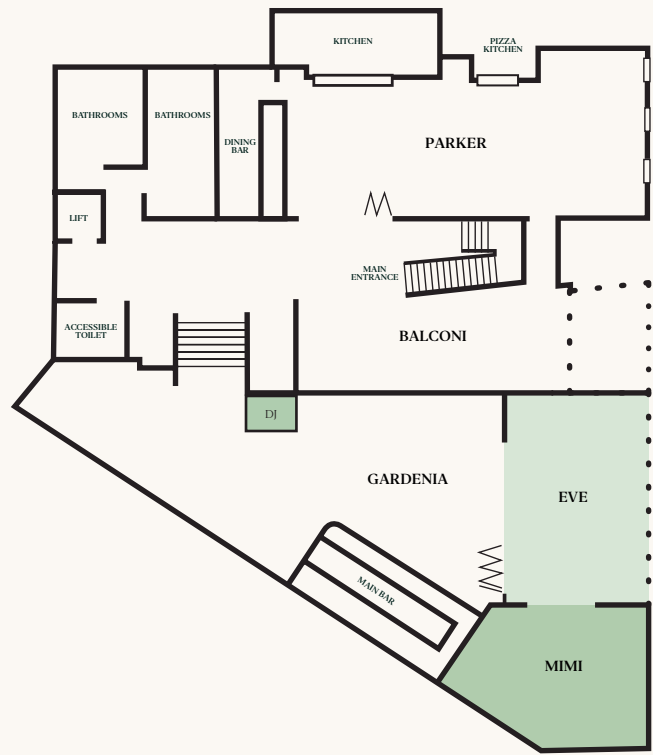
									
60	30	✓	✓	×	×	×	×	×	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING MISTERS



# Upstairs MIMI PRIVATE DINING

This delightful corner nook provides views of Kew Junction and is adaptable for any event. A convenient drinks window ensures easy access to bar service, while the rattan furniture and ornate wallpaper minimize the need for decorations.

*For additional space and versatility, consider hiring all or half of the Eve. With retractable awnings and lush ferns, Mimi & Eve combined offers an ideal indoor/outdoor events space suitable all year round.*



MIMI	30	30	✓	✓	✓	✓	✓	✓	✓	✓
MIMI + EVE	70	50								
	COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

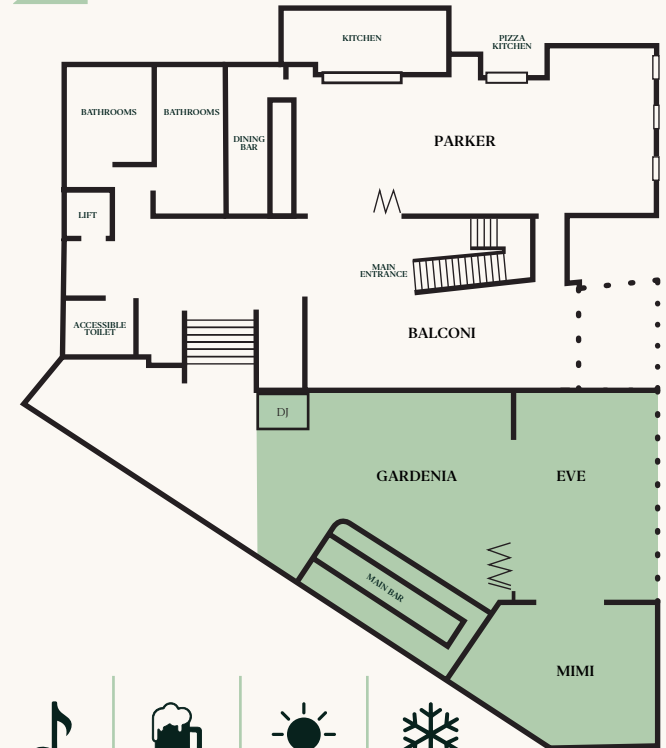













# Upstairs GARDENIA MIMI & EVE

The Gardenia space boasts an atrium-style roof adorned with hanging fauna, plush seating, and a spacious bar. From Friday to Sunday, enjoy a dynamic lineup of DJs and artists.

*Exclusive hire of Gardenia is available only when combined with Eve and Mimi*



								
200	✓	✓	✓	✓	✗	✓	✓	✓
COCKTAIL	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING MISTERS

# Menu SEATED

## ALTERNATE DROP

*pre-select 2 dishes for each course that will be served to guests on a 50/50 basis*

**2 COURSE \$65**  
**3 COURSE \$75**

## CHOICE MENU

*select 3 entrees, 4 mains and 3 dessert dishes for your guests to select on the day*

**2 COURSE \$68**  
**3 COURSE \$78**

## SHARING MENU

*feed me style chef selected dishes. Dietary requirements and preferences can be accommodated*

**3 COURSE \$75**

## ENTREE

Confit duck salad, plum sauce, currants, leaves <sup>GF DF</sup>

Baby burrata, garden pesto, fennel, grilled bread <sup>V GF</sup>

Grilled prawns, sambal, cos, pickled cucumber, lime <sup>GF DF</sup>

Spiced pumpkin, maple miso dressing, pistachio dukkah <sup>VG GF</sup>

Chilli salted calamari, citrus mayo, lemon <sup>DF GF</sup>

## MAIN

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

Pan-fried barramundi, spiced pumpkin, dill <sup>GF</sup>

300g porterhouse steak, onion ring, red wine jus <sup>GF DF</sup>

Pork belly, apple and herb slaw, cider jus <sup>GF DFO</sup>

Yellow duck leg curry, basmati rice, coconut <sup>GF DFO</sup>

Chargrilled chicken breast, slow cooked leek, thyme jus <sup>GF DFO</sup>

Twice-cooked lamb shoulder, tahini yoghurt, pomegranate <sup>GF DFO</sup>

Chickpea stuffed eggplant, tomato, coriander <sup>VG GF</sup>

## COMPLIMENTARY SHARED SIDES

Mixed leaves, pickled fennel dressing & fries

## DESSERTS

Lemon tart, meringue crisp, whipped cream <sup>V</sup>

Two cheeses, lavosh, quince jam

Cinnamon sugar churros, thyme honey, vanilla ice cream

Chocolate mousse, shaved chocolate, whipped cream <sup>GF DF</sup>



## ADD ONS

Cakeage \$50 per cake

3 canapes on arrival \$19pp (select from p11)

# Menu STAND UP

**6 CANAPES** \$36   **8 CANAPES** \$46   **10 CANAPES** \$59

*Choose from hot, cold or dessert options, min 30 guests. Menu and package subject to change.*

## COLD

Whipped ricotta en croute, pickles <sup>V GFO</sup>  
Rice paper rolls, sweet chilli <sup>VG GF</sup>  
Classic deviled egg, cayenne pepper  
Confit duck, cucumber, hoisin pancakes  
Smoked salmon mousse blinis  
Mini pork & fennel scotch egg  
Prawns, marie rose sauce, chives, watercress <sup>GF</sup>  
Melon, prosciutto, skewer <sup>VO GF</sup>



## HOT

Cauliflower & cheese croquettes, sumac salt  
Chickpea chips, chilli salt, aioli <sup>VG GF</sup>  
Seared scallop, sambal, crispy shallot <sup>GF DF</sup>  
Quiche lorraine <sup>VO GF</sup>  
Lamb cigars, tzatziki  
Fish goujons, tartare sauce <sup>GFO DFO</sup>  
Tomato, olive, parmesan tart <sup>V GFO</sup>  
Potato cake, truffle aioli <sup>V DF</sup>  
Veg BBQ bao buns, coriander, sesame <sup>VG O</sup>  
Cheese puffs, parmesan cream <sup>V</sup>

## ADD HANDHELDS \$10

Yellow chicken curry, basmati rice, coconut <sup>GF DF</sup>  
Beef burger, bacon, cheese, bbq sauce <sup>VO DFO</sup>  
Fish & chips, tartare sauce, lemon <sup>GF DF</sup>  
Ricotta gnocchi, napoli, mozzarella, basil <sup>V</sup>  
Fried calamari sesame noodle <sup>GF DF</sup>

## DESSERTS

Lemon curd tartlets  
Vanilla or Chocolate choc tops  
Tiramisu pots  
Churros, cinnamon sugar, thyme honey



## INDIVIDUAL PLATTERS 30PCS

*Top up packages with platters, (\*) can be chosen as canape options.*

Eggplant fritters, cashew cream, plum <sup>VG GF</sup> \$100*	Homemade sausage rolls <sup>VO</sup> \$120*
Beef & cheese sliders, tomato sauce <sup>VO</sup> \$200	Sushi (eggplant, avocado, salmon) <sup>VO</sup> \$90*
Buttermilk chicken tenders \$135	Sandwiches chicken mayo/egg mayo \$65
Party pies, tomato sauce \$120*	Fish goujons, tartare \$150
Spring rolls <sup>V</sup> \$60*	Salt & pepper calamari \$55*

## ADD ONS

Additional cold, hot or dessert canape \$6  
Cakeage \$50 per cake



# Event ADD ONS

## **CHARCUTERIE STATION \$27pp**

min 30 guests

Assorted cured meats, local and international cheeses, olives, housemade bread, pickles

## **PIZZAS**

*add on a round of pizza as a late night eat or to top up your chosen food package*

### **MARGARITA \$23**

tomato, mozzarella, fresh basil

### **ITALIAN SAUSAGE \$26**

sausage, napoli, potato, smoked mozzarella

### **PRAWN \$26**

napoli, red pepper, fresh chilli, sour cream

### **GARDENIA \$24**

broccoli, garden pesto, parmesan, pin nuts

### **QUATRRO FORMAGGI \$22**

4 cheese, confit garlic, parsley

# Beverage OPTIONS

## **BAR TAB**

A bar tab can be organised instead of a package and you will be in control of the amount you spend and offering available to your guests.

Depending on area booking we can provide wristbands to ensure only your event guests can add drinks to the tab.

## **CASH BAR**

A cash bar can be organised alongside a bar tab where guests can purchase their own drinks from our beverage list.

Please note only certain areas can permit a cash bar contributing to minimum spend.

## **STANDARD PACKAGE**

2hr \$45 3hr \$55 4hr \$55

### **WINE**

Vivo Sparkling  
Willowglen Sauvignon Blanc  
Willowglen Shiraz Cabernet

### **BEER**

Carlton Draught  
Furphy Ale  
Light Beer Stubby

### **NON-ALC**

Soft drinks and juices

## **PREMIUM PACKAGE**

2hr \$55 3hr \$65 4hr \$75

### **WINE**

Vivo Sparkling  
Pete's Pure Prosecco  
Willowglen Sauvignon Blanc  
Young Poet's Chardonnay  
Willowglen Shiraz Cabernet  
Cahrles & Co Pinot Noir

### **BEER**

Carlton Draught  
Furphy Ale  
Little Creatures  
Balter XPA  
Stone & Wood  
Goat Lager  
James Squire Cider  
Light Beer Stubby

### **NON-ALC**

Soft drinks and juices